

Appetisers

Edamame	\$18
Traditional Miso soup	\$22
Kenchin Jiru Soup	\$22
Wakame salad, sesame, cucumber, nori crisps	\$22
Organic garden salad, ponzu dressing	\$21
Crispy tofu, azuki spicy chili garlic sauce, spring onions, avocado	\$33
Beef tataki, ponzu sauce, grated daikon	\$36
Tuna tartar, avocado, sesame, spring onion, cucumber	\$38
Grilled octopus salad, ponzu dressing, rocket	\$36
Crispy scallop furai, panko, tsukadani	\$37

Intermediate

Rice

Steamed rice	\$13
Garlic fried rice	\$16
Seafood chahan, Japanese rice, mixed seafood, vegetables	\$35
Oyakodon, Japanese rice bowl, chicken, braised onions, egg, dashi, mirin	\$32
Gyu don, Japanese rice bowl, beef, braised onions, egg, dashi, mirin	\$35

Tempura

Vegetable tempura	\$29
Ebi tempura	\$37
Mixed tempura plate	\$32

Noodles

Zaru Soba, cold soba noodles, daikon, ginger, kizami nori	\$28
Yaki Soba, stir-fried egg noodles, mixed vegetables, tonkatsu	\$30
Tori Ramen, noodles in broth, corn fed chicken, vegetables, crispy skin	\$35
Tonkotsu, noodles in broth, roasted pork belly, egg, tofu, shitake	\$37
Seafood, noodles in broth, clams, mussels, scallop, reef fish, vegetables	\$39

Signature Main Courses

From the Sea

Lobster robusuta saikyo miso, grilled vegetables (Whole / Half Lobster)	\$130 / \$70
Yellow fin tuna toro, sweet potato, grilled vegetables katta sambol, pumpkin	\$71
Hamachi kama, grilled vegetables, tama miso	\$75
Salmon misoyaki, sago risotto, shitake, barley tea broth	\$54

From the Land

Kagoshima A5, lotus root puree, garden salad, ponzu	\$155
Japanese pork belly, caramelized pear, tamarind ginger sauce, grilled baby bok choy	\$63
Charred lamb chop, grilled vegetables, garlic puree, balsamic teriyaki	\$69

Prices are in US Dollar and subject to 10% service charge and applicable goods and service tax.
If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative.

Chef's Sushi Rolls

Sushi Roll

All sushi rolls and hand rolls are served with wasabi, soya sauce, homemade pickled ginger, and togarashi.

Uramaki (Specialty inside out rolls)

Maldivian Maki	\$32
Local tuna, beach lettuce, sliced tomatoes, spring onion, katta sambol	
Ebi Tempura Maki	\$32
Crispy tiger prawns, avocado, flying fish roe	
Local Reef Fish Maki	\$32
Local reef fish, asparagus, pickled radish, scallions, cured lemon	
Chicken Teriyaki	\$32
Chicken thigh, teriyaki sauce, avocado, roasted sesame seeds	
Katsuo Maki	\$37
Local tuna, Japanese mayonnaise, spring onion avocado, cucumber, bonito flakes	
Blooming Maki	\$37
Salmon, Japanese mayonnaise, asparagus, wasabi leaf, avocado	

Hozomaki (Specialty nori wrapped rolls)

Spider Maki	\$32
Crispy soft-shell crab, Japanese mayonnaise, spicy sauce, cucumber, avocado	
Salmon Cream Cheese Maki	\$37
Salmon, asparagus, crispy salmon skin, cream cheese	
Volcano Maki	\$40
Reef fish, tuna, salmon, tempura, spicy tuna	
3 Stars in a Sun Maki	\$40
Crispy tiger prawn, crab meat, unagi, avocado, seaweed paste	
Lobster Maki	\$42
Crispy half lobster tail, Japanese mayonnaise, tobiko, cucumber, asparagus	

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Nigiri

Small rice ball, topped with raw fish or seafood

2 pieces

Maguro (<i>tuna</i>)	\$18
Ebi (<i>prawn</i>)	\$18
Tako (<i>octopus</i>)	\$18
Jisakana (<i>reef fish</i>)	\$18
Kanikama (<i>crab stick</i>)	\$18
Saba (<i>mackerel</i>)	\$18
Shake (<i>salmon</i>)	\$22
Unagi (<i>eel</i>)	\$20
Ikura (<i>salmon roe</i>)	\$20
Tobiko (<i>flying fish roe</i>)	\$20
Hamachi (<i>yellow tail tuna</i>)	\$22
Hotate (<i>scallop</i>)	\$22
Yasai (<i>vegetables</i>)	\$16

Sashimi

Thinly sliced fresh raw fish, soy sauce, and wasabi

4 pieces

Maguro (<i>tuna</i>)	\$24
Ebi (<i>prawn</i>)	\$24
Tako (<i>octopus</i>)	\$24
Jisakana (<i>reef fish</i>)	\$24
Kanikama (<i>crabmeat</i>)	\$26
Saba (<i>mackerel</i>)	\$24
Shake (<i>salmon</i>)	\$28
Unagi (<i>eel</i>)	\$24
Ikura (<i>salmon roe</i>)	\$24
Tobiko (<i>flying fish roe</i>)	\$26
Hamachi (<i>yellow tail tuna</i>)	\$24
Hotate (<i>scallop</i>)	\$26

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Temaki

A large cone-shaped piece of nori on the outside, with the ingredients spilling out of the wide end

Classic Sushi

A traditional sushi roll

Vegetarian Temaki	\$20
Spicy Tuna Temaki	\$24
Spicy Salmon Temaki	\$24
Reef Fish Temaki	\$24
California Temaki	\$24
Ikura Temaki	\$24
Ebi Tempura Temaki	\$26
Unagi Temaki	\$26

Kappa Maki	\$20
Shake Maki	\$20
Tekka Maki	\$20

Chef's Specialty Platters

Sashimi Moriawase: Four specialty sashimi	\$50
Chirashi Don: Sliced salmon, tuna, ebi, reef fish, tamago, vegetables, ikura, sushi rice	\$48
Maki Platter: Three Specialty maki rolls	\$58
By the Sea Chef's Special: Two specialty maki rolls, three specialty nigiri, four slices sashimi	\$95

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Sweet Temptations

Desserts

Vanilla Crème Purin , Vanilla baked custard with caramel and coffee macaroons	\$26
Banana Tempura , Coconut crusted deep fried banana with coconut ice cream, chocolate pocky sticks and caramelized banana chutney	\$26
Dark Chocolate & White Sesame Parfait , 64% dark chocolate and toasted white sesame parfait, chocolate glazed with sesame crackers	\$28
Exotic Fruits , Seasonal exotic fruits with yuzu sorbet	\$25
Green Tea Cheese Cake , Baked matcha green tea cheese cake with lemongrass sherbet, green tea crisps and pandan leaf sauce	\$28
Strawberry Mochi Ice Cream , Traditional Japanese mochi strawberry ice cream with mixed berry compote and lemon	\$29

Ice Creams

Coconut	\$7
Chocolate	\$7
Green tea	\$7
Strawberry	\$7
Vanilla bean	\$7
White sesame	\$7
Wasabi	\$7

Sorbets

Raspberry	\$7
Garden lemongrass	\$7
Guava	\$7
Mango	\$7
Pandan leaf	\$7
Passion fruit	\$7
Yuzu	\$7

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By The Sea

Chef's Gourmet Menu

**Only available during dinner*

Appetizer

Chicken and Prawn Gyoza

or

Wakame Salad, Sesame, Cucumber, Nori Crisps

or

Mixed Vegetable Tempura

Intermediate

Chef's Selection of Sushi and Sashimi

Main Course

Glazed Reef Fish Teriyaki, Eggplant, and Black Pepper Teriyaki Sauce

or

Beef Okonomiyaki

or

Chicken Katsu Curry, Mixed Vegetables, Steamed Rice

or

Vegetarian Fried Udon

Dessert

Vanilla Crème Purin, Vanilla Baked Custard with Caramel and Coffee Macaroons

or

Dark Chocolate & White Sesame Parfait, 64% Dark Chocolate and
Toasted White Sesame Parfait, Chocolate Glazed with Sesame Crackers

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By The Sea

Maguro Degustation Menu

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Amuse Bouche

Salad

Grilled Tuna Garden Salad with Ponzu Dressing

Starter

Tuna Yuzo Ceviche with Ginger Avocado Dressing and Rayu Mayonnaise

Intermediate

Maguro Tataki with Ponzu, Grated Raddish, Confit Onion and Wasabi Mayonnaise

Sushi

Sushi Maguro Tasting Temari, Maki, Sashimi and Gunkan

Main

Crusted Tuna Steak with Grilled Vegetables, Cauliflower Puree and Yuzo Sabayon

Desserts

Mochi Ice Cream

or

Dark Chocolate & White Sesame Parfait

\$150 per person

\$80 sake pairing

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