

# Sakura

USD74 per person

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

## one<sup>1</sup>

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

## two<sup>2</sup>

kopee fai, octopus, seaweed, sesame soy dressing


## three<sup>3</sup>

miso soup


## four<sup>4</sup>

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

## five<sup>5</sup>

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



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT

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.

# Kiku

USD74 per person

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

**one**<sup>1</sup>   

2 pieces california maki, 2 pieces philadelphia maki

**two**<sup>2</sup> 

chuka wakame salad



**three**<sup>3</sup> 

miso soup

**four**<sup>4</sup> 

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

**five**<sup>5</sup>

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

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

## one<sup>1</sup>

2 pieces zalmon nigiri, 2 piece tofu nigiri

## two<sup>2</sup>

seaweed, cucumber, rice vinegar, sesame seeds

## three<sup>3</sup>


kenchinjiru

root vegetables, tofu shiitake, kombu clear soup


## four<sup>4</sup>

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

## five<sup>5</sup>

flambé banana, vanilla ice cream, crispy apple chips 

OR

ume shiso pineapple poke, coconut sherbet 



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VEGAN



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