



Director's Cut
Chef Niki's Dinner A'la Carte Menu

Sashimi (100 grm)

Tuna sashimi	USD 47
Salmon sashimi ✨	USD 34
Ebi sashimi	USD 36
Yellow tail sashimi ✨	USD 40

New Style Sashimi

Sea scallops, with tomato and ponzu salsa	USD 48
'Aburi salmon' ✨	USD 60
Local fish carpaccio 'Tiradito' style, sesame dressing ✨	USD 38
Octopus with ponzu salsa sauce ✨	USD 47
Yellow tail 'Aburi Hamachi' with yuzu miso, chilli ✨	USD 45
Spicy tuna tartar, ponzu and salmon caviar ✨	USD 44

Prices are subject to 10% service charge, 12% GST





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Nigiri Sushi (Five pcs. per serving)

Salmon nigiri *	USD 40
Unagi nigari with yakiniku sauce *	USD 57
Reef fish nigiri *	USD 39
Yellow tail fish nigiri *	USD 48

Nori Maki Rolls (Five pcs. per serving)

Tuna maki	USD31
Salmon maki	USD31
Kappa cucumber maki (V) 🌿	USD21
Yellow radish maki (V) 🌿	USD21
Avocado maki 🌿(V)	USD21
Organic Soneva garden vegetable rolls *🌿(V)	USD21




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New Style Maki Rolls (Five pcs. per serving)

Spicy Tuna rolls	USD56
California rolls with tobikko and crispy tenkasu	USD58
Philadelphia cream cheese sushi rolls	USD65
'Ebi-Ten' prawn tempura rolls with sweet soy reduction	USD60
Soft-shell crab rolls with tobikko	USD58
Organic Soneva garden vegetable rolls   (V)	USD28
Unagi rolls with cucumber 	USD68
Deep fried maki rolls with tuna, salmon, salmon caviar and reef fish	USD52

"Agemono" Tempura served with Tentsuyu sauce

Prawn tempura	USD29
Vegetable tempura (V)	USD20
Local reef fish tempura	USD23
Soft shell crab tempura	USD32
Chicken tempura	USD35

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Salads and Soups

Hiyashi wakame salad with sesame ✨ (V)	USD20
Miso soup with tofu, seaweeds and spring onion ✨ (V)	USD13
Suimono broth served with dumplings	USD11

Fish – Main Entrées

Pan fried salmon with miso sauce ✨	USD53
Yellow fin tuna steak with cauliflower sauce and grilled vegetables ✨	USD40
Seafood curry with vegetable and steamed rice	USD 49

Meat - Main Entrées

Sizzling Hibachi corn-fed chicken with mushroom, broccoli served with teriyaki sauce	USD43
Chicken curry with vegetable and steamed rice	USD28
Australian Lamb Rack with purple truffle mash potato and red wine miso sauce	USD32
Chicken teriyaki	
Chicken thigh glaze with teriyaki sauce served with grilled vegetables	USD40

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"Yakimono" Vegetarian Wok Fried- Main Entrées

'Yakisoba' Stir fried noodles and vegetables (V) *	USD17
'Yakimeshi' Japanese fried rice and vegetables * (V)	USD15
'Yasai itame' stir fried vegetables Japanese style * (V)	USD19
Vegetable curry served with steamed rice * (V)	USD13

"Nabemono" Japanese Hot Pot- Main Entrée's

Kitsune Udon deep fried vegetables served with udon noodle, shitake base soy broth	USD 32
Tempura udon served with vegetables, prawns tempura and fired egg	USD54

Seafood Nabe

Seafood and vegetables served with soy, shitake base sauce	USD82
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Dessert

Matcha Lava Pudding *USD30*
Coconut yuzu ice cream

Director's Cut Delight *USD28*
Matcha micro sponge, yuzu mousse, calamansi crémeux and fresh mango

Soft Japanese Cheesecake *USD28*
Fresh raspberry, Morello cherry compote

Macadamia Green Tea Brownie *USD30*
Vanilla ice cream

Fruit Platter *USD25*
Selection of seasonal tropical and island fruits

Selection of Sorbet and Ice Cream

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