



TAPSAKE

Omakase

お任せ

Omakase is a Japanese phrase that means “I will leave it up to you”.

SALMON TARTARE

Norwegian salmon , tobiko, ikura, wasabi soy jelly

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BLACK SESAME TUNA

Maldivian yellowfin tuna , tonkatsu miso

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FROM THE SUSHI CHEF

Nigiri, wagyu, kingfish, toro, salmon

• • •

BROTH

Mushrooms, seaweed, tofu, spring onions

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SEA BASS

Chilean sea bass , garlic miso, lemon, pickled ginger

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WAGYU

Japanese Kagoshima MB9+, buckwheat, truffle teriyaki

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MATCHA MOUSSE FOAM

Sesame panna cotta, green tea ice cream, matcha mousse

US\$210 PER PERSON

V - VEGETARIAN | **N** - NUTS | **S** - SPICY | **A** - ALCOHOL |  - SUSTAINABILITY CERTIFIED

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Japanese Saga Beef

佐賀牛

Seen as the Rolls-Royce of beef, Saga-gyu is known throughout Japan for its unique, marbled appearance and its incredible taste.

It is believed to be the official Wagyu of the Imperial Family and along with Kobe and Matsuzaka, is known as one of the so-called 'three supreme beefs of Japan'.

It is both extremely prestigious, expensive and is revered by connoisseurs around the world.

Discover a unique culinary experience with the succulent, rich flavour and extraordinary tenderness of Japanese Saga beef.

HENNESSY XO FLAMBÉ SAGA WAGYU STRIPLOIN

Served with teriyaki sauce, anticucho sauce, wasabi pepper, grilled vegetables
US\$167 PER 100G

HOT ROCK

Served with daikon, ginger, spring onion, onion sesame sauce, ponzu sauce

CHAR-GRILLED

Mushrooms cooked in sake soya sauce, tosozu butter sauce

TEPPANYAKI-GRILLED

Served with truffle teriyaki sauce

HOBAYAKI

Served in a hoba leaf, den miso anticucho sauce

TOBAN YAKI

Mixed mushrooms, yuzu soya sauce

US\$139 PER 100G

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Tapas タパス

CHICKEN SKEWERS Teriyaki sauce		20
CHICKEN WINGS Spicy cream sauce	S	24
CRISPY RICE Spicy tuna tartar	S	20
EDAMAME	V	15
EDAMAME SPICY Chili garlic and sake soy	A S V	16
FLASH FRIED EGGPLANT MISO	V	17
PANKO FRIED REEF FISH CROQUETTE Shiso aioli		22
SEAFOOD SPRING ROLL Wasabi mayonnaise		33
TUNA TARTAR Avocado-yuzu dressing		26
TUNA TATAKI Onion-garlic salsa, ponzu sauce		26

Tacos タコス

SCALLOP, LOBSTER, SALMON OR TUNA Tomato salsa		26
JAPANESE SAGA BEEF Spicy ponzu sauce	S	36
CHICKEN HIJIKI Chives, anticucho sauce	S	24

Sharing Tacos and Tapas Platter:

Make your own selection of five tacos or tapas.

ZENSAI PLATTER FOR TWO		70
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New Style Sashimi 刺身の新しいスタイル

Served with chives, ginger, olive oil, sesame oil, sesame seeds and yuzu soy

BLUEFIN TORO ✓ - Japanese		96
YELLOWFIN TUNA ✓ - Maldivian		36
HAMACHI ✓ - Japanese		31
SALMON ✓ - Norwegian		31

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Nigiri にぎり

YELLOWFIN TUNA ✓ - <i>Maldives</i>	21
GRILLED EEL Unagi - <i>Japan</i>	19
HAMACHI ✓ - <i>Japan</i>	18
SALMON ✓ - <i>Norway</i>	19
SCALLOP - <i>Japan</i>	19

Nigiri Selection

Make your own selection or let our Chef create one for you

3 KINDS	32
5 KINDS	49

Signature Nigiri にぎり: シェフの特別料理

BLUEFIN TORO ✓ - <i>Japan</i>	54
SWEET PRAWNS - <i>Sri Lanka</i>	26

Tapasake's Avant-Garde Nigiri アバンギャルド にぎり

JAPANESE KAGOSHIMA BEEF Truffle teriyaki sauce	45
UNAGI & FOIE GRAS Vanilla miso sauce	39

Signature Rolls (Black Rice) シェフのいちおし 巻き寿司(黒米使用)

CRISPY YELLOWFIN TUNA ✓ - <i>Maldives</i>	36
SALMON MAKI ✓ - <i>Norway</i>	32

Tapasake Special Rolls

CRISPY SHRIMP TEMPURA	46
Shrimp tempura, truffle mayonnaise, avocado, cucumber	
CREAM CHEESE	32
Avocado, cheese, tobiko	
RAINBOW ROLL	54
Maldivian yellowfin tuna ✓, salmon, hamachi, avocado, Canadian lobster	
SUNSET ROLL	46
Japanese eel, asparagus, avocado, unagi sauce	

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Rolls 巻き寿司

BLUEFIN TORO & BLACK TRUFFLE	62
Japanese toro  , yuzu truffle, chives, sesame, tanuki	
CALIFORNIA	42
Poached prawn, avocado, cucumber, sesame, wasabi mayonnaise	
CRISPY SEARED SALMON	26
Norwegian salmon  , avocado, sesame, yuzu miso sauce	
CRISPY TUNA	S 31
Maldivian yellowfin tuna  , chives, micro herbs, tanuki, takuan, spicy mayonnaise	
DYNAMITE	33
Sri Lankan prawn tempura, avocado, cucumber, tobiko, wasabi mayonnaise, unagi sauce	
SPIDER	33
Japanese soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise	
VEGETARIAN	V 19
Asparagus tempura, avocado, carrot, cucumber, sesame, shiitake, shiso leaf, goma sauce	

Sashimi 刺身

YELLOWFIN TUNA  - Maldives	28
GRILLED UNAGI EEL - Japan	26
HAMACHI  - Japan	33
OCTOPUS - Maldives	27
REEF FISH - Maldives	21
SALMON  - Norway	26
SCALLOP - Japan	29

Sashimi Selection

Make your own selection

3 KINDS	48
5 KINDS	64

Signature Sashimi 刺身: シェフの特別料理

BLUEFIN TORO  - Japan	94
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Traditional Maki マキ

AVOCADO	V 18
BLUEFIN TORO - Japan	58
YELLOWFIN TUNA  - Maldives	21
CUCUMBER	V 17
SALMON  - Norway	21

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Hot Starters 温かい前菜

BLACK COD 3 WAYS Balsamic teriyaki, jalapeño dressing, yuzu miso sauce	S	64
FOIE GRAS & SCALLOP Balsamic, vanilla miso sauce		58
LOBSTER GYOZA - <i>Maldives</i> - Yuzu truffle dressing		38
WAGYU FOIE GRAS GYOZA Onion, coriander, ponzu sauce		38

Salads サラダ

BABY SPINACH LEAVES Dry miso	V	26
CHAKA-WAKAME Sesame dressing	V	25
LOBSTER - <i>Canada</i> Green leaves, tomato, spicy miso dressing	A S	65
SALMON KARASHI ✓ - <i>Norway</i> - Mustard miso, asparagus, carrots		30
YELLOWFIN TUNA ✓ - <i>Maldives</i> Green leaves, crispy shiitake, onion soy dressing		34
SPICY FISH Salmon, tuna, white fish, sesame dressing	S	28

Soups スープ

All our soups can be served spicy or non-spicy

MISO RAMEN Soba noodle, chicken, egg, sesame, nori		32
MISO		22
SEAFOOD		35

Ishinabe

A Japanese word for hot stone bowl served with crispy rice

BEEF SHORTRIB - <i>US</i> Spinach, fried egg, sesame oil, garlic chips, spring onions		60
WILD MUSHROOM Japanese bonito, mushrooms, parmesan cheese, sake soy sauce, chives		45

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Tempura 天ぷら



CALAMARI - <i>Spain</i> - Aji-amarillo aioli	S	33
CRISPY FRIED CHICKEN - <i>France</i> - Tabasco mayonnaise	S	28
MIXED VEGETABLES	V	22
ROCK SHRIMPS - <i>Atlantic</i> Spicy cream sauce, creamy jalapeño or jalapeño dressing		48
PRAWNS - <i>Sri Lanka</i> Served with tempura sauce, daikon and ginger oroshi		39

Main Courses メインコース

Meat

KAGOSHIMA BEEF 120g Served on hot rock, onion sesame salsa, ponzu sauce - <i>Japan</i>		135
ROASTED MAGRET DUCK BREAST Wasabi salsa, ponzu - <i>France</i>	S	64
WAGYU RIB-EYE 150g Char-grilled, tosazu butter - <i>Australian Tajima Grade 7 - 8</i>		105
BEEF SHORTRIB Wasabi mash, honey glazed jus - <i>US</i>		75
WAGYU WITH FOIE GRAS Saga beef, seared Rougie foie gras, plum reduction - <i>Japan</i>		140
SUKIYAKI Beef, konbu, tofu, cabbage, sukiyaki broth - <i>Kagoshima, Japan</i>		140
CORNFED BABY CHICKEN Wasabi salsa, black truffle paste, chives - <i>France</i>		54

Fish and Seafood

BLACK COD - <i>Alaska</i> - Marinated in den miso, yuzu miso sauce		66
GRILLED EEL - <i>Japan</i> - Steamed rice, eel sauce		42
SCALLOPS - <i>Japan</i> Seared Hokkaido scallop, risotto, yuzu truffle sauce		55
SALMON  - <i>Norway</i> - Crispy spinach, ponzu butter sauce	S	52
SEA BASS  - <i>Chilean</i> - Ponzu dressing		72
REEF FISH - <i>Maldives</i> - Togarashi crust, pomegranate salsa	N S	42

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From the Grill グリル

Choice of anticucho, teriyaki or wasabi pepper sauce

Meat

CORNFED CHICKEN BREAST - France (220g)	54
LAMB CHOP - Wales (190g)	62
WAGYU STRIP LOIN - Kagoshima, Japan (120g)	135
WAGYU TENDERLOIN - Australian Sher (180g)	98

Fish and Seafood

PRAWNS - Sri Lanka	64
YELLOWFIN TUNA ✓ - Maldives	44
SALMON ✓ - Norway	52

Toban Yaki 陶板焼き

All toban yaki can be prepared with or without sake

JAPANESE MIXED MUSHROOMS	V 35
MIXED SEAFOOD	58
VEGETABLES	V 25

Live Maldivian Lobster モルディブ産ロブスター

Preparation per lobster

US\$22 per 100g (minimum 1 piece)

GRILLED 3 sauces on the side (anticucho, teriyaki, wasabi pepper)

HOBAYAKI Mixed mushrooms, yuzu garlic sauce

SASHIMI

TEMPURA

Side Dishes サイド・ディッシュ

EGG FRIED RICE	V 19
ROASTED CAULIFLOWER Onions, coriander, Jalapeño dressing	V 18
SAUTÉED MUSHROOMS Sake soy sauce	A V 22
SEASONAL VEGETABLES Sautéed, grilled or steamed	V 18
STEAMED WHITE RICE	V 12
STIR-FRIED UDON NOODLES Mixed vegetables	V 22
VEGETABLE FRIED RICE	V 19

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Desserts デザート

Sweets

CHOCOLATE FINGERS Coconut lychee sago, vanilla ice cream	32
CHOCOLATE FONDANT BENTO Green tea ice cream	30
MOCHI ICE CREAM Selection of 3 flavours	30
YUZU CHEESECAKE Yuzu sorbet	29
PASSION FRUIT CAKE White chocolate, Yuzu jelly	29
GREEN TEA PARFAIT Vanilla, papaya, sesame cookie	29

Fruits

SEASONAL TROPICAL FRUIT PLATTER	30
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Homemade Ice Creams & Sorbets

自家製アイスクリーム&ソルベ

All our homemade ice creams and sorbets are gluten-free.

US\$6 for 1 scoop

Ice Cream

BLACK SESAME SEED
CHOCOLATE 72% Araguani - Valrhona
COCONUT
GREEN TEA
PANDAN LEAF
VANILLA Bourbon

Sorbet

LIME & SAKE	A
LYCHEE	
PASSION FRUIT	
YUZU	
MIXED BERRIES & YUZU	

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