



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.

A	D	GF	N	P	RP	SF	V
Contains Alcohol	Dairy Products	Gluten Free	Nuts	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.

APPETIZER

A refined selection of starters to awaken your palate.

EDAMAME (V) Sea salt	12
SPICY EDAMAME (V) (D) Spicy Chilli Garlic	12
CRISPY RICE (GF) (RP) Akami, spicy mayo, farikake	18
HAMACHI JALAPENO PONZU (V) Yellow tail, jalapeno ponzu, pickle grape, avocado cream kefir lime oil, tempura mushroom	42
WAGYU BEEF MB9+ CARPACCIO (RP) Wagyu beef mb9+ kizami wasabi, mustard, miso brioche quail egg yolk, truffle garlic oil, crispy arugula	62

TEMPURA

A Symphony of Crispy Delights.

MIXED VEGETABLES (V) Soy broth	18
BROCCOLI (V) Soy broth	18
ASPARAGUS (V) Soy broth	20
SOFT SHEL CRAB (SF) Soy broth	25
PRAWN (SF) Soy broth	25
REEF FISH (SF) 🌐 Soy broth	22

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.

180ML FLIGHT Yumegokoro Honjozo Yumegokoro Junmai Yumegokoro Junmai Daiginjo	Fukushima 福島 Fukushima 福島 Fukushima 福島	76
60ML BY GLASS 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
SCALLOP (SF)	Hotatekai	Japan	19

Served with wasabi, soy, pickled ginger

NIGIRI – Three Perfect Pieces

UNAGI (SF)	BBQ Eel	Japan	16
HAMACHI (SF) (RP)	Yellow Tail	Japan	16
SCALLOP NIGIRI (SF) (RP)	Avocado	Japan	16
SHAKE (SF) (RP) 🌐	Yellow Fin Tuna	Japan	16
REEF FISH (SF) (RP) 🌐	Catch Of The Day	Local	16
TAKO NIGIRI (SF) 🌐	Octopus	Local	16
EBI NIGIRI (SF)	Shrimp	Japan	16
WAGYU BEEF ABURI NIGIRI		Japan	30

Served with wasabi, soy, pickled ginger

TEMAKI – Three Perfect Pieces

AKAMI (SF) (RP) 🌐	Tuna	Local	20
Tuna, avocado, sushi rice, shiso		Japan	20
HAMACHI (SF) (RP)	Yellow Tail	Japan	20
Tuna, avocado, sushi rice, shiso		Japan	20
SHAKE (SF) (RP)	Atlantic Salmon	Japan	20
Tuna, avocado, sushi rice, shiso			

Served with tempura sauce, daikon, ginger purée

SUSHI MAKI – Six Perfect Pieces

TAKEHISA SALAD ROLL (V)			20
Sushi rice, avocado, asparagus, mango, cucumber, carrot, mixed leaf			
SOFT SHELL CRAB ROLL (SF)			24
Tempura soft shell crab, avocado, chives, spring onion, unagi sauce, teriyaki sauce, tobiko			

Served with Wasabi, Soy, Pickled Ginger

SUSHI URAMAKI

Six Perfect Pieces

- DYNAMITE (SF) (RP)** 20
Spicy salmon, spicy tuna, mango salsa
avocado ikura crispy sriracha, mayo
- PRAWN AND TUNA (SF) (RP)** 24
Tempura prawns, avocado, spicy tuna, mango
sauce
- VOLCANO (SF)** 24
Prawn, avocado, crab, tobiko, sriracha mayo
aburi
- SALMON CRAB (SF) (D)** 24
Crab mix, cucumber, cheese, salmon, ikura
teriyaki mayo
- ABURI BEEF (D) (SF)** 60
Cream cheese, cucumber, asperges, eel, beef
teriyaki sauce, spring onion, sesame
- SPICY SALMON (SF)** 24
Salmon, ice burge, tempura asparagus, spicy
mayo
- CRUNCHY EBI TEMPURA (SF)** 24
Prawns, mango, vegetable salsa, chilly mayo
- CALIFORNIA (SF)** 24
Fresh crab meat, avocado, cucumber, tobiko
mayo, green apple

Served with Wasabi, Soy, Pickled Ginger

YAKI TORI

- YAKI TOI** 18
Chicken and leeks skewers, teriyaki sauce
- YAKI NIKA KUSHI** 30
Wagyu beef skewers, leek BBQ migo, chives
- YAKI TOFU (V) (VG) (D)** 18
Grilled tofu skewers, vegan creamy teriyaki

GYOZA

- CHICKEN** 18
Smoked soy vinegar
- PRAWN (SF)** 18
Sesame ponzu, sweet chili dressing
- SALMON (SF)** 18
Sesame chili ponzu

SOUP

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

- VEG MISO (V)** 18
Tofu, carrot, spring onion, mixed mushroom wakame
rice crackers, edamame, broccoli
- SEAFOOD NABE (SF) (A)** 36
Salmon, shrimp, clams, scallops, mussels, cabbage
carrot, shiitake, shimeji, enoki, tofu, awase dashi, sake
mirin, green onion, yuzu zest, togarashi.
- KING CRAB SOUP (SF)** 32
Clear King crab, egg drop soup

SALADS

- CUCUMBER SALAD (SF) (D)** 20
Soy honey, shiso, avocado, apple yuzu
- TOKYO SALAD (SF) (RP)** 20
Chuka Wakame, Chinese cabbage, fried noodles
Sesame Dressing
- HAMACHI TATAKI SALAD (SF)** 30
Hamachi, fried leek, crispy nouri, salmon caviar melon
salsa, yuzu truffle dressing, mixed leaves
- BABY SPINACH LEAVES (V)** 20
Homemade dry miso, yuzu truffle dressing
- TUNA TATAKI SALAD (SF) (D)** 24
Akami, edamame, salmon caviar, sesame seed, red
radish, mango, avocado, cucumber, chuka wakame
- CURED SALMON (SF)** 20
Coriander oil, orange, truffle salsa, peach jel
burned leeks, avocado puree

SALT TACOS

- SALMON WITH SPICY MISO (SF) (RP)** 20
Salmon, avocado, spicy miso
- TUNA WITH DRY MISO (SF) (RP)** 15
Tuna, mayo, tanuki, miso, yuzu fennel dressing, furicake
- WAGYU BEEF SPICY ONION** 32
Beef, red pepper, garlic chips, ponzu, quail egg yolk
gang side up, chili slice
- VEGETABLE (V)** 15
Carrot, zucchini cucumber, avocado, dan miso

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

Dashi, ponzu sauce, asparagus, tomatoes, mix mushrooms, hajikami and seaweed

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

VEGAN

Fresh, wholesome creations crafted for pure, plant-based indulgence.

EGGPLANT MISO

Eggplant, edamame, den miso, crispy eggplant, tempura caviar

18

VEGAN POKE BOWL

Japanese rice, cucumber, teriyaki glazed tofu, avocado, carrot, edamame, sesame seed, spring onion, pickle daikon

24

UDON DASHI

Tofu, eggplant, bok choy, mushroom, udon, dashi, furikake, togarashi powder, spring onion

24

TOFU STEAK (D)

Tofu, crispy olu inova, cauliflower cuscus, teriyaki, edamame cream, crispy sago cracker, carrot puree, pepper salsa

24

SIDE DISHES

Perfect complements to elevate your meal.

YASAI (V)

Vegetable fried rice

8

MISO GRILLED VEGETABLES (D)

Den miso, butter

12

MIXED MUSHROOM (D)

Garlic, butter, chives

12

EGG GARLIC FRID RICE (D)

Chive, soy butter

8

HOT FROM THE GRILL

OCEAN

Exquisite seafood, masterfully grilled to perfection, showcasing the essence of oceanic elegance.

GIANT ESTUARY PRAWN (SF)

45

Scampi, yuzu, miso, cilantro sauce, braised lemon, teriyaki glazed shallot onion, chives, truffle honey glazed, ginger radish salsa

BLACK COD (SF) (D)

48

Black cod, yuzu apple celeriac puree, butter kefir oil, tempura baby bock choi, den miso radish salsa, amazu jelly

REEF FISH (SF) 🌐

36

Cache of the day, tomato oil, butter ponzu sauce, fried wonton, pickle tomato ginger salsa, mayo glazed artichoke, pear sliced

TUNA AND PRAWN (SF) (D)

44

Yellow fine tuna loin, fried edamame, tempura prawn, yasu teriyaki sauce, purple broccoli puree, tomato oil, jalapeno, tobiko

SCALLOP AND FOIE VANILLA DEN MISO (SF) (D)

45

Spice chocolate crumble, lobster butter, duck jue, crispy rice with asparagus, palm sweet potato puree, bell pepper salsa

ATLANTIC SALMON

42

Crispy spinach, ponzu butter

LAND

Prime cuts, expertly grilled to perfection, embodying refined culinary craftsmanship.

WAGYU BEEF TENDERLOIN MB 8+ (D) (A)

95

Onion teriyaki jus, truffle potato pave, cauliflower brown butter & sherry puree, asparagus spume, green oil.

DUCK BREST (D)

40

Crispy rhubarb, rhubarb compote, carrot passion fruit spear, butternut squash & ginger puree, truffle teriyaki glazed asparagus, creamy raspberry reduction

WAGYU STRIPLOIN MB8+ HOT STONE

75

Wagyu stippling thing sliced, ponzu, spring onion, garlic sliced, rock salt, mixed vegetables,

CONFIT CHICKEN BREAST (D)

35

Confit chicken breast, crispy tempura onion, eggplant puree, crispy eggplant, onion teriyaki, miso glazed carrot, beetroot foam

LAMB RACK (D)

55

Lamb rack, sweet potato puree, celeriac puree, honey ayacucho, lime leaf aioli, tempura caviar, grilled broccolini

WAGYU STRIPLOIN MB8+ (D)

90

Wagyu striploin mb 8+, cauliflower cream, salsa verde, black garlic cream, gild asparagus, veal jus