



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 🌿

Cherry Tomatoes, Japanese Cucumber, Daikon, Sesame Seeds, Wafu Dressing

28

Wakame Goma Salad 🌿

Carrot, Radish, Cucumber, Takwan, Cukka Wakame, Avocado, Tofu, Sesame Dressing

30

Edamame 🌿

Spicy Edamame

16

Dynamite Prawn 🌿🐙

Crispy Fried Prawn Tempura, Spicy Yuzu Sauce, Tobiko, Cherry tomato

42

Sashimi Moriawase 🐙

Maldivian Yellowfin Tuna, Snapper, Salmon, Octopus, Prawn, Gari, Wasabi

44

Sushi Nigiri Prelude 🐙

Salmon, Snapper, Prawn, Maldivian Yellowfin Tuna, Octopus, Gari, Wasabi

48

Ultimate Dynamite Sushi 🌿🐙

Tempura Prawn, Spicy Tuna, Blue Swimmer Crab, Flamed Torched Mentaiko Sauce, Tobiko

60
SUP 41

Vegetable Futo Maki 🌿🐙

Cucumber, Asparagus, Negi, Takwan, Butternut, Brie Cheese

27

Tempura Prawn 🐙

Crispy Tempura, Cucumber, Spicy Mayonnaise, Ebi Sauce, Negi

30

Spicy Tuna Roll 🐙

Cucumber, Avocado, Spicy Mayonnaise, Negi, Togarashi

30

California Roll 🌿🐙

Crab Meat, Cucumber, Avocado, Tobiko

29

Surf & Turf 🐙

Torched Wagyu, tempura Prawn, Avocado, Dry Miso, Teriyaki Sauce

61
SUP 42

Nikkei Style Nigiri Platter 🐙

Hamachi, New Style Salmon, Tuna Tataki, Avocado, Prawn Crudo, Scallops

69
SUP 44

Kata Sushi and Sashimi Plater 🐙

Assorted Sushi, Sashimi and Maki Roll served on Ice

98
SUP 75



RICE, SOUP AND NOODLES

Yuderu Dashi Udon

Hot udon, Scallop, Kamaboko, Edamame, Seaweed, Shitake mushroom

42

Kobacho Tofu 🍂

Pumpkin cream soup, Miso, Pumpkin seeds, Togarashi, Fried Tofu

38

Gohan

Steamed Japanese Rice

14

MAIN COURSE

Chicken Katsudon

Crispy Chicken Katsu, Japanese steamed rice, Homemade Bull dog sauce, Coleslaw

42

Teppanyaki Beef Tenderloin

Garlic & Egg Fried rice, Asparagus, Shitake Mushrooms, Edamame, Kata Bulgogi Sauce

55

Saikyo Salmon 🍃

Garlic Saikyo Salmon, Asparagus, Shitake mushrooms, Aubergine, Miso glaze

46

Genikira Octopus 🍷

Teppanyaki octopus, Garlic & Egg Fried Rice, Coriander & Tomato Amazu, Spicy Miso

48

Tempura Moriawase 🍃

Pumpkin, Enoki Mushroom, Eggplant, Asparagus, Shiso leaf, carrot, Grated radish, Tensuyu

38

King Prawn 🍃

Char Grilled prawns, Miso Carrot puree, Broccolini, Ponzu butter

68
SUP 41

Japanese Curry 🍂

Japanese Vegetables Curry, Japanese Pickles, Daikon, Seaweed, steamed rice

44

ADD on: Beef tenderloin, Chicken Katsu, Dynamite Prawn, Crispy tofu

Yaki Soba Tofu 🍂

Stir fried Soba Noodle, Bok choy, Crispy Tofu, Seasonal Vegetables, Garlic Soy Butter

30

Seafood Yakimeshi

Japanese Seafood Fried Rice

36

Wagyu Beef Soba Noodles 🍃

Grill Wagyu Beef and Stir Fried Soba Noodle and Garlic Soya Sauce

86
SUP 55



Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

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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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