



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

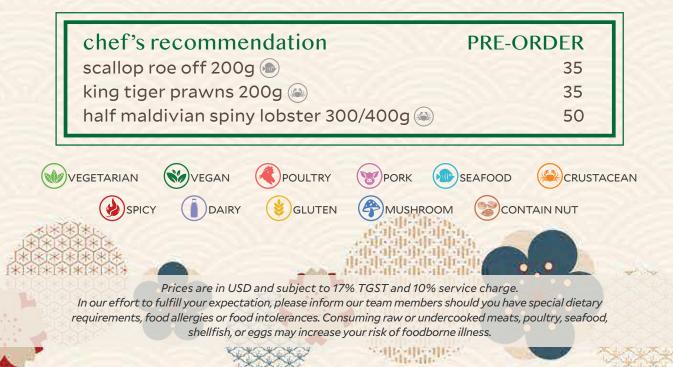
four⁴ 🕲

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 😒





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

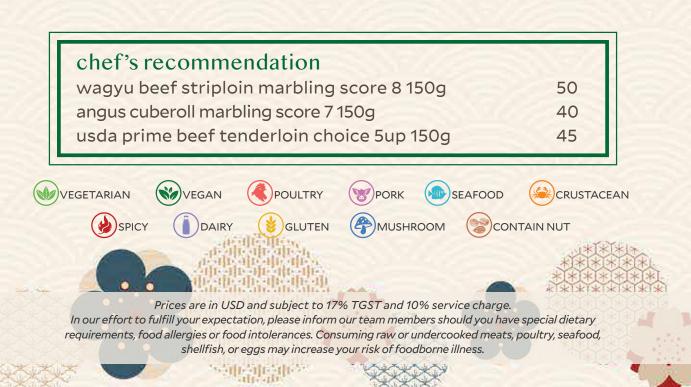
miso soup

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 (i) OR ume shiso pineapple poke, coconut sherbet 家





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 () OR ume shiso pineapple poke, coconut sherbet ()



Prices are in USD and subject to 17% 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.

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