

BODUMAS

Soups

- Mushroom Miso (SF) (V)** **21**
Miso broth, wild mushrooms, tofu, kaiso mix seaweed, baby veggies, negi.
- Kaninabe (SF)** **22**
Crab meat, egg drop, seaweed, Chinese cabbage, sesame oil.
- Ramen Noodle (SF) (G) (V)** **22**
Ramen broth, Maldivian reef fish, udon noodles, bok choy, katsuobushi, negi.

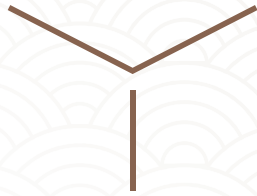
Starters

- Reef Fish Ceviche (SF)** **21**
Freshly caught Maldivian fish infused with coconut milk, fresh coconut, tomato salsa, coriander.
- New Style Sashimi (SF) (G)** **22**
Japanese hamachi, tuna, Australian salmon, ginger, chive, crispy daikon, smoked sesame oil, ponzu sauce.
- Black Angus Beef Tataki (G)** **35**
Rare beef, cherry tomato, jalapeno, Peruvian corn, sweet potato, sesame seeds, negi, ponzu sauce.
- Japanese Gyosa (G)** **25**
Marinated prawn, foie gras, dumpling wrappers, ponzu sauce and crispy garlic.

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Hot Starter

Crab Spring Rolls (SF) (D) 25

Crab meat, togarashi mayonnaise, tentzuyu sauce, crispy noodle, green tea, nori, furikake.

Prawn Tempura (SF) (D) 25

Tiger prawns, togarashi mayonnaise, tentzuyu sauce, crispy noodle, enoki tempura.

Soft Shell Crab Tempura (SF) (D) 25

Soft shell crab, tentzuyu sauce, togarashi mayonnaise, crispy noodle, enoki tempura.

Shoyu Scallop (G) 31

Seared scallops, green pea puree, red bell pepper confit, butter shoyu garlic, baby vegetables, unagi crumble.

Gyukatsu (G) (D) 35

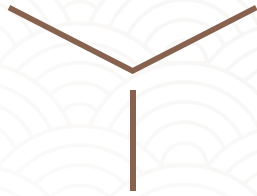
Stockyard gold beef striptloin cutlets, panko breadcrumbs, soya ginger reduction.

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Main Course

Slow Cooked Duck Leg (G)

30

Grilled and Sous vide duck leg, sweet purple potato, baby veggies, honey kaeshi sauce.

Saiko Yaki Black Cod (SF)

65

Marinated Atlantis black cod fish, baby bok choy, lotus root, hajikhami, miso sauce.

Nambanzuke (SF) (G)

50

Marinated Japanese prawns, unagi sauce, unagi crumbles, pea puree.

Agedashi Tofu (V) (VG)

20

Grilled and Deep fried tofu, dashi soya reduction, grilled wild mushrooms, Seasonal baby Vegetable, Negi.

Kohitsuji Yaki (G)

50

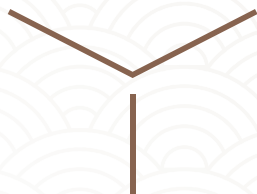
Marinated Australian mulwarra lamb rack, wasabi potato, baby vegetables, potato purée, teriyaki sauce.

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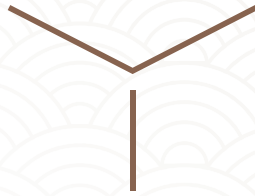
Sides

Bodumas Garden Salad (V) (VG)	10
Mixed greens, pomegranate, cucumber, baby radish, yuzu soya garlic dressing.	
Green Bean Shirae (V) (VG) (G)	10
White miso, tofu, gomae sauce, roasted sesame.	
Steam rice (G)	10
Japanese ginshari rice.	
Japanese Fried Rice (G)	12
Garlic egg fried rice, soyu, aonori, crispy garlic.	
Bodumas Vegetables (V) (VG)	12
Baby bok choy, rainbow carrot, green bean, color cauliflower, seaweed, su miso sauce.	

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Gastronomic Suggestion

Grilled Maldivian Rock Lobster 100-gram (SF) (D) ★ 25

Maldivian lobster, glaze butter miso, green and white asparagus, yuzu lemon butter

Japanese wagyu carpaccio (G) ★ 63

Marinated thin premium wagyu beef striploin, foie gras, sevruga caviar, ponzu truffle, egg yolk confit, togarashi oil

Patagonian Toothfish (SF) ★ 63

Toothfish wrapped thin lobster, Unagi skewer, ginger coriander crumb, zucchini confit, creamy yuzu miso

Lobster Textured (SF) (D) ★ 98

Glazed lobster, lobster sesame tempura, lobster dumpling, lobster miso bisque, coconut reduction, chorizo

Wagyu Beef Tajima Striploin “Hot Stones” ★ 99

Premium Wagyu steak, Teppanyaki Rice, Wild grill mushroom, baby veggies, Ponzu, teriyaki, togarashi mayo

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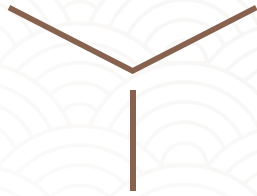
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Relish a tantalizing variety of sushi, sashimi and Japanese-style delicacies, showcasing a combination of premium Japanese fishes and fresh, locally-sourced catch-of-the-day. Our skilled chefs transform these aquatic treasures into culinary masterpieces daily, ensuring an exquisite dining experience that's truly unmatched.

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.*

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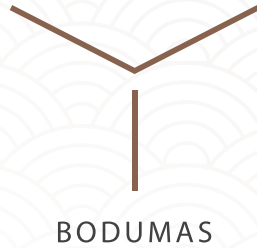
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Discover the epitome of Japanese culinary craftsmanship with our Chef's Special tasting selection. Immerse yourself in the harmony of flavours as you sample a curated assortment of fresh Sashimi and Nigiri made from the ocean's finest.

Sashimi & Nigiri

Tasting Sashimi & Nigiri ●

65

Australian salmon nigiri, Maldivian Tuna nigiri.
Japanese yellow tail tuna sashimi, unagi sashimi.
Accompanied with salmon roe, wasabi and Japanese pickle ginger.
This platters includes 2 pieces of each kind.

All Inclusive

		2 pcs	4 pcs
Tamago	Sweet Egg (V)	10	18
Ika	Squid	12	22
Tai	Maldivian Reef Fish Fillet	13	24
Maguro	Maldivian Premium Tuna Loin	13	24
Sake	Australian Salmon	15	28
Tako	Spanish Octopus	15	28
Botan Ebi	Japanese Fermented Prawn	20	38

Platinum-all Inclusive

		2 pcs	4 pcs
Unagi	Bbq Eel	18	34
Hotate	Japanese Hokkaido Scallop	20	38
Hamachi	Japanese Yellow Tail Tuna	25	48
Ainame	Atlantic Patagonian Fish	25	48
Sake	Scottish Salmon	25	48

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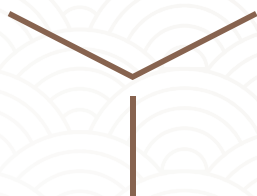
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Makimono Sushi

All Inclusive

California Roll (G) (SF) (D)	25
Crab meat, mayonnaise, sesame seed, avocado, cucumber, ebi prawn, orange tobiko.	
Spider Roll (SF) (D)	28
Soft shell crab, cucumber, avocado, crab meat, spicy mayo, sesame seed.	
Crispy Spicy Tuna Roll (SF) (D)	28
Tuna, tempura flakes, spicy mayonnaise, avocado, furikake.	
Yasai Futomaki Roll (V)	18
Avocado, cucumber, asparagus, carrot, micro baby herbs, iceberg, sesame toast.	
Dragon Roll (G) (SF) (D) (SF)	25
Crab stick, cos lettuce, avocado, smoked eel, teriyaki sauce.	

Platinum-all Inclusive

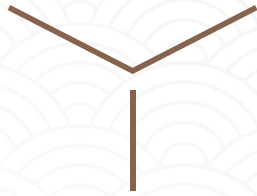
Dungeness Crab Roll (G) (SF) (D) (SF)	35
North American Dungeness Crab, cos lettuce, avocado, smoked eel, teriyaki sauce.	
Rainbow Roll (SF) (D) (G)	30
Scottish salmon, Japanese yellow tail tuna, cream cheese, avocado, mayonnaise, black tobiko.	
Bodumas Signature Roll (SF)(D)(G)	38
Japanese ebi prawn, Japanese yellow tail, unagi, foie gras, thin omelette, curried mayonnaise, tempura bits, squid ink mayonnaise	

Each maki consists of 4 pieces.

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Desserts

Fluffy and Jiggly Japanese Cheese Cake	18
Macha Green Tea Mochi Ice Cream, Fruit Compote	
Raspberry Lychee Cremeux	18
Raspberry crème, lychee cremeux, strawberry consomme, chanthilly cream	
Tropical Season Exotic Cut Fruit	18
Raimutaruto	21
Crisp meringue, almond pate sable, forest berry sorbet, lime chibous crème	
Green Tea Infused Black Forest	21
Cherry Compote, Vanilla Cream, Fresh Berries	
Kuroguma Mirufiyu	21
Reverse puff pastry, kuroguma mousseline, raspberries, vanilla ice cream	

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