



kobe



From The Sushi Bar

NIGIRI

Hand Pressed Sushi shaped with rice into a small bite size with a slice of your choice (3 pieces per portion)

Yellow fin tuna	21.00
Maldivian reef fish	18.00
Salmon	23.00
Prawn	22.00
Octopus	27.00
Eel	31.00
Tamago (egg omelet)	16.00
Scallop	23.00

HOSOMAKI

Style of sushi consisting of sushi rice wrapped in a sheet of Nori seaweed which is rolled in a cylinder to hold your choice of one topping (6 pieces per portion)

Yellow fin tuna	18.00
Maldivian reef fish	18.00
Salmon	23.00
Kani (crab stick)	18.00
Asparagus (V)	18.00
Cucumber (V)	16.00
Roasted red bell pepper (V)	17.00
Tomago (egg omelet) (V)	16.00

The Dine Around All-Inclusive meal plan includes 1 starter, 1 main course and 1 dessert per person

All prices are in USD, inclusive of 10% service charge & 17% GST.

• Not included in Dine Around All-Inclusive package.

(V) Vegetarian (P) Contain pork

Ingredients may contain allergens. Please notify our team if you have any allergy.

We depend on local fishermen and overseas suppliers. We apologise if your choice is not available on this occasion.



From The Sushi Bar Continued...

SASHIMI

A delicacy consisting of raw seafood sliced into thin pieces (3 pieces per portion)

Yellow fin tuna	16.00
Maldivian reef fish	16.00
Salmon	18.00
Kani (crab stick)	16.00
Octopus	21.00
Eel	32.00
Tamago (egg omelet) (V)	16.00
Scallops	21.00

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Starters

SUNOMONO (V) Traditional Japanese cucumber salad	12.00
KANI SUNOMONO Japanese cucumber salad with crab stick, Japanese mayonnaise and tobiko	18.00
MAGURO SALADA Fresh yellow fin tuna tataki and mixed greens in sour wasabi mayo	23.00
TEMPURA Seafood and vegetables battered and deep fried (3 pieces per portion)	
Prawn	23.00
Scallop	26.00
Maldivian reef fish	18.00
Asparagus (V)	18.00
Zucchini (V)	12.00
Carrot (V)	12.00

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At the Hibachi

FROM THE SEA (200 gr.)

Tiger prawn	62.00
Yellow fin tuna	49.00
Maldivian reef fish	49.00
Scallop	62.00
Salmon	64.00

FROM THE FARM (200 gr.)

Corn fed yellow skin chicken breast	54.00
Duck magret	54.00
Lamb chop frenched	62.00
Black angus beef tenderloin, Certified angus by American angus association, Wisconsin USA	64.00
Black angus beef rib eye, Certified angus by American angus association, Wisconsin USA	57.00

FROM THE GARDEN

Shitake, Eriingi & Enoki Mushrooms (V)	41.00
Asparagus, Tofu & Zucchini (V)	41.00

COMBINATION (for 2 persons)

Rasdho Atoll: Prawn, yellow fin tuna, Maldivian reef fish	108.00
The Meaty: Black angus beef tenderloin, lamb chop, chicken breast	108.00
Surf & Turf: Black angus beef rib eye, prawn, Maldivian reef fish	108.00

All dishes above are served with Japanese garlic & vegetables fried rice, Kimchee, sauces & Miso soup

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At the Hibachi Continued...

IMPERIAL CHOICE

- **Maldivian Spiny Lobster** **125.00**
- **Price for Dine Around All-Inclusive Package** **65.00**

- **Sir Harry Beef Wagyu striploin** **170.00**
- **Price for Dine Around All-Inclusive Package** **50.00**

+/- 350 gr. Fullblood 100% Japanese Breed - MARBLE SCORE MB9+, renowned for its exceptional quality and marbling. From Canning Downs South farm. the Wagyu cattle are raised in the pristine natural environment of the Elbow Valley region in Queensland, Australia. The herd enjoy a special diet of oranges and grain for 450 days which provides exceptional tenderness and extraordinary depth of flavour.

Animal Welfare Certification, sustainable and ethical farming practices with certified world environmental standards

- **Robbins Island Ox Beef Wagyu Ribeye** **150.00**
- **Price for Dine Around All-Inclusive Package** **40.00**

+/- 350 gr. Japanese Tajima/Fujiyoshi breed Fullblood 100% – MARBLE SCORE MB8+ to 9, Hammond Farm, Tasmania. Pastures rose in salted meadow to a minimum of 18 months before being fed a supplemental grain and Kelp seaweed for 12 to 18 months. Robbins Island Wagyu is an amazing Wagyu beef, a unique taste in harmony with nature.

Animal Welfare Certification, sustainable and ethical farming practices with certified world environmental standards

The Australian Marble Score (MB scale) in beef, Wagyu, indicates the amount of intramuscular fat (marbling) within a cut of meat.

Australian System Ranges from 0 to 9+, with 9+ representing the highest level of marbling.

A high marbling score contributes to a softer, silkier texture, keeps the steak melt-in-your mouth tender and incredibly rich in flavour.

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Desserts

Mizu Mochi, A Kuramathi Maldives exclusivity, a real Japanese treat. **22.00**

The famous and must try Japanese raindrop cake, kinako crumble, kuromitsu syrup & kinako
Kuromitsu: which literally translates as "black honey", is a very dark sugar syrup made from Japanese un-refined Okinawan kurozato (black sugar). Kinako: is a finely grinded roasted soybean.

Hokkaido Milk Aisukurīmu **22.00**

Hokkaido milk Japanese ice cream cube, oat & seed crumble, kinako
Japanese Hokkaido milk: Considered as one of the best milk in the world with a strong milk taste and being very smooth. Hokkaido cows are raised in very calm conditions, lovely climate, fresh air and abundance of fresh green grass in Hokkaido province enables the cows to grow healthily and naturally.

Daifuku Mochi **22.00**

A traditional 'Wagashi' or Japanese treat that is usually eaten during the New Year festivities made of 'Mochigome' or short-grain Japanese glutinous rice flour stuffed a sweet taro paste

Tokoroten **22.00**

A true traditional Japanese dish, refreshing, known for its cooling qualities, Dressed in front of you, homemade Japanese tokoroten noodles serve with Kuromitsu, Kurogoma kinako crumble, Kurogoma ice cream topped with roasted Kurogoma and Kurogoma tuile.
Kuromitsu: which literally translates as "black honey", is a very dark sugar syrup made from Japanese un-refined Kinako: is a finely grinded roasted soybean. Kurogoma is the Japanese word for black sesame seeds.

Matcha Green Tea Chocolate Molten Lava Cake **22.00**

Chestnut ice cream, Amarena cherry coulis
Matcha green tea: All tea comes from the same plant, "Camellia sinensis", though each variety is made differently. While Matcha is stone-ground by hand, green tea is steamed and dried, and black tea is oxidized. What's even more unique about Matcha is that it's shade-grown for 20 to 40 days before harvest, because of the decreased sunlight, photosynthesis is slowed, stimulating chlorophyll production and provoking a brighter, greener tea which contains the full range of antioxidants, vitamins and minerals characterized by a fresh, subtle flavour. 1 cup of Matcha green tea equal 10 cup of normal green tea.

Ice Cream Selection **1 scoop - 5.50** **2 scoops - 7.50** **3 scoops - 9.50**

Vanilla ice cream, Black sesame ice cream, Coconut Sherbet, Lime Sherbet, Mango ice cream

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Sake



Hakushika Josen (By the glass)

15.00

This versatile sake is perfect for pairing with the most popular Japanese dishes, including sushi, Teriyaki ground beef and tempura.



Ozeki 'osakaya Chobei' Daiginjo Sake (180ml)

71.00

The nose on this Sake is pure strawberry and candy goodness. It has a relaxed and smooth honeydew melon note on the palate and a fresh and round finish. Through the ripe melon flavours, comes a touch of sweetness.



Hakushika Junmai Yamada Nisjiki Genshu (720 ml)

91.00

This sake has an elegantly rich aroma and intense taste. This genshu undiluted sake is bottled without the water addition typical in most sakes. with a fresh “right after fermentation” fragrance and dry character, this sake is best enjoyed, well-chilled or over ice.

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Okunomatsu Kinmon Mame-taru Honjozo Sake Barrel (300ml)

121.00

This is a traditionally made Sake, with an aromatic palette of cooked rice, cream, chestnuts, cocoa and mint tones. It is well balanced, with a unique, pronounced taste. It carries a gentle sweetness of honey, sweet nuts, and milk chocolate that contributes to the round mouthfeel and flavorful finish.



Kiku Masamune, Shiboritate (720ml)

152.00

The sake is brewed using the freshly pressed method, which results in the Signature clean, crisp taste. This sake is one brew to please every discerning palate, with its distinctive, rich flavour slightly tart with a slight semblance of pears.



Zuiyo Honjun Junmai (720ml)

162.00

The Zuiyo Honjun Junmai Sake is brewed with quality rice from the Kumamoto prefecture rice and Ah Sou's Spring water. This results in its full body, very smooth texture and sweet, fruity flavors.

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Waters

✓ Kuramathi Water still or sparkling	Complimentary
San Pellegrino 750ml	7.00
Aqua Panna 750ml	7.00

Beverages

✓ Canned fruit juice (250ml)	5.00
Apple juice, mixed fruit juice, orange juice, pineapple juice	
✓ Aerated drinks (250ml)	5.00
Coca cola, diet coca cola, fanta orange, sprite, bitter lemon, tonic water, soda water	

Our Selection Wine

✓ Glass (120 ml)	6.00
✓ Carafe (360 ml)	16.00

Beers

✓ Carlsberg	10.00
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Coffee & Tea

✓ Espresso	5.00
✓ Double espresso	8.00
✓ Cappuccino	8.00
✓ Premium tea	6.00

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✓ Included in All-Inclusive packages