



HUVAFEN FUSHI  
MALDIVES

Modern Japanese Cuisine with a flirtatious Latin twist!  
Our breathtaking overwater signature restaurant offers authentic modern Japanese izakaya-style dining presented in a playful, Peruvian-influenced style.

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

<b>A</b>	<b>D</b>	<b>GF</b>	<b>N</b>	<b>P</b>	<b>RP</b>	<b>SF</b>	<b>V</b>
Contains Alcohol	Dairy Products	Gluten Free	Contains Nuts	Contains Pork	Raw Protein	Contain Sea Food	Vegetarian

 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience.  
Prices are quoted in USD and subject to 10% service charge and 16% government taxes.  
Prices are subject to change without notice.

# OTSUMAMI

Discover the Japanese tradition of Otsumami – the art of pairing premium sake with exquisite snacks. Elevate your experience at Salt Restaurant with our carefully curated selection of savory bites, thoughtfully crafted to complement the nuances of sake.

<b>EDAMAME (V)</b> Sea salt	12
<b>SPICY EDAMAME (V) (D)</b> Chili-garlic, soy butter	12
<b>FLASH FRIED EGGPLANT MISO (GF) (D)</b> Edamame, sesame	12
<b>CRISPY RICE (GF) (RP)</b> Spicy tuna, scallion	18
<b>CRISPY TUNA SASHIMI TACO (GF) (RP) - Three Perfect Pieces</b> Yellow fin tuna, truffle dressing	15
<b>VEGETABLE TACO (V)</b> Spicy miso	15
<b>WAGYU BEEF TACO</b> Garlic chips, onion, ponzu	32
<b>TRUFFLE POTATO CROQUETTE (V) (D)</b> Aji amarillo aioli	22

## TEMPURA

A Symphony of Crispy Delights

<b>MIXED VEGETABLES (V)</b> Soy broth	18
<b>PRAWNS (SF)</b> Soy broth	25
<b>REEF FISH (SF)</b> Watermelon, orange ponzu	22
<b>SOFT SHELL CRAB (SF)</b> Soy broth	25

**ELEVATE YOUR OTSUMAMI EXPERIENCE WITH OUR DREAM FLIGHT SAKE SELECTION.**  
Discover the perfect harmony of flavors as you savor the best pairings, expertly curated for an extraordinary dining experience.

<b>180ML FLIGHT</b> Yumegokoro Honjozo Yumegokoro Junmai Yumegokoro Junmai Daiginjo	Fukushima 福島 Fukushima 福島 Fukushima 福島	76
<b>60ML BY GLASS</b> Yumegokoro Junmai Daiginjo Shiokawa Fisherman Sokujo Junmai Shirataki Jozen Mizuno Gotoshi Junmai	Fukushima 福島 Niigata 新潟 Niigata 新潟	38 22 27

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## SASHIMI - Three Perfect Pieces

UNAGI (SF)	BBQ Eel	Japan	19
HAMACHI (SF) (RP)	Yellow Tail	Japan	19
TAKO (SF) 🌐	Octopus	Local	19
SHAKE (SF) (RP)	Atlantic Salmon	Japan	19
MAGURO (SF) (RP) 🌐	Yellow Fin Tuna	Local	19
REEF FISH (SF) (RP) 🌐	Catch Of The Day	Local	19

Served with wasabi, soy, pickled ginger

## NIGIRI - Three Perfect Pieces

UNAGI (SF)	BBQ Eel	Japan	16
HAMACHI (SF) (RP)	Yellow Tail	Japan	16
ABOKADO (V)	Avocado	Japan	16
SHAKE (SF) (RP)	Atlantic Salmon	Japan	16
REEF FISH (SF) (RP) 🌐	Catch Of The Day	Local	16
WAGYU ABURI		Japan	32

Served with wasabi, soy, pickled ginger

## TEMAKI - Three Perfect Pieces

AKAMI (SF) (RP) 🌐	Tuna	Local	20
HAMACHI (SF) (RP)	Yellow Tail	Japan	20
ABOKADO (V)	Avocado	Japan	20
SHAKE (SF) (RP)	Salmon	Japan	20

Served with tempura sauce, daikon, ginger purée

## MAKIROLLS - Six Perfect Pieces

### VEGETARIAN (V) 20

Asparagus tempura, avocado, carrot cucumber, takuang, goma, wakame

### SOFTSHELL CRAB (SF) (D) 24

Soft shell crab tempura, avocado, chives, mustardmiso, wasabi-tobiko, wasabi mayonnaise

### CRISPY TUNA (SF) (RP) (D) 24

Yellow fin tuna, chives, micro herbs, tanuki, takuang,spicy mayonnaise & sesame

Served with wasabi, soy, pickled ginger

## URAMAKI - Six Perfect Pieces

### DYNAMITE (SF) (RP) (D) 20

Tuna, avocado, tobiko, spicy sauce, spring onion, roasted sesame, togarashi

### SHRIMP TEMPURA (SF) 20

Asparagus, spicy sauce, roasted sesame

### SALMON (SF) (RP) 22

Avocado, tobiko, spicy mayo, spring onion

### DRAGON (SF) (D) 22

Prawn tempura, unagi, avocado

Served with Wasabi, Soy, Pickled Ginger

## SOUP

Spice level tailored to your preference: choose from spicy or non-spicy for all our soups.

### MUSHROOM MISO SOUP (GF) (V) 22

Tofu, scallion, wakame

### KING CRAB SOUP (SF) 34

Clear king crab, egg drop soup

## SALADS

### TUNA TATAKI SALAD (SF) (D) 24

Onion soy dressing

### TOKYO SALAD (V) 20

Chukka wakame, cabbage, crispy tortilla crispy rice noodles, sesame dressing

### BABY SPINACH LEAVES (V) 20

Homemade dry miso, yuzu truffle dressing

# LIVE MALDIVIAN LOBSTER (SF)

Indulge in the pristine flavors of the Maldives with our live Maldivian Lobster. Sourced directly from the azure waters of our beautiful islands, these lobsters are a true culinary treasure. Prepared to perfection by our skilled chefs, each bite encapsulates the essence of this stunning paradise.

Preparation Per Lobster **USD 28 Per 100g (Minimum 1 Whole Lobster)**

## NEW STYLE SASHIMI

Sesame oil seared lobster served with yuzu soy sauce, chives, ginger and sesame seeds

## LOBSTER MISO SOUP

Miso paste, tofu, spring onions, wakame seaweed and togarashi

## SASHIMI

Lobster sashimi on ice served with sushi soy sauce, wasabi and gari

## TEMPURA

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, hajikami and seaweed

Served with seasonal vegetables and three sauces on the side (anticucho, teriyaki, wasabi pepper)

## SIDE DISHES - Six Perfect Pieces

Please select from our exquisite array below

STEAMED WHITE RICE (V)	8
EGG & GARLIC FRIED RICE (V)	8
SAUTÉED MIXED MUSHROOMS (V)	8
SAUTÉED SEASONAL VEGETABLES (V)	8

# HOT FROM THE GRILL

## OCEAN

<b>YELLOWFIN TUNA, SEAWATER PRAWN (SF)</b> Sumiso marinated mushroom, tobiko, pressed edamame puree, char-grilled asparagus	44
<b>ATLANTIC SALMON (SF) (D)</b> Crispy spinach, ponzu butter	42
<b>NATIVE REEF FISH (SF) (D)</b> Teriyaki butter, umami ginger salsa	36
<b>ATLANTIC BLACK COD (SF)</b> Miso marinated black cod, bok choy, snow peas, yuzu miso	48
<b>GIANT ESTUARY PRAWN (SF)</b> Peruvian asparagus salad, cilantro yuzu sauce	45

## LAND

<b>AUSTRALIAN WAGYU MB 8+ STRIPLOIN</b> Served on hot rock, sea salt, ponzu, scallion	75
<b>LAMB CUTLETS (D)</b> Spicy teriyaki, soy roasted sweet potato puree, crispy eggplant	55
<b>CORN-FED ORGANIC CHICKEN BREAST (D)</b> Tempura onion rings, eggplant puree, teri cucho	35
<b>AUSTRALIAN WAGYU TENDERLOIN MB 8+</b> Onion jus, teriyaki	85