



MENU

7:00 PM - 10:00 PM



We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognized as the highest food safety management system.

Should you have any specific dietary requirements or food preferences, we will be more than happy to accommodate. Simply speak to a member of the team for assistance to create your bespoke culinary experience. Our dishes are freshly prepared in the kitchen that handles gluten, seafood, nuts, eggs, and other food products.

Should you have any specific allergies, dietary requirements, or concerns, we will be more than happy to assist. Look out for these symbols to assist with your menu choice:

Vegetarian: 🌱 Pork: 🐷 Gluten: 🌾 Gluten Free: 🚫🌾 Dairy: 🥛 Spicy: 🌶️ Nuts: 🥜 Fish: 🐟
Mollusca: 🐚 Crustacean: 🦀 Sustainably Sourced: 🌿 Vegan: 🌱

APPETIZERS

Mesclun Salad 🌿	28
Cherry Tomatoes, Japanese Cucumber, Daikon, Sesame Seeds, Wafu Dressing	
Wakame Goma Salad 🌿	30
Carrot, Radish, Cucumber, Takwan, Cukka Wakame, Avocado, Tofu, Sesame Dressing	
Edamame 🌿	16
Spicy Edamame	
Dynamite Prawn 🌿 🍤	42
Crispy Fried Prawn Tempura, Spicy Yuzu Sauce, Tobiko, Cherry tomato	
Sashimi Moriawase 🍤	44
Maldivian Yellowfin Tuna, Snapper, Salmon, Octopus, Prawn, Gari, Wasabi	
Sushi Nigiri Prelude 🍤	48
Salmon, Snapper, Prawn, Maldivian Yellowfin Tuna, Octopus, Gari, Wasabi	
Ultimate Dynamite Sushi 🌿 🍤	60 SUP 41
Tempura Prawn, Spicy Tuna, Blue Swimmer Crab, Flamed Torched Mentaiko Sauce, Tobiko	
Vegetable Futo Maki 🌿 🍤	27
Cucumber, Asparagus, Negi, Takwan, Butternut, Brie Cheese	
Tempura Prawn 🍤	30
Crispy Tempura, Cucumber, Spicy Mayonnaise, Ebi Sauce, Negi	
Spicy Tuna Roll 🍤	30
Cucumber, Avocado, Spicy Mayonnaise, Negi, Togarashi	
California Roll 🌿 🍤	29
Crab Meat, Cucumber, Avocado, Tobiko	
Surf & Turf 🍤	61 SUP 42
Torched Wagyu, tempura Prawn, Avocado, Dry Miso, Teriyaki Sauce	
Nikkei Style Nigiri Platter 🍤	69 SUP 44
Hamachi, New Style Salmon, Tuna Tataki, Avocado, Prawn Crudo, Scallops	
Kata Sushi and Sashimi Plater 🍤	98 SUP 75
Assorted Sushi, Sashimi and Maki Roll served on Ice	



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RICE, SOUP AND NOODLES

Yuderu Dashi Udon	42
Hot udon, Scallop, Kamaboko, Edamame, Seaweed, Shitake mushroom	
Kobacho Tofu 🍄	38
Pumpkin cream soup, Miso, Pumpkin seeds, Togarashi, Fried Tofu	
Seafood Yakimeshi	36
Japanese Seafood Fried Rice	
Wagyu Beef Soba Noodles 🌿	86 SUP 55
Grill Wagyu Beef and Stir Fried Soba Noodle and Garlic Soya Sauce	
Gohan	14
Steamed Japanese Rice	

MAIN COURSE

Chicken Katsudon 🌿	42
Crispy Chicken Katsu, Japanese steamed rice, Homemade Bull dog sauce, Coleslaw	
Teppanyaki Beef Tenderloin	55
Garlic & Egg Fried rice, Asparagus, Shitake Mushrooms, Edamame, Kata Bulgogi Sauce	
Saikyo Salmon	46
Garlic Saikyo Salmon, Asparagus, Shitake mushrooms, Aubergine, Miso glaze	
Genikira Octopus 🌶️	48
Teppanyaki octopus, Garlic & Egg Fried Rice, Coriander & Tomato Amazu, Spicy Miso	
Tempura Moriawase 🌿	38
Pumpkin, Enoki Mushroom, Eggplant, Asparagus, Shiso leaf, carrot, Grated radish, Tensuyu	
King Prawn 🌿	68 SUP 41
Char Grilled prawns, Miso Carrot puree, Broccolini, Ponzu butter	
Japanese Curry 🍄	44
Japanese Vegetables Curry, Japanese Pickles, Daikon, Seaweed, steamed rice	
<i>ADD on:</i> Beef tenderloin, Chicken Katsu, Dynamite Prawn, Crispy tofu	
Yaki Soba Tofu 🍄	30
Stir fried Soba Noodle, Bok choy, Crispy Tofu, Seasonal Vegetables, Garlic Soy Butter	



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JAPANESE ROBATAYAKI GRILL

Maldivian Reef Fish 🐟	46
Classic Chicken Teriyaki	42
Chicken Yakitori (4pcs)	44
Wagyu Beef Sirloin MB9	175
	SUP 95
Lamb Saikyo Yaki	84
	SUP 58
Black Cod Saikyo Yaki 🐟	76
	SUP 49

Served with: Japanese Steam Rice, Assorted Japanese Pickled, Shitake Mushroom, Edamame, Teriyaki Sauce, Miso Sauce, Yakiniku Sauce

DESSERT

Japanese Cheese Cake 🍰 🌿 🥥	24
Mixed Berry Compote, Homemade Vanilla Ice Cream, Brandy Snap	
Peanut Butter Mousse Cake 🍪 🌿 🥥	28
Almond Biscuit, Vanilla Crumble, Banana Ice cream	
Mango & Coconut Chawanmushi 🌿 🥥	26
Mango Compote, Vanilla Crumble, Toasted Coconut	
Green Tea Lava Cake 🌿 🥥	38
	SUP 20
Caramel Whipped Ganache, Passion fruit Reduction, Vanilla Crumble	
Raspberry Soufflé 🌿 🥥	36
	SUP 19
Raspberry Soufflé, Lychee Sorbet, Raspberry Sauce	
Sakura den Mochi	18
Choose Your favourite Mochi Ice Cream	
Salted Caramel, Black Sesame, Strawberry, Lychee, Red Bean, Green Tea	



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