



CLASSIC SASHIMI

4 pieces served with wasabi and soy

Reef Fish		\$28
Ocean Trout		\$35
Hiramasa Kingfish		\$35
Yellowfin Tuna		\$35

Chef's Selection

Medium Sashimi	eight pieces	\$50
Large Sashimi	thirteen pieces	\$78

SOUP NOODLES AND RICE

Miso Soup	silken tofu, shiitake mushrooms, wakame, scallions	\$17
Vegetable Udon Soup	wheat noodles, vegetables, mushrooms, wakame, scallions V	\$22
Vegetable Yaki Udon	wok-fried noodles, seasonal vegetables, nori seaweed V	\$22
Steamed Rice		\$5

V Denotes vegetarian menu items
For any dietary intolerance, please inform our staff

Half board/Full board guests receive a credit of
US\$ 91++ (Adult) per person and meal
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SUSHI

Maki Rolls four pieces

Tempura Asparagus Roll	shiso, avocado, cucumber, pickled wasabi, tofu cream V	\$20
Futomaki Roll	asparagus, pickled daikon, avocado, cucumber V	\$20
Spicy Tuna Hosomaki Roll	avocado, cucumber, spring onion	\$20
Tempura Prawn Roll	asparagus, cucumber, spicy mayo, tobiko	\$18
Spider Roll	soft shell crab tempura, avocado, cucumber, tobiko, yuzu miso, teriyaki	\$20
California Roll	crab, avocado, cucumber, mayonnaise, tobiko	\$20
Maalifushi Roll	yellowfin tuna, coconut sambal, green mango, kopi leaf, jalapeño	\$20
Eel Roll	flame seared, avocado, daikon, cucumber, teriyaki glaze	\$17
Ocean Trout Aburi Roll	flame seared, avocado, asparagus, trout roe	\$20

Nigiri Sushi four pieces

Chef's Selection		\$25
Hiramasa Kingfish		\$15
Ocean Trout		\$15
Reef Fish		\$15
Grilled Eel		\$15
Rolled Egg		\$6
Avocado		\$8

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ROBATA GRILLED

Toothfish Saikyoyaki	white miso marinated, hajikami ginger shoot, apricot	\$58
Lagoon Lobster	in the half shell, lime butter, chives	\$55
Baby Chicken	teriyaki, shio koji glaze, pickled daikon, fried leek, sesame	\$29
Australian Wagyu Sirloin	anticucho sauce or honey mustard sauce, chives, crispy garlic	\$63

HOT VEGETABLE PLATES

Broccolini	robata grilled, butter, sea salt V	\$12
Baby Corn	robata grilled, teriyaki butter, coriander, sesame seeds V	\$12
Chinese cabbage	roasted, truffle, ponzu butter, ito-togarashi, chives V	\$12
Brussel sprouts	crispy fried, kombu butter, ume vinegar, furikake V	\$12
Assorted Mushrooms	wok-fried, asparagus, leek, spicy lemon garlic sauce, sweet basil V	\$12
Baby Potatoes	cooked in dashi stock, miso butter, chives	\$12

DESSERTS

Trio of Mini Sorbet Cones	daily selection	\$20
Tropical Fruit Plate	selection of seasonal fruits V	\$20
Black Sesame Ice Cream	sesame sponge, crumbs and tuile	\$20
Melon and Midori Granita	compressed melon and mint salad, yuzu syrup <i>contains alcohol</i>	\$20
Flourless Chocolate Cake	espresso and chocolate sauce, sweet cream	\$20
Cotton Cheesecake	rhubarb, blueberry, orange	\$25

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SMALL PLATES

Edamame	steamed soybeans, sea salt V	\$12
Vegetable Tempura	mixed vegetables, light soy, mirin dipping sauce, grated ginger, daikon V	\$18
Oyster Tempura	two freshly shucked Dibaba Bay oysters, tomato-wasabi salsa, ponzu sauce	\$34
Shrimp Tempura	spicy mayo, ponzu	\$34
Gyoza	lobster, chicken, garlic chive, pan fried dumplings, soy, vinegar, sesame sauce	\$22
Karaage	crispy fried marinated chicken, kewpie mayonnaise, togarashi	\$29

CHILLED VEGETABLE PLATES

Crisp Mixed Salad	assorted leaves, cherry tomato, cucumber, radish, sprouts, Japanese dressing V	\$20
Silken Tofu	seaweed, edamame, scallions, ginger, soy dressing	\$20
Heirloom Tomatoes	radish, baby cucumber, red onion, wakame, yuzu, soy dressing V	\$14
Broccolini Goma-ae	crunchy broccolini, sesame sauce V	\$12

SASHIMI SALADS

Sashimi	Hiramasa kingfish, jalapeño, ginger, coriander, sea grape, sesame	\$27
Tataki	rare-seared Yellowfin tuna, daikon, mixed leaves, mustard-sesame dressing	\$26
Crispy Sushi	ocean trout sashimi, avocado, jalapeño, spicy mayonnaise, honey soy glaze	\$25
Ceviche	jumbo octopus, tomato, cucumber, red onion, radish, aji amarillo dressing	\$27
Carpaccio	Wagyu beef, shimeji mushrooms, radish, chives, garlic chips, truffle ponzu	\$30

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