



TAPASAKE

*Teppanyaki*

# *Teppanyaki*

## 鉄板焼き

Located in the garden of Tapasake are the live and interactive teppanyaki stations, where your private chef will prepare your customised menu while overlooking a vast expanse of the Indian Ocean. An early teppanyaki dining will offer one of the best sunset views on the island.

### ENHANCE YOUR TEPPANYAKI EXPERIENCE WITH:

#### **JAPANESE WAGYU BEEF**

Kagoshima or Saga

**\$130 PER 100G**

#### **LIVE MALDIVIAN LOBSTER**

Prepared to your liking: New style sashimi, nigiri, sashimi, tempura, sautéed or grilled

**\$19 PER 100G**

#### **SASHIMI SELECTION - 3 KINDS**

Make your own selection

**\$42**

#### **TAPASAKE CAVIAR WASABI MASH PURÉE**

Oscietra Sturia caviar, fresh wasabi, mashed potato purée

**\$97**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*

## *Ume Menu*

### FISH & SEAFOOD MENU

*\$230 per person, excluding beverages*

#### **TATAKI BLUEFIN TUNA & CALAMARI**

Seaweed salad, yuzu garlic dressing

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#### **YELLOW TAIL JALAPEÑO**

Yellow tail, coriander, garlic chips, jalapeño, yuzu soy

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#### **SALMON**

*Norwegian*

Asparagus, shitake mushroom, ponzu butter sauce

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#### **LOBSTER, KING PRAWN & SCALLOP**

*Maldivian lobster and Hokkaido scallop*

Served with your choice of fried rice: Egg, garlic or vegetables

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#### **YUZU CHEESE CAKE**

Pandan leaf ice cream

#### **SOMMELIER'S SAKE RECOMMENDATION**

*Naraman, Junmai Daiginjo*

Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.

*\$490 – 720ml / \$300 – 300ml*

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## *Kiku Menu*

### MEAT LOVER'S MENU

*\$210 per person, excluding beverages*

#### ASIAN GREEN SALAD

Grilled chicken breast, micro greens, onion sesame dressing,

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#### DUCK KUSHIYAKI

Micro greens, ponzu sauce, wasabi salsa

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#### LAMB RACK

*Wales – Organic*

Sweet potato, wasabi pepper sauce

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#### WAGYU STRIPLOIN 120g

*Australia Tajima Grade 7-8*

Seasonal vegetables, truffle teriyaki sauce

*Served with your choice of fried rice: Egg, garlic or vegetables*

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#### CHOCOLATE BENTO BOX

Green tea ice cream

#### SOMMELIER'S SAKE RECOMMENDATION

*Yamadanishiki Tokubetsu Junmai Genshu*

With a fresh “right after fermentation” fragrance and dry character, this sake is best enjoyed well chilled.

Polish grade 70%, ABV: 18% Rice Variety: Yamadanishiki

*\$190 – 720ml / \$135 – 150ml*

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## *Sakura Menu*

### TAPASAKE'S SIGNATURE MENU

*\$275 per person, excluding beverages*

#### **AVANT-GARDE NIGIRI**

Negi-toro, unagi & foie gras, wagyu beef with truffle teriyaki sauce

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#### **FOIE GRAS & SCALLOP**

*Hokkaido scallop*

Seared scallop & foie gras, vanilla den miso

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#### **KING CRAB LEG**

*Alaska*

Baked in salt

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#### **JAPANESE SAGA BEEF 100g**

Champagne & cognac flambé, truffle teriyaki sauce

*Served with your choice of fried rice: Egg, garlic or vegetables*

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#### **'WOW' DESSERT PLATTER**

Chocolate fingers, mochi ice cream, seasonal fruits, yuzu cheesecake

#### **SOMMELIER'S SAKE RECOMMENDATION**

*Naraman, Junmaishu Murokabinhiire*

This can be translated as "pure rice sake", "Muroka" means "No Filtration" and "Binhiire" means "Pasteurise in a glass bottle".

*\$444 – 720 ml / \$188 – 300ml*

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## *Kai Menu*

### VEGETARIAN MENU

*\$160 per person, excluding beverages*

#### **CUCUMBER SUNOMONO SALAD**

Grilled mushrooms, yuzu truffle dressing

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#### **BABY EGGPLANT MISO**

Den miso, sesame seeds

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#### **JAPANESE ONIGIRI**

Crispy rice, hot miso sauce, Japanese pickle salsa

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#### **GRILLED TOFU, VEGETABLES, YAKI UDON**

Teriyaki anticucho sauce

*Served with your choice of fried rice: Garlic or vegetables*

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#### **CARAMELISED BANANA**

Mango sorbet, passion fruit

#### SOMMELIER'S SAKE RECOMMENDATION

*Honjozo Yamadanishiki*

Luxurious body with a smooth finish, Yamadanishiki is refreshingly elegant, with a rice polish grade of 70%.

*\$110 – 720 ml*

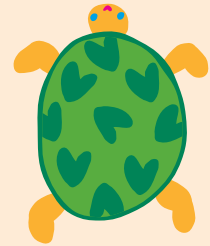
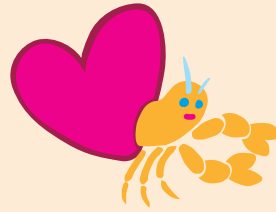
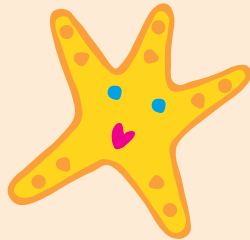
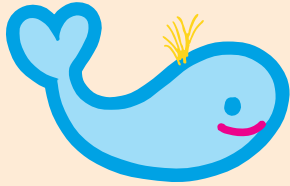
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# CHILDREN'S TEPPANYAKI MENU

FOR 4 - 11 YEARS OLD

\$95 per child, excluding beverages



## AVOCADO ROLL

Pickled ginger, wasabi, soy sauce

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## PRAWN TEMPURA

Tempura sauce

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## GRILLED REEF FISH, BROCCOLI & CARROTS

Fresh lemon

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## BEEF & CHICKEN KUSHIYAKI

Teriyaki sauce

SERVED WITH YOUR CHOICE OF FRIED RICE:

EGG, VEGETABLES OR GARLIC

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## CHOCOLATE FINGERS

Vanilla ice cream

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