

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.

Share a taste of your Tapasake experience by
tagging **@tapasakemaldives** on Instagram.

TAPASAKE PRIVATE DINING EXPERIENCE

OMAKASE

235

*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

OTORO AND SALMON CARPACCIO

F

Jalapeño, coriander, yuzu truffle salsa

SUSHI

F

Hamachi caviar, salmon truffle nigiri, crispy tuna roll, microgreens

CHARCOAL PANKO FRIED SCAMPI

E SF

Nori cigar, green tea spinach salt, chilli creamy spicy mayonnaise

TRUFFLE CRUSHED HOKKAIDO SCALLOP

D SF

Asparagus, Ikura yuzu kōshō butter, lime and wasabi oil

KAGOSHIMA WAGYU TENDERLOIN

A D

Padrón pepper mash, char-grilled baby carrot, crispy sweet potato chips, plum teriyaki

MATCHA AND LEMON STONE

D

Green tea parfait, lemon curd, chocolate

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BITES

EDAMAME <i>Salted</i>	V VG	17
SPICY EDAMAME <i>Chilli-garlic, sake-soy sauce</i>	A S V VG	19
GRILLED PADRON PEPPERS <i>Spicy sweet soy, shio kombu, lime</i>	S V	19

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

RAW BAR

SEAFOOD CEVICHE 🌱 <i>Cherry tomatoes, avocado, cucumber, onion, coriander</i>	SF	45
TUNA TARTARE 🌱 <i>Yuzu avocado salsa</i>	F	33
TUNA CARPACCIO 🌱 <i>Watermelon ponzu, tarragon, finger lime</i>	F	33
SALMON CARPACCIO ✔️ <i>Myoga, shiso pesto, yuzu ponzu, olives</i>	F	35
WAGYU BEEF TATAKI <i>Daikon, cucumber, coriander, onion and chilli salsa</i>	S	56
KOMBU CURED HAMACHI ✔️ <i>Avocado, pickled shimeji, coriander, chives, spicy ponzu sauce</i>	F S	35

SUSHI BAR

NIGIRI 2 PIECES / SASHIMI 3 PIECES

OTORO ✔️ <i>Bluefin tuna belly</i>	F	64
YELLOWFIN TUNA - Maldives 🌱	F	25
SAKE ✔️ <i>Scottish salmon</i>	F	28
TAI <i>Japanese sea bream</i>	F	34
REEF FISH 🌱 <i>Maldivian catch of the day</i>	F	19
HAMACHI ✔️ <i>Yellowtail</i>	F	25
HOTATE ✔️ <i>Hokkaido scallop</i>	SF	27
TARABA <i>King crab</i>	SF	45
IKURA <i>Salmon roe 30g</i>	F	33
UNAGI <i>Freshwater eel</i>	F	25

TAPASAKE SIGNATURE NIGIRI PARCEL

NIGIRI PARCEL 2 PIECES

TUNA - Maldives 🌱 <i>Caviar, wasabi relish</i>	F	35
SALMON ✔️ <i>Crispy skin, sweet soy, ikura</i>	F	38
JAPANESE WAGYU <i>Quail egg, spicy soy, truffle</i>	E S	42

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TO SHARE

TAPASAKE MORIAWASE PLATTER

225


Your choice of:


Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

REETHI RAH SIGNATURE ROLLS

TORO AND BLACK TRUFFLE  E F 65
Toro, black truffle, chives, sesame, tanuki

RAINBOW  E F GF SF 55
Maldivian yellowfin tuna, salmon, hamachi,
avocado, Canadian lobster, wasabi mayonnaise

UNAGI & FOIE GRAS E F 55
Tamago, avocado, vanilla miso and unagi sauce

URAMAKI / ROLLS

Temaki Handrolls (1 piece)

Uramaki Rolls (1 portion)

CRISPY TUNA 	F	36	36
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

HOSOMAKI TRADITIONAL MAKI

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

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SALADS

HEIRLOOM TOMATOES V VG 23
Shiso pesto, crispy shiso, ginger soy

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 SF 57
Asian green leaves, cherry tomatoes, spicy miso dressing

SEAWEED AND POMELO SALAD V 27
Kaiso seaweed, pomelo, sesame sauce

REETHI RAH SALAD 🌱🌱 F 39
Asian mixed greens, iceberg lettuce, salmon sashimi, Maldivian tuna, hamachi, avocado, cherry tomatoes, onion yuzu and garlic dressing

SHIITAKE SALAD GF V 36
Asian mix green, crispy shiitake mushroom, sesame dressing

TEMPURA

BABY CALAMARI E SF 33
Umeboshi aioli, lemon, smoked paprika

MIXED VEGETABLES E V 23
Daikon and ginger oroshi, tempura sauce

ROCK SHRIMPS E SF 45
Spicy mayonnaise, jalapeño dressing

PRAWNS E SF 39
Tempura sauce, daikon and ginger oroshi

SOFT SHELL CRAB SF 39
Watermelon, onion, coriander, amazu ponzu

HOT TAPAS

CROQUETAS CON WAGYU D E 37
Manchego, wagyu beef, truffle

CRISPY RICE 🌱🌱 GF S 22
Spicy tuna or spicy salmon

FOIE GRAS AND SCALLOPS GF SF 53
Balsamic, vanilla miso, microgreens

OCTOPUS LEG E GF SF 47
Shio kombu, chives, yuzu kosho and cauliflower purée, smoked paprika aioli

FLASH FRIED EGGPLANT MISO GF V 19
Edamame, sesame seeds, semi dried tomatoes

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

GYOZA

SEAFOOD 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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SOUP FROM THE STREETS OF TOKYO



MISO RAMEN <i>Grilled chicken, boiled egg, scallion, ramen noodles, sesame oil, togarashi</i>	E S	33
MISO <i>Scallion, tofu, wakame</i>	GF V	23
SCALLOP AND KING CRAB <i>Egg drop, scallion, togarashi</i>	E SF	38
SUI-CHICKEN GYOZA <i>Clear chicken broth, scallion, carrot, tamago, shiitake mushroom</i>	E	32

MAINS

FROM THE SEA

BLACK COD <i>Marinated in miso, Padrón pepper tempura</i>	F GF	68
GRILLED EEL DON BURI <i>Steamed rice, sansho pepper, teriyaki sauce</i>	F	46
HERB-CRUSHED SALMON  <i>Pickled tomato, crispy shiso leaf, teriyaki ponzu butter</i>	D F	65
SEAFOOD STONE BOWL <i>Mushrooms rice, octopus, prawns, calamari, seaweed butter</i>	D F SF	65
SEA BASS <i>Truffle-infused mushrooms, dashi ponzu</i>	F D	69
SWEET AND SOUR LOBSTER - Maldives  <i>Mango, watermelon, spring onion, and sweet and sour sauce</i>	E SF	98

FROM THE GRILL AND JOSPER WOOD OVENS

CHAR-GRILLED SESAME TUNA - Maldives  <i>Crispy jalapeño, ikura yuzu butter</i>	F D	62
KING CRAB LEG  <i>Grilled lime, shiso salsa</i>	S SF	73

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MAINS

FROM THE FARM

HOT ROCK KAGOSHIMA A5 WAGYU	143
<i>Ponzu, onion-sesame salsa</i>	
GRILLED BABY CHICKEN	D 66
<i>Truffle saffron cream, guindilla chilli, chives, paprika citrus salt</i>	
LAMB RACK	D 79
<i>Tosazu butter</i>	
WAGYU TENDERLOIN 180G	145
<i>Truffle teriyaki sauce</i>	
BRAISED WAGYU SHORT RIB	D 118
<i>Wasabi mashed potatoes, green apple, truffle soy broth</i>	

FROM THE GRILL AND JOSPER WOOD OVENS

WAGYU STRIPLOIN AND FOIE GRAS	A D 155
<i>Japanese matcha brioche, japanese wafu sauce</i>	
WAGYU RIBEYE MARBLE SCORE 9+ 220G	D 162
<i>Chives, crispy lotus roots, tosazu butter</i>	
DRY AGED WAGYU TOMAHAWK MARBLE SCORE 9+	399
<i>Preparation time: 30-45 minutes</i>	
<i>Japanese condiments, sautéed mushrooms, teriyaki and anticucho sauce</i>	

FROM THE LAND



TOFU AND MUSHROOM TOBANYAKI	A D V 33
<i>Japanese mushrooms, tofu, truffle butter, yuzu soy sauce</i>	
MUSHROOM AND ASPARAGUS HOBA YAKI	D V 33
<i>Yuzu-soy sauce, spring onion, sesame seeds</i>	
BURNT LEEK AND ROASTED BABY CORN	VG 22
<i>Rosted sesame seeds, spring onion, sesame sauce</i>	
CHAR-GRILLED BROCCOLINI	V 19
<i>Chives, edamame</i>	

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SIDES

STIR-FRIED UDON NOODLES	VG	23
<i>Mixed vegetables, spring onion</i>		
EGG FRIED RICE	E V	19
<i>Spring onion</i>		
STEAMED RICE		12
ROASTED CAULIFLOWER	GF S	19
<i>Jalapeno, onion, coriander</i>		
SEASONAL VEGETABLES	GF VG	17
<i>Sautéed, grilled or steamed</i>		

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