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# RAA ATOLL

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Reef Fish Fishing Area



Yellowfin Tuna Fishing Area

In our menu, we carefully select the freshest fish from Raa Atoll fish dhonis.

The reef fish used for sushi and sashimi comes from Dhuvaafaru Island fishermen, south of Raa Atoll.

Yellowfin tuna fishing takes place 60 miles away from the atoll and is done by Ungoofaaru Island fishermen.


We do not serve bluefin tuna as we commit to support the Maldives in conserving endangered species.



# NIGIRI

TWO PIECES PER ORDER




Maguro (Tuna) 



Sake (Salmon) 



Tai (Snapper) 



Tako (Octopus) 




Kuruma Ebi (Tiger Prawn)  



Hamachi (Yellow-tail Tuna) 



Avocado 



# MAKI ROLLS

SIX PIECES PER ORDER





Tuna Maki 





Shake Aburi Maki  



California Maki  



Philadelphia Maki  



Rainbow Maki  



Tempura Prawn Maki     



Spicy Tuna Maki    



# SASHIMI

THREE PIECES PER ORDER



Maguro (Tuna)  





Hamachi (Yellow-tail Tuna) 



Sake (Salmon) 



Tai (Snapper)  



Tako (Octopus) 



Kuruma Ebi (Tiger Prawn)  

## VEGAN



No Tuna Sashimi   
Plant-based look-like tuna




Zalmon Nigiri   
Plant-based look-like salmon






Daikon   
Raddish roll



Kappa   
Cucumber roll



Zen     
Enoki Mushroom Tempura Roll



# MORIAWASE

## CHEF'S CHOICE



Sashimi Large  

Two pieces each of salmon, yellowfin tuna, prawns, snapper, hamachi



Sashimi King  

Three pieces each of salmon, yellowfin tuna, prawns, snapper, hamachi



Nigiri & Maki Large    

Two pieces each of salmon nigiri, yellowfin tuna nigiri, tempura prawn maki, California maki, Philadelphia maki



Nigiri & Maki King     

Two pieces each of salmon nigiri, prawn nigiri, yellowfin tuna nigiri, snapper nigiri, tempura prawn maki, California maki, Philadelphia maki



# KUSHIYAKI



TWO SKEWERS PER ORDER

## VEGETABLES



Shiitake    
mushrooms




Eringi    
king oyster mushroom






Bebikōn   
baby corn with salt





Asparagus 

## SEAFOOD



Maguro Ponzu     
tuna fillet with  
ponzu sauce



Sake Ponzu    
salmon fillet with  
ponzu sauce



Ebi     
tiger prawn with  
sea salt





Mongo Ika    
cuttlefish

## CHICKEN • PORK



Yakitori    
chicken with soy glaze



Tebasaki    
chicken wing



Bainiku Ton Toro    
pork cut with plum sauce



# DESSERT



Kohi Zeri ⓘ  
Coffee jelly



Matcha Cheesecake ⓘ ⓘ  
Green tea cream cheese no-bake cake



Kakigori ⓘ  
Shaved ice with watermelon or  
pink grapefruit syrup



Vegan Purin ⓘ ♀  
Eggless pudding, maple syrup



Mochi ⓘ  
Trio of rice cakes with strawberry,  
chocolate, pistachio