

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

TASTING MENU

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 ✓ 🥗

Jalapeños, coriander, yuzu-truffle salsa

F

SUSHI ✓ 🥗

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

F

CHARCOAL PANKO FRIED SCAMPI ✓

Nori cigar, green tea spinach salt, creamy spicy mayonnaise

E SF

TRUFFLE CRUSHED HOKKAIDO SCALLOP

Asparagus, ikura yuzu kōshō butter, lime and wasabi oil

D SF

KAGOSHIMA WAGYU TENDERLOIN

Padrón pepper mashed potatoes, char-grilled baby carrot, crispy sweet potato chips, plum teriyaki sauce

A D

MATCHA AND LEMON STONE

Green tea parfait, lemon curd, chocolate

D

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

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BITES

EDAMAME	17
Salted (V VG) or chilli sambal (A S VG)	
GRILLED PADRÓN PEPPERS	19
Sweet chilli soy (S V) or Truffle-parmesan kombu (D GF V)	
NORI FOCACCIA	D V 17
Smoked crushed tomatoes, seaweed butter	
"PINK PARADISE" TOMATO	S F 18
Citrus dashi, myoga, coriander	

CAVIAR BAR

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

OSCIÈTRE 30g	D E F 219
BELUGA 30g	D E F 499

RAW BAR

SEAFOOD CEVICHE	SF 45
Cherry tomatoes, cucumber, onion, avocado, coriander	
TUNA TARTARE	F 33
Yuzu-avocado salsa	
TUNA CARPACCIO	F 33
Watermelon ponzu, tarragon, finger lime	
SALMON CARPACCIO	F 35
Myoga, shiso pesto, yuzu ponzu	
WAGYU BEEF TARTARE	D E SF 55
Truffle ponzu, parmesan, nori brioche	
HAMACHI JALAPEÑOS	F S 35
Avocado, sliced jalapeños, garlic chips, yuzu soy sauce	
MEDITERRANEAN SEA BASS	F 53
Wasabi calamansi dressing, fennel	

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	

TAPASAKE SIGNATURE NIGIRI PARCEL

NIGIRI PARCEL 2 PIECES	
BLUEFIN TUNA	F 68
Caviar, wasabi relish	
SALMON	F 38
Sweet soy, ikura, tenkasu flakes	
JAPANESE WAGYU	E S 42
Quail egg, spicy soy, truffle	

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TO SHARE

TAPASAKE MORIAWASE PLATTER 235

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

TAPASAKE NIGIRI SELECTION

188

10 pcs - 5 kinds, 2 pieces of each

TAPASAKE SASHIMI SELECTION

188

15 pcs - 5 kinds, 3 slices of each

TAPASAKE SIGNATURE ROLLS

TORO AND BLACK TRUFFLE ✓ E F 65

Toro, black truffle, chives, sesame seeds, tenkasu

RAINBOW ✓ E F GF SF 55

Salmon, hamachi, Maldivian tuna, lobster, wasabi mayonnaise

UNAGI AND FOIE GRAS E F 55

Tamago, avocado, raspberry wasabi, unagi sauce

BLACK RICE SALMON E F 43

Avocado, cucumber, chives, tanuki, spicy mayonnaise

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

NEGI TORO	F	58
AVOCADO	GF V	22
CUCUMBER	GF V	18
SALMON	✓ F GF	25
YELLOWFIN TUNA - Maldives	✓ F GF	24

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SALADS

KOHLRABI	D GF	29
<i>Baby spinach, dry miso, parmesan, yuzu-truffle dressing</i>		
KING CRAB	S SF	75
<i>Steamed with yuzu, avocado, mango, spicy lemon dressing</i>		
LOBSTER	SF	57
<i>Asian mixed lettuce, cherry tomatoes, spicy miso dressing</i>		
SEAWEED AND POMELO	V	27
<i>Assorted seaweed, pomelo, sesame sauce</i>		
REETHI RAH	F	39
<i>Salmon, tuna, hamachi, avocado, citrus wafu dressing</i>		
SHIITAKE	V	36
<i>Asian mixed lettuce, crispy shiitake mushrooms, sesame dressing</i>		

TEMPURA

ROCK SHRIMP	E SF	45
<i>Spicy mayonnaise, jalapeño dressing</i>		
PRAWN	E SF	39
<i>Tempura sauce, daikon and ginger oroshi</i>		
CRISPY RICE	E SF GF	39
CRUSTED PRAWN		
<i>Red yuzu kosho dip, chives</i>		
SOFT SHELL CRAB	SF	39
<i>Watermelon, onion, coriander, amazu ponzu</i>		
BABY CALAMARI	E S SF	33
<i>Umeboshi aioli, lemon, smoked paprika</i>		
MIXED VEGETABLE	E V	23
<i>Daikon and ginger oroshi, tempura sauce</i>		

HOT TAPAS

CROQUETAS CON WAGYU	D E	37
<i>Manchego cheese, wagyu beef, truffle</i>		
CRISPY RICE	E GF S	22
<i>Spicy tuna or spicy salmon</i>		
FOIE GRAS AND SCALLOPS	GF SF	53
<i>Balsamic, vanilla miso, microgreens</i>		
OCTOPUS LEG	E GF SF	47
<i>Shio kombu, cauliflower purée, smoked paprika aioli</i>		
EGGPLANT MISO	GF V	19
<i>Edamame, sesame seeds, semi-dried tomatoes</i>		

TACOS

CRAB	D SF	36
<i>Shiso-wasabi sour cream</i>		
LOBSTER	SF	36
<i>Yuzu garlic, tomato salsa</i>		
WAGYU BEEF	S	39
<i>Japanese Saga, spicy ponzu</i>		
VEGETABLE	S V	19
<i>Spicy miso</i>		

GYOZA

SEAFOOD	SF	39
<i>Yuzu-truffle sauce, chives</i>		
JAPANESE WAGYU		42
<i>Seared foie gras, onion ponzu</i>		
VEGETABLE AND TOFU	S V	27
<i>Jalapeño miso, tomato salsa</i>		

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SOUP FROM THE STREETS OF TOKYO

MISO GF V 23
Tofu, wakame, spring onion

MISO RAMEN E S 33
Grilled chicken, egg, spring onion, sesame oil, togarashi

SCALLOP AND KING CRAB E S SF 38
Egg drop, spring onion, togarashi

MAINS

FROM THE SEA

BLACK COD F GF 68
Miso marinade, Padrón pepper tempura

GRILLED EEL DON BURI F 46
Steamed rice, sansho pepper, teriyaki sauce

HERB-CRUSHED SALMON D F 65
Pickled tomato, crispy shiso leaf, teriyaki ponzu butter

SEA BASS F D 69
Truffle-infused mushrooms, dashi ponzu

SWEET AND SOUR LOBSTER - Maldives E SF 98
Mango, watermelon, spring onion, sweet and sour sauce

FROM THE GRILL AND JOSPER WOOD OVENS

CHAR-GRILLED SESAME TUNA - Maldives F D 62
Crispy jalapeños, ikura, yuzu butter

MEDITERRANEAN SEA BREAM F 73
Asian mixed lettuce, citrus-garlic oil, lemon

KING CRAB LEG S SF 88
Shiso salsa, grilled lime

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MAINS

FROM THE FARM

HOT ROCK KAGOSHIMA A5 WAGYU	143
<i>Ponzu, onion-sesame salsa</i>	
GRILLED BABY CHICKEN	D S 66
<i>Truffle-saffron cream, guindilla chilli, chives, paprika-citrus salt</i>	
LAMB RACK	D 79
<i>Tosazu butter</i>	
WAGYU TENDERLOIN MB9+ 180G	145
<i>Truffle teriyaki sauce</i>	
BRAISED WAGYU SHORT RIB	D 118
<i>Wasabi mashed potatoes, green apple</i>	
WAGYU STRIPLOIN AND FOIE GRAS	A D 155
<i>Matcha brioche, wafu sauce</i>	
WAGYU RIBEYE MARBLE MB9+ 220G	D 162
<i>Chives, crispy lotus roots, tosazu butter</i>	

FROM THE LAND

TOFU AND MUSHROOM TOBANYAKI	A D V 33
<i>Japanese mushrooms, tofu, truffle butter, yuzu soy sauce</i>	
CHAR-GRILLED BROCCOLINI	V 19
<i>Chives, edamame</i>	
MAITAKE MUSHROOMS HOBAYAKI	VG 25
<i>Spring onion, sesame seeds, yuzu soy sauce</i>	

NOODLES & RICE

WAGYU BEEF RICE ISHIYAKI	D GF 143
<i>Pickled mushrooms, shio kombu, wagyu dashi</i>	
SEAFOOD STONE BOWL	D F SF 65
<i>Mixed seafood, mushrooms, seaweed butter</i>	
EGG FRIED RICE	E V 19
<i>Soy sauce, spring onion</i>	
STEAMED RICE	VG 12
YAKI UDON WITH VEGETABLES	VG 23
<i>Mushroom dashi, spring onion</i>	

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SIDES

ROASTED CAULIFLOWER <i>Onion, coriander, jalapeño dressing</i>	GF S V 19
SEASONAL VEGETABLES <i>Sautéed, grilled or steamed</i>	GF VG 17
SWEET CORN <i>Chilli garlic butter, smoked pecorino</i>	D GF V 15

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