



Please see the Wellness Your Way menus on the following pages

SASHIMI

Five pieces per serving

Baa Atoll Reef fish	16
Maldivian Tuna	18
Prawn	20
NZ Regal Salmon	18
Scallop	20
Yellow tail	18
Sashimi platter <i>10 pieces</i>	32

NEW STYLE SASHIMI

Hamachi, jalapeño dressing, ikura	26
Aburi salmon, goma dressing, wakame, yuzu salsa	28
Tuna tataki, edamame salsa	26
Salmon tartar, ponzu wasabi mayonnaise	28

NIGIRI SUSHI

Five pieces per serving

NZ Regal Salmon	20
Yellow Fin Tuna with yuzu kosho	20
Prawn	22
Ball Atoll Reef Fish	18
Blowtorch Hamachi, goma dressing	20
Avocado	18

NEW STYLE MAKI SUSHI

Six pieces per serving

Spicy Tuna	27
California with tobiko, crispy tenkasu	27
Philadelphia cream cheese sushi	27
'Ebi-Ten'prawn tempura, sweet soy reduction	28
Soft-shell crab, tobikko	28
Organic Amilla garden vegetable rolls, bean curd	22
Dragon maki eel, teriyaki sauce	28

SOUP

Miso, tofu, seaweed, spring onion	24
Soba noodle soup, tentsuyu	26

TEMPURA

Prawn tempura, tentsuyu sauce	32
Vegetable tempura, sweet chili sauce	20
Soft shell crab tempura, spicy mayo	30

N- contains nuts. Prices are quoted in USD and subject to 23.2% taxes and service

*These dishes carry a surcharge on the menu price for DAI, Full Board and Half Board packages. Guests on Full Board and Half Board are entitled to 3 courses

MAINS

Salmon Teriyaki, spring onion, sunumono, sesame seed	42
Lobster miso thermidor, cucumber sunomono, ikura, wasabi dynamite sauce	72*
Seabass, edamame, yuzu truffle dressing, cauliflower puree	38
Miso crusted black cod, bok choy, hoba leaf, miso sauce	44
Duck breast, miso orange soy marinade, beetroot, brussel sprout	38
Chicken Teriyaki 'Tokyo Street style', sesame seed, spring onion	36
Grass fed tenderloin, shimeji mushroom, balsamic teriyaki sauce, kimchi	59*
Rice, unagi, cucumber, teriyaki	35
Kimchi, eggplant, brussel sprout tamamiso	28

SIDES

Avocado garden salad	12
Steamed rice	8
Japanese fried rice	12
Seaweed salad	12
Broccoli, tofu, sesame, soya mirin reduction	12
Grilled sweet potato, tamamiso	12

DESSERT

Piña Colada espuma	20
Island coconut cream	22
Bitter chocolate sponge	20
Mochi assortment N	22
Raspberry semi freddo	20
Matcha green tea cake	20

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NIGARI SUSHI

Five pieces per serving

Avocado	16
Pickled cucumber	16
Shitake mushroom	16

NEW STYLE MAKI SUSHI

Six pieces per serving

Organic Amilla vegetable, bean curd	20
Cauliflower rice, cucumber, avocado	18
Spicy tofu	20

TEMPURA

Plant Prawn tempura, tentsuyu sauce	32
Vegetable tempura, tentsuyu sauce	20
Konjac calamari tempura, spicy mayo	32
Vegan chicken karaage, honey mustard sauce	28

SOUP

Miso soup, tofu, seaweed, spring onion	24
Soba noodle soup, tentsuyu	26

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MAINS

Fishless Fillet, shimeji mushroom, vegetables, misoyaki sauce	42
Quinoa patty, smash potato with Aji Amarillo, red wine miso sauce	28
Stir fried vegan chicken, broccoli, sesame, spring onion	36
Plant based prawns, cauliflower sauce, grilled vegetables	38
Grilled konjac calamari, smash potato Aji Amarillo, grilled vegetables, red wine sauce	36
‘Yakimeshi’ Japanese fried rice, vegetables	28
‘Yasai itame’ Japanese style stir fried vegetables, fried tofu	28

SIDES

Avocado garden salad	12
Steamed Rice	8
Japanese fried rice	12
Seaweed salad	12
Broccoli, tofu, sesame, soya mirin reduction	12
Grilled sweet potato, tamamiso	12
	12

DESSERT

Piña Colada espuma	20
Island coconut cream	22
Bitter chocolate sponge <i>vegetarian</i>	20
Mochi assortment n <i>vegetarian</i>	22
Raspberry semi freddo <i>vegan option</i>	20

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SASHIMI

Five pieces per serving

Baa Atoll reef fish	12
Maldivian Tuna	14
Prawn	14
NZ Regal Salmon	14
Scallop	16
Yellow tail	14
Sashimi platter <i>10 pieces</i>	28

NEW STYLE SASHIMI

Sea scallop, tomato, ponzu salsa <i>low carb</i>	24
Aburi Salmon, goma dressing' <i>low carb</i>	22
Tuna tataki, grated daikon, citrus ponzu dressing	20
Salmon tartar, avocado, wasabi sauce	22

NEW STYLE MAKI SUSHI

Cauliflower rice Sushi is available with 12 hours notice

Spicy Tuna	24
California, tobikko	24
Torched Philadelphia cream cheese	24
Organic Amilla vegetable, bean curd	18
Cauliflower rice, avocado, cucumber	16

SOUP

Miso soup, tofu, seaweed, spring onion	18
Konjac noodle soup, tentsuyu	22

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Lobster miso thermidor, cucumber sunomono, ikura, wasabi dynamite sauce	72*
Seabass, edamame, yuzu truffle dressing, cauliflower puree	38
Miso crusted black cod, bok choy, hoba leaf, miso sauce	44
Duck breast, miso orange soy marinade, beetroot, brussel sprout	38
Chicken Teriyaki 'Tokyo Street style', sesame seed, spring onion	36
Grass fed tenderloin, shimeji mushroom, balsamic teriyaki sauce, kimchi	59*
Rice, unagi, cucumber, teriyaki	35
Kimchi, eggplant, brussel sprout tamamiso	28

SIDES

Avocado garden salad	12
Seaweed salad	12
Broccoli, tofu, sesame, soya mirin reduction	12
Grilled sweet potato, tamamiso <i>low carb</i>	12

DESSERT

Bitter chocolate sponge	20
Matcha green tea cake	20

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NEW STYLE SASHIMI

Sea scallop, tomato, ponzu salsa	24
Aburi Salmon, goma dressing	22
Tuna tataki, grated daikon, citrus ponzu dressing	20
Salmon tartar, avocado, wasabi mayonnaise	22

NIGARI SUSHI

Five pieces per serving

NZ Regal Salmon	18
Maldivian Yellow Fin Tuna	16
Prawn	18
Ball Atoll Reef Fish	16
Blowtorch Hamachi, goma dressing	18
Avocado	14

NEW STYLE MAKI SUSHI

Six pieces per serving

Spicy Tuna	24
California with tobiko, crispy tenkasu	24
Philadelphia cream cheese sushi	24
Organic Amilla vegetable rolls, bean curd	18
Cauliflower rice, cucumber, avocado	16

SOUP

Miso, tofu, seaweed, spring onion	18
Rice noodle soup, tentsuyu	22

TEMPURA

Gluten free tempura available on request

Prawn tempura, tentsuyu sauce	22
Vegetable tempura, tentsuyu sauce	16
Soft shell crab tempura, spicy mayo	24

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Rice, unagi, cucumber, teriyaki	35
Kimchi, eggplant, brussel sprout tamamiso	28

SIDES

Avocado garden salad	12
Steamed rice	8
Japanese fried rice	12
Seaweed salad	12
Broccoli, tofu, sesame, soya mirin reduction	12
Grilled sweet potato, tamamiso	12

DESSERT

Piña Colada espuma	20
Island coconut cream	22
Bitter chocolate sponge	20
Mochi assortment N	22
Raspberry semi freddo	20
Matcha green tea cake	20

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Maldivian Yellow Fin Tuna	16
Prawn	18
Ball Atoll Reef Fish	16
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Avocado	14

NEW STYLE MAKI SUSHI*Six pieces per serving*

Spicy Tuna	24
California with tobiko, crispy tenkasu	24
Organic Amilla vegetable rolls, bean curd	18
Cauliflower rice, cucumber, avocado	16

SOUP

Miso, tofu, seaweed, spring onion	18
Rice noodle soup, tentsuyu	22

TEMPURA

Prawn tempura, tentsuyu sauce	22
Vegetable tempura, tentsuyu sauce	16
Soft shell crab tempura, spicy mayo	24

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