





#### YUZU

A fragrant & sour citrus fruit that originates from China but is most often associated with the food of Japan.



#### **EDAMAME**

A Japanese dish prepared with immature soybeans in the pod. The pods are boiled or steamed & may be served with salt or other condiments.



#### SAKE

Also referred to as Japanese rice wine, it is an alcoholic beverage of Japanese origin made by fermenting rice that has been polished to remove the bran.



#### NORI

It is the name given to an edible seaweed frequently used in Japanese cuisine in its dried form.



#### PICKLED GINGER

Made from sweet, thinly sliced ginger that has been marinated in a solution of sugar and vinegar.



#### TOBIKO

Red-orange pearl-like eggs of flying fish are called tobiko in Japanese. It's a popular item in Japanese cuisine.





#### WASABI

A plant of the family
Brassicaceae, which also
includes horseradish &
mustard. Native to Japan & the
Russian Far East, also the
Korean Peninsula.



#### SASHIMI

Sashimi is a Japanese delicacy consisting of fresh raw fish sliced into thin pieces & often eaten with soy sauce and wasabi.



#### NIGIRI

A type of sushi consisting of a small ball of rice topped with wasabi sauce & raw fish or other seafood.



#### MAKI ROLL

Maki refers to "rolled" sushi rice. The rice is rolled in a sheet of dry seaweed, called "nori."

### STARTER CORNER

WAKAME SALAD # SCR230

A refreshing salad of wakame seaweed, cucumber, carrots, sesame seeds, and a tangy sesame dressing. STEAM EDAMAME # SCR230

Salty & Spicy teriyaki with sweet chilli sauce.

TUNA TATAKI

**SCR380** 

Lightly seared tuna, served with crisp cucumber, ponzu sauce, a touch of wasabi, and fragrant olive oil, garnished with fresh spring onions. SALMON CEVICHE

SCR310

Fresh Salmon, ponzu sauce, red onion, green & red chilli, avocado & lime.



## Made For Two

Where refined Japanese cuisine meets supreme Seychelles seafood

SUSHI PLATTER

SCR1,255

This delicious plate has all the highlights. Savour assorted sashimi and nigiri, a Tempura prawns maki and a spicy Tuna maki.

Perfect for two people to share!

## SASHIMI 4 pcs

Slices of fresh raw fish served with soya sauce, wasabi and a piece of pickled ginger to cleanse the palate.

OCTOPUS SASHIMI	SCR240 SCR240

# NIGIRI 3 pcs

Mounds of rice, topped with raw fish or seafood. Enjoy this kind of sushi by hand, flip the sushi over & dip in soy sauce.

TUNA NIGIRI SCR230

OCTOPUS NIGIRI SCR230

SALMON NIGIRI SCR300

TUNA ABURI NIGIRI SCR230

SALMON ABURI NIGIRI SCR320

### **MAKI ROLLS**

FUTO VEGETABLES MAKI (6 pcs) #

SCR250

Avocado, cucumber, carrot, bell pepper and lettuce all wrapped in a seaweed sheet.

PHILADELPHIA MAKI (8 pcs)

SCR465

Salmon, avocado and cream cheese, topped with Japanese mayo.

TEMPURA PRAWNS MAKI (6 pcs)

**SCR390** 

Black Tiger Prawns, cucumber, avocado encased in a delicate tempura batter, topped with spicy sauce and sesame seeds.

CRISPY PRAWNS MAKI (8 pcs)

SCR425

Tempura battered Black Tiger Prawns, avocado, spicy mayo and fried onion.

ROCK N ROLL MAKI (8 pcs)

SCR320

Mix of spicy tuna and salmon, tanuki, rolled in sesame seeds and togarashi, drizzled with spicy mayo.

CRUNCHY CRAZY MAKI (8 pcs)

SCR300

Crunchy prawn tempura, cucumber, spicy mayo, drizzled with sweet chilli sauce.

FRIED SALMON AVOCADO MAKI (8 pcs)

SCR290

Fried salmon, avocado, spring onion, drizzled with spicy mayo.

SPICY SALMON MAKI (8 pcs)

SCR450

Fresh salmon, cream cheese, topped with spicy salmon, tanuki and teriyaki sauce.



### **CHEFS SPECIAL ROLLS**



ABURI SPICY TUNA MAKI (8 pcs)

SCR545

Crispy prawn tempura, avocado and cucumber, wrapped with spicy tuna & aburi sauce, teriyaki sauce, garnished with tanuki and spring onion.

BEEF STEAK TATAKI MAKI (8 pcs)

SCR495

Crispy prawn tempura, avocado and cream cheese, wrapped with seared beef & a touch of spicy mayo, teriyaki, garnished with fried onion and spring onion.

### SAKE

Complement your Sushi with a glass of authentic Japanese Sake. Slowly sip this ancient drink to take in the vibrant flavours.

**REGULAR** by Glass

SCR90

SPARKLING by Glass

SCR105

by Bottle

SCR880