

Appetizer

Edamame	<i>Thirteen</i>
Wakame salad, sesame, cucumber, nori crisps	<i>Fifteen</i>
Organic garden salad, ponzu dressing	<i>Seventeen</i>
Crispy tofu, azuki spicy chili garlic sauce, spring onions, avocado	<i>Thirty one</i>
Beef tataki, ponzu sauce, grated daikon	<i>Thirty three</i>
Tuna tartar, avocado, sesame, spring onion, cucumber	<i>Thirty four</i>
Grilled octopus salad, ponzu dressing, rocket	<i>Thirty five</i>
Crispy scallop furai, panko, tsukadani	<i>Thirty five</i>

Intermediate

❖ *Rice*

Steamed rice	<i>Twelve</i>
Garlic fried rice	<i>Fourteen</i>
Seafood chahan, Japanese rice, mixed seafood, vegetables	<i>Twenty four</i>
Oyakodon, Japanese rice bowl, chicken, braised onions, egg, dashi, mirin	<i>Twenty five</i>
Gyu don, Japanese rice bowl, beef, braised onions, egg, dashi, mirin	<i>Twenty seven</i>

❖ *Tempura*

Vegetable tempura	<i>Twenty two</i>
Catch of the day	<i>Twenty four</i>
Mixed tempura plate	<i>Twenty six</i>
Ebi tempura	<i>Twenty eight</i>

❖ *Selected Soup and Noodles*

Traditional Miso soup	<i>Eighteen</i>
Suimono, tofu, wakame, spring onions	<i>Nineteen</i>
Zaru Soba, cold soba noodles, daikon, ginger, kizami nori	<i>Twenty four</i>
Yaki Soba, stir-fried egg noodles, mixed vegetables, tonkatsu	<i>Twenty five</i>
Tori Ramen, udon in broth, corn fed chicken, vegetables, crispy skin	<i>Twenty eight</i>
Tonkotsu, udon in broth, roasted pork belly, egg, tofu, shitake	<i>Twenty nine</i>
Seafood, udon in broth, clams, mussels, scallop, reef fish, vegetables	<i>Thirty one</i>

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Our Signature Main Courses

❖ *From The Sea*

Otoro, blue fin tuna belly, pumpkin puree, fresh wasabi, kata sambol	<i>Ninety nine</i>
Lobster Robusuta saikyo miso, grilled vegetables	<i>Eighty nine</i>
Hamachi kama, grilled vegetables, tama miso	<i>Fifty eight</i>
Salmon misoyaki, sago risotto, shitake, barley tea broth	<i>Forty nine</i>

❖ *Assorted Meats*

Kagoshima A5 striploin, lotus root puree, garden salad, ponzu	<i>One hundred twenty five</i>
Japanese pork belly, caramelized pear, tamarind ginger sauce, grilled baby bok choy	<i>Fifty four</i>
Charred lamb chop, grilled vegetables, garlic puree, balsamic teriyaki	<i>Fifty eight</i>
Japanese duck breast, umeshu sauce, pickled plum	<i>Forty eight</i>

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Chef's Sushi Rolls

❖ *Sushi Roll*

All sushi rolls and hand rolls are served with wasabi, soya sauce, homemade pickled ginger and togarashi.

❖ *Uramaki (Specialty inside out rolls)*

Maldivian maki	<i>Thirty</i>
Local tuna, beach lettuce, sliced tomatoes, spring onion, katta sambol	
Ebi tempura maki	<i>Thirty</i>
Crispy tiger prawns, avocado, flying fish roe	
Local reef fish maki	<i>Thirty</i>
Local reef fish, asparagus, pickled radish, scallions, cured lemon	
Chicken teriyaki	<i>Thirty</i>
Chicken thigh, teriyaki sauce, avocado, roasted sesame seeds	
Katsuo maki	<i>Thirty five</i>
Local tuna, Japanese mayonnaise, spring onion avocado, cucumber, bonito flakes	
Blooming maki	<i>Thirty five</i>
Salmon, Japanese mayonnaise, asparagus, wasabi leaf, avocado	

❖ *Hozomaki (Specialty nori wrapped rolls)*

Spider maki	<i>Thirty</i>
Crispy soft shell crab, Japanese mayonnaise, spicy sauce, cucumber, avocado	
Black and white maki	<i>Thirty</i>
Eel, cream cheese, scallions, crispy salmon skin	
Salmon cream cheese maki	<i>Thirty five</i>
Salmon, asparagus, crispy salmon skin, cream cheese	
Volcano maki	<i>Thirty eight</i>
Reef fish, tuna, salmon, tempura, spicy tuna	
3 Stars in a sun maki	<i>Thirty eight</i>
Crispy tiger prawn, crab meat, unagi, avocado, seaweed paste	
Lobster maki	<i>Forty</i>
Crispy half lobster tail, Japanese mayonnaise, tobiko, cucumber, asparagus	

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❖ **Nigiri**

Small rice ball, topped with raw fish or seafood

2 pieces

Maguro (<i>tuna</i>)	<i>Sixteen</i>
Ebi (<i>prawn</i>)	<i>Sixteen</i>
Tako (<i>octopus</i>)	<i>Sixteen</i>
Jisakana (<i>reef fish</i>)	<i>Sixteen</i>
Kani (<i>crabmeat</i>)	<i>Sixteen</i>
Saba (<i>mackerel</i>)	<i>Sixteen</i>
Shake (<i>salmon</i>)	<i>Eighteen</i>
Unagi (<i>eel</i>)	<i>Eighteen</i>
Ikura (<i>salmon roe</i>)	<i>Eighteen</i>
Tobiko (<i>flying fish roe</i>)	<i>Eighteen</i>
Hamachi (<i>yellow tail tuna</i>)	<i>Twenty</i>
Hotate (<i>scallop</i>)	<i>Twenty</i>
Yasai (<i>vegetables</i>)	<i>Eighteen</i>

❖ **Sashimi**

Thinly sliced fresh raw fish, soy sauce and wasabi

4 pieces

Maguro (<i>tuna</i>)	<i>Sixteen</i>
Ebi (<i>prawn</i>)	<i>Sixteen</i>
Tako (<i>octopus</i>)	<i>Sixteen</i>
Jisakana (<i>reef fish</i>)	<i>Sixteen</i>
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Tobiko (<i>flying fish roe</i>)	<i>Eighteen</i>
Hamachi (<i>yellow tail tuna</i>)	<i>Twenty</i>
Hotate (<i>scallop</i>)	<i>Twenty</i>
Yasai (<i>vegetables</i>)	<i>Eighteen</i>

❖ **Temaki**

*A large cone-shaped piece of nori on the outside
And the ingredients spilling out the wide end
“Hand roll”*

❖ **Traditional Sushi**

A traditional sushi roll

Vegetarian temaki	<i>Eighteen</i>	Kappa maki	<i>Eighteen</i>
Spicy tuna temaki	<i>Twenty two</i>	Shake maki	<i>Eighteen</i>
Spicy salmon temaki	<i>Twenty two</i>	Tekka maki	<i>Eighteen</i>
Reef fish temaki	<i>Twenty two</i>	Kanikama maki	<i>Eighteen</i>
California temaki	<i>Twenty two</i>		
Ikura temaki	<i>Twenty two</i>		
Ebi tempura temaki	<i>Twenty four</i>		
Unagi temaki	<i>Twenty four</i>		

❖ **Chef's Specialty Platters**

Sashimi Moriawase: Four specialty sashimi	<i>Forty five</i>
Chirashi Don: Sliced salmon, tuna, ebi, reef fish, tamago, vegetables, ikura, sushi rice	<i>Forty eight</i>
Maki Platter Three: Specialty maki rolls	<i>Fifty eight</i>
By the Sea Chef's Special: Two specialty maki rolls, three specialty nigiri, four slices sashimi	<i>Seventy five</i>

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Sweet Temptations

❖ *Desserts*

Vanilla Crème Purin , Vanilla baked custard with caramel and coffee macaroons	<i>Twenty three</i>
Banana Tempura , Coconut crusted deep fried banana with coconut ice cream, chocolate pocky sticks and caramelized banana chutney	<i>Twenty three</i>
Dark Chocolate & White Sesame Parfait , 64% dark chocolate and toasted white sesame parfait, chocolate glazed with sesame crackers	<i>Twenty four</i>
Exotic Fruits , Seasonal exotic fruits with yuzu sorbet	<i>Twenty four</i>
Green Tea Cheese Cake , Baked matcha green tea cheese cake with lemongrass sherbet, green tea crisps and pandan leaf sauce	<i>Twenty five</i>
Strawberry Mochi Ice Cream , Traditional Japanese mochi strawberry ice cream with mixed berry compote and lemon	<i>Twenty six</i>

❖ *Ice Creams*

Coconut	<i>Six</i>
Chocolate	<i>Six</i>
Green tea	<i>Six</i>
Strawberry	<i>Six</i>
Vanilla bean	<i>Six</i>
White sesame	<i>Six</i>
Wasabi	<i>Six</i>

❖ *Sorbets*

Cherry Blossom	<i>Six</i>
Garden lemongrass	<i>Six</i>
Lychee	<i>Six</i>
Mango	<i>Six</i>
Pandan leaf	<i>Six</i>
Passion fruit	<i>Six</i>
Yuzu	<i>Six</i>

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By the Sea Hibachi

❖ **Tsunami (Seafood Platter)**

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Prawn, Scallop, Lobster, Salmon

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

Two hundred twenty

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By the Sea Hibachi

❖ Kagoshima

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Kobe Beef Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Kagoshima KobeA5 Striploin

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

Two hundred ten

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By the Sea Hibachi

❖ **Robusuta (Canadian Lobster)**

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki,

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Whole Grilled Canadian Lobster

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

Two hundred twenty

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By the Sea Hibachi

❖ Gyuniku (Beef Tenderloin)

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Kobe Beef Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Beef Tenderloin, Japanese Mustard

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

Two hundred

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By the Sea Hibachi

❖ **Ji – Sakana (Ali's Catch of the Day)**

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki,

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Catch of the Day, Kukulafilla, Pumpkin Puree

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

One hundred ninety

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By the Sea Hibachi

❖ **Toriniku (Chicken)**

Steamed King Crab Leg

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Chicken Okonomiyaki,

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Grilled Chicken Thigh, Teriyaki Sauce

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

One hundred eighty five

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By the Sea Hibachi

❖ **Zen (Vegetarian / Vegan)**

Trilogy of Japanese Salad

Wakame, edamame, garden

By the Sea Vegetarian Sushi Anthology

Chefs gourmet sushi tasting

Vegetarian Okonomiyaki,

Cabbage, mushroom, kewpie, tonkatsu

Miso Soup

Grilled Tofu, Ginger, Avocado, Azuki

Teppanyaki gourmet vegetable variation

Vegetable or Garlic Fried Rice

One hundred sixty

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By the Sea Hibachi

❖ **Additional Add On**

Wagyu beef	<i>Forty five</i>
Half Canadian lobster	<i>Fifty</i>
Scallop (<i>Three</i>)	<i>Twenty</i>
Prawn (<i>Three</i>)	<i>Twenty</i>
Whole mackerel	<i>Eighteen</i>
Salmon fillet	<i>Eighteen</i>

❖ **Choice of Dessert**

(One inclusive with every set menu)

Dark Chocolate & White Chocolate Parfait
Japanese Banana Foster
Ice Cream Tempura
Exotic Fruit

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