



## SOUPS

### Coriander Soup

Dashi broth infused with coriander and accompanied with crispy Red Snapper  
[FSH, SOY, GLU]

Rs 420

### Seafood Miso Soup

With tofu, wakame, spring onion, mushroom, and quail egg  
[CRU, MLS, FSH, SOY, EGG]

Rs 490

### Soba Soup

Japanese noodles enhanced with green tea served with a traditional broth  
[VEG, GLU, SOY]

Rs 370

### Miso Soup

Organic red Miso soup with tofu and Shimeji, Enoki, Shitake mushrooms  
[VEG, SOY]

Rs 370

## SALAD

### Fresh Salmon

With avocado, grapes, apple, and cream cheese  
[FSH, MLK]

Rs 540

### Japanese Spicy Chicken

With wakame, cherry tomato and bonito flakes served with orange sauce  
[GLU, FSH, SOY]

Rs 460

### Black Beans Beef

With radish, beetroot, and crispy nori  
[BEF, SOY, GLU]

Rs 520

### Chef's Salad

Fruit and vegetable medley with cucumber, avocado, grape, apple, and a cream cheese dressing Japanese style  
[VEG, MLK]

Rs 480

## **NIGIRI SUSHI - 3 pcs**

### **Sake Nigiri**

Nishiki rice topped with a thin slice of Salmon  
[FSH, EGG]  
Rs 440

### **Maguro Nigiri**

Torch-flamed Tuna belly topped with scallions  
[FSH, EGG]  
Rs 370

### **Yaki Ira Uni**

Squid with sea urchin sauce  
[MLS, SOY, SSE]  
Rs 420

### **Prawn Nigiri**

With radish and Ponzu sauce  
[CRU, SOY]  
Rs 390

### **Toro Taku**

Chopped Tuna with Japanese yellow pickles  
[FSH, EGG, SOY, SSE]  
Rs 360

### **Rainbow Nigiri**

Nishiki seasoned rice topped with cucumber, pickled carrots and radish  
[VEG]  
Rs 290

## **MAKI & ROLLS - 3 pcs**

### **California Roll**

Fresh Scottish Salmon with avocado, cream cheese, cucumber and Tobiko  
[FSH, MLK, SSE]  
Rs 390

### **Spicy Tuna Roll**

Fresh Yellowfin Tuna with a Sriracha sauce, spring onions and a spicy soy sauce enhanced with Ponzu  
[FSH, GLU, SOY]  
Rs 330

### **Crispy Prawn Maki**

Maki Tempura with fresh River Prawns and Hijiki seaweed cooked in Mirin  
[CRU, GLU]  
Rs 420

### **Cowboy Maki**

Maki with grilled flank steak and  
toasted sesame  
[BEF, SSE, EGG, GLU]

Rs 360

### **Veg Roll**

Avocado, crunchy garden  
vegetables with sweet chilli  
enhanced with coriander  
[VEG, GLU]

Rs 290

### **Diana Maki**

Asparagus Tempura Maki  
[VEG, GLU]

Rs 290

## **SASHIMI - 3 pcs**

### **Sake**

Thin slices of Salmon served  
with a Yuzu, soy and sesame oil  
dressing  
[FSH, SOY, SSE]

Rs 330

### **Maguro**

Fresh Yellowfin Tuna sashimi  
and Yuzu soy sauce  
[FSH, SOY]

Rs 280

### **Hontatekai \*\***

Thin slices of Scallops with  
poached Prawns in XO Rum  
[CRU, MLS, ALC]

Rs 450

## **TEMPURA - 4 pcs**

### **California roll Tempura**

California roll Tempura with  
cheese and prawn  
[CRU, GLU, MLK]

Rs 540

### **Ika Tempura**

Battered Calamari, served with  
spicy mayonnaise and  
homemade Sriracha sauce  
[MLS, SOY, GLU, FSH, EGG]

Rs 490

### **Veg Tempura**

Crispy garden vegetables and  
tofu, Ginger and soy sauce  
[VEG, GLU]

Rs 390

### **Ebi Tempura \*\***

Crispy King Prawns, Spicy  
mayonnaise, and Teriyaki sauce  
[GLU, EGG, CRU, SOY]

Rs 980

## GYOZA- 4 pcs

### Butaniku

Steamed Japanese Pork dumpling flavoured with lemongrass, Sweet soy sauce  
[PRK, SOY, GLU]

Rs 510

### Toriniku

Pan-fried Japanese dumpling stuffed with chicken, Spicy soy sauce enhanced with Ponzu  
[GLU, SOY]

Rs 480

### Kinoko

Steamed Japanese dumpling stuffed with spinach, Black vinegar dressing  
[VEG, GLU, SOY]

Rs 400

## DESSERTS

### Matcha

Green Tea Crème Brulee with crispy raspberry tuile  
[MLK, EGG, GLU]

Rs 370

### Pandan

Pandan and coconut Panna Cotta with palm sugar  
[MLK]

Rs 340

### Hibiscus

Hibiscus and goji berry jelly and pineapple tapioca topped with coconut water Espuma  
[MLK]

Rs 360

### Chocolate

Chocolate dome with Yuzu jelly  
[MLK, NUT, EGG]

Rs 390



**WASABI**



**NIORI**



**YUZU**



**WAKAME**



**TOBIKO**



**SOBA NOODLES**

## CONDIMENTS

Wasabi - Japanese horseradish. This green paste is usually served along with sushi to add a burst of heat and flavour.

Nori - Thin sheets of seaweed that have been dried and toasted to enhance flavour. Nori is the classic dark green seaweed that is often seen wrapped around the outside of sushi rolls.

Dashi broth - A Japanese fish stock made from seaweed, fish and other ingredients. This broth is the base for many soups.

Yuzu - Japanese lemon.

Miso - Fermented soybean paste that is used in many soups, sauces, and marinades.

Wakame - A wide leafed seaweed cut into strands with an almost chewy texture.

Sake - Rice wine that can be served either hot or cold.

Mirin - A Japanese wine that is slightly sweet. This wine is mostly used in cooking and can add depth of flavour to sauces and marinades.

Tobiko - Flying fish roe.

Soba noodles - Buckwheat noodles.



**SASHIMI**



**NIGIRI**



**MAKI**



**CALIFORNIA  
ROLLS**



**TEMPURA**



**GYOZA**

## SUSHI

Sashimi - Sliced, fresh raw fish.

Nigiri - A slice of fresh fish which tops a mound of vinegar seasoned sushi rice.

Maki - Sushi in the form of a roll. Sushi rice and other ingredients are rolled inside a sleeve of nori seaweed.

California rolls - Sushi roll that is usually rolled inside-out with the vinegared rice on the outside, and the seaweed wrapped around other ingredients.

Rainbow rolls - Similar to the California roll, with the addition of sliced fish and avocado fanned on top of the vinegared rice.

Tempura - Battered seafood or vegetables, and deep fried.

Gyoza - Japanese dumplings filled with ground meat or seafood or vegetables, steamed and sometimes pan-fried.

## SAUCES

Ponzu sauce - A light, citrus sweet soy sauce flavoured with yuzu, usually used for dipping.

Sriracha sauce - Spicy soy sauce made with red chillies, garlic and vinegar.

Teriyaki sauce - Marinade or glaze made of mainly with soy sauce, sake, ginger, mirin and sugar.

Clients on half board or All-inclusive can choose a selection of 1 Soup or 1 Salad, a selection of 9 pcs of Sushi or Sashimi or Nigiri, followed by 4 pcs of Tempura or 4 pcs of Gyoza, and 1 Dessert.

\*\* Not Included in the Half board & All-Inclusive Package  
Prices are in Mauritian rupees and inclusive of government tax.

Please notify the restaurant manager should you have any food allergies.

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
VEGETARIAN	[ VEG ]
PORK	[ PRK ]
BEEF	[ BEF ]