

UMIYAKI

NIGIRI - 2 pcs

TUNA	6
SALMON	7
EBI (SHRIMP)	6
UNAGI (EEL)	10

SASHIMI - 4 pcs

TUNA	9
WAHOO	8
SALMON	9
REEF FISH	8

MAKI - 4 pcs

CALIFORNIA ROLL	10
PHILADELPHIA ROLL	12
SIGNATURE ROLL	15
Crab stick, tuna, reef fish, salmon	
EBI (SHRIMP) TEMPURA	11
VEGETARIAN ROLL	7
Mango, avocado, cucumber, carrot & lettuce	

TEMAKI SUSHI

SPICY SALMON	12
Salmon, avocado, cucumber, spicy sauce	

SPICY TUNA	10
Tuna, avocado, cucumber, spicy sauce	

ENTRÉE

YUZU MARINATED PRAWNS	15
Prawns, yuzu soy	

TUNA TARTARE	18
Fresh tuna, avocado, soy yuzu dressing, plantain chips	

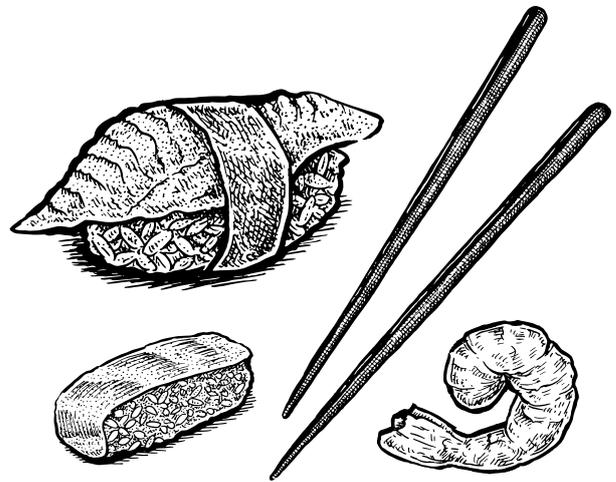
MAGURO TATAKI	20
Seared tuna soy reduction, red green cabbage, mango slaw	

WAHOO TIRADITO	18
Fresh wahoo, aji amarillo sauce	

SOUP AND SALAD

MISO SOUP	8
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MIXED GREEN SALAD	10
with Chef's special ginger dressing	



TEPPANYAKI

Served with Teppanyaki rice and hibachi vegetables

SEAFOOD

MALDIVIAN LOBSTER (450 500 gr)	75
TIGER PRAWNS (250 gr)	52
BLACK COD FISH (180 gr)	50
HOKKAIDO SCALLOP (200 gr)	48
MISHIMA SALMON (180 gr)	45
MALDIVIAN TUNA (180 gr)	35

MEAT

WAGYU STRIPLOIN GRADE - 7 (180 gr)	75
BLACK ANGUS TENDERLOIN (180 gr)	58
LAMB TENDERLOIN (180gr)	55
CORN FED CHICKEN THIGH (180 gr)	35

SIDE DISHES

STIR FRIED SHIITAKE MUSHROOM	12
HIBACHI VEGETABLES	10
VEGETABLE FRIED RICE	8
YAKI NOODLES	8

DESSERTS

SWEET CRÊPES WITH GREEN TEA ICE CREAM	14
FRESH FRUITS	12
FRESHLY MADE COCONUT ICE CREAM	10
DORAYAKI	10
BANANA TEMPURA	10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please let us know of any dietary preferences or food allergies we should be aware of in the preparing of your meal
All Prices are in US dollars and are subject to 10% service charge and 17% TGST

🌿 - Vegetarian

🌰 - Contains nuts



SET MENU per person

OCEAN SURF 90

Miso soup
Mixed green salad
Half spiny lobster, tiger prawns, served with teppanyaki vegetables and fried rice
Dorayaki

LAND TURF 75

Miso soup
Mixed green salad
Black Angus sirloin served with teppanyaki vegetables and fried rice
Crepes with green tea ice cream

CHEFS SPECIALITY 110

Miso soup
Prawn ceviche
Maldivian lobster and Angus tenderloin served with teppanyaki vegetables and fried rice
Banana tempura

SURF AND TURF 90

Miso soup
Mixed green salad
Half spiny lobster, Wagyu sirloin served with teppanyaki vegetables and fried rice
Freshly made coconut ice cream

OH MY VEGGIES 55

Miso soup
Mixed green salad
Stir fried egg plant, bell pepper, carrot, onion, baby corn and young ginger
Fresh fruits

BEVERAGE MENU

UMIYAKI SIGNATURE COCKTAILS 14

Yuzu Sakeginic
Cucumber Sake Smash
Cherry Blossom
Japanese Fizz

NON-ALCOHOLIC COCKTAILS 8

Strawberry Ginger Mojito
Orange Vanilla Colada
Pineapple Ginger Fizz
Citrus Almond Sparkle
Hibiscint

JAPANESE WHISKY 27

Hibiki Suntory Japanese Harmony 40ml

JAPANESE BEERS

Asahi 330ml 12
Sapporo 330ml 13

SAKE TOCHIKURA UMESHU (PLUMSAKE) 13, 55 40ml, 160ml

Japanese liqueur made from steeping Ume plums in alcohol and sugar

JOPPARI JUNMAI 40ml, 160ml 13, 48

Sweet, vinous rice-heavy aroma with some floral and sweet rice-dominant flavors

SHIRATAKI 80

JOZEN MIZUNUGOTOSHI JUNMAI GINJO 300ml

Aged carefully at a very low temperature. Slightly sour taste with a very deep and rich aftertaste

SHIRAKAWAGO AWANIGORI Sparkling 500ml 95

Sparkling and unfiltered sake of a creamy texture on the palate with robust fruit flavors

SHOTOKU SHOZU JUNMAI GINJO 240ml 55

A versatile pure rice wine with dry flavor

HAKUTSURU DRAFT 300ml 25

Light, fresh and smooth taste. An ideal as an aperitif

KIKU MASAMUNE KIMOTO HONJYOZO 10, 45 40ml, 160ml

Most popular sake with smooth and dry taste. Its clean, crisp finish allows it to go well with any Japanese dish

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