



Director's Cut Dinner à la Carte Menu

Sashimi (100 grm)

	USD
Yellow Fin Tuna (GF, DF)	38
Salmon (GF,DF)	38
Hamachi – Yellow Tail (GF,DF)	38
Hotate – Japanese Sea Scallop (GF,DF)	40
Amaebi – Sweet Shrimp (GF,DF)	38
Salmon Belly (GF,DF)	38

Prices are Subject to 10% Service Charge and 16% Government Tax.
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant-Based (PB).
Gluten-Free (GF). Dairy-Free (DF). Spicy (S)

New Style Sashimi (Six pcs. per serving)

	USD
Yellow Tail Carpaccio (DF, S) <i>Thinly-sliced Yellow Tail Jalapeño Ninniku Zuke Ponzu</i>	45
Hotate Tiradito (DF, S) <i>Thinly-sliced Japanese Sea Scallop Cucumber Cilantro Dry Miso Ponzu Rocotto</i>	45
Rice Crispy (DF,S) <i>Seared Cajun Tuna Rice Crispy Wakame Ponzu Aioli</i>	45
Gyu No Tataki (DF) <i>Wagyu Garlic Crisp Spring Onion Orosio Ginger Ponzu Baisen Goma</i>	60

Sashimi Moriawase

Tokachi – Yellow Fin Tuna, Yellow Tail, Salmon (DF,GF)	105
Yufu – Japanese Scallop, Hamachi Belly, Salmon, Amaebi (DF,GF)	105
Salmon Zukushi – Salmon, Salmon Belly, Ikura (DF, GF)	105

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Aburi Nigiri (Two pcs. per serving)

	USD
Salmon Belly (DF,GF) <i>Miso Yuzu Salmon Belly Ikura Sisho</i>	24
Hamachi (DF) <i>Nikiri Jalapeño Cilantro Ikura</i>	32
Hotate (DF) <i>Nikiri Ikura Negi Yuzu</i>	28
Salmon Mentai (DF,GF) <i>Mentaikiko Aonori</i>	28
Kani Mentai (DF,GF) <i>Mentaiko Aonori</i>	32
Wagyu (DF) <i>Yakiniku Negi Baisen Goma Oroshi Garlic Crisp</i>	34

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Hosomaki (Six pcs. per serving)

	USD
Oshinko (V,H)	18
Kappa (V,H)	18
Avocado Maki (V,H)	18
Tekka (DF,GF)	22
Salmon (DF,GF)	24
Kani Tamago (DF,GF)	26
Tamago (DF)	22
Unagi Kappa Maki (DF)	22

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New Style Maki Rolls (Five pcs. per serving)

	USD
Aburi Salmon Roll (DF) <i>Crab Tamago Cucumber Avocado Tempura Flakes Mentaiko</i>	24
Volcano Roll (DF, S) <i>Shrimp Tempura Crab Cucumber Chopped Salmon Chives Tamago Sesame Seed Tare</i>	26
Gyu No Tataki Roll (DF) <i>Avocado Cucumber Seared Beef Garlic Crisp Rocotto Chives Yakiniku Baisen Goma</i>	28
Hamachi in Paradise (DF) <i>Tempura Yellow Tail Spicy Crab Avocado Tamago Cucumber Japanese Tar-Tar Ikura Aonori</i>	26
Deep Fried Yasai Itame Roll (DF, V, PB) <i>Stir-fried Mixed Vegetables Sesame Oil Ten Tsuyu</i>	22
Crab Madness (DF,S,GF) <i>Softshell Crab King Crab Chilli Tamago Avocado Cucumber</i>	26

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Uramaki (Five pcs. per serving)

	USD
California Roll (DF,GF) <i>Crab Meat Avocado Cucumber Tobikko</i>	58
Spicy Tuna Roll (DF,S) <i>Tuna Avocado Signature Spicy Mayonnaise Chives Baisen Goma</i>	60
Philadelphia (GF) <i>Salmon Cream Cheese Avocado Ikura</i>	65
Soneva Organic Roll (V,PB,H,O,GF,DF) <i>Fresh Vegetables from Soneva Jani's Organic Garden</i>	34

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“Agemono” Tempura, Served with Tentsuyu Sauce

	USD
Prawn Tempura (DF)	44
Vegetable Tempura (V)	36
Fish Tempura (DF)	44
Soft Shell Crab Tempura (DF)	44
Chicken Tempura (DF)	44

Salads and Soups

Hayashi Wakame Salad with Sesame (DF,GF,H,V)	22
Miso Soup with Tofu, Seaweeds and Spring Onion (V,DF,GF)	16
Suimono Broth Served with Serori (GF,DF)	16
Sashimi Salad with Salmon, Hamachi, Tuna, Ebi, Mixed Lettuce, Waffu (DF,H)	45

Main Entrées

Fish

Pan-fried Salmon with Miso Sauce and Grilled Vegetables (DF,GF)	54
Seafood Curry with Vegetables and Steamed Rice (DF)	48
Black Cod with Miso Pineapple and Grilled Vegetables	51

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Meat

	USD
Sizzling Hibachi Chicken with Mushrooms, Onion and Freshly Picked Soneva Greens Served with Teriyaki and Onion Confit Sauce (DF)	46
Chicken Curry with Vegetable and Steamed Rice (DF)	36
Australian Lamb Rack with Grilled Vegetable and Red Wine Miso Sauce (DF,GF)	65
Chicken Teriyaki, Chicken Thigh Glazed with Teriyaki Sauce, Served with Grilled Vegetables (DF)	42

“Yakimono” Wok-fried Vegetables

Yakisoba Stir-fried Noodles and Vegetables (V,DF)	18
Yakimeshi Japanese Fried Rice and Vegetables (V,DF)	18
Yasai Itame Stir-fried Japanese Style Vegetables (V,DF,PB,H)	18
Vegetable Curry Served with Steamed Rice (DF,V)	18

“Nabemono” Japanese Hot Pot

Kitsune Udon Served in Shiitake-Based Soy Broth with Kakiage and pickled radish (DF)	45
Tempura Udon, Served with Vegetables, Prawn Tempura and Fried Egg (DF)	45

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Dessert

	USD
Matcha Lava Pudding (H) <i>Coconut yuzu ice cream</i>	30
Director's Cut Delight (H,O,V,PB) <i>Matcha micro sponge, yuzu mousse, calamansi crèmeux and fresh mango</i>	30
Soft Japanese Cheesecake (H) <i>Fresh raspberry, Morello cherry compote</i>	30
Macadamia Green Tea Brownie (H) <i>Vanilla ice cream</i>	30
Fruit Platter (H,O,V,PB) <i>Selection of seasonal tropical and island fruits</i>	26
Selection of Sorbets and Ice Creams (H,O,V,PB)	

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