



HAMAKAZE MENU

Welcome to Hamakaze, a tranquil haven where the essence of Japan comes alive through a symphony of unparalleled flavors. Nestled against the captivating panorama of the Indian Ocean, you are invited to relish an authentic Japanese dining experience, serenaded by the gentle rhythm of the waves. The modern design, paired with impeccable service, elevates our culinary artistry, ensuring an immersive and unforgettable journey. The mesmerising teppanyaki performances add a touch of visual delight, making your dining experience truly extraordinary.

Soup

	PRICE	HB/FB/DA
Miso Shiru (D) Rich miso paste, fragrant dashi broth, and tender tofu. Served hot and garnished with green onions	11	6
Miso Kinoku Shiru (D) Savour the blend of earthy mushrooms and savory miso in our mushroom miso soup	15	8

Appetizer & Salads

Edamame (D) Seasoned with fragrant sesame oil and sprinkled with maldon salt	14	7
Wakame Seaweed Salad with Miso Yuzu Dressing (V) A refreshing salad made with wakame seaweed, thinly sliced cucumber, and julienned takuwan radish, dressed with a tangy miso yuzu vinaigrette	16	9
Kani and Crab Salad with Avocado and Tobiko (G) A vibrant shredded kani salad, crab meat, avocado, crunchy tobiko dressed in a creamy japanese mayo and sriracha sauce	17	9
Tofu and Avocado Salad with Ponzu Dressing (D) (V) Tofu, ripe avocado slices, and mixed salad greens, drizzled with a zesty ponzu dressing	17	10
Crispy Fried Soft-Shell Crab Drizzled with a spicy shiso mayo served on a bed of mixed greens and matsuhisa dressing	18	9
Nikkei Tuna Tataki (D) (G) Seared and coated with aji amarillo (peruvian yellow chili) paste, served on a salad of mixed greens, vegetables, drizzled with a mango & shiso dressing	18	10

Tempura

Crispy Veggie Tempura (D) (V) Fresh veggies lightly battered and fried to perfection with tentsuyu sauce	16	9
Crispy Prawn Tempura (D) Delight in our crispy prawn tempura. Succulent prawns delicately coated in a light, crispy batter and fried to golden perfection served with tentsuyu sauce	22	12
Soft Shell Crab (D) Coated in a light, crispy batter and fried to golden perfection served with tentsuyu sauce	22	12

HB - Half Board

FB - Full Board

DA - Dine Around All Inclusive

D - Dairy Free

G - Gluten Free

V - Vegetarian

N - Nuts

S - Seafood

Kindly notify one of our team members if you have any allergic intolerance.

Prices are quoted in USD and inclusive of 10% Service Charge and 17% Government Service Tax.

Selection and prices may be subject to change without prior notice.

Makimono (Classics)

Duo Maki (D) (G) | 8 Pieces
Tuna, salmon rice, and seaweed

PRICE HB/FB/DA

14 7

California Roll (D) (G)
Crab stick, cucumber & avocado topped with crab mayo salad

16 8

Trio Maki (D) (G) | 12 Pieces
Tuna, rice, and seaweed
Salmon, rice, and seaweed
California roll

19 11

Hot Philadelphia
Salmon, cream cheese, and crab stick wrapped in rice and seaweed, then lightly fried for a crispy, warm treat served with teriyaki sauce

20 11

Dragon Roll (D)
Prawn tempura, grilled eel, and pickled radish, topped with avocado and eel sauce

22 12

Spider Roll (D)
Tempura fried soft shell crab, shiso leave, pickle ginger, topped with mango chutney and coconut flakes

22 12

Rainbow Roll (D) (G)
Crab meat with creamy avo mayo, topped with tuna, salmon, hamachi and prawns

23 13

Chef's Signature

Katsura Roll (D)
Unagui, tuna tartare, shiso and salmon roe with ponzu sauce

25 13

Wagyu Beef Tataki Roll (D)
Thinly sliced seared wagyu beef wrapped around sushi rice and topped with a tangy ponzu sauce and microgreens for a burst of freshness

30 17

Sashimi

6 Pieces
Tuna / Salmon

21 11

9 Pieces
Tuna / Salmon / Job fish

25 14

12 Pieces
Tuna / Salmon / Octopus / Mackerel / Job fish

32 17

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Sushi

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6 Pieces

Tuna / Salmon / Job Fish / Prawn

23 13

9 Pieces

Tuna / Salmon / Octopus / Job fish / Prawns / Mackerel

32 17

Hamakaze Signature 9 Pieces

Tuna / Salmon / Eel / Job fish / Octopus / Surf Clam

45 25

Hamakaze Signature 12 Pieces

Eel / Tobiko / Scallop / Salmon / Tuna / Hamachi

59 34

Chef's Signature - 2 Pieces

Unagui (D) (G)

Takuwan, tuna tartare and salmon roe with ponzu sauce

23 13

Tuna Gunkan (D)

Topped with rich foie gras and a delightful green apple brûlée

25 14

Torched Salmon Gunkan (D) (G)

Topped with Hokkaido scallops, drizzled with aromatic truffle oil, finished with a sprinkle of green onion and lemon confit

25 14

Scallop Truffle Nigiri (D) (G)

Seared scallops drizzled with truffle-infused soy sauce, finished with a sprinkle of black truffle

28 16

Omakase - Trust the Chef

Experience the essence of Japanese cuisine with our Omakase menu. Let our chefs delight you with a curated selection of their finest creations, showcasing the freshest ingredients and expert craftsmanship. Simply sit back, relax, and enjoy the journey as we take you through a culinary experience like no other

Sashimi - 12 pieces (D) (G)

29 17

Moriawase - 32 pieces (D) (G)

48 28

Nigiri - 12 pieces (D) (G)

66 39

Moriawase - 16 pieces (D) (G)

84 49

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Teppanyaki Combination

PRICE HB/FB/DA

Served with garlic fried rice & miso soup

From the Sea

72 42

Maldivian Tuna – 100g with garlic butter sauce

Reef Fish – 50g with lemon butter sauce

Calamari - 50g with ponzu sauce

Meat Lovers

65 37

Chicken Breast- 100g with teriyaki sauce

Angus Striploin – 80g with creamy sesame sauce

Lamb Chops – 100g garlic butter sauce

Oceanic Duo

69 41

Maldivian Reef Fish – 200g with teriyaki sauce

King Prawns 2 Pcs - with lemon herb butter

Trio of Seafood

88 51

Jumbo Prawns - 150g with ponzu sauce

Catch of the day – 100g with teriyaki sauce

Jumbo Scallops – 50g with lemon herb butter

Poultry and Beef Fusion

115 66

Corn fed Chicken Breast – 100g with yum yum sauce

Australian Wagyu Striploin MB8 – 100g with creamy sesame sauce

Lamb Chops – 100g garlic butter sauce

Surf and Turf Delight

140 65

Maldivian Half Lobster – with garlic butter

Australian Wagyu Beef MB8 – 125g striploin with soy-ginger glaze

Teppanyaki À La Carte

Maldivian Lobster Tail - 100g

25 12

With garlic Butter

Jumbo Prawns – 350g

50 27

With garlic butter with and spicy yum yum sauce

Tasmanian Salmon – 150g

52 30

Grilled with garlic butter and den miso

Maldivian Yellow Fin Tuna – 180g

42 24

With garlic butter and ponzu sauce

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	PRICE	HB/FB/DA
US Prime Beef Tenderloin - 180g With garlic, butter, and soy sauce	85	49
Sher Wagyu Australian Striploin MB8 - 250g In sake mushroom sauce	95	55
Teppan Vegetable Platter (V) Assorted seasonal vegetables with sesame dressing	37	22
Grilled Portobello Mushroom (V) Enoki and oyster mushroom in herb garlic butter	42	24

Sides

Steamed Rice	9	5
Egg Fried Rice	11	6
Hibachi Vegetables (Grilled Seasonal Vegetables)	11	6
Japanese Noodles (Yakisoba)	14	8
Stir-Fried Asparagus with Sesame Seeds	16	8

Dipping Sauces

Ginger Soy Sauce | Creamy Sesame Sauce | Spicy Yum Yum Sauce | Ponzu Sauce

Desserts

Yuzu Cheesecake Lemon shortbread, creamy yuzu, banana & passion fruit ice cream	16	10
Green Tea Brulée Creamy and distinctly green tea flavours take on a classic dessert	16	10
Mochi Ice Cream Chef's selection per piece	16	10
Vegan Orange Gluten free warm orange pudding, orange vanilla compote and blood orange sorbet on caramelized almond	16	10

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