

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

SAKE SPRITZ

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

CHOC-BERRY MARTINI

Vodka
Watermelon
Pomegranate juice
Sugar syrup

TAPAS

Edamame sea salt	PB
Edamame chili garlic	G/PB
Shrimp tempura with spicy mayo	G/D
Crispy sushi burger with unagi, foie gras and kabayaki sauce	G/D
Seared scallops, vanilla miso and foie gras (per piece)	A
Sesame brioche with tuna tartare (2 pieces)	G/D
Karaage chicken, green onion, tosazu sauce	G
Robatayaki, fine de claire oysters, with shiso ponzu (per piece)	G
Shokupan with wagyu tartare and Rova Madagascan caviar (per piece)	D/G

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

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. Infusing teas from Asia and some from terroirs considered as the new world of teas such as New Zealand. Enjoy this highest quality tea experience, ceremony and unique teatime rituals.

TEASPEC

Raw Pu'Er Arbor Charm "17 Year Vintage" (2005)*

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*

Creamy and rich, with a long full body finish

Sakura Green Tea

Vibrant and creamy Sencha tea with a juicy and sweet berry finish

Chestnut Green tea

Nutty, bold and smokey yet subtle with a light caramel finish

NEW WORLD TEA

Organic Da Hong Pao

Aromatic with a deep body and subtle orchid notes with a long lasting malty finish

Yunan Black Tea

Light smokiness with a medium body and malty honey notes

"Le Saint G eran" Blend

Rich and creamy with a hint of floral saffron and a sweet fresh mango finish

New Zealand Oolong

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

NAZANI TEA

Lemon Verbena

Vibrant, herbal and refreshingly crisp lemon notes

AMBER ROSE TEA COMPANY

White Rose Gold

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.

DESSERTS

Macana, white chocolate, mango, pistachio and kalamansi sorbet	G/D/N
Raindrop, red bean ice cream, soya bean crumble	G/PB
Japanese whisky cappuccino	G/A/D
Chocolate fondant, miso caramel and vanilla ice cream	G/D
Assorted ice cream, iced mochi or sorbet	D
Hand made mochi, mango, chocolate and green tea (2 pieces)	D/N

SWEET WINES

FRANCE

2019, Sauternes, Carmes du Château Rieussec, 1^{er} Cru Classé - Bordeaux
2019, Jurançon, "Ballet d'Octobre" - Domaine Cauhapé - Sud-Ouest

AUSTRALIA

2006, Semillon, "Noble One", De Bortoli - New South Wales - 375ml

SWEET WINES BY THE GLASS - (100ml)

2019, Jurançon, "Ballet d'Octobre" - Domaine Cauhapé, Sud-Ouest - France
2019, Sauternes, Carmes du Château Rieussec, 1^{er} Cru Classé, Bordeaux - France

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OMAKASE MENU

Edamame

Sashimi 3 ways (scallops, yellowtail and salmon) (G)

Crispy shrimp tempura, spring onion with spicy creamy sauce (G)

Chef's Sushi Selection

Wagyu beef with piquillo peppers and tiger sauce (G)

Japanese whisky cappuccino (A/ D/ G)

SAKE

Kawasemi Kikka 5cl
Sayori Nakadori Junmai 5cl
Kawasemi Junmai Genshu 5cl
Akashi Tai Tokiwa Premium Shochu 10cl
Sho Chiku Bai Premium Ginjo 30cl
Mio Sparkling Sake 30cl
Sake Nigori 30cl
Akashi-Tai Junmai Daiginjo 30cl
Akashi-Tai Honjozo 30cl
Takara Sierra Cold 30cl

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TAPASAKE TACOS (4 pieces)

Rova Madagascan caviar, yuzu and avocado	G
Spicy creamy salmon	G
Tuna tartare, yuzu, green chili, spring onion	G
Mont Choisy free range chicken anticucho with hijiki	G
Wagyu beef anticucho with miso	G

APPETIZERS

Miso soup with tofu, wakame and negi	PB
Crispy Alaskan crab, aji amarillo and truffle honey	G/D
Prawn gyoza with shiso salsa	G
Soft shell crab and fried shiitake salad with sesame dressing	
Robotayaki half lobster and palm heart salad with truffle dressing	D
Seared red mullet fillet, sautéed spinach, ponzu butter	G/D
Vegetable tempura, daikon, ginger, tempura sauce	PB/G

TRADITIONAL SASHIMI (3 SLICES) / NIGIRI SUSHI (2 PIECES)

Salmon	
Tuna Akami Toro* Otoro*	
Shrimp-ebi	
Hamachi	
Unagi	G
Scallop	
Wagyu beef	G

Chef's Selection of Izakaya Sushi (6 pieces)

Tapasake Sashimi Platter (serves up to 4 persons)

*Subject to availability

MODERN SASHIMI

Canadian scallop sashimi and dry miso with ajo blanco	N/G
Yellowtail kingfish with jalapeño, coriander and yuzu soy	G
Salmon tataki with passion fruit miso	

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TAPASAKE CUT ROLL (6 PIECES)

Cucumber maki roll	PB
Spicy tuna roll	
Shrimp tempura roll	G
Salmon, avocado, cream cheese roll	D
Soft shell crab tempura roll	G
Salmon volcano roll	G
Crazy California roll	
Crispy salmon, and asparagus roll, ceviche miso	G

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

ROBATAYAKI

Crispy tofu, garden vegetables, ginger and spring onions with kabayaki sauce	G/PB
King oyster robotayaki, shiitake dashi, bok choy and soba noodles	G/PB
Grilled salmon with jalapeño mint salsa	
Mediterranean seabass with amazu ponzu	G
Black cod marinated with yuzu miso	
Chicken kushiyaki with teriyaki sauce	G
Grilled lamb chops, micro greens with anise teriyaki	G
Australian wagyu beef with piquillo pepper and tiger sauce	G/D
Japanese kagoshima sirloin	

SIDE DISHES

Vegetable fried rice	G
Grilled baby leeks with romesco sauce	G/N/PB
Eggplant toasted with salmorejo sauce	PB
Roasted cauliflower with jalapeño dressing	PB
Tender broccoli with spicy garlic soy	G/PB
Potato tortilla [add 10g caviar – MUR 1600]	D

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