

🌀 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.

SALAD & APPETIZER

Wakame 🍉 Sesame dressing

Tako Su Octopus, cucumber, wakame, sesame<u>seed</u>

Edamame Spicy or salted

Tori Karaage 🔇 Aji amarillo mayonnaise



Maguro (Tuna)

Sake (Salmon)

Tai (Snapper) 💿

Tako (Octopus) 💿

Ebi (Prawn) 💿 🐼





Maguro (Tuna) 💿 🖸

Sake (Salmon)

Tai (Snapper) 💿 오

Ebi (Prawn) 💿 🐼

Tako (Octopus) 🔊

Hamachi (Yellow-tail Tuna) 💿

ROLLS



BRANK

Crispy Seared Salmon () () Norwegian salmon, avocado, sesame, yuzu miso sauce

California (California) Crab, avocado, cucumber, tobiko, mayonnaise



Spicy Tuna Corrections Maldivian yellow fin tuna, chives takuan, spicy mayonnaise



Dynamite 🕄 🔊 🕃 🕤 Sri Lankan prawn tempura, spicy mayonnaise

Spider (S) (Soft shell crab tempura, aji Amarillo mayonnaise



Philadelphia (1) Cream cheese, salmon, avocado

Sake (Salmon)

Maguro (Tuna) 💿



SOUPS



Miso 👁 🕐 Tofu, wakame, enoki mushroom



Ramen noodle, chicken, egg, sesame, nori

Tempura Udon (a) Second Second

Niku Soba (*) Soba noodle, beef



KUSHIYAKI

Shiitake & Eringi ()) Shiitake, King oyster mushroom

Chicken with soy glaze

Bainiku Ton Toro () Pork with plum sauce

> Maguro Ponzu Tuna fillet with ponzu sauce

Ebi () Tiger prawn with sea salt

Sake Ponzu

Salmon fillet with ponzu sauce



Gyu Karubi Wasabi Angus beef, wasabi sauce



VEGAN

No Tuna Sashimi **Q** Plant-based look-like tuna

Zalmon Nigiri **Q** Plant-based look-like salmon

Inari Nigiri **O** Teriyaki tofu



Daikon **O** Raddish roll

Kappa **9** Cucumber roll

Zen 🕸 🕾 오

Enoki mushroom tempura roll

CHARGEABLE ITEMS IN MENU

(pre-order basis)

Jumbo Tiger Prawns (20) \$50 - 4 pieces vanilla miso sauce, butter garlic soy

Australian Tajima Wagyu Strip Loin G9 🛈 🖲 \$99 per 150g

served with teriyaki sauce, anticucho sauce, wasabi pepper, grilled vegetables

Grilled Maldivian Lobster (*) \$99 per kg 3 sauces on the side (anticucho, teriyaki, wasabi pepper)

Side Dishes

egg fried rice / sautéed mushrooms- sake soy sauce / seasonal vegetables - sautéed, grilled, steamed.

Prices are in USD and subject to 16% TGST and 10% service charge.



DESSERT

Green Tea Panna Cotta 🕕 😵 Vanilla papaya, sesame cookies

Yuzu Cheesecake (1) Pandan leaf ice cream

Chocolate Fondant CO

Mochi 🛈 🎯 Strawberry, chocolate or pistachio



Vegan Purin 🚱 Q Eggless, pudding, maple syrup

