



Please see the Wellness Your Way menus on the following pages.

SASHIMI

Five pieces per serving

Sashimi Platter <i>10 pieces</i>	32
Prawn	20
Scallop	20
Maldivian Tuna	18
NZ Regal Salmon	18
Yellow Tail	18
Baa Atoll Reef Fish	16

NIGIRI SUSHI

Five pieces per serving

Prawn	22
Blowtorch Hamachi, Goma Dressing	20
NZ Regal Salmon	20
Yellow Fin Tuna, Yuzu Kosho	20
Avocado	18
Ball Atoll Reef Fish	18

SOUP

Soba Noodles Soup, Tentsuyu	26
Miso, Tofu, Seaweed, Spring Onion	24

NEW STYLE SASHIMI

Aburi Salmon, Goma Dressing, Wakame, Yuzu Salsa	28
Salmon Tartare, Ponzu Wasabi Mayonnaise	28
Hamachi, Jalapeño Dressing, Ikura	26
Tuna Tataki, Edamame Salsa	26

NEW STYLE MAKI SUSHI

Six pieces per serving

Dragon Maki Eel, Teriyaki Sauce	28
'Ebi-Ten' Prawn Tempura, Reduced Sweet Soy	28
Soft-shell Crab, Tobikko	28
California, Tobiko, Crispy Tenkasu	27
Philadelphia Cream Cheese Sushi	27
Spicy Tuna	27
Organic Amilla Garden Vegetable Rolls, Bean Curd	22

TEMPURA

Prawn Tempura, Tentsuyu Sauce	32
Soft Shell Crab Tempura, Spicy Mayo	30
Vegetable Tempura, Sweet Chili Sauce	20

n - Contains Nuts. *a* - Contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Half-Board, Full-Board and All-Inclusive meal plans are entitled to 3 courses.

* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.



Please see the Wellness Your Way menus on the following pages.

MAINS

Lobster Miso Thermidor, Cucumber Sunomono, Ikura, Wasabi Dynamite Sauce	72*
Grass Fed Tenderloin, Shimeji Mushroom, Balsamic Teriyaki Sauce, Kimchi	59*
Miso Crusted Black Cod, Bok Choy, Hoba Leaf, Miso Sauce	44
Salmon Teriyaki, Spring Onion, Sunomono, Sesame Seed	42
Duck Breast, Miso Orange Soy Marinade, Beetroot, Brussels Sprout	38
Seabass, Edamame, Yuzu Truffle Dressing, Cauliflower Purée	38
Chicken Teriyaki 'Tokyo Street Style', Sesame Seed, Spring Onion	36
Rice, Unagi, Cucumber, Teriyaki	35
Kimchi, Eggplant, Brussels Sprout Tamamiso	28

SIDES

Avocado Garden Salad	12
Broccoli, Tofu, Sesame, Reduced Soy Mirin	12
Grilled Sweet Potato, Tamamiso	12
Japanese Fried Rice	12
Seaweed Salad	12
Steamed Rice	8

DESSERT

Island Coconut Cream	22
Assorted Mochi <i>n</i>	22
Bitter Chocolate Sponge	20
Matcha Green Tea Cake	20
Piña Colada Espuma <i>a</i>	20
Raspberry Semi Freddo	20

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**NIGIRI SUSHI***Five pieces per serving*

Avocado	18
Pickled Cucumber	16
Shiitake Mushroom	16

NEW STYLE MAKI SUSHI*Six pieces per serving*

Organic Amilla Garden Vegetable Rolls, Bean Curd	22
Spicy Tofu	20
Cauliflower Rice, Cucumber, Avocado	18

SOUP

Soba Noodles Soup, Tentsuyu	26
Miso, Tofu, Seaweed, Spring Onion	24

TEMPURA

Konjac Calamari Tempura, Spicy Mayo	32
Plant-based 'Prawn' Tempura, Tentsuyu Sauce	32
Vegan Chicken Karaage, Honey Mustard Sauce	28
Vegetable Tempura, Tentsuyu Sauce	20

MAINS

Fishless Fillet, Shimeji Mushroom, Vegetables, Misoyaki Sauce	42
Plant-based 'Prawns', Cauliflower Sauce, Grilled Vegetables	38
Grilled Konjac Calamari, Smash Potato Aji Amarillo, Grilled Vegetables, Red Wine Sauce <i>a</i>	36
Stir-fried Vegan Chicken, Broccoli, Sesame, Spring Onion	36
Quinoa Patty, Mash Potato with Aji Amarillo, Red Wine Miso Sauce <i>a</i>	28
'Yakimeshi' Japanese Fried Rice, Vegetables	28
'Yasai itame' Japanese Stir-fried Vegetables, Fried Tofu	28

SIDES

Avocado Garden Salad	12
Broccoli, Tofu, Sesame, Reduced Soy Mirin	12
Grilled Sweet Potato, Tamamiso	12
Japanese Fried Rice	12
Seaweed Salad	12
Steamed Rice	8

DESSERT

Island Coconut Cream	22
Assorted Mochi <i>n vegetarian</i>	22
Bitter Chocolate Sponge <i>vegetarian</i>	20
Piña Colada Espuma <i>a</i>	20
Raspberry Semi Freddo	20

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Sashimi Platter <i>10 pieces</i>	32
Prawn	20
Scallop	20
Maldivian Tuna	18
NZ Regal Salmon	18
Yellow Tail	18
Baa Atoll Reef Fish	16

NEW STYLE SASHIMI

Aburi Salmon, Goma Dressing <i>low-carb</i>	28
Salmon Tartare, Avocado, Wasabi	28
Sea Scallop, Tomato, Ponzu Salsa <i>low carb</i>	26
Tuna Tataki, Grated Daikon, Citrus Ponzu Dressing	26

SOUP

Konjac Noodles Soup, Tentsuyu	26
Miso, Tofu, Seaweed, Spring Onion	24

NEW STYLE MAKI SUSHI*Six pieces per serving. Cauliflower rice sushi is available with 12 hours notice*

California, Tobikko	27
Spicy Tuna	27
Torched Philadelphia Cream Cheese	27
Organic Amilla Garden Vegetable Rolls, Bean Curd	22
Cauliflower Rice, Cucumber, Avocado	18

MAINS

Lobster Miso Thermidor, Cucumber Sunomono, Ikura, Wasabi Dynamite Sauce	72*
Grass Fed Tenderloin, Shimeji Mushroom, Balsamic Teriyaki Sauce, Kimchi	59*
Miso Crusted Black Cod, Bok Choy, Hoba Leaf, Miso Sauce	44
Salmon Teriyaki, Spring Onion, Sunomono, Sesame Seed	42
Duck Breast, Miso Orange Soy Marinade, Beetroot, Brussels Sprout	38
Seabass, Edamame, Yuzu Truffle Dressing, Cauliflower Purée	38
Chicken Teriyaki 'Tokyo Street Style', Sesame Seed, Spring Onion	36
Rice, Unagi, Cucumber, Teriyaki	35
Kimchi, Eggplant, Brussels Sprout Tamamiso	28

SIDES

Avocado Garden Salad	12
Broccoli, Tofu, Sesame, Soy Mirin	12
Grilled Sweet Potato, Tamamiso	12
Seaweed Salad	12

DESSERT

Bitter Chocolate Sponge	20
Matcha Green Tea Cake	20

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Yellow Tail	18
Baa Atoll Reef Fish	16

NIGIRI SUSHI*Five pieces per serving*

Prawn	22
Blowtorch Hamachi, Goma Dressing	20
NZ Regal Salmon	20
Yellow Fin Tuna	20
Avocado	18
Ball Atoll Reef Fish	18

SOUP

Rice Noodles Soup, Tentsuyu	26
Miso, Tofu, Seaweed, Spring Onion	24

NEW STYLE SASHIMI

Aburi Salmon, Goma Dressing	28
Salmon Tartare, Avocado, Wasabi Mayonnaise	28
Sea Scallop, Tomato, Ponzu Salsa	26
Tuna Tataki, Grated Daikon, Citrus Ponzu Dressing	26

NEW STYLE MAKI SUSHI*Six pieces per serving*

California, Tobiko, Crispy Tenkasu	27
Philadelphia Cream Cheese Sushi	27
Spicy Tuna	27
Organic Amilla Garden Vegetable Rolls, Bean Curd	22
Cauliflower Rice, Cucumber, Avocado	18

TEMPURA*Gluten-free tempura is available upon request*

Prawn Tempura, Tentsuyu Sauce	32
Soft Shell Crab Tempura, Spicy Mayo	30
Vegetable Tempura, Tentsuyu Sauce	20

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Chicken Teriyaki 'Tokyo Street Style', Sesame Seed, Spring Onion	36
Rice, Unagi, Cucumber, Teriyaki	35
Kimchi, Eggplant, Brussels Sprout Tamamiso	28

SIDES

Avocado Garden Salad	12
Broccoli, Tofu, Sesame, Reduced Soy Mirin	12
Grilled Sweet Potato, Tamamiso	12
Japanese Fried Rice	12
Seaweed Salad	12
Steamed Rice	8

DESSERT

Island Coconut Cream	22
Assorted Mochi <i>n</i>	22
Bitter Chocolate Sponge	20
Matcha Green Tea Cake	20
Piña Colada Espuma <i>a</i>	20
Raspberry Semi Freddo	20

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Prawn	22
Blowtorch Hamachi, Goma Dressing	20
NZ Regal Salmon	20
Yellow Fin Tuna	20
Avocado	18
Ball Atoll Reef Fish	18

SOUP

Rice Noodles Soup, Tentsuyu	26
Miso, Tofu, Seaweed, Spring Onion	24

NEW STYLE SASHIMI

Aburi Salmon, Goma Dressing	28
Salmon Tartare, Avocado, Wasabi Mayonnaise	28
Sea Scallop, Tomato, Ponzu Salsa	26
Tuna Tataki, Grated Daikon, Citrus Ponzu Dressing	26

NEW STYLE MAKI SUSHI*Six pieces per serving*

California, Tobiko, Crispy Tenkasu	27
Spicy Tuna	27
Organic Amilla Garden Vegetable Rolls, Bean Curd	22
Cauliflower Rice, Cucumber, Avocado	18

TEMPURA

Prawn Tempura, Tentsuyu Sauce	32
Soft Shell Crab Tempura, Spicy Mayo	30
Vegetable Tempura, Sweet Chili Sauce	20

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SIDES

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Broccoli, Tofu, Sesame, Reduced Soy Mirin	12
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Steamed Rice	8

DESSERT

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Bitter Chocolate Sponge	20
Piña Colada Espuma <i>a</i>	20
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