

## ***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	\$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, tonkatsu	\$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 / 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> (yellow tail tuna)	\$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 &amp; 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

# By The Sea Chef's Gourmet Menu

*\*Only available during dinner\**

## **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 & White Sesame Parfait, 64% Dark Chocolate and  
Toasted White Sesame Parfait, Chocolate Glazed with Sesame Crackers

**\$115 per person**

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# By The Sea Tuna Tasting Menu

*\*Only available during dinner\**

## **Amuse Bouche**

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## **Salad**

Grilled Tuna Garden Salad with Ponzu Dressing

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## **Starter**

Tuna Yuzu Ceviche with Ginger Avocado Dressing and Rayu Mayonnaise

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## **Intermediate**

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

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## **Sushi**

Sushi Maguro Tasting Temari, Maki, Sashimi and Gunkan

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## **Main**

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

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## **Desserts**

Mochi Ice Cream

or

Dark Chocolate & White Sesame Parfait

**\$150 per person**

**\$230 with sake pairing**

If you would like to modify any items on the menu, please feel free to inform your service host,  
and they will be happy to assist you.

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