



Modern Japanese cuisine with a flirtatious Latin twist. Our breathtaking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

Feeling Koi is open daily from 7.30pm – 11.00pm.

3 dishes for USD \$80++ | 5 dishes for USD \$130++ | 7 dishes for USD \$180++

✓ Denotes Vegetarian

C O L D

Each dish USD \$30++

NIGIRI SUSHI

MAGURO – Tuna
SHAKE – Salmon
IKA – Cuttlefish
EBI – Prawn
TAKO – Octopus

HAMACHI – Yellow tail
HOTATE – Scallops
TAI – Snapper
UNAGI – BBQ eel
ABOKADO – Avocado ✓

NORIMAKI SUSHI

TUNA MAKI
SALMON AVOCADO
CALIFORNIA ROLL
VEGETABLE MAKI ✓

HOUSE ROLL
UNAGI & CUCUMBER MAKI
TEMPURA PRAWN URAMAKI
SOFT SHELL CRAB MAKI

SASHIMI

MAGURO – Tuna
SHAKE – Salmon
TAKO – Octopus
CATCH OF THE DAY

HAMACHI – Yellow tail
IKA – Cuttlefish
TAI – Snapper
MIXED SELECTION OF 3 KIND

NIKKEI

New style sashimi, hamachi fish, Maldivian yellow fin tuna, salmon, ponzu & smoked sesame oil

Fried sushi roll, mix fish, unagi sauce with aji rocoto

Crispy tai nigiri, choclo, jalapeño chili, cress & black garlic

Reef fish ceviche, maracuja juice, batata, herbs & pomegranate

Watermelon sashimi, ponzu sauce, crispy rice & sesame

SIDES

One side dish is included per person

Japanese fried rice with shoyu & negi ✓

Warm vegetables & seaweed with sumiso ✓

Shiraae gomaae green beans, spinach & mango with tofu, sesame sauce ✓

Soba noodle with steamed vegetables & spicy sauce ✓

Mix lettuce, herbs & seaweeds with yuzu dressing ✓



Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST.

*Please note, these dishes carry an additional surcharge to your HB | FB meal plan



HOT

Each dish USD \$35++

✓ Denotes Vegetarian

SOUPS

Mushrooms miso soup, tofu & vegetables ✓

Maldivian reef fish in ramen noodle soup, katsuobushi, bok choy & negi

Bouillon dashi, tern sliced Japanese wagyu beef & vegetables

TEMPURAS & TEXTURES

Prawns tempura, tentsuyu dipping with crispy daikon

Vegetables tempura, tamari sauce with fresh ginger ✓

Crispy soft shell crab, togarashi dipping sauce

Vegetable spring roll with roasted sesame dressing

Crispy crab spring roll with green tea powder ✓

Gyukatsu, deep fried Kagoshima wagyu beef cutlets

YAKI'S

Pan fried scallops with butter shoyu, asparagus, carrot, sesame seeds & glaze

Deep fried fish, with Mizkan soy sauce, peas puree & julienne roots

Slow cooked French duck leg, potato & vegetables in honey kaeshi soy sauce

Australian lamb rack with teriyaki sauce, mashed potato with wasabi & veggies

Wagyu beef tataki, sweet potato, jalapeño chili, scallions & ponzu sauce

SWEETNESS

Each dish USD \$25++

HOME MADE JAPANESE SORBET

Apple wasabi, raisin sake & chocolate yuzu

White chocolate & green tea matcha mousse

WOW PLATTER

Chocolate fingers, sake ice cream, fresh fruit with coconut flakes, mochi ice cream

FRUIT PLATE

With a selection of seasonal fruits



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