

# TAPA SAKE

Led by her husband Kawakami,  
Japanese actress Sada Yacco set off to leave  
the small town roots of her father's sake brewery in search  
of the western limelight.

While she deeply cherished her earthly surroundings,  
the call of the unknown was enticing her to explore a world  
outside of her humble beginnings.

Having made the long journey West, Sada and her troupe  
landed in Europe, bringing a new earthly appreciation to the  
forefront of European attention.

Echoing this cultural harmony, Tapasake unifies Europe's  
small plate dining experience with Japan's earthly refinement  
to re-establish a connection with nature and authenticity.

SIGNATURE COCKTAILS

TAPASAKE MULE

Vodka  
Lime juice  
Blood orange juice  
Honey  
Yuzu  
Fever-Tree ginger beer

900

TAPASAKE ESPUMOSA

Rum  
Lemon juice  
Blackberry syrup  
Grapefruit bitters  
Sparkling sake  
Sparkling water

1000

SAKE SPRITZ

Japanese whisky  
Sake  
Apple  
Cucumber  
Fresh mint  
Fever-Tree Indian tonic water

1000

BUCATINI CHOCOLATE

Vodka  
Crème de cacao  
Orange syrup  
Orange juice  
Egg white

900

CHOC-BERRY MARTINI

Vodka  
Watermelon  
Pomegranate juice  
Sugar syrup

950

GREEN BLOSSOM

Strawberry infused dry gin  
Orange & thyme syrup  
Fresh lemon  
Apple juice  
Egg white

900

SAKE

Kawasemi Kikka 5cl	1300
Sayori Nakadori Junmai 5cl	700
Kawasemi Junmai Genshu 5cl	900
Akashi Tai Tokiwa Premium Shochu 10cl	1300
Sho Chiku Bai Premium Ginjo 30cl	3200
Sake Nigori 30cl	2900
Akashi-Tai Junmai Daiginjo 30cl	3400
Akashi-Tai Honjozo 30cl	2400
Takara Sierra Cold 30cl	2400

G=gluten, N=nuts, D=dairy, P=pork, A=alcohol, PB=Plant-based

Prices are stated in Mauritian rupees inclusive of all taxes

Please notify our service colleagues if you have any known food allergies or intolerance.  
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.  
Currently there is no separate concerned allergen-free preparation area.

TEA SELECTION

Tea pairing is enjoyed the world over, especially in Japan and China where savoury bold flavours are expertly balanced with rich full bodied and creamy teas. In partnership with The Tea Group and artisan independent tea specialist brands, an authentic and exclusive teatime experience awaits at Tapasake.

TEASPEC

Raw Pu'Er Arbor Charm "17 Year Vintage" (2005)*	2200
Authentically aged with a soothing texture. Rich and balanced with a long, refreshing and delicately sweet peach finish. Brew up to 8 times.	

CHILL TEA TOKYO

Ceremonial Matcha*	2200
Creamy and rich, with a long full body finish	

Sakura Green Tea	620
Vibrant and creamy Sencha tea with a juicy and sweet berry finish	

Chestnut Green tea	620
Nutty, bold and smokey yet subtle with a light caramel finish	

NEW WORLD TEA

Organic Da Hong Pao	780
Aromatic with a deep body and subtle orchid notes with a long lasting malty finish	

Yunnan Black Tea	620
Light smokiness with a medium body and malty honey notes	

"Le Saint G�ran" Blend	780
Rich and creamy with a hint of floral saffron and a sweet fresh mango finish	

New Zealand Oolong	2200
Creamy rich and velvety texture with refreshing citrus undertones, with long notes of honey and a smooth finish	

NAZANI TEA

Lemon Verbena	780
Vibrant, herbal and refreshingly crisp lemon notes	

AMBER ROSE TEA COMPANY

White Rose Gold	620
Elegant, sweet floral notes with hints of honey and jasmine	

\*Side-table ceremony

Our tea providers ensure a high level of sustainability practices for a greener global footprint.

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DESSERTS

Basque cheesecake, strawberry wasabi	G/D/N	900
Robatayaki brioche, Chamarel rum	D/G/A	900
Nougat glace, orange tuile	G/D/N	900
Japanese whisky cappuccino, miso	G/A/D	1000
Chocolate fondant, miso caramel	G/D	900
Vanilla lemon cake, cherry	PB	800
Assorted ice cream or sorbet	D/N	600
Hand-made mochi selection (3 pieces)	D/N	600

SWEET WINES

FRANCE

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon	5500
2019, Château Rieussec, "Carmes de Rieussec", Sauternes	7200

AUSTRALIA

2006, De Bortoli, "Noble One" - New South Wales	3800
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SWEET WINES BY THE GLASS - (100ml)

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon - France	780
2019, Château Rieussec, "Carmes de Rieussec", Sauternes - France	900

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OMAKASE MENU

Crispy rice avocado tartar (G)

Seared salmon marinated, yuzu soy

Chef's sushi selection (G)

Chilean seabass, dashi ponzu (G)

Lamb rack, rosemary, miso flambé

Japanese whisky cappuccino (A/D/G)

7000 per guest

TAPAS

Edamame sea salt	PB	600
Edamame chili garlic	G/PB	650
Crispy eggplant cubes, honey, salmorejo	G/PB	1000
Fried calamari, jalapeño, grilled baby corn	G	1000
Salmon crispy rice, sesame oil, yuzu soy	G	1000
Tuna crispy rice, hot miso	G	1000
Black cod croquettes, miso, hijiki (5 pieces)	G/D	1300
Spanish okonomiyaki, katsuobushi, wasabi	G/A	800
Peruvian chicken taco, anticucho, hijiki (4 pieces)	G/A	900
Wagyu beef taco, ai-oli, spicy miso (4 pieces)	G	1000

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COLD DISHES

Yellowtail, ajo blanco, jalapeño	G/N	1200
Seared salmon, sesame, yuzu soy	G	1400
Sea bass tiradito, dry miso, yuzu lemon	G	1300
Tuna tataki, orange amazu, ikura		1800
Salmon katsura, spicy lemon, shichimi	G	1100
Scallops, iberico, miso	G/P	2250
Seafood tamago, caviar, ai-oli	A	1000
Lobster palm heart salad, Parmesan, truffle dressing	G/D	2100
Mix fish ceviche, panca, miso		1500
Vegetable ceviche, aji amarillo, coriander	PB	1000
Iberico, cristal bread, tomato shiso (120gr)	G/P	4000

HOT DISHES

Tofu steak, mascarpone, miso	PB/D	2100
Creamy miso soup, spinach, truffle	PB	800
Salmon, mint, crispy spinach		2200
Octopus, dried potato, red anticucho	A	2100
Chilean sea bass, shimeji, dashi ponzu	D	2900
Alaskan cod, vizcaína miso, apple ginger	G	2700
Umami lamb, asparagus, rosemary		2600
Crying tiger Wagyu beef, piquillos pepper, hoisin (150gr)	G	3500
Alaskan King crab tempura, aji amarillo, truffle honey	G	2400
Shrimp tempura, spicy mayo, organic greens	G	1900
Vegetable tempura, daikon, ginger oroshi	PB/G	1000

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TRADITIONAL SASHIMI (2 SLICES) / NIGIRI SUSHI (2 PIECES)

Salmon		750
Tuna   Toro*   Otoro*	800/ 900/ 1000	
Shrimp-ebi		650
Hamachi		700
Unagi		1000
Seabass		950
Scallop		850
Wagyu beef		1200

TAPASAKE SIGNATURE PLATTER (for 2 persons)

2 kinds of sashimi, 3 kinds of sushi nigiri and 1 kind of cut roll wasabi, ginger and shoyu	4200
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TAPASAKE CUT ROLL (6 PIECES)

Vegetable futomaki	PB	600
Spicy tuna		1000
Shrimp tempura	G	1100
Salmon, cream cheese	D	1000
Soft shell crab tempura	G	1100
Salmon volcano	G	1200
Crazy California		1200
Tuna, salmon, tamago	G	1100

SIDE DISHES

Cauliflower, jalapeño, coriander	PB	1000
Tsunomono cucumber, sesame	A	700
Baby leek, romesco	N	750
Vegetable fried rice	PB	1000

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