
RAA ATOLL



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 seed



Edamame 
Spicy or salted



Tori Karaage 
Aji amarillo mayonnaise

NIGIRI




Maguro (Tuna) 



Sake (Salmon) 



Tai (Snapper) 



Tako (Octopus) 



Ebi (Prawn)  




Tamago (Omelet) 



Hamachi (Yellow-tail Tuna) 



Avocado 

SASHIMI





Maguro (Tuna)  



Sake (Salmon) 



Tai (Snapper)  



Ebi (Prawn)  







Tako (Octopus) 



Hamachi (Yellow-tail Tuna) 

ROLLS



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



California  
Crab, avocado, cucumber,
tobiko, mayonnaise




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



Dynamite     
Sri Lankan prawn tempura,
spicy mayonnaise




Spider    
Soft shell crab tempura,
aji Amarillo mayonnaise



Philadelphia  
Cream cheese, salmon, avocado



Sake (Salmon) 



Maguro (Tuna) 

SOUPS





Miso  
Tofu, wakame, enoki mushroom



Ramen  
Ramen noodle, chicken, egg, sesame, nori



Tempura Udon   
Udon noodle, prawn and vegetable tempura



Niku Soba  
Soba noodle, beef

KUSHIYAKI



Shiitake & Eringi  
Shiitake, King oyster mushroom



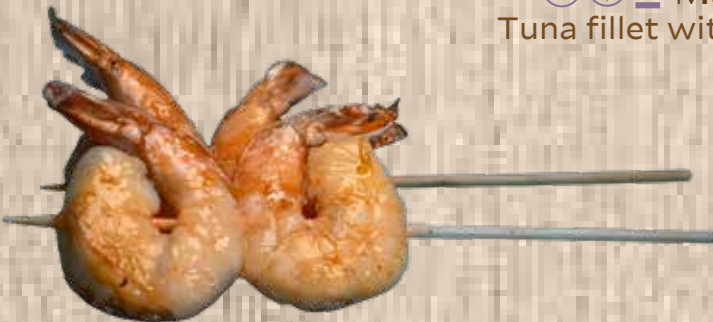
  **Yakitori**
Chicken with soy glaze



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



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.

VEGAN



No Tuna Sashimi 
Plant-based look-like tuna



Zalmon Nigiri 
Plant-based look-like salmon



Inari Nigiri 
Teriyaki tofu



Daikon 
Raddish roll



Kappa 
Cucumber roll



Zen 
Enoki mushroom tempura roll

CHARGEABLE ITEMS IN MENU (pre-order basis)

Jumbo Tiger Prawns 
\$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 17% TGST and 10% service charge.



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DESSERT



Green Tea Panna Cotta  
Vanilla papaya, sesame cookies



Yuzu Cheesecake  
Pandan leaf ice cream



Chocolate Fondant  
Green tea ice cream



Mochi  
Strawberry, chocolate or pistachio



Vegan Purin  
Eggless, pudding, maple syrup