

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.



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## TO ADD ON

### CAVIAR AND RAW BAR

*Served with yuzu sour cream, shiso crackers, matcha blinis, grated egg yolk, egg white, shallot, and chives.*

OSCIETRA 30g	E F G M	219
BELUGA 30g	E F G M	499

### TO SHARE FOR 2 PEOPLE



TAPASAKE MORIAWASE PLATTER		235
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*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*

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PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME | SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

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# SAKURA MENU

## TAPASAKE'S SIGNATURE TEPPANYAKI MENU

375

### OTORO AND BLACK TOBIKO CIGAR

*Oscietra caviar, tanuki, chives, wasabi aioli*

E F G

### FOIE GRAS AND HOKKAIDO SCALLOPS

*Shiso leaf, vanilla-infused miso sauce*

MO SB

### SALT-STEAMED KING CRAB LEG

*Grilled lime, microgreens, shiso salsa*

CR G M S SB

### JAPANESE KAGOSHIMA BEEF STRIPLOIN

*Grilled asparagus, Champagne and cognac flambé, truffle teriyaki sauce*

A G SB

### FRIED RICE

E G SB V

### TEMPURA ICE CREAM

*Caramelised peach and orange, passion fruit sauce, orange liqueur flambé, vanilla ice cream*

A E G M V

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# NIKU MENU

## MEAT TEPPANYAKI MENU

315

### CHICKEN GYOZA SALAD

*Asian greens, cherry tomatoes, onion and sesame salsa*

G SB SE

### MAGRET DUCK BREAST WITH ORANGE MISO

*Orange segments, baby carrots, microgreens, pickled tomatoes*

SB

### HERB-CRUSTED LAMB

*Asparagus, sweet potatoes, wasabi pepper sauce*

G M SB

### AUSTRALIAN WAGYU BEEF 9+

*Grilled vegetables, truffle teriyaki sauce*

A G SB



### FRIED RICE

E G SB V

### GREEN TEA CRÈME BRÛLÉE

*Baked matcha cream, caramelised mixed fruit*

A E M

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# SAKANA MENU

## SEAFOOD TEPPANYAKI MENU

325

### GRILLED PRAWNS AND CALAMARI

*Chuka wakame, cherry tomatoes, yuzu garlic sauce*

CR G MO SE

### YELLOWFIN TUNA TATAKI 🌱

*Mixed green salad, onion and sesame salsa, microgreens, garlic crisps, cucumber vinaigrette*

F G SB SE

### ROMESCO-CRUSTED SALMON 🌱

*Asparagus, shiitake mushrooms, ponzu butter sauce*

F G N SB

### GRILLED MALDIVIAN LOBSTER 🌱

*Grilled vegetables, lobster yuzu miso sauce*

CR E M SB

### FRIED RICE

E G SB V

### YUZU CHEESECAKE WITH EXOTIC FRUIT STIR-FRY

*Baked matcha cream, caramelised mixed fruit*

A M V

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# YASAI MENU

## VEGETARIAN MENU

245

### POTATO AND VEGETABLE GYOZA

*Yuzu truffle salsa*

G SB V

### BABY EGGPLANT MISO

*Edamame, semi-dried tomatoes, sesame seeds, miso sauce*

G SB SE V

### BAKED JAPANESE MUSHROOMS WITH UDON NOODLES

*Spring onion, kombu broth, yuzu soy sauce*

G SB V

### GRILLED TOFU AND DAIKON STEAK

*Vegetable skewers, crispy potatoes, teriyaki anticucho sauce*

A G SB V

### FRIED RICE

E G SB V

### CARAMELISED BANANA

*Passion fruit and mango coulis, mango sorbet*

A M V

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# KIDS' TEPPANYAKI MENU

FROM 4 - 11 YEARS OLD

115  
per child

AVOCADO OR CUCUMBER MAKI

*Pickled ginger, wasabi, soy sauce*

G SB V

GRILLED SALMON AND NORI BRIOCHE BURGER 

*Fresh lemon*

F G

CHICKEN YAKITORI

*Yakitori sauce*

G SB

WAGYU BEEF TENDERLOIN

*Mixed grilled vegetables, teriyaki sauce*

A G SB


FRIED RICE

E G SB V

CHOCOLATE FINGERS

*Vanilla ice cream*

E G M

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