



w·āsho'ku





Traditional Japanese food is known as “Washoku”  
in the land of the rising sun.

"Wa" translates to peace or harmony, while  
"shoku" means meal.

You are about to experience the Japanese style of  
cooking called “Teppanyaki”. Our Chefs will show  
off their amazing culinary skills by slicing, dicing  
and juggling while preparing delicious meat,  
poultry, fish and vegetables on an iron “Teppan”  
griddle. Here we have created a balance between  
traditional and modern Japanese cuisine.

Meshiagare-Bon Appetite



# STARTER (TRADITIONAL)

- Edamame \$12.00  
Soy beans tossed in sea salt
  
- Shrimp Shumai \$10.00  
Shrimp, onion, soy sauce,  
sesame oil and spring onion
  
- Tempura Lobster / Shrimp / Vegetable 🌾 \$22.00  
Tempura flour, soy sauce
  
- Miso Soup \$18.00  
Soy bean paste, mushrooms, garlic, spring onion
  
- Beef or Tuna Tataki \$18.00  
Lightly seared with ponzu sauce

■ VEGETARIAN ▲ NON-VEGETARIAN 🌿 NUT 🐷 PORK 🧪 ALCOHOL 🌶️ SPICY  
👨🍳 CHEF RECOMMENDATION 🥛 MILK 🌱 HEALTHY 🌾 GLUTEN 🥩 RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

# STARTER (MODERN OR FUSION)

- Aged Dashi Tofu 🍷 \$18.00  
Fried tofu, dashi, mirin, soy sauce and spring onion
- Edamame 🥛 \$12.00  
Soya beans Lightly tossed in garlic butter
- Pork Gyoza 🌾 🐷 \$20.00  
Served with soy sauce, sesame and spring onion
- House Salad \$20.00  
Chef's salad of the day
- Vegetable Broth Owan Soup \$12.00  
Clear soup with vegetables
- Hiramaki 🌾 \$14.00  
Fried Vegetable Spring Roll  
Shiitake mushrooms, Vegetables and bamboo

■ VEGETARIAN ▲ NON-VEGETARIAN 🌾 NUT 🐷 PORK 🍷 ALCOHOL 🌶️ SPICY  
👨🍳 CHEF RECOMMENDATION 🥛 MILK 🌿 HEALTHY 🌾 GLUTEN 🍖 RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

# SUSHI & SASHIMI

Sashimi Platter (4 pieces) \$16.00  
Maldivian Yellow Fin Tuna, Red Snapper,  
Octopus, Atlantic Ocean Salmon

Philly Roll 🍷 \$30.00  
Smoked salmon, avocado, cream cheese

Dynamite Roll 🍷 🌶️ \$28.00  
Spicy roll with tuna, salmon, crab

California Roll 🍷 🌿 \$25.00  
Crab, cucumber, mango, masago (fish egg)

🌱 Rainbow Roll \$25.00  
Mango, cucumber, asparagus, tofu assorted roll

Yondaimé \$35.00  
Combination of traditional & modern sushi created by our  
talented sushi guru

Unagi Maki roll  
Smoked eel, avocado, cucumber and soy glaze

Nigiri  
Atlantic salmon

Spider Roll 🍷 🌿  
Crab, cucumber, avocado, spicy mayonnaise

Shrimp Tempura Roll 🌿  
Tempura prawn, cucumber and avocado

🌱 VEGETARIAN 🚫 NON-VEGETARIAN 🥜 NUT 🐷 PORK 🍷 ALCOHOL 🌶️ SPICY  
👨‍🍳 CHEF RECOMMENDATION 🥛 MILK 🌿 HEALTHY 🌿 GLUTEN 🍷 RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

# TEPPANYAKI CLASSIC (TRADITIONAL)

Chicken	\$22.00
 Tofu & Eggplant	\$22.00
Black Angus Rib-Eye Steak	\$44.00
Black Angus Striploin Steak	\$48.00
Maldivian Reef Lobster Tail	\$65.00
Jumbo Prawns	\$35.00
Sea Scallops	\$38.00
Duck Breast	\$35.00

Combination of any 2 from above  
(All served with garlic fried rice or noodles &  
Japanese Teppanyaki vegetables)

 VEGETARIAN  NON-VEGETARIAN  NUT  PORK  ALCOHOL  SPICY  
 CHEF RECOMMENDATION  MILK  HEALTHY  GLUTEN  RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

# MAIN COURSE (MODERN OR FUSION)

- |                                      |         |
|--------------------------------------|---------|
| Salmon Teriyaki                      | \$40.00 |
| Jumbo Prawns Teriyaki                | \$26.00 |
| ■ Tofu, Eggplant & Mushroom Teriyaki | \$26.00 |

(All above served with fried rice & vegetables)

- |   |         |
|---|---------|
| Japanese Stir Fry Noodle<br>with Pork Belly 🐷 | \$32.00 |
| Hibachi Beef Steak with Garlic Fried Rice     | \$42.00 |

■ VEGETARIAN ▲ NON-VEGETARIAN 🥜 NUT 🐷 PORK 🧪 ALCOHOL 🌶️ SPICY  
👨🍳 CHEF RECOMMENDATION 🥛 MILK 🌿 HEALTHY 🌾 GLUTEN 🥩 RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

# DESSERTS

Green Tea Ice Cream Tempura   \$ 18.00

Mango Crème-Brûlée \$ 18.00

Shiratama Dango with Sake  
& Lime Sorbet  \$ 18.00

Chocolate Fingers with Coconut  
& Tofu Sauce \$ 18.00

Green Tea Mille Crepes Cake with Black Sesame Ice-Cream

 Fresh Fruit Platter  \$ 15.00

Ice Cream & Sorbet Selection (per scoop) \$ 8.00

Vanilla, Choco chip, mango, green tea, strawberry,  
Passion-fruit, lime & mint, raspberry, blood-orange

 VEGETARIAN  NON-VEGETARIAN  NUT  PORK  ALCOHOL  SPICY

 CHEF RECOMMENDATION  MILK  HEALTHY  GLUTEN  RAW MEAT

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

