



FOOD MENU



DELUXE ROLL



WAGYU BEEF STRIPLOIN NIGIRI SUSHI



WAGYU BEEF STRIPLOIN



TARA NO SAKANA



HOT STONE WAGYU BEEF TENDERLOIN



Guests on Half Board (HB) and Full Board (FB) package can choose:
One item from the Sushi or Appetizer section, one item from the Grill and Pan section and one Dessert
Or one item from the Sushi or Appetizer section, two items from the Robata and Agemono section and one Dessert
One course can be substituted with a vegetarian dish
Vegetarian guests can choose two Vegetarian items and one Dessert

CHEF RECOMMENDED

SEA URCHIN SASHIMI 🍣🌿	US\$ 26
HB/FB package supplement of US\$17	
DELUXE ROLL 🍣🍷	35
Soft shell crab, salmon, tuna, tobiko with cucumber and white radish	
HB/FB package supplement of US\$12	
WAGYU BEEF STRIPLOIN NIGIRI SUSHI 🍣🍷	34
Australian Wagyu beef striploin MS 5	
HB/FB package supplement of US\$15	
HOT STONE WAGYU BEEF TENDERLOIN 🍣🥥🍷	35
Wagyu beef tenderloin MS 5, sesame seed, wafu salad and butter ponzu	
HB/FB package supplement of US\$17	
WAGYU BEEF STRIPLOIN 🍣🍷🍌	79
Chargrill wagyu beef striploin MS 5 served with Kata spicy coconut sauce	
HB/FB package supplement of US\$33	
TARA NO SAKANA 🍣🌿	65
Black cod, asparagus, mushrooms and den miso	
HB/FB package supplement of US\$23	
YASAI CHAHAN 🍣🥬	24
Wok fried Japanese mix vegetables fried rice	
LAVA KEKI 🍣🥥	18
Green tea crumble, compressed strawberry and pineapple with vanilla ice cream	





HAMACHI SASHIMI



MIXED SASHIMI



WAGYU BEEF STRIPLOIN NIGIRI SUSHI



SUSHI & SASHIMI (APPETIZER)

(6 pieces each)

SEA URCHIN SASHIMI 🍣 🌿

HB/FB package supplement of US\$17

US\$

26

SALMON SASHIMI 🌿

HB/FB package supplement of US\$10

27

EEL (UNAGI) SASHIMI

HB/FB package supplement of US\$15

29

SALMON NIGIRI 🌿 🍷

HB/FB package supplement of US\$10

30

EEL (UNAGI) NIGIRI 🍷

HB/FB package supplement of US\$15

32

WAGYU BEEF STRIPLOIN NIGIRI SUSHI 🍣 🍷

Australian Wagyu beef striploin MS 5

HB/FB package supplement of US\$15

34

PRAWN NIGIRI 🌿 🍷

18

LOCAL WHITE FISH 🌿

20

MIXED SASHIMI 🌿

Tuna, salmon and reef fish

24

HAMACHI SASHIMI 🌿

26

OCTOPUS SASHIMI 🌿

27

YELLOW FIN TUNA SASHIMI 🌿

27

HAMACHI NIGIRI 🌿 🍷

28

YELLOW FIN TUNA NIGIRI 🌿 🍷

29

OCTOPUS NIGIRI 🌿 🍷

29

SCALLOP NIGIRI 🌿 🍷

30





DELUXE ROLL



SASHIMI SALAD



TUNA TARTAR



SPICY SEAFOOD SOUP



CALIFORNIA ROLL



MAKIMONO (SUSHI ROLLS)

FRESH SALMON ROLL 🍣🍷

Norwegian salmon with avocado and Ikura
HB/FB package supplement of US\$10

US\$
30

DELUXE ROLL 🍣🍷

Soft shell crab, salmon, tuna, tobiko with
cucumber and white radish
HB/FB package supplement of US\$12

35

EEL ROLL 🍣🥜

Japanese eel, cucumber and sesame seeds
HB/FB package supplement of US\$14

39

CALIFORNIA ROLL 🍣🌶️🍷

Fresh crab meat with creamy spicy mayonnaise,
avocado and tobiko

29

SHRIMP TEMPURA ROLL 🍷

Batter fried shrimp with cucumber and
crunchy tempura

30

SPICY TUNA ROLL 🍣🌶️🍷

Yellow fin tuna, asparagus and spring onion

32

SASHIMI SALAD 🍣🌶️

with jalapeno dressing

20

REEF FISH SASHIMI

Reef fish with Han dressing

26

TUNA TARTAR 🌶️

with creamy spicy aioli

28

SPICY SEAFOOD SOUP 🌶️

Salmon, scallops, shrimps and mushroom

24

ZENSAI & SARADA (APPETIZER, SALAD)

SUPU (SOUP)





ROBATAYAKI (GRILLED)

ROBATA

3 pieces of skewers per order served with a choice of Anticucho or Teriyaki sauce

US\$

GYUNIKU KUSHIYAKI 🍢🍢

29

Australian beef tenderloin skewers with leek
HB/FB package supplement of US\$14

TORI KUSHIYAKI 🍢

26

Chicken skewers

EBI KUSHIYAKI 🍢

27

Prawn skewers

AGEMONO (DEEP FRIED)

EBI POPCORN 🍤

28

Shrimp, yuzu, shitake and creamy spicy aioli
HB/FB package supplement of US\$10

LOCAL REEF FISH NANBAN ZUKE 🍷🍤

26

Leek, onion, chili and Nanban sauce

PORK KAKUNI 🐷🍷

27

Apple, daikon fondant and kakuni sauce

PRAWN KAKIAGE

19

Carrot, onion and Parmesan with tempura sauce

TEMPURA MORIAWASE

28

Crispy assorted vegetables, reef fish,
prawns and tempura sauce

HOTTO ZENSAI (HOT APPETIZER)

WAGYU BEEF TATAKI 🍷

37

Seared Wagyu beef striploin,
onion-jalapeno salsa and ponzu
HB/FB package supplement of US\$10

HOT STONE WAGYU BEEF TENDERLOIN 🍖🍢🍷

35

Wagyu beef tenderloin MS 5, sesame seed,
wafu salad and butter ponzu
HB/FB package supplement of US\$17





EBI POPCORN



LOCAL REEF FISH NANBAN ZUKE



PORK KAKUNI



WAGYU BEEF TATAKI



GURIRU TO PAN (GRILL & PAN)

KOHITSUJI YAKI 🍢	US\$ 50
Lamb loin glazed with spicy miso, rosemary and wasabi pepper sauce HB/FB package supplement of US\$22	
TARA NO SAKANA 🍷 🌿	65
Black cod, asparagus, mushrooms and den miso HB/FB package supplement of US\$23	
ROBUSUTA 🍢	87
Grilled Maldivian lobster with spicy lemon garlic sauce HB/FB package supplement of US\$42	
WAGYU BEEF STRIPLOIN 🍷 🍢 🍷	79
Chargrill Wagyu beef striploin MS 5 served with Kata spicy coconut sauce HB/FB package supplement of US\$33	
SCAMPI 🌿	42
Pineapple, tomato, carrot and miso butter sauce HB/FB package supplement of US\$15	
SAKE YAKI 🍷	42
Salmon, cauliflower, mushrooms, teriyaki sauce and edamame	
FURAI TORI 🍢	34
Grilled poussin with truffle mashed potato and anticucho sauce	
DUCK 🌿	30
Confit shallot, dates and yuzu-orange sauce	
YAKI SHIROMISAKANA 🍢	29
Catch of the day, leek bok choy and yuzu almond sauce	





KOHITSUJI YAKI



TARA NO SAKANA



SAKE YAKI



FURAI TORI



SCAMPI



DUCK



ROBUSUTA



BEJITARIAN ZENSAI (VEGETARIAN APPETIZER)

EDAMAME 🌱 🌿

Young soybeans

US\$

8

SOBA NOODLE SALAD 🌱 🌿

Cold soba noodle, carrot, cucumber
with sesame dressing

16

VEGETARIAN SUSHI ROLL 🌱 🌿

Deep fried maki roll with avocado, pumpkin,
cucumber, asparagus and mango

18

MISO SHIRU 🌱 🌿

Miso soup with spring onion, wakame and tofu

17

UDON 🌱

Hot udon broth with kakiage tempura

26

CRISPY TOFU 🌱 🌿

Breaded tofu, yuzu, shitake and
creamy spicy aioli

19

YASAI CHAHAN 🍳 🌱

Wok fried Japanese mix vegetables fried rice

24





YOU & ME
(Sharing food
for 2 person)

SALMON SASHIMI 🍣	US\$ 51
HB/FB package supplement of US\$15	
SALMON NIGIRI 🍣🍷	53
HB/FB package supplement of US\$15	
FRESH SALMON ROLL 🍣🍷	57
Norwegian salmon with avocado and Ikura	
HB/FB package supplement of US\$10	
WAGYU BEEF STRIPLOIN NIGIRI SUSHI 🍖🍷	65
Australian Wagyu beef striploin MS 5	
HB/FB package supplement of US\$15	
HAMACHI SASHIMI 🍣	49
HAMACHI NIGIRI 🍣🍷	53
MIX SASHIMI 🍣	45
Tuna, salmon and reef fish	
CALIFORNIA ROLL 🌶️🍣🍷	55
Fresh crab meat with creamy spicy mayonnaise, avocado and tobiko	
SHRIMP TEMPURA ROLL 🍷	57
Batter fried shrimp with cucumber and crunchy tempura	





MAIN COURSE (Sharing food for 2 person)

SCAMPI 🌿

Pineapple, tomato, carrot and miso butter sauce
HB/FB package supplement of US\$35

US\$
80

TARA NO SAKANA 🍷 🌿

Black cod, asparagus, mushrooms and den miso
HB/FB package supplement of US\$40

127

WAGYU BEEF STRIPLOIN 🍷 🌶️ 🍷

Chargrill Wagyu beef striploin MS 5 served with
Kata spicy coconut sauce
HB/FB package supplement of US\$60

150

SAKE YAKI 🍷

Salmon, cauliflower, mushrooms,
teriyaki sauce and edamame

80





DEZATO (DESSERTS)

	US\$
CHOCOLATE ROYALTINE 🍫	15
Chocolate and hazelnut crunchy layer cake, wasabi sponge, cherry compote and raspberry sorbet	
YUZU BAR	15
Coconut whipped ganache, basil syrup and passion fruit sorbet	
LAVA KEKI 🍷🍫	18
Green tea lave cake, compressed strawberry and pineapple, green tea crumble and vanilla ice cream	
BLACK SESAME PANNA COTTA 🌿🍫	15
Mandarin pearls, grapefruit gel and mandarin sorbet	
LEMONGRASS PARFAIT 🌿🍫	15
Ginger sponge cake, tamarind cream, lemon crumble and lychee sorbet	





CHOCOLATE ROYALTINE



YUZU BAR



LAVA KEKI



BLACK SESAME PANNA COTTA



LEMONGRASS PARFAIT