



kobe

## From the Sushi Bar

### **NIGIRI**

Hand Pressed Sushi shaped with rice into a small bite size with a slice of your choice (3 pieces per portion)

Yellow fin tuna	10.00
Maldivian reef fish	10.00
Salmon	12.00
Prawn	14.00
Octopus	14.00
Eel	14.00
Tamago (egg omelet) ●	10.00
Scallop	10.00

### **HOSOMAKI**

Style of sushi consisting of sushi rice wrapped in a sheet of Nori seaweed which is rolled in a cylinder to hold your choice of one topping (6 pieces per portion)

Yellow fin tuna	10.00
Maldivian reef fish	10.00
Salmon	12.00
Kani (crab stick)	10.00
Asparagus ●	10.00
Cucumber ●	10.00
Roasted red bell pepper ●	10.00
Tomago (egg omelet) ●	10.00

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Kindly notify one of our team members if you have any allergic intolerance.

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## SASHIMI

A delicacy consisting of raw seafood sliced into thin pieces (3 pieces per portion)

Yellow fin tuna	8.00
Maldivian reef fish	8.00
Salmon	10.00
Kani (crab stick)	8.00
Octopus	12.00
Eel	14.00
Tamago (egg omelet) ●	8.00
Scallop	10.00

## Starters

### SUNOMONO ●

Traditional Japanese cucumber salad

8.00

### KANI SUNOMONO

Japanese cucumber salad with crab stick, Japanese mayonnaise and tobiko

14.00

### MAGURO SALADA

Fresh yellow fin tuna tataki and mixed greens in sour wasabi mayo

18.00

### TEMPURA

Seafood and vegetables battered and deep fried (3 pieces per portion)

Prawn	18.00
Scallop	18.00
Maldivian reef fish	10.00
Asparagus ●	8.00
Zucchini ●	8.00
Carrot ●	8.00

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## At the Hibachi

### FROM THE SEA (200 gr.)

Tiger Prawn	48.00
Yellow Fin Tuna	38.00
Maldivian Reef Fish	38.00
Scallop	48.00
Salmon	48.00

All dishes above are served with Japanese garlic & vegetables fried rice, Kimchee, sauces & Miso soup

### FROM THE FARM (200 gr.)

Corn Fed Yellow Skin Chicken Breast	42.00
Duck Magret	42.00
Lamb Chop Frenched	44.00
Black Angus Beef Tenderloin Certified Angus by American Angus association, Wisconsin USA	48.00
Black Angus Beef Rib Eye Certified Angus by American Angus association, Wisconsin USA	44.00

All dishes above are served with Japanese garlic & vegetables fried rice, Kimchee, sauces & Miso soup

### FROM THE GARDEN

Shitake, Eriingi & Enoki Mushrooms ●	32.00
Asparagus, Tofu & Zucchini ●	32.00

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### COMBINATION (for 2 persons)

Rasdhoo Atoll: Prawn, Yellow Fin Tuna, Maldivian Reef Fish	78.00
The Meaty: Black Angus Beef Tenderloin, Lamb Chop, Chicken Breast	78.00
Surf & Turf: Black Angus Beef Rib Eye, Prawn, Maldivian Reef Fish	78.00

All dishes above are served with Japanese garlic & vegetables fried rice, Kimchee, sauces & Miso soup

### IMPERIAL CHOICE

Maldivian Spiny Lobster •	85.00	Price for SI Package 45.00
Canadian Atlantic •	130.00	Price for SI Package 55.00
Kurobuta Pork Chop • (Pasture raised Berkshire pork, Berkridge Black Hog Sioux City, Iowa USA)	70.00	Price for SI Package 35.00

Grain fed Beef Wagyu Cube Roll • 120.00 Price for SI Package 45.00  
(300 days Minimum - F1 MARBLE SCORE 8+ Kobe cuisine, AACo farm Australia. Exquisite texture, unmistakable tenderness and extraordinary depth of flavour Animal Welfare Certification, sustainable and ethical farming practices with certified world environmental standards.)

Grain Fed Wagyu Beef Tenderloin • 140.00 Price for SI Package 55.00  
(300 days Minimum - MARBLE SCORE 9+, Kobe cuisine, AACo farm Australia.  
Australia's most luxurious beef brands and originates from cattle with a minimum of AA6 on the Australian Wagyu grading scale.)

Eye of Shortloin Lamp Bultarra 48.00  
Organic Salt Bush Fed Lamb Australia

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## Desserts

Matcha Green Tea White Chocolate Molten Lava Cake Chestnut ice cream, Amarena cherry coulis	14.00
The Kabocha (Japanese pumpkin) Cheesecakes with speculoos Crust, kabocha ice cream on Muscovado crumble	14.00
Yuzu Cream Brulée Matcha green tea raspberry cake	14.00
White Chocolate & Matcha Green Tea Raspberry and azuki cream, Miso biscuit	14.00
Yuzu Panna Cotta & Lychee Coulis Black sesame cookie	14.00
Ice Cream Selection Vanilla ice cream, Raspberry sherbet, Screw pine ice cream, Lime Sherbet, Mango ice cream	
1 scoop	4.00
2 scoops	6.00
3 scoops	8.00

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## Waters

		Price for All Inclusive packages
Kuramathi Water still or sparkling	2.00	
Perrier from France, 750ml ●	9.50	5.00
San Pellegrino from Italy, 750ml ●	8.50	4.00
San Pellegrino from Italy, 500ml ●	6.00	2.50
Evian from France, 1 trl ●	8.50	4.00
Evian from France, 500ml ●	4.50	2.50
Aqua Panna from Italy, 750ml ●	8.50	4.00
Aqua Panna from Italy, 500ml ●	6.00	2.50
Wildalp from Austria, 1.5 ltr ●	6.50	3.00
Wildalp from Austria, 500ml ●	4.00	2.00

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## Beverages

		Price for All Inclusive packages
Canned fruit juice	4.00	
Apple juice, grapefruit juice, mixed fruit juice, orange juice, pineapple juice		
Aerated drinks	4.00	
Coca Cola, diet Coca Cola, Fanta, Sprite, bitter lemon, tonic water, soda water		
House Wine by Glass - Red, white and rosé wine	6.50	
House Wine by Carafe - Red, white and rosé wine	12.50	
Carlsberg can	5.00	
Asahi, Japanese lager	7.00	
Corona ●	7.00	3.00

## Coffee & Tea

Blended house coffee	2.50
Freshly brewed tea	2.50
Herbal tea pot	5.00
Espresso	4.00
Double espresso	7.50
Cappuccino	5.50

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# Sake

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All Inclusive  
packages

<b>Fukuju Awasaki-Sparkling Sake</b> Combination of sweet and fresh flavors. Low alcohol content and mild acidity.	95.00	60.00
<b>Hakutsuru</b> Brewed with meticulous care and traditional method. Flowery fragrant Sake with silky, well-balanced smoothness	14.00	8.00
<b>Honjo Karakuchi</b> This is a fragrant bone-dry Sake that, despite the acidic character, is rather mild.	28.00	16.00
<b>Tenzan Jizake Junmai</b> Soft fruity nose of bananas and melons, this sake has an off-gold appearance.	58.00	34.00
<b>Junmai Joppari</b> Sweet, vinous rice-heavy aroma with some floral notes. Very nice and sweet rice-dominant flavors.	39.00	25.00
<b>Hakutsuru Junmai Dai Ginjo</b> Using only the finest rice "Yamada-Nishiki", and Nada's famed natural spring water "Miyamizu", graceful Sake with fruity scents, velvety smoothness	26.00	14.00
<b>Isake Classic</b> Viscous and soft in its delivery, rounded notes of orchid, vanilla and walnuts greet the palate followed by a honeydew melon finish.	28.00	16.00
<b>Hakutsuru Superior</b> Brewed with meticulous care and traditional method. Flowery fragrant Sake with silky, well-balanced smoothness	18.00	10.00

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