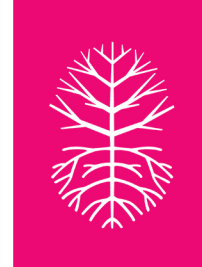




Raakani

TEPPANYAKI DINNER MENU



NIGIRI SUSHI - (1 portion = 4 pieces)

Sake - Salmon	19
Maguro - Tuna	19
Ebi - Prawn	29
Tako - Octopus	14
Unagi - Eel	14
Tai - Reef fish	14
Hotate - Scallop	14
Ika - Squid	24
Mixed Nigiri platter	24

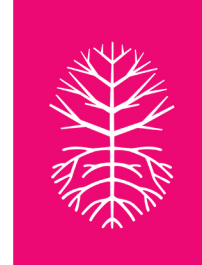
SASHIMI - (1 portion = 4 pieces)

Sake - Salmon	16
Maguro - Tuna	16
Tako - Octopus	12
Unagi - Eel	12
Tai - Reef fish	12
Hotate - Scallop	22
Mixed platter	29



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TEPPANYAKI DINNER MENU



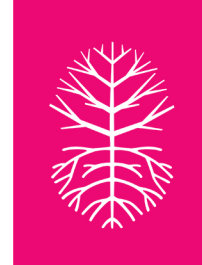
MAKI SUSHI - (1 portion = 6 pieces)

Dragon	29
Crab, Lettuce and avocado roll, topped with smoked eel and sweet teriyaki sauce	
Rainbow	19
Avocado, tuna, salmon and cream cheese, filled and outside wrapped with avocado, tuna and salmon	
California	24
Avocado, crab stick, cucumber, prawn and mayonnaise, topped with tobiko	
Philadelphia	19
Inside salmon, avocado, cream cheese, topped with salmon	
Vegetarian	12
Filled with avocado, Japanese cucumber, micro herbs and mixed sesame	
Crispy tuna tempura	29
Local fresh tuna, cream cheese inside roll, topped on octopus salad	
Spider	22
Deep fried soft shell crab, wrapped and serve with spicy mayo	
Sushi & Sashimi mixed platter	39
2 nigiri, 2 sashimi, 2 maki	



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TEPPANYAKI DINNER MENU



SOUP

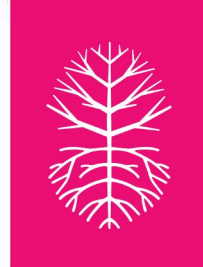
Miso Soup tofu, wakame and miso	15
Soup of the day cooked with catch of the day and herbs	13

APPETIZER AND SALAD

Small Tempura Fresh seafood and vegetables fried in light batter	11
Tuna and Avocado salad Tuna and avocado dices dressed with tobiko and crunchy tempura bits	14
Seafood Salad Variety of seafood and green vegetables in special dressing	19
Seaweed Salad Assortment of Sea Kelp lightly seasoned with Japanese Vinaigrette	14

SIDE DISHES

Vegetable Tempura Medley of Seasonal Vegetables lightly battered and deep-fried in Rice Oil	14
Shrimp and Vegetable Tempura 3 Shrimp, Kakiage and Seasonal Vegetables lightly battered and deep-fried in Rice Oil	25
Prawns Tempura 4 pieces of tiger prawns, tempura sauce, grated white radish and ginger	25
Assorted Seasonal vegetables	14



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TEPPANYAKI A'LA CARTE MENU

SEAFOOD

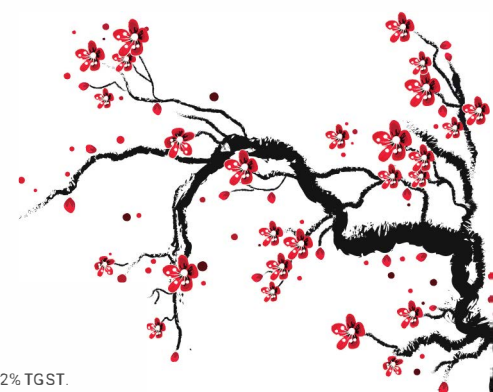
(served with Teppanyaki vegetables, Japanese pickles and signature fried rice)

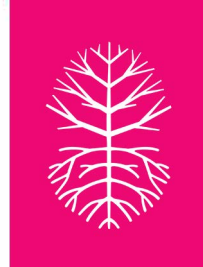
Maldivian Fisherman's Catch – 200g	45
Grouper Misozuke - 200g	45
Calamari - 200g	35
Red Snapper – 200g	45
Prawns – 200 g	24
Scallops and Broccoli Motoyaki	45
Maldivian Lobster – 100g	14
Salmon Teriyaki – 200g	55

MEAT

(served with Teppanyaki vegetables, Japanese pickles and signature fried rice)

Angus Rib Eye Steak – 200g	65
Australian Beef Tenderloin – 200g	60
Kobe Beef – 200g	250
Chicken Nauban – 200g Sweet and sour marinate chicken and Japanese sauce tartare sauce	30
Chicken Teriyaki – 200g Grilled chicken teriyaki with mixed vegetables pesto sauce	35





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TEPPANYAKI DINNER MENU

RICE & NOODLES

Kimchi Rice Kimchi fried rice with sautéed vegetables	18
Beef Truffle Don (Beef fried rice) With sliced beef, truffle oil, vegetables, eggs and rice	24
Garlic Rice Teppanyaki fried rice with garlic and wasabi butter	12
Yaki Udon Grilled udon noodles and vegetables with tuna and noori	22

DESSERT

Teppanyaki Pineapple (Only in Teppanyaki) Served with Vanilla Ice-Cream	25
Green Tea Chocolate Mousse Pineapple salsa and mango wasabi jelly	20
Fried Banana Vanilla ice cream and coconut analgise	16
Sticky warm date pudding Vanilla ice cream and brandy vanilla sauce	25
Selection of Ice-Cream 2 scoops - strawberry, vanilla, fruit & nuts, chocolate	19
Tropical Fruit Platter	12