

# MENU

## **SOUPS**

<b>Mushroom Miso (SF) (V)</b>	21
Mix of mushrooms, miso, tofu, vegetables.	
<b>Kaninabe (SF)</b>	22
Crab meat, egg drop, seaweed, Chinese cabbage, sesame oil.	
<b>Ramen Noodle (SF) (G) (V)</b>	22
Maldivian reef fish, udon noodles, bok choy, katsuobushi, negi.	

## **STARTERS**

<b>Reef Fish Ceviche (SF)</b>	21
Boat catch Maldivian fish infused coconut milk, fresh coconut, tomato salsa, coriander, lemon.	
<b>New Style Sashimi (SF) (G)</b>	22
Hamachi, tuna, salmon, ginger, chive, crispy daikon, smoked sesame oil, ponzu sauce.	
<b>Wagyu Beef Tataki (G)</b>	35
Rare wagyu beef, cherry tomato, jalapeno, Peruvian corn, sweet potato, sesame seeds, negi, ponzu sauce.	
<b>Japanese Gyosa (G)</b>	25
Marinated prawn, foie gras, dumpling wrappers, ponzu sauce and crispy garlic.	

## **TEMPURAS AND TEXTURES**

<b>Crab Spring Rolls (SF) (D)</b>	25
Crab meat, togarashi mayonnaise, tentzuyu sauce, crispy noodle, green tea, nori, furikake.	
<b>Prawn Tempura (SF) (D)</b>	25
Tiger prawns, togarashi mayonnaise, tentzuyu sauce, crispy noodle, enoki tempura.	
<b>Soft Shell Crab Tempura (SF) (D)</b>	25
Soft shell crab, tentzuyu sauce, togarashi mayonnaise, crispy noodle, enoki tempura.	
<b>Shoyu Scallop (G)</b>	31
Seared scallop, green pea puree, red bell pepper confit, butter shoyu garlic, baby vegetables, unagi crumble.	
<b>Gyukatsu (G) (D)</b>	35
Wagyu beef cutlets, ponzu, crispy vegetables.	

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## **MAIN COURSE “YAKI’S”**

<b>Slow Cooked Duck Leg (G)</b> Wasabi potato, purple potato, honey kaeshi sauce, baby vegetables.	30
<b>Saiko Yaki Black Cod (SF)</b> Marinated black cod fish, baby bok choy, lotus root, hajikhami, miso sauce.	35
<b>Nambanzuke (SF) (G)</b> Marinated tiger prawns, unagi sauce, unagi crumbles, nambanzuke sauce, crispy vegetables.	35
<b>Agedashi Tofu (V) (VG)</b> Deep fried tofu, tentsuyu suace, edamame, grill wild mushrooms, negi.	35
<b>Kohitsuji Yaki (G)</b> Marinated lamb rack, wasabi potato, baby vegetables, pumpkin purée, teriyaki sauce.	45

## **SIDES**

<b>Bodumas Garden Salad (V) (VG)</b> Mix greens, pomegranate, kaiso mix seaweed, yuzu soya garlic dressing	10
<b>Green Bean Shirae (V) (VG) (G)</b> White miso, tofu, soya sauce, roasted sesame.	10
<b>Steam rice (G)</b> Thai jasmine rice.	10
<b>Japanese Fried Rice (G)</b> Garlic egg fried rice, soyu, aonori, crispy garlic.	12
<b>Bodumas Vegetables (V) (VG)</b> Baby bok choy, rainbow carrot, color cauliflower, green bean, seaweed, su miso sauce.	12

## **DESSERTS**

<b>Pandan Chiffon With Coconut Sarikaya</b> Ogura, pandan scented, blanc satin namelaka cream vanilla, salted sarikaya filling	18
<b>Raspberry Lychee Cremeux</b> Raspberry crème, lychee cremeux, strawberry consomme, chanthilly cream	18
<b>Tropical Season Exotic Cut Fruit</b>	18
<b>Raimutaruto</b> Crisp meringue, almond pate sable, forest berry sorbet, lime chibous crème	21
<b>Matcha Opera Cake</b> Japanese green tea jaconde, lemon caramel, manjari valrhona ganache, lemon and lime sorbet	21
<b>Kuroguma Mirufiyu</b> Reverse puff pastry, kuroguma mousseline, raspberries, vanilla ice cream	21

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## *CHEF'S SPECIALS*

The items are charged separately from the dishes included in your All Inclusive Meal Plan.

### ***NIGIRI SUSHI***

<b>Tasting for two (Sf) (5 kinds, 10 pieces)</b> <b>(1 portion, 2 pieces)</b>	<b>63</b>
Avocado avocado (V) (VG)	13
Tamago sweet egg (V)	13
Tai reef fish	13
Ika squid	13
Unagi bbq eel	13
Ebi prawn	13
Sake salmon	13
Maguro tuna	13
Tako octopus	13
Hamachi yellow tail tuna	13
Hotate scallop	13

### ***SASHIMI***

<b>Tasting for two (SF) (5 kinds, 10 pieces)</b> <b>(1 portion, 3 pieces)</b>	<b>51</b>
Maguro tuna	15
Tai reef fish	15
Ika squid	15
Ebi prawn	17
Unagi bbq eel	17
Tako octopus	17
Hotate scallop	17
Hamachi yellow tail tuna	17
Sake salmon	17

### ***MAKIMONO SUSHI***

**Tasting for two (SF)(G)(D)(S) (3 kinds, 12 pieces)** **51**  
**(1 portion, 4 pieces)**

**California Roll (G) (SF) (D)** **18**

Crab meat, mayonnaise, sesame seed, avocado, cucumber, ebi prawn, orange tobiko.

**Spider Roll (SF) (D)** **18**

Soft shell crab, cucumber, avocado, crab meat, sesame seed, spicy mayo.

**Crispy Spicy Tuna Roll (SF) (D)** **18**

Tuna, tempura flakes, spicy mayonnaise, avocado, furikake.

**Yasai Futomaki (V)** **18**

Avocado, cucumber, asparagus, carrot, micro baby herbs, iceberg, sesame toast.

**Dragon Roll (G) (SF) (D) (SF)** **22**

Crab stick, cos lettuce, avocado, smoked eel, teriyaki sauce.

**Rainbow Roll (SF) (D) (G)** **22**

Avocado, salmon, tuna, cream cheese, mayonnaise, black tobiko.

**Bodumas Signature Hanaakuri Roll (SF)(D)(G)** **27**

Maldivian lobster, tuna, unagi, foie gras, thin omelette, curried mayonnaise, tempura bits, squid ink mayonnaise

### ***MAIN COURSE***

**Noonu Atoll Fresh Lobster - per 100 gm** **19**

Fresh catch lobster from Noonu Atoll, grill, thermidor or sashimi as per your preference

**Wagyu Striploin MB 4-5** **99**

180 gm Premium Wagyu steak soyu garlic butter, teriyaki sauce

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