

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.

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

## TEMPURA

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

## HOT TAPAS

CROQUETAS CON WAGYU	D E	37
Manchego cheese, wagyu beef, truffle		
CRISPY RICE 🌱 🌱	E 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, cauliflower purée, smoked paprika aioli		
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		
WAGYU BEEF	S	39
Japanese Saga, spicy ponzu		
VEGETABLE	S V	19
Spicy miso		

## GYOZA

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

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## SOUP FROM THE STREETS OF TOKYO

<b>MISO</b> <i>Tofu, wakame, spring onion</i>	GF V	23
<b>MISO RAMEN</b> <i>Grilled chicken, egg, spring onion, sesame oil, togarashi</i>	E S	33
<b>SCALLOP AND KING CRAB</b> <i>Egg drop, spring onion, togarashi</i>	E S SF	38

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## MAINS

### FROM THE SEA

<b>BLACK COD</b> <i>Miso marinade, Padrón pepper tempura</i>	F GF	68
<b>GRILLED EEL DON BURI</b> <i>Steamed rice, sansho pepper, teriyaki sauce</i>	F	46
<b>HERB-CRUSHED SALMON</b> <i>Pickled tomato, crispy shiso leaf, teriyaki ponzu butter</i>	D F	65
<b>SEA BASS</b> <i>Truffle-infused mushrooms, dashi ponzu</i>	F D	69
<b>SWEET AND SOUR LOBSTER - Maldives</b> 🌱 <i>Mango, watermelon, spring onion, sweet and sour sauce</i>	E SF	98

### FROM THE GRILL AND JOSPER WOOD OVENS

<b>CHAR-GRILLED SESAME TUNA - Maldives</b> 🌱 <i>Crispy jalapeños, ikura, yuzu butter</i>	F D	62
<b>MEDITERRANEAN SEA BREAM</b> <i>Asian mixed lettuce, citrus-garlic oil, lemon</i>	F	73
<b>KING CRAB LEG</b> ✅ <i>Shiso salsa, grilled lime</i>	S SF	88

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## MAINS

### FROM THE FARM

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

### FROM THE LAND

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

### NOODLES & RICE



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

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SIDES

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

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