



Fresh Catch of the day

We hand-picked local Maldivian fish from atoll fisherman on a daily basis to create the essence of Japanese cuisine maki, nigiri and sashimi

Sashimi - 4pcs	24
Sushi nigiri - 4pcs	24
Sushi maki roll - 4pcs	28

Bodumas Signature Sushi Sashimi Platter ●	85
Australian salmon and Japanese botan ebi nigiri, reef fish and Maldivian tuna loin sashimi, crispy tuna roll.	

Platinum Japanese Sushi Sashimi Platter ★	120
Japanese unagi and Scottish salmon nigiri, Japanese hamachi and Patagonian tooth fish sashimi, dungeness crab dragon roll.	

*Both platters includes 4 pieces of each kind (nigiri, sashimi and maki).
Extra charges will apply for additional portions.*

Items indicated with ● are part of the All-Inclusive meal plan
Items indicated with ● & ★ are part of the platinum All-Inclusive meal plan
Please notify your server if you have any food intolerances or allergies.
All prices are in US dollars and are subject to a 10% service charge plus 16% GST



bouillon dashi

Rich dashi broth (SF) (G)

Mix Japanese mushroom, bean sprout, baby veggies, thin slice beef, crispy garlic ginger

Creamy dashi (SF) (G)

Salmon broth, egg drop, scallion, sweet corn, ginger, crispy garlic, bok choy

starter

Seafood ceviche (SF)

Smoked Prawn, squid, octopus, Tiger milk, Aji Amarillo, finger lime, yuzu gel, green apple, jalapeno, salmon roe, choclo corn

Maguro tiraditos (SF)(G)

Slice thin Maldivian tuna, miso ponzu, avocado, jalapeno, sweet potato, green oil

Soft-shell crab (SF) (G) (D)

Crispy soft-shell crab, glaze Aromatic garlic soya, flavor gomae mayo, corn shell, parmesan cheese

Tori katsu (G) (D)

Marinated Minced chicken, panko bread crumb, duck egg puree, gochujang mayo, bonito flakes, chives

Beef Tsukune (G) (D)

Japanese Style Black Angus Beef Meat Ball Skewer
Sisho Mayo, Crispy Onion Truffle Essence

main course

Bodumas bento (SF)(G)

Marinated grill prawn, tamago egg, unagi togarashi reduction, shirae asparagus

Fish namban (SF)(D)

Tempura salmon, tuna, reef fish, prawn, hot namban sauce, miso pea puree, mango gel, chuma salad, furikake, peruvian corn

Robatayaki (G)

Medium rare angus beef striploin on Charcoal grilled, ginger garlic, teriyaki, togarashi, sweet onion puree, baby veggies

Duckling (G)

Roasted duck breast, lotus root, 7 spice garlic soya reduction, broccolini, pickle daikon

Kohitsuji (G)

Sous vide lamb shank, dashi glaze, sweet spicy soya reduction, baby bok choy

dessert

Yatsudoki

Freshly Chocolate Cream Puff, Swiss Chocolate Ice Cream

Yuzu orange parfait (G) (D)

Smooth yuzu cream, orange jelly, vanilla ice cream

chef special maincourse

***Grill lobster 100-gram (SF)(D)**

Maldivian lobster, glaze butter miso, green and white asparagus, kimchi cabbage

***Wagyu beef MB 4/5 yakitori (G)(D)**

On shichirin grill, marinated beef skewer, ginger sesame soya, spicy mayonnaise, yaki udon

*The items are charged separately from the dishes included in your all-inclusive meal plan

Alcohol(A), Vegetarian(V), Vegan (VG), Dairy(D), Nuts(N), Seafood (SF), Gluten(G), Spicy (S), Pork (P)

Should you be allergic or intolerant to any food, please inform your friendly waiter who will be happy to assist you with selecting a dish suited to your requirements or have our chef prepare something special for you

All prices are in US dollars and subject to 10% service charge and 16% GST.