

# KANUSAN SUSHI MENU

# Classic Maki Sushi

# **W** Kappa Maki 25

Cucumber stick with seaweed paper and sushi rice

#### **Maki 32** Avocado Maki 32

Avocado with seaweed paper

#### Oshinko Maki 26

Radish pickle roll with seaweed paper

#### Tekka Maki 24

Tuna roll with seaweed paper

#### Sake Maki 32

Salmon roll with seaweed paper

# Kimchee Maki 21

Homemade pickled vegetables, soya bean paper and kimchee sauce

#### Kani Maki 32

Crab meat mixed with Japanese mayonnaise, rolled with seaweed paper

#### **Omakase 75**

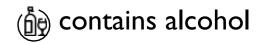
(selection of Chef's special interpretation)











# Classic Sashimi

Hamachi 28

Yellow Fin Tuna 22

Salmon 27

Scallops 30

Catch of the Day 20

Chef's Special of the Day 41 (three kind of fish selection)

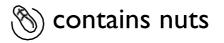
Accompanied by pickled ginger, fresh wasabi and your selection of soya sauce.













# Classic Nigiri

Hamachi 30

Yellow Fin Tuna 26

Salmon 30

Ebi Prawn 27

Catch of the Day 24

Chef's Special of the Day 40 (three kind of fish selection)

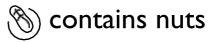
Accompanied by pickled ginger, fresh wasabi and your selection of soya sauce.













# Modern Sushi Sashimi

#### **Rainbow Roll 42**

Crab meat, cucumber, salmon, tuna, reef fish, hamachi, yakitori sauce and yuzu mayo

# **Wegetable Roll 27**

Avocado, mango, cucumber, sesame seeds and mango sauce

#### **Shrimp Tempura Roll 35**

Avocado, sesame seeds, Japanese sweet sauce and mayonnaise

# **⊘** Spicy Tuna Roll 32

Spicy tuna mix, cucumber, sesame seeds and spicy mayo

#### California Roll 31

Fresh crab meat, avocado, cucumber, ponzu mayo and green tobiko

#### Soft Shell Crab Roll 36

Deep fried soft shell crab, lettuce, tobiko, cucumber, yakitori sauce and wasabi mayo

# **Crispy Salmon Cheese Roll 45**

Salmon, cheese, cucumber, tanuki and Japanese sweet sauce

# Modern Sushi Sashimi

# Crispy Rice Cakes 34

Breaded sushi rice, mixed sashimi, tobiko, cheese, spicy mayo and sweet sauce

#### Naruto Roll 36

Tuna, salmon, white fish, avocado, salmon roe wrapped in thin slices of cucumber

# Salmon and Tuna Nigiri 31

Salmon, tuna and tobiko

#### Uzusukuri 22

Thinly sliced catch of the day, avocado purée and truffle ponzu



# KANUSAN MENU

# Sushi Menu

#### **Miso Soup**

Rich umami soup, fresh tofu, wakame, fresh shiitake, spring onion

# Mango and Shiitake Uramaki

Mango, truffle and miso, shiitake, pumpkin purée

## Aburi Beef Nigiri

Flambéed beef with hand rolled sushi rice

#### **Roll of Salmon Amarillo**

Salmon, avocado, cream cheese, salmon roe, chukka wakame, Peruvian aji amarillo chili

#### **Matcha Roll Cake**

Semi-sweet Azuki bean served with pineapple ice cream

#### \$150 per person

gluten free (3) spicy (35) super spicy (69) vegetarian (5) pork (60) contains nuts (61) contains alcohol

# **Land Menu**

#### **Duck Roll Salad**

Tempura confit duck, greens, wakame, chives, carrots, daikon, dashi mayo

#### S Tonkatsu

Crispy deep-fried breaded pork belly with katsu sauce and miso mustard

#### **Slow Cooked Korean Short Ribs**

Sesame seeds, scallions

# 🕲 🕲 Rendang Sapi

Smoked cauliflower purée, beef cheeks dry curry, turmeric, ginger rice croquette

#### Mizu Yokan

Ginger crème brûlée

#### \$175 per person

gluten free 🕜 spicy 🕉 super spicy 🚳 vegetarian 🕓 pork 📎 contains nuts 🐞 contains alcohol

# Ocean Menu

#### Prawn Nigiri

Hand rolled sushi rice, boiled prawns

#### Raw Oyster Tosazu

Mirin, soy sauce, bonito flakes, dashi broth, rice vinegar, chives

#### **Salmon Sashimi**

Cilantro, cherry tomato, lemon juice, smoked oil

#### **Gindara Miso**

Marinated grilled black cod in sweet miso, haji kami

#### **Wasabi Cheese Cake**

Lemongrass sorbet, chestnut crumble

#### \$165 per person

gluten free spicy spicy super spicy vegetarian spork spork contains nuts contains alcohol

# Vegetarian Menu

**Egg Nigiri** 

Hand rolled sushi rice, egg sponge

**©** Char Grilled Leek Stems

Tempura leaves, miso vinaigrette

Sweet tamarind, kaffir lime leaves, smoked carrot purée, mushrooms

**Yaki Tofu** 

Grilled tofu, teriyaki orange, sautéed vegetables

**Selection of Mochi** 

Sesame, green tea

#### \$135 per person

gluten free spicy spicy super spicy vegetarian spork spork contains nuts contains alcohol

# Kanusan Mixed Set Menu

## **Miso Soup**

Rich umami soup, fresh tofu, wakame, fresh shiitake, spring onion

## Prawn Nigiri

Hand rolled sushi rice, boiled prawns

**B** Glazed Carrots

Sweet tamarind, kaffir lime leaves, smoked carrot purée, mushrooms

**Slow Cooked Korean Short Ribs** 

Sesame seeds, scallions

**Selection of Mochi** 

Sesame, green tea

#### \$150 per person

gluten free spicy spicy super spicy vegetarian spork spork contains nuts spicy contains alcohol

# Modern Japanese

#### **SPECIALTIES**

#### **Full-blood Blue Label Sher Beef**

Cooked on a Japanese Hoba leaf. All Wagyu offers are served with wasabi-espelette pepper sauce, truffle carrot mash, mixed mushrooms, tomato

#### Wagyu Tenderloin Mb8 - 110

( 50 supplement on all-inclusive and half-board; No supplement on Premium package )

#### Wagyu Striploin Mb8 - 125

( 65 supplement on all-inclusive and half-board;33 supplement on Premium package )

#### Wagyu Ribeye Mb9 - 135

( 75 supplement on all-inclusive and half-board;38 supplement on Premium package )

## U5 Panko Prawns 73 - OR - Lobster 22 (100g)

Passion fruit, yellow beetroot, sweet corn, seared scallops

( Prawns: 25 supplement | Lobster: 55 supplement on all-inclusive and half-board; No supplement on Premium package )

gluten free spicy spicy super spicy vegetarian spork contains nuts contains alcohol



# KANUSAN<br/>KIDS MENU

# **Starters**

## Japanese edamame beans 10

Teriyaki or salt

## Tori karaage 14

Marinated Japanese deep fried chicken with Japanese mayonnaise and chives

# Mixed yasai tempura 11

Seasonal fresh vegetable with tomato aioli and furikake

# Shrimp tempura 16

Soya mirin, aonori, daikon tsuma

# Miso soup 14

Fresh tofu, wakame, fresh shitake and spring onion

# Tempura udon 16

Wheat noodles, dashi broth and crispy tempura

# Sushi Maki Mono

#### Ebi tempura roll 15

Prawn tempura, avocado, tobiko, mustard mayonnaise and teriyaki sauce

#### **Avocado roll II**

Fresh avocado and sesame seeds

# **W** Kapa maki roll 10

Fresh cucumber and sesame seeds

# Main

**Sweet & sour chicken 21** 

Bell pepper, carrots, pineapple, cashew nuts, chicken breast, sweet and sour sauce

#### Chicken 14

Teriyaki sauce, steamed broccoli and sesame seeds

**©** Grilled reef fish 18

Steamed vegetables and tomato aioli

**⊗** Grilled beef 20

Grilled mixed vegetables

# **Desserts**

Nutty brownies 10
With chocolate sauce

**Berry pavlova 7**With raspberry sauce

Chocolate mousse 9
With chocolate crumble

Fresh fruit skewers 8
With vanilla ice cream



# KANUSAN MENU

# COLD ENTRÉE

#### Marian Green Salad 22

Organic mixed baby spinach, avocado and apple dressing

# Crispy Rice with Tuna 25

Sushi rice cake, spicy tuna mix, jalapeno and red radish

#### **Duck Roll Salad 32**

Deep fried smoked duck, seaweed, daikon wrap, carrot and dashi mayo

#### Raw Oyster Tosazu 35

Momiji oroshi, negi lemon wedge and tosazu sauce

#### **Seared Tuna Tataki 33**

Grated daikon, wakame, tobiko and ponzu dressing

# HOT ENTRÉE

# **March Sprouts 27** March Sprouts 27

Flash fried brussel sprouts, balsamic reduction, green onion, toasted almonds and Sriracha sauce

# Spicy Rock Shrimp 28

Tempura shrimp, spicy mayo sauce, sesame seeds and spring onion

# **Mixed Vegetable Tempura 25**

Deep fried assorted Asian vegetables, tempura sauce and daikon ginger oroshi

#### Salted Edamame 12

Steamed soya beans with sea salt

## 

Steamed soya beans sautéed with butter, garlic and spicy sauce

## Miso Soup 25

Umami broth, tofu, seaweed, spring onion, shiitake mushroom

## Seafood Nabe Soup 3 I

Seafood nabe broth, shrimp, mussel, mushroom and arugula

#### **MAINS**

#### **Slow Cooked Duck Breast 36**

Smoky pepper purée, asparagus, baby carrot, baby bok choy and hoisin yuzu sauce

#### **Braised Beef Short Ribs 46**

Wasabi potato, creamy hoisin sauce, green beans and Asian herbs

# **S** Breaded Pork Chop 46

Fried breaded beaten pork chop, bok choy, baby carrot, snow peas and Japanese curry

#### Miso Cod 65

Miso marinated black cod served on bamboo leaves, daikon pickle, grilled asparagus, hajikami

#### Pan Seared Atoll Reef Fish 31

Miso butter sauce, asparagus, green beans, crispy carrot and caramelized green apple

#### **Marinated Grilled Chicken 34**

Kabocha, mixed greens, Asian root vegetable paste and Japanese herbs

#### **MAINS**

Live Lobster 150 - per (500-700 gram)

Masago, pulled lobster, haji kami and cucumber sunomono

(Supplement on all-inclusive and half-board; No supplement on Premium package)

#### Salmon Teriyaki 5 l

Sautéed broccoli, teriyaki sauce, oshinko pickle and sesame seeds

# **@ Grilled Eggplant 25**

Spicy red miso sauce, kimchi, crispy carrot, sesame seeds and negi

**Yaki Tofu 35** 

Sautéed mixed vegetables, Japanese curry and herbs

Asian Mixed vegetables, Japanese curry and herbs

#### **SPECIALTIES**

## Full-blood Blue Label Robbins Island Wagyu Beef

All Wagyu offers are served with balsamic teriyaki sauce and wild mushroom confit

## Wagyu Tenderloin Mb9 - 145

(85 supplement on All-Inclusive and Half-Board; 65 supplement on All-Inclusive Premium package)

## Wagyu Striploin Mb9 - 115

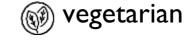
(65 supplement on All-Inclusive and Half-Board; 45 supplement on All-Inclusive Premium package)

## Wagyu Ribeye Mb9 - 165

(95 supplement on All-Inclusive and Half-Board; 75 supplement on All-Inclusive Premium package)













#### **SIDES**

#### **Steamed Rice 5**

#### Stir Fried Udon Noodles 12

- **S** Pork Fried Rice 12
- **Wasabi Mashed Potato 9**
- Sautéed Broccoli and Bok Choy with Black Bean Sauce 12
  - **©** Cucumber Sunomono 7
  - Homemade Kimchi 9

#### DESSERTS

#### Wasabi Cheese Cake 17

Lemongrass sorbet, chestnut crumble

#### Fragrant Cardamom Rice Pudding 13

Japanese rice, coconut milk, cardamom, blood orange sorbet, green tea tuile

#### **M** Coconut Fusion 21

Dark chocolate, coconut mousse, caramelized pineapple

#### Selection of Mochi 10

Yuzu, black sesame, chocolate, green tea

#### **WOW Platter 34**

Selection of Japanese sweet treats

(15 supplement on All-Inclusive and Half-Board;

No supplement on All-Inclusive Premium package )



