

## ***Appetizers***

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|---------------------------------------------------------------------|------|
| Edamame                                                             | \$20 |
| Traditional Miso soup                                               | \$26 |
| Kenchin Jiru Soup                                                   | \$22 |
| Wakame salad, sesame, cucumber, nori crisps                         | \$25 |
| Organic garden salad, ponzu dressing                                | \$24 |
| Crispy tofu, azuki spicy chili garlic sauce, spring onions, avocado | \$36 |
| Beef tataki, ponzu sauce, grated daikon                             | \$39 |
| Tuna tartar, avocado, sesame, spring onion, cucumber                | \$39 |
| Grilled octopus salad, ponzu dressing, rocket leaves                | \$39 |
| Crispy scallop furai, panko, tsukadani                              | \$40 |

## ***Intermediate***

### ***Rice***

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|--------------------------------------------------------------------------|------|
| Steamed rice                                                             | \$13 |
| Garlic fried rice                                                        | \$16 |
| Seafood chahan, Japanese rice, mixed seafood, vegetables                 | \$40 |
| Oyakodon, Japanese rice bowl, chicken, braised onions, egg, dashi, mirin | \$34 |
| Gyu don, Japanese rice bowl, beef, braised onions, egg, dashi, mirin     | \$40 |

### ***Tempura***

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|---------------------|------|
| Vegetable tempura   | \$32 |
| Ebi tempura         | \$41 |
| Mixed tempura plate | \$35 |

### ***Noodles***

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|---------------------------------------------------------------------------|------|
| Zaru Soba, cold soba noodles, daikon, ginger, kizami nori                 | \$30 |
| Yaki Soba, stir-fried egg noodles, mixed vegetables, vegetable sauce      | \$32 |
| Tori Ramen, noodles in broth, corn fed chicken, vegetables, crispy skin   | \$37 |
| Tonkotsu, noodles in broth, roasted pork belly, egg, tofu, shitake        | \$38 |
| Seafood, noodles in broth, clams, mussels, scallop, reef fish, vegetables | \$40 |

## *Signature Main Courses*

### *From the Sea*

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|-------------------------------------------------------------------------------|--------------|
| Lobster robusuta saikyo miso, grilled vegetables (Whole or Half Lobster)      | \$115 / \$85 |
| Yellow fin tuna toro, sweet potato, grilled vegetables, katta sambol, pumpkin | \$71         |
| Hamachi kama, grilled vegetables, tama miso                                   | \$75         |
| Salmon misoyaki, sago risotto, shitake, barley tea broth                      | \$60         |

### *From the Land*

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|-------------------------------------------------------------------------------------|-------|
| Kagoshima A5, lotus root puree, garden salad, ponzu                                 | \$155 |
| Japanese pork belly, caramelized pear, tamarind ginger sauce, grilled baby bok choy | \$65  |
| Charred lamb chop, grilled vegetables, garlic puree, balsamic teriyaki              | \$70  |

## ***Chef's Sushi Rolls***

### ***Sushi Roll***

*All sushi rolls and hand rolls are served with wasabi, soya sauce, homemade pickled ginger, and togarashi.*

### ***Uramaki (6 pieces) – Specialty inside out rolls***

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|--------------------------------------------------------------------------------|------|
| <b>Maldivian Maki</b>                                                          | \$34 |
| Local tuna, beach lettuce, sliced tomatoes, spring onion, katta sambol         |      |
| <b>Ebi Tempura Maki</b>                                                        | \$34 |
| Crispy tiger prawns, avocado, flying fish roe                                  |      |
| <b>Local Reef Fish Maki</b>                                                    | \$34 |
| Local reef fish, asparagus, pickled radish, scallions, cured lemon             |      |
| <b>Chicken Teriyaki</b>                                                        | \$34 |
| Chicken thigh, teriyaki sauce, avocado, roasted sesame seeds                   |      |
| <b>Katsuo Maki</b>                                                             | \$39 |
| Local tuna, Japanese mayonnaise, spring onion avocado, cucumber, bonito flakes |      |
| <b>Blooming Maki</b>                                                           | \$39 |
| Salmon, Japanese mayonnaise, asparagus, wasabi leaf, avocado                   |      |

### ***Hozomaki (6 pieces) – Specialty nori wrapped rolls***

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|-----------------------------------------------------------------------------|------|
| <b>Spider Maki</b>                                                          | \$34 |
| Crispy soft shell crab, Japanese mayonnaise, spicy sauce, cucumber, avocado |      |
| <b>Salmon Cream Cheese Maki</b>                                             | \$39 |
| Salmon, asparagus, crispy salmon skin, cream cheese                         |      |
| <b>Volcano Maki</b>                                                         | \$42 |
| Reef fish, tuna, salmon, tempura, spicy tuna                                |      |
| <b>3 Stars in a Sun Maki</b>                                                | \$42 |
| Crispy tiger prawn, crab meat, unagi, avocado, seaweed paste                |      |
| <b>Lobster Maki</b>                                                         | \$44 |
| Crispy half lobster tail, Japanese mayonnaise, tobiko, cucumber, asparagus  |      |

### ***Nigiri***

*Small rice ball, topped with raw fish or seafood*

*2 pieces*

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|---------------------------------|------|
| <b>Maguro</b> (tuna)            | \$20 |
| <b>Ebi</b> (prawn)              | \$20 |
| <b>Tako</b> (octopus)           | \$20 |
| <b>Jisakana</b> (reef fish)     | \$20 |
| <b>Kani</b> (crab meat)         | \$20 |
| <b>Saba</b> (mackerel)          | \$20 |
| <b>Shake</b> (salmon)           | \$24 |
| <b>Unagi</b> (eel)              | \$22 |
| <b>Ikura</b> (salmon roe)       | \$22 |
| <b>Tobiko</b> (flying fish roe) | \$22 |
| <b>Hamachi</b> (amberjack)      | \$24 |
| <b>Hotate</b> (scallop)         | \$24 |
| <b>Yasai</b> (vegetables)       | \$18 |

### ***Sashimi***

*Thinly sliced fresh raw fish, soy sauce, and wasabi*

*4 pieces*

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|                                   |      |
|-----------------------------------|------|
| <b>Maguro</b> (tuna)              | \$26 |
| <b>Ebi</b> (prawn)                | \$26 |
| <b>Tako</b> (octopus)             | \$26 |
| <b>Jisakana</b> (reef fish)       | \$26 |
| <b>Kani</b> (crab meat)           | \$28 |
| <b>Saba</b> (mackerel)            | \$26 |
| <b>Shake</b> (salmon)             | \$30 |
| <b>Unagi</b> (eel)                | \$26 |
| <b>Ikura</b> (salmon roe)         | \$26 |
| <b>Tobiko</b> (flying fish roe)   | \$28 |
| <b>Hamachi</b> (yellow tail tuna) | \$26 |
| <b>Hotate</b> (scallop)           | \$28 |

Prices are in US Dollar and subject to 10% service charge and applicable goods and service tax.  
If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative.

***Temaki – 1-piece***

*A large cone-shaped piece of nori on the outside, with the ingredients spilling out of the wide end*

***Classic Sushi – 6 pieces***

*A traditional sushi rolls*

|                     |      |            |      |
|---------------------|------|------------|------|
| Vegetarian Temaki   | \$22 | Kappa Maki | \$24 |
| Spicy Tuna Temaki   | \$26 | Shake Maki | \$24 |
| Spicy Salmon Temaki | \$26 | Tekka Maki | \$24 |
| Reef Fish Temaki    | \$26 |            |      |
| California Temaki   | \$26 |            |      |
| Ikura Temaki        | \$26 |            |      |
| Ebi Tempura Temaki  | \$28 |            |      |
| Unagi Temaki        | \$28 |            |      |

***Chef's Specialty Platters***

|                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------|------|
| Sashimi Moriawase (8 pieces): Four specialty sashimi                                                        | \$50 |
| Chirashi Don: Sliced salmon, tuna, ebi, reef fish, tamago, vegetables, ikura, sushi rice                    | \$48 |
| Maki Platter (9 pieces): Three Specialty maki rolls                                                         | \$58 |
| By the Sea Chef's Special (6 pieces): Two specialty maki rolls, three specialty nigiri, four slices sashimi | \$95 |

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## *Sweet Temptations*

### *Desserts*

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|--------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Vanilla Crème Purin:</b> Vanilla baked custard with caramel and coffee macaroons                                                        | \$28 |
| <b>Banana Tempura:</b> Coconut crusted deep fried banana with coconut ice cream, chocolate poky sticks and caramelized banana chutney      | \$30 |
| <b>Dark Chocolate and White Sesame Parfait:</b> 64% dark chocolate and toasted white sesame parfait, chocolate glazed with sesame crackers | \$30 |
| <b>Exotic Fruits:</b> Seasonal exotic fruits with yuzu sorbet                                                                              | \$27 |
| <b>Green Tea Cheese Cake:</b> Baked matcha green tea cheese cake with lemongrass sherbet, green tea crisps and pandan leaf sauce           | \$30 |
| <b>Strawberry Mochi Ice Cream:</b> Traditional Japanese mochi strawberry ice cream with mixed berry compote and lemon                      | \$30 |

### *Ice Creams*

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|              |     |
|--------------|-----|
| Coconut      | \$7 |
| Chocolate    | \$7 |
| Green tea    | \$7 |
| Strawberry   | \$7 |
| Vanilla bean | \$7 |
| White sesame | \$7 |
| Wasabi       | \$7 |

### *Sorbets*

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|                   |     |
|-------------------|-----|
| Raspberry         | \$7 |
| Garden lemongrass | \$7 |
| Guava             | \$7 |
| Mango             | \$7 |
| Pandan leaf       | \$7 |
| Passion fruit     | \$7 |
| Yuzu              | \$7 |

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# By The Sea Chef's Gourmet Menu

## **Appetizer**

Chicken and Prawn Gyoza  
or  
Wakame Salad, Sesame, Cucumber, Nori Crisps  
or  
Mixed Vegetable Tempura

## **Intermediate**

Chef's Selection of Sushi and Sashimi

## **Main Course**

Glazed Reef Fish Teriyaki, Eggplant, and Black Pepper Teriyaki Sauce  
or  
Beef Okonomiyaki  
or  
Chicken Katsu Curry, Mixed Vegetables, Steamed Rice  
or  
Vegetarian Fried Udon

## **Dessert**

Vanilla Crème Purin, Vanilla Baked Custard with Caramel and Coffee Macaroons  
or  
Dark Chocolate and White Sesame Parfait, 64% Dark Chocolate and  
Toasted White Sesame Parfait, Chocolate Glazed with Sesame Crackers

**\$140 per person**

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# By The Sea Tuna Tasting Menu

## **Amuse Bouche**

### **Salad**

Grilled Tuna Garden Salad with Ponzu Dressing

### **Starter**

Tuna Yuzu Ceviche with Ginger Avocado Dressing and Rayu Mayonnaise

### **Intermediate**

Maguro Tataki with Ponzu, Grated Radish, Confit Onion and Wasabi Mayonnaise

### **Sushi**

Sushi Maguro Tasting Temari, Maki, Sashimi and Gunkan

### **Main Course**

Crusted Tuna Steak with Grilled Vegetables, Cauliflower Puree and Yuzu Sabayon

### **Desserts**

Mochi Ice Cream

or

Dark Chocolate and White Sesame Parfait

**\$150 per person**

**\$230 with sake pairing**

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