

Sakura

USD30 per person

enjoy maldivian seafood and locally sourced vegetables combined with japanese flavours in an engaging teppanyaki show

one¹

2 pieces yellowfin tuna nigiri, 2 pieces mahi mahi sashimi
our nigiri and sashimi white fish and tuna are direct from "raa atoll fisherman"

two²

kopee fai, octopus, seaweed, sesame soy dressing

three³

miso soup

four⁴

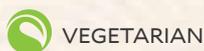
yellowfin tuna, grouper, snapper
lemon butter soy sauce, spicy ponzu,
egg and garlic fried rice, cucumber pickle

five⁵

flambé banana, vanilla ice cream, crispy apple chips
OR
ume shiso pineapple poke, coconut sherbet

chef's recommendation

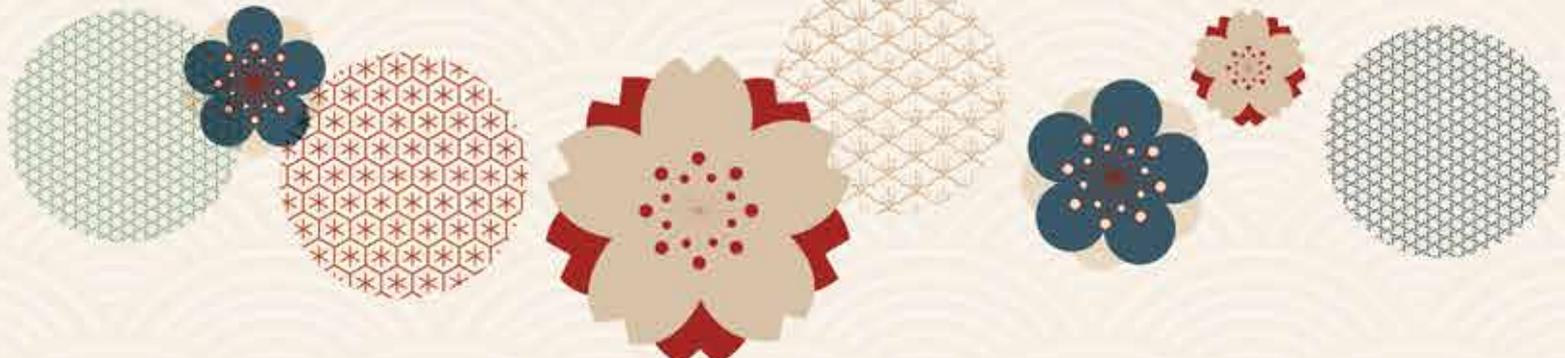
scallop roe off 200g	35
king tiger prawns 200g	35
half maldivian spiny lobster 300/400g	50



Prices are in USD and subject to 12% TGST and 10% service charge.

In our effort to fulfill your expectation, please inform our team members should you have special dietary requirements, food allergies or food intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Kiku

USD30 per person

indulge in a journey between australia angus beef, black pork
and the finest free-range chicken flamed to perfection

one¹

2 pieces california maki, 2 pieces philadelphia maki

two²

chuka wakame salad

three³

miso soup

four⁴

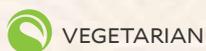
angus beef tenderloin, chicken thigh, pork tenderloin
teriyaki sauce, mustard miso emulsion,
egg and garlic fried rice, cucumber pickle

five⁵

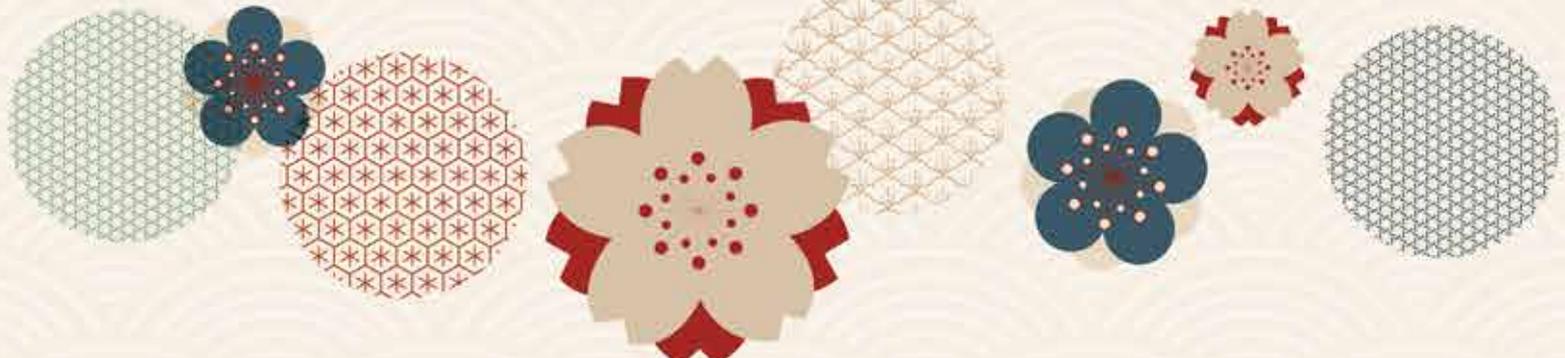
flambé banana, vanilla ice cream, crispy apple chips
OR
ume shiso pineapple poke, coconut sherbet

chef's recommendation

wagyu beef striploin marbling score 8 150g	50
angus cuberoll marbling score 7 150g	40
usda prime beef tenderloin choice 5up 150g	45



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Momo

USD30 per person

a menu with an amazing range of wholesome and delicious plant-based alternatives that have meat-like texture and taste

one¹

2 pieces zalmom nigiri, 2 piece tofu nigiri

two²

seaweed, cucumber, rice vinegar, sesame seeds

three³

kenchinjiru

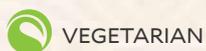
root vegetables, tofu shiitake, kombu clear soup

four⁴

beefless tenders, naked vegan shrimp
teriyaki sauce, spicy ponzu,
vegetable fried rice

five⁵

flambé banana, vanilla ice cream, crispy apple chips
OR
ume shiso pineapple poke, coconut sherbet



VEGETARIAN



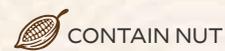
VEGAN



SPICY



PORK



CONTAIN NUT



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