



OCASO

TEPPANYAKI

OCEAN

Seared Hokkaido Scallop

Gouda Cheese, Crispy Nori and Caviar

Prawn Gyoza

Orange Ponzu and Flour Crispy

Japanese "Umaki"

Grilled Eel and Sansho Pepper

Ocean Trout

Seasonal Vegetables and Ikura

Maldivian Coral Lobster

Yuzu Miso and Simmered Daikon

Mini Yaki Onigiri

Shiitake Mushroom Broth Bottarga

\$295 PER PERSON

FARM

Torched Duck Breast

Gunkan Sushi

Sliced Striploin Beef Rolled

Shimeji Mushroom

Japanese Tamagoyaki Stuffed

Pork Kakuni

Lamb Rack

Blue Cheese Saikyo Miso and Simmered

Daikon

Wagyu Beef Tenderloin

Seasonal Vegetables and Slow-cooked

Eringi Mushroom

Mini Yaki Onigiri

Shiitake Broth with Niku-Miso Soboro

\$320 PER PERSON

All prices are in US dollars and exclude applicable taxes (10% service charge and 16% GST).

A supplement charge is applicable for Teppanyaki on the half-board meal plan.

A vegetarian teppanyaki set is available upon request.

OMAKASE

Assortment of Sashimi

Steamed Tofu

Manju Dumpling and Alaskan King Crab

Japanese "Umaki"

Grilled Eel and Sansho Pepper

Maldivian Coral Lobster

Yuzu Miso Sauce and simmered Daikon

A5 Kagoshima Beef

Seasonal Vegetables and Black Truffle

Mini Yaki Onigiri

Shiitake Mushroom Broth served with

Steamed Abalone

\$388 PER PERSON

DESSERTS

Matcha Lava Cake

Green Tea Ice Cream

Chocolate Semifreddo

Tofu Ice Cream

Spiky Yuzu

Passion Fruit Sauce

Special Omakase Dessert in Hangiri

(Sharing for 2 persons)

Ice Cream, Sorbet

SIDE DISHES

Mix Seaweed Salad

Shoyu Ginger non-oil dressing

Kimchi Fried Rice

Homemade Kimchi, Egg, Vegetables)

Grilled Eggplant Glazed

Sweet Miso and Sesame

Tofu Ankake

Deep Fried Tofu, simmered

Vegetables and Tapioca Sauce

\$18 PER PORTION