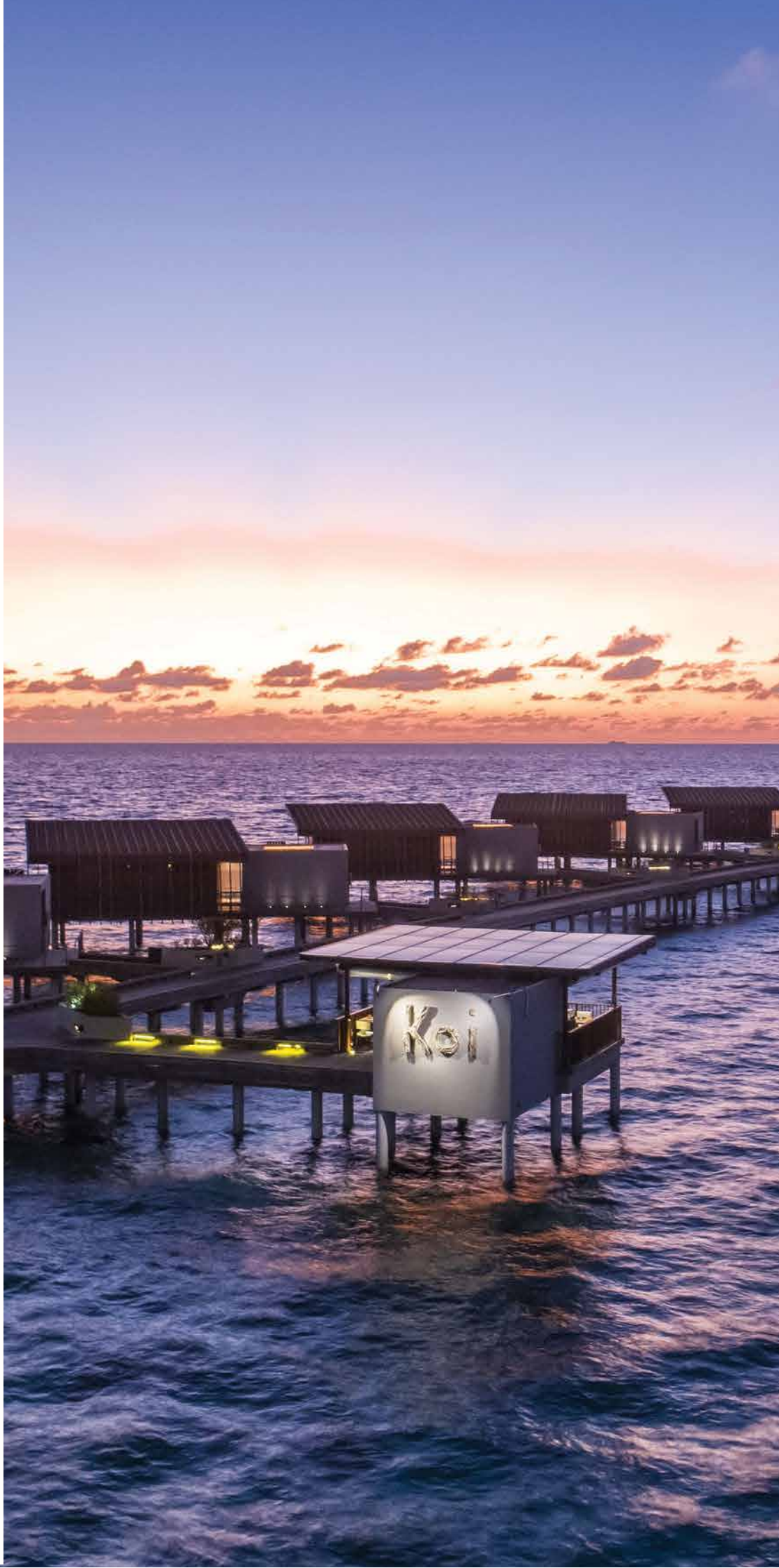




DINNER MENU

Served daily except
Tuesday and Saturday
7:00 PM - 10:30 PM



OUR STORY

A unique and intimate overwater restaurant providing you with progressive Japanese Cuisine. Uses only traditional ingredients and cooking methods to create original dishes that highlight culinary sophistication while staying true to its roots.

Our Japanese restaurant takes Japanese dining to a whole new level. Our skilled chefs use various cooking techniques such as fermentation, ageing, flavoured oil and smoke to add a different layered texture to the finished dish.

We believe in “Source Local, Cook Global”—our menu reflects that commitment. We serve fresh seafood from the ocean to your plate, using sustainable tuna and white flesh fish sourced directly from local fishermen.

Local fruits are also widely used in our menu. Watermelons are baked for 24 hours, which gives the fruit a meaty texture. The caramelised juices from the watermelon are reduced further and turned into a glaze that has an earthy, smokey flavour—and is naturally sweet. The same glaze used to glaze the watermelon also serves as a salad component.

Our menu also contains many vegan dishes, including our homemade mayonnaise made from tofu and grape seed oil. Vegan dishes such as papaya tataki and tomato carpaccio are among our most popular menu items.

Our chefs are passionate about experimenting with new ingredients and techniques, constantly coming up with innovative ways to surprise you.

CHEF'S TIPS

No dish can be considered perfect, as cooking is an inexact science and there is always room for improvement.

Recipes are only guidelines. The acidity and sweetness of ingredients, as well as other factors that affect the taste, always vary according to seasonality or where the food was grown.

For example, the acidity of lemon juice may vary depending on when it is harvested (temperature and humidity), how long ago it was picked, etc. So always trust your taste buds for the final touch.



We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

 Contains Shellfish

 Contains Seafood

 Contains Nuts

 Contains Gluten

 Contains Dairy

 Contains Alcohol

 Contains Pork

 Vegetarian

 Spicy



All prices are in US Dollars and subject to 10% service charge and 16% GST

SASHIMI | 3 pcs

SALMON  	32
Scottish Salmon	
HAMACHI  	34
Japanese Yellow Tail Kingfish	
SCALLOPS  	36
Hokkaido Sweet Scallops	
MIXED (6 PCS)   	44
Salmon Hamachi Sweet Scallops	
*Please note that gluten and gluten-free soya sauce are available	

SALAD

MIDORI GOMA AE 	30
Asparagus Fresh Seaweed Edamame Atari Goma	
DASHI POACHED TOMATO   	32
Tomatoes Smoked Tofu Garden Coriander Pesto Balsamic Pearls Basil	
SASHIMI SALAD   	44
Assorted Fish Mesclun Ao-Nori Onion Dressing Tobiko Fried Nori	

TATAKI

PAPAYA  	32
Local Island Papaya House Ponzu Den-Miso Leeks Hot Oil	
SALMON   	38
Seared Salmon Salsa Coriander Oil Salmon Cracker Ikura	
TUNA   	38
Cured Sustainable Tuna Chipotle Ponzu Avocado Onion	

CARPACCIO

TOMATO  	36
Fermented Tomato Gel Tofu Mayonnaise Yuzu Ponzu Wasabi Oil Soy Balsamic	
WATERMELON   	36
24hrs Cooked Watermelon Tofu Truffle Mayo Local Pine Nut Basil Oil Maldon	
HAMACHI  	38
Yellowtail Passion Fruit Ponzu Orange Segment Fennel Oil	
SCALLOPS   	38
Hokkaido Scallops Mango Aji-Amarillo Tobiko Coriander Oil Puffed Cereal	
WAGYU BEEF   	40
Pink Peppercorn Yuzu Margination Garden leaf Karashi Mayo Truffle Mayo Parmesan	

TARTAR

TRIO GRAIN TARTAR    34
*Black Rice | Buckwheat | Edamame | Avocado | Puffed Quinoa |
Miso Gochujang | Chipotle Ponzu*

TRIO FISH     44
*Scallops | Fresh Salmon | Hamachi | Avocado | Yuzu | Puffed Quinoa |
Chipotle Ponzu*

MAKI SUSHI | 6 pcs

CUCUMBER   30
Cucumber | Wasabi | Nori

KAMPYO SHITAKE   30
Braised Shitake & Gourd | Wasabi | Nori

PICKLED RADISH   32
Takuwan | Wasabi | Nori

ASPARAGUS CHEESE    38
Green Asparagus | Cream Cheese | Toasted Quinoa

SALMON CHEESE    46
Salmon | Cream Cheese | Sesame Seed

SPICY TUNA ROLL    46
Chopped Tuna | Green Onion | Aji Rocoto | Togarashi | Black Sesame Seed

CRUNCHY SPICY SALMON    48
Chopped Salmon | Green Onion | Ko-Ja Sauce | Cucumber | Crispy Bits

HAMACHI TRUFFLE YUZU    48
Yellowtail | Koshu Yuzu | Truffle | Sesame Seeds

UNAGI GUACAMOLE   52
Grilled Fresh Water Eel | Guacamole | Sansho Teriyaki

CLASSIC CALIFORNIA     52
Crabmeat | Poached Shrimp | Cucumber | Avocado Puree | Tobiko

FUTOMAKI (4 pcs)

YASAI-FUTO  36
Shitake | Takuwan | Cucumber | Asparagus

TRADITIONAL FUTOMAKI    48
Prawns | Tamago | Kampyo | Shitake | Cucumber

NIGIRI SUSHI | 2 pcs

SWEET SHITAKE GUNKAN 	30
<i>Shitake Mushroom Teriyaki Glaze Sansho Peppers</i>	
CURED TUNA   	32
<i>Local Yellow Fin Tuna Mirin Sake Soya Ginger</i>	
SALMON  	32
<i>Scottish Salmon</i>	
FLAMED SALMON   	32
<i>Torched Salmon Yuzu Mayo Green Onion</i>	
BBQ EEL  	34
<i>Barbequed Fresh Water Eel Sansho Teriyaki</i>	
SCALLOPS   	34
<i>Hokkaido Sweet Scallops Tobiko</i>	
WAGYU   	46
<i>Wagyu Uni Butter Maldon Salt</i>	

SOUP

MISO SHIRU  	16
<i>Fermented Soya Bean Wakame Green Onion</i>	
<i>Add Salmon</i>	6
<i>Add Crab</i>	8

DESSERT

MACCHA CHEESECAKE   	28
<i>Maccha Miso Cream Compote</i>	
YUZU PANNA COTTA   	28
<i>Coconut Crumble Berry Jam Orange Marmalade</i>	



PARK HYATT MALDIVES™

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