

Modern Japanese Cuisine with a flirtatious Latin twist!

Our breathtaking overwater signature restaurant offers authentic modern Japanese izakaya-style dining presented in a playful, Latin-influenced style.

Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

TAPAS タパス

EDAMAME (V) Sea Salt	14
FLASH FRIED EGGPLANT MISO (GF) (V) Edamame, Sesame	14
CRISPY RICE (S) (GF) (RP) Spicy Tuna, Scallion	18
PANKOFRIED CHICKEN WINGS Creamy Spicy	20
TRUFFLE POTATO CROQUETTE (V) Aji Amarillo Aioli	30

TACOS タコス

VEGETABLE (V) (D) Spicy Miso	14
WAGYU BEEF (D) Garlic Chips, Onion, Ponzu	30

SASHIMI 刺身

UNAGI (S) - BBQ Eel	
HAMACHI (S) (RP) - Yellow Tail	
TAKO (S) (RP) - Octopus	
SHAKE (S) (RP) - Atlantic Salmon	
MAGURO (S) (RP) - Yellow Fin Tuna	
REEF FISH (S) (RP) - Catch of the Day	

SASHIMI SELECTION 刺し盛り

Make your selection or have our chef create one for you

THREE KINDS (S) (RP)	30
FIVE KINDS (S) (RP)	48

Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST
A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V - Vegetarian

NIGIRI にぎり

UNAGI (S) - BBQ Eel

HAMACHI (S) (RP) - Yellow Tail

ABOKADO (V) - Avocado

SHAKE (S) (RP) - Atlantic Salmon

REEF FISH (S) (RP) - Catch of the Day

NIGIRI SELECTION

Make your selection or have our chef create one for you

THREE KINDS (S) (RP)

45

SALT SIGNATURE ROLL シェフ厳選握り

VEGETARIAN (V) (N)

Asparagus Tempura, Avocado, Carrot, Cucumber, Takuang, Sesame

SOFTSHELL CRAB (GF) (S) (RP)

Soft Shell Crab Tempura, Avocado, Chives, Mustard Miso, Wasabi-Tobiko, Wasabi Mayonnaise

TEMPURA PRAWN (S) (RP)

Prawn Tempura, Aji Amarillo Mayonnaise, Avocado, Cucumber, Tobiko, Unagi Sauce

CRISPY TUNA (RP) (S) (N)

Yellow Fin Tuna, Chives, Micro Herbs, Tanuki, Takuang, Spicy Mayonnaise & Sesame

CALIFORNIA (GF) (S) (N)

King Crab, Avocado, Cucumber, Tobiko, Wasabi Mayonnaise

SUSHI ROLLS SELECTION

Make your selection or have our chef create one for you

TWO KINDS (S) (RP)

48

THREE KINDS (S) (RP)

72

SALADS サラダ

TUNA TATAKI SALAD (S) (RP) (N)

Onion Soy Dressing

20

BABY SPINACH LEAVES (D)

Homemade Dry Miso, Yuzu Truffle Dressing

20

SOUP スープ

All our soups can be served spicy or non-spicy

MUSHROOM MISO SOUP (GF)

Tofu, Scallion, Wakame

20

KING CRAB SOUP (S)

Clear King Crab, Egg Drop Soup

30

TEMPURA 天ぷら

Served with Tempura Sauce, Daikon, Ginger Purée

MIXED VEGETABLES (V)

Soy Broth

18

PRAWNS (S)

Soy Broth

25

SOFT SHELL CRAB (S) (GF)

Soy Broth

25

LIVE MALDIVIAN LOBSTER(S) モルディブ産ロブスター

Preparation Per Lobster

USD 25 Per 100g (Minimum 1 Whole Lobster)

NEW STYLE SASHIMI (N)

Sesame Oil Seared Lobster Served with Yuzu Soy Sauce, Chives, Ginger and Sesame Seeds

LOBSTER MISO SOUP

Miso Cream, Tofu, Spring Onions, Wakame Seaweed, and Togarashi

SASHIMI

Lobster Sashimi on Ice Served with Sushi Soy Sauce, Wasabi and Gari

TEMPURA (N)

Crispy Onions and Asparagus Tempura Dressed with Green Tea Salt, Sesame and Amazu Ponzu Sauce

DASHI PONZU STYLE (SAUTÉ)

Dashi, Ponzu Sauce, Asparagus, Tomatoes, Mix Mushrooms, and Hijiki Seaweed

GRILLED

Served with Seasonal Vegetables and Three Sauces on the side (Anticucho, Teriyaki, Wasabi Pepper)

FROM THE GRILL - HOT DISHES

LAND DISHES メインディッシュ 大地から

AUSTRALIAN WAGYU MB7 STRIPLOIN

Served on Hot Rock, Sea Salt, Ponzu, Scallion

80

LAMB CUTLETS

Spicy Teriyaki, Soy Roasted Sweet Potato, Crispy Eggplant

44

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CORN-FED ORGANIC CHICKEN BREAST (A) Tempura Onion Rings, Eggplant Puree, Teri Cucho	31
FROM THE OCEAN メインディッシュ 鮮魚から	
YELLOWFIN TUNA, SEAWATER PRAWN (S) Sumiso Marinated Mushroom, Tobiko, Pressed Edamame Puree, Char-Grilled Asparagus	35
ATLANTIC SALMON (S) Crispy Spinach, Ponzu Butter	38
MALDIVIAN REEF FISH (S) Teriyaki Butter, Umami Ginger Salsa	30
ATLANTIC BLACK COD (S) Miso Marinated Black Cod, Bok Choy, Snow Peas, Yuzu Miso	48
SIDE DISHES サイドディッシュ	
STEAMED WHITE RICE (V)	8
EGG & GARLIC FRIED RICE (V)	10
SEASONAL VEGETABLES (V) Sautéed, Grilled or Steamed	10

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