

Amidst the azure waters,  
she finds her muse  
- a table filled with  
memories of summer,  
glasses fizz and laughter  
fills the air to the  
rhythm of the ocean.  
She discovers her ideal  
escape, where the  
harmony of togetherness  
meets the freedom of  
the beautiful island.  
Welcome.

## BITES

EDAMAME **V VG** 17  
*Salted*

SPICY EDAMAME **A V VG** 19  
*Chilli-garlic, sake-soy sauce*

## TACOS

CRAB **D SF** 36  
*Shiso wasabi sour cream*

LOBSTER **SF** 36  
*Yuzu garlic, tomato salsa*

VEGETABLES **S V** 19  
*Spicy miso*

WAGYU BEEF **S** 39  
*Japanese Saga – spicy ponzu*

## RAW BAR

### CAVIAR BAR

*Served with yuzu sour cream, shiso crackers, matcha blinis, eggs, shallot and chives.*

OSCIETRA 30g **E F** 219

BELUGA 30g **E F** 499

### CITRUS AND SEA DELIGHTS

SCALLOP TARTARE **SF** 36  
*Avocado, uni, citrus miso, truffle, chives*

BOTAN EBI AND  
AMA EBI CEVICHE **SF S** 33  
*Jalapeño relish, tomatoes, coriander*

## SUSHI BAR

### NIGIRI 2 PIECES / SASHIMI 3 PIECES

OTORO  **F** 64  
*Bluefin tuna belly*

YELLOWFIN TUNA - Maldives  **F** 25

SAKE  **F** 28  
*Scottish salmon*

TAI **F** 34  
*Japanese sea bream*

REEF FISH  **F** 19  
*Maldivian catch of the day*

HAMACHI  **F** 25  
*Yellowtail*

HOTATE  **SF** 27  
*Hokkaido scallop*

TARABA **SF** 45  
*King crab*

IKURA **F** 33  
*Salmon roe 30g*

UNAGI **F** 25  
*Freshwater eel*

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SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
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## REETHI RAH EXPERIENCE

TUNA NIGIRI PARCEL 🐟	F	35
<i>Caviar, wasabi relish</i>		
JAPANESE WAGYU		42
<i>Truffle teriyaki sauce</i>		
UNAGI AND FOIE GRAS	F	36
<i>Vanilla-infused miso</i>		

## REETHI RAH SIGNATURE ROLLS

TORO AND BLACK TRUFFLE ✔️	E F	65
RAINBOW ROLL ✔️	E F GF SF	55

### TO ADD ON

		15g	30g
CAVIAR OSCIETRA	E F	119	219
CAVIAR BELUGA	E F	279	499

## TEMAKI HANDROLLS

WAGYU AND TRUFFLE	E	65
TUNA TARTARE AND UNI 🐟	F SF	37
LOBSTER AND CAVIAR	F SF	55
HAMACHI AND JALAPEÑO ✔️	E F	32

## HOSOMAKI TRADITIONAL MAKI

AVOCADO	GF V	22
CUCUMBER	GF V	18
SALMON - Norway ✔️	F GF	25
YELLOWFIN TUNA - Maldives 🐟	F GF	24

### TO SHARE FOR 2 PEOPLE

TAPASAKE MORIAWASE PLATTER	225
<i>Your choice of:</i>	
<i>Sashimi – 3 kinds, 3 slices of each</i>	
<i>Nigiri – 3 kinds, 2 pieces of each</i>	
<i>Maki – 2 uramaki or temaki and 1 hosomaki</i>	

## URAMAKI / ROLLS


		Temaki Handrolls (1 piece)	Uramaki Rolls (1 portion)
UNAGI, TAMAGO, FOIE GRAS	E F	45	45
SALMON AND IKURA ✔️	D F	37	37
SOFT SHELL CRAB	GF SF	35	35
VEGETABLES	GF V	23	23
CALIFORNIA	E GF SF	45	45
CRISPY SHRIMP TEMPURA	E SF	37	37

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## SALADS



KOHLRABI SALAD	D GF	29
Baby spinach leaves, crispy leek, dry miso, sweet corn, parmesan, yuzu truffle dressing		
KING CRAB	S SF	66
Steamed with yuzu, avocado, mango, spicy lemon dressing		
LOBSTER - Canada	F	57
Asian green leaves, cherry tomatoes, spicy miso dressing		
REETHI RAH SALAD  	F	39
Asian mixed greens, iceberg lettuce, salmon sashimi, Maldivian tuna, hamachi, avocado, cherry tomatoes, onion yuzu and garlic dressing		
CHUKA-WAKAME	GF V	26
Sesame dressing		

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## COLD TAPAS

TUNA CARPACCIO 	F	33
Watermelon ponzu, tarragon oil, finger lime, green olive		
OTORO AND CAVIAR	F	98
Yuzu guacamole, caviar, foie gras shavings, nori crackers		

## REETHI RAH EXPERIENCE

TUNA TARTARE 	F	28
Yuzu avocado salsa		
HAMACHI DRY MISO 	F GF	35
Olive oil, truffle oil, yuzu juice, chives, garlic		

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## HOT TAPAS

OCTOPUS LEG	E SF	47
Shio kombu, chives, red kosho, smoked paprika aioli		
CRISPY RICE 	GF S	22
Spicy tuna or salmon		
FOIE GRAS AND SCALLOPS	GF SF	53
Balsamic, vanilla miso, microgreens		
FLASH FRIED EGGPLANT MISO	GF V	19
Edamame, sesame seeds		

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## GYOZA

SEAFOOD	F SF	39
Yuzu truffle sauce, chives		
JAPANESE WAGYU		42
Seared foie gras, onion ponzu, microgreens		
VEGETABLE AND TOFU	V S	27
Jalapeño miso, tomato salsa		

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## TEMPURA

<b>LOBSTER - Maldives</b> 🌱	<b>E SF</b>	<b>66</b>
<i>Watermelon, orange ponzu</i>		
<b>MIXED VEGETABLES</b>	<b>E V</b>	<b>23</b>
<i>Daikon and ginger oroshi, tempura sauce</i>		
<b>ROCK SHRIMPS - Atlantic</b>	<b>E SF</b>	<b>45</b>
<i>Spicy mayonnaise, jalapeño dressing</i>		
<b>PRAWNS - Australia</b>	<b>E SF</b>	<b>39</b>
<i>Tempura sauce, daikon and ginger oroshi</i>		
<b>SOFT SHELL CRAB</b>	<b>SF</b>	<b>39</b>
<i>Watermelon, onion, coriander, amazu ponzu</i>		

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## SOUP FROM THE STREETS OF TOKYO

<b>MISO RAMEN</b>	<b>E S</b>	<b>33</b>
<i>Grilled chicken, boiled egg, scallion, ramen noodles, sesame oil, togarashi</i>		
<b>MISO SOUP</b>	<b>GF V</b>	<b>23</b>
<i>Scallion, tofu, wakame</i>		
<b>SCALLOP AND KING CRAB SOUP</b>	<b>E SF</b>	<b>38</b>
<i>Egg drop, scallion, togarashi</i>		

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## MAINS

### FROM THE SEA

<b>GLACIER 51 TOOTHFISH - Alaska</b>	<b>D F SF</b>	<b>79</b>
<i>Lobster miso espuma, kani ankake sauce</i>		
<b>BLACK COD - Alaska</b>	<b>F GF</b>	<b>68</b>
<i>Marinated in miso, Padrón pepper tempura</i>		
<b>GRILLED EEL DON BURI</b>	<b>F</b>	<b>46</b>
<i>Steamed rice, sansho pepper, teriyaki sauce</i>		
<b>SEA BASS - Chile</b>	<b>F D</b>	<b>69</b>
<i>Truffle-infused mushrooms, dashi ponzu</i>		
<b>CHAR-GRILLED SESAME TUNA - Maldives</b> 🌱	<b>F D</b>	<b>62</b>
<i>Crispy jalapeño, ikura yuzu butter</i>		

### FROM THE LAND

<b>WAGYU HOT ROCK KAGOSHIMA A5 - Japan</b>		<b>143</b>
<i>Ponzu, onion-sesame salsa</i>		
<b>SLOW COOKED BABY CHICKEN</b>	<b>D</b>	<b>66</b>
<i>Roasted peppers, smoked paprika, truffle saffron cream</i>		
<b>LAMB RACK - Australia</b>	<b>D</b>	<b>79</b>
<i>Tosazu butter</i>		
<b>WAGYU TENDERLOIN 180G - Australia</b>		<b>145</b>
<i>Truffle teriyaki sauce</i>		
<b>BRAISED WAGYU SHORT RIB - Australia</b>	<b>D</b>	<b>118</b>
<i>Wasabi mashed potatoes, green apple</i>		

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## FROM THE GRILL AND JOSPER WOOD OVENS

### FROM THE SEA

#### MALDIVIAN LOBSTER 800G

*Lobster miso, grilled broccolini*

D SF 155

#### KING CRAB LEG

*Grilled lime, shiso salsa*



S SF 73

### FROM THE FARM

#### DRY AGED WAGYU TOMAHAWK MARBLE SCORE 9+

*Japanese condiments, sautéed mushrooms, teriyaki and anticucho sauce*

399

#### WHISKEY AGED WAGYU STRIPLOIN 120G AND FOIE GRAS

*Japanese condiments, plum-teriyaki sauce*

A 153

#### BLACKMORE WAGYU RIBEYE 220G - Australia

*Chives, crispy lotus roots, tosozu butter*

162

### FROM THE LAND

#### MUSHROOM AND ASPARAGUS HOBA YAKI

*Yuzu-soy sauce, spring onion, sesame seeds*

D V 33

#### BURNT LEEK AND ROASTED BABY CORN

*Rosted sesame seeds, spring onion, sesame sauce*

VG 22

#### CHAR-GRILLED BROCCOLINI

*Chives, edamame, ankake sauce*

V 19

### SIDES

#### STIR-FRIED UDON NOODLES

*Mixed vegetables*

VG 23

#### EGG FRIED RICE

*Spring onion*

E V 19

#### STEAMED RICE

12

#### ROASTED CAULIFLOWER

*Jalapeño, onion, coriander*

GF S 19

#### SEASONAL VEGETABLES

*Sautéed, grilled or steamed*

GF VG 17

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## TAPASAKE PRIVATE DINING EXPERIENCE

### OMAKASE

299

*Omakase is a Japanese phrase that means, "I will leave it up to you."  
Expect our chefs to be innovative and surprise you with a selection of dishes.*

### AMUSE BOUCHE

#### CHŪTORO TARTARE

F

*Avocado mousse, fugu negi, tobiko, fresh wasabi and shiso ponzu*

#### SUSHI

F S SF

*Hotate caviar, salmon truffle nigiri, hamachi jalapeño roll, microgreens*

#### CHARCOAL PANKO FRIED SCAMPI

S SF

*Nori cigar, green tea spinach salt, romesco shiso salsa*

#### ROASTED LOBSTER - Canada

D SF

*Dehydrated red cabbage, char-grilled baby cos, lobster miso cream*

#### JAPANESE A-5 WAGYU TENDERLOIN

S

*Padrón pepper mash, char-grilled baby carrot, truffle teriyaki*

#### MATCHA AND LEMON STONE

D

*Green tea parfait, lemon curd, chocolate*

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