



## 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	<i>eight pieces</i>	\$50
Large Sashimi	<i>thirteen pieces</i>	\$78

## SOUP NOODLES AND RICE

Miso Soup	silken tofu, shiitake mushrooms, wakame, scallions	\$17
Vegetable Udon Soup	wheat noodles, vegetables, mushrooms, wakame, scallions <b>V</b>	\$22
Vegetable Yaki Udon	wok-fried noodles, seasonal vegetables, nori seaweed <b>V</b>	\$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  
All Prices are in USD and Subject to 10 per cent service charge and prevailing government taxes



## SUSHI

### Maki Rolls *four pieces*

Tempura Asparagus Roll	shiso, avocado, cucumber, pickled wasabi, tofu cream <b>V</b>	\$20
Futomaki Roll	asparagus, pickled daikon, avocado, cucumber <b>V</b>	\$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

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

## HOT VEGETABLE PLATES

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

## DESSERTS

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

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## SMALL PLATES

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

## CHILLED VEGETABLE PLATES

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

## SASHIMI SALADS

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

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