

sushi bar || sushi bā 寿司一

sushi nigiri gf	2 pieces
sake — king salmon	16
maguro — tuna	14
unagi — eel	12
ebi — prawn s	18
tamago — japanese omelet	12
hamachi — yellow tail	16
tajima wagyu	24
sashimi gf	2 pieces
sake — king salmon	18
tai — sea bream	20
o toro — tuna belly	22
maguro — tuna	22
kamasu sawara — wahoo	18
sushi gunkan gf	2 pieces
hotate — hokkaido scallops	16
kani mayo — crab, kewpie mayo and tobiko	14
tobiko — fish roe	18
ikura — salmon roe	28
uni — sea urchin	24

a — alcohol d — dairy products gf — gluten free n — nuts p — pork rp — raw protein
s — shellfish v — vegetarian

all prices are in usd and subject to 10% service charge and 12% government service taxes will be added to your check.

if you have any concerns regarding food allergens, please let us know prior to making orders.

raw bar || bā 未加工バー

o toro tartare rp	48
russian oscietra caviar and ponzu on ice	
maguro tartare rp	36
avocado puree and soya ginger dressing	
wagyu beef carpaccio d, gf, rp	46
dry miso, sakura herbs, yuzu and parmesan	
6 oysters	36
12 oysters	66
choice of accompaniments for oyster	
ponzu granita ikura, ginger, soy yuzu dressing	
sashimi taco - shaviyani lobster and wasabi	32

hashi signature sushi rolls

maguro spicy roll - spicy tuna and nigiri gf	42
ebi tempura roll - shrimp, avocado and goma gf, s	44
california - roll, crab, asparagus and mayo gf, s	48
spider roll soft shell crab, shiso, jalapeño gf, s	42

small dishes || chīsana ryōri 小さな料理

salmon sashimi salad and yuzu dressing	38
local brinjal, organic white miso and sesame	25
cold cha soba with tempura sauce	32

tempura section 天ぷら

ebi - shrimp gf, s	44
ebi namu - rock shrimp, spicy mayo gf, s	40
yashi tempura - avocado, sweet potato, asparagus and tofu v	36

small bowls || kobachi 小鉢

miso soup gf, s	28
spicy local atoll seafood soup gf, s	36

char grilled skewers || kushiyaki 串焼き

chicken thigh and scallion gf	54
sher wagyu gf	75
asparagus gf, v	26
kurobuta pork belly, spring onion and bonito gf, p	64
tofu gf, v	48

specialties teppanyaki || tokusan-hin 特産品

kōtei no tame ni 皇帝のために for the emperor	395
lobster 600gram, otoro sashimi, maguro tartar, salmon sashimi, uni and kani sushi gunkan, hamachi and tai nigiri sushi, salmon teriyaki wahoo carpaccio, six oysters with ikura and soy	
lobster, wahoo, tiger prawn and salmon gf, s	165
cornfed ½ chicken with hashi signature sauce	75
wagyu beef and foie gras gf	148

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hot dishes || atsui ryōri 熱い料理

tajima wagyu beef—pickled shimeji mushrooms gf	104
miso cod—hajikami gf	86
chicken karaage—kewpie mayo and toasted nori	68
salmon teriyaki—coriander, scallions and goma	84
wagyu ribeye—wasabi pepper teriyaki spicy ponzu a	115
truffle risotto—soft tofu, yuzu and truffle sauce gf, v	62

omakase おまか

allow our chef to take away all the challenges of choosing your meal and indulge in a tasting menu. sit back and relax as the hashi team take you on a journey through some innovative dishes, with amazing ingredients sourced from all around the globe. the menu changes daily, based on ingredients and seasonality.

five courses	198
six courses	248
seven courses	298

sweet dishes || amai ryōri 甘い料理

green tea matcha cheesecake, yuzu sorbet d	28
fruits of our island paradise gf	26
jasmine tea sorbet and edible flowers	
young coconut gelée	20
sake sorbet, lychee and fresh coconut	
black sesame crème brûlée d	28
matcha ice-cream	

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