

Sakura

USD74 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 | PRE-ORDER |
|---|-----------|
| scallop roe off 200g 🐽 | 35 |
| king tiger prawns 200g 🚇 | 35 |
| half maldivian spiny lobster 300/400g 🚇 | 50 |



























Prices are in USD and subject to 16% 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.











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

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









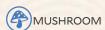














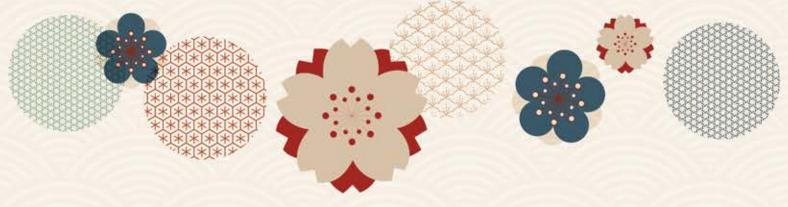








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a menu with an amazing range of wholesome and delicious plant-based alternatives that have meat-like texture and taste

one1

2 pieces zalmon 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 ume shiso pineapple poke, coconut sherbet











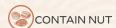




















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