



BAGLIONI RESORT

MALDIVES

UMAMI
RESTAURANT

THE ART JAPANESE CUISINE

SMALL DISHES

MAGURO TATAKI 🐟 🍷	\$28
Seared yellowfin tuna, yuzu miso sauce, avocado mango sauce	
IKA NO KARI KARI AGE 🐙 🌶️	\$23
Crispy fried squid, yuzu chili dressing	
EDAMAME 🌱	\$16
Japanese snow peas sautéed with roasted garlic chips	
MAGURO TARUTARU 🐟	\$25
Tuna tartare, leeks, Passion fruit dressing	
AGE DASHI TOFU 🌱 🍄	\$19
Deep-fried tofu, spring onion, hajikami, yuzu zest, shitake sauce	

SOUP

MISO 🌱	\$12
Traditional light soya bean soup with tofu scallions and seaweed	

SUSHI AND SASHIMI

NEW STYLE SALMON SASHIMI 🐟 💰	\$44
Fresh sliced salmon, salmon roe, black tobiko and Japanese truffle sauce	
CALIFORNIA MAKI 🐟	\$28
Fresh crab, avocado, tobiko	
WAGYU TATAKI TO KYABIA 🐟 💰	\$64
Seared Wagyu, crispy garlic, salmon roe	
MAAGAU ISLAND TUNA MAKI 🍷 🐟	\$28
Local tuna, togarashi, mango, cream cheese	
HAMACHI MAKI 🐟 🌶️	\$35
Spicy yellowtail rolls with togarashi and spicy mayo	
FOIE GRAS MAKI 🍷 💰	\$55
Duck liver, avocado, cream cheese, eel, mango sauce, unagi mayo, and teriyaki	
VEGGIE ROLL 🌱	\$26
Avocado, asparagus, cucumber, Pickled raddish, shitake mushroom	
SASHIMI 🐟	\$34
Tuna, reef fish, prawns	

Vegetarian Option 🌱 Signature Dish 🍷 Nuts 🍄 Alcohol 🍷 Fish 🐟 Spicy 🌶️ Pork 🐖 Extra Charge Only 💰

All prices are quoted in US Dollar and are subject to 10% service charge and all applicable 12 % government taxes

NIGIRI 🐟	\$32
Tuna, prawns and reef fish	
MIX 🐟 💰	\$60
Eight pieces of mixed-style sushi	
Tailor – tell us your style and flavour, we take care of the rest	
Blindfold – let us surprise you	

TEPPANYAKI COMBINATION

*Served with hibachi garlic rice,
seasonal vegetables*

YASAI-RYORI 🌱	60\$
Teriyaki broccoli, tofu, capsicum, Wild field Japanese mushrooms	
LAND AND SEA 🐟 💰	180\$
Wagyu rib eye, chicken, scallop, tiger prawn	
TERIYAKI CUTS	120\$
Teriyaki wagyu rib eye, teriyaki chicken	
DHAALU ATOLL FISHERMAN CATCH 🐟	80\$
Local yellowfin tuna and reef fish, tiger prawn, scallop	
SURF & TURF 🐟 💰	160\$
Wagyu beef tenderloin, tiger prawn, scallop	
ROYAL FOR TWO 🐟 💰	550\$
Wagyu beef tenderloin, lobster, scallop, yellow fin tuna, tiger prawns	

UMAMI SIGNATURE DISHES 🍷

KAMO ROSU	\$48
Seared marinated duck breast, lotus root, asparagus wasabi Goma dressing	
HONETSUKI KO-HITSUJI NO KARASHI YAKI	\$56
Korean chili marinated lamb chops, Hajikami	
TOFU ANKAKE 🌱	\$24
Panko breaded silken tofu, mushroom soy sake sauce, garlic bok choy	
SAKANA 🐟 💰	\$38
Grilled or steamed catch of the day reef fish	
MALDIVIAN LIVE LOBSTER (500 gr) 🐟 💰	\$180
WAGYU SIRLOIN 💰	\$220
180gr Beef sirloin served with seasonal vegetable, fried rice with ginger sauce	

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FROM THE ROBATA GRILL

HOTATE ROBATAYAKI 🍤👤	\$42
Bay scallops, furikake, lemon butter sauce	
EBI ROBATAYAKI 🐟	\$48
Jumbo tiger prawn, furikake, lemon garlic sauce	
YAKITORI-NEGIMA YAKI	\$34
Chicken skewers, leek	
GYUHIRE SUMIBIYAKI KARAMI SAUCE ZUKE 🌶️	\$52
Mild Spicy beef tenderloin, sesame, furikake, Togarashi, teriyaki sauce	

SWEETS

JAPANESE CHEESECAKE	28\$
Mango jelly, Black sesame brittle w/ Green tea ice cream	
YUZU TART	25\$
Yuzu cream, white chocolate, coconut sorbet, strawberry sauce	
BANANA INDULGENCE 🍌	22\$
Sliced Banana, Cocoa Crumble, Banana Cream with Salted caramel ice cream	
THE FRUITS	18\$
Selection of Seasonal cut fruit	