



NIGIRI SUSHI

12

UNAGI – BBQ Eel
EBI – Prawn
SAKE – Salmon
gluten free, dairy free

UNI – Sea Urchin*
ABOKADO – Avocado
MAGURO - Tuna

MAKIMONO SUSHI

15

CALIFORNIA ROLL – crab meat, mayonnaise, sesame, avocado
gluten free, dairy free,

PHILLY ROLL – smoked salmon, cream cheese, sesame
gluten free,

MALDIVIAN ROLL - tuna, masmirus, cucumber, chilli mayo
gluten free, dairy free

CHEFS SPECIAL ROLL OF THE DAY

SASHIMI

12

IKA – Squid
MAGURO – Tuna
SAKE – Salmon
gluten free, dairy free, low carb

UNI – Sea Urchin*
EBI – Prawn
HOTATE – Scallop

HOT STARTER

20

PRAWN AND VEGETABLE TEMPURA
deep fried with dipping sauce, ginger, daikon
dairy free

SOFT SHELL CRAB TEMPURA
torarashi mayo, daikon
dairy free

BEEF TATAKI
Rare seared beef, ponzu sauce, jalapeno salsa, crispy sweet potato
dairy free, gluten free, low carb

MUSHROOM MISO
mixed mushrooms, miso, tofu
dairy free, vegan, gluten free

CRAB SPRING ROLL
tojarashi , mayo, cucumber noodles
dairy free

Prices are quoted in USD and subject to 23.2% taxes and service
*These dishes carry a \$9 surcharge on the menu price for Full Board/Half Board packages
Guests on Full Board and Half Board are entitled to 3 courses
Off Menu items will attract a Surcharge



MAIN COURSE

35

MISO CRUSTED BLACK COD - bok choy, miso sauce
gluten free, dairy free

KOHITSUJI YAKI – marinated lamb rack, tare sauce, pickled onion, aji amarillo potato, seasonal vegetable
gluten free, dairy free

DUCK BREAST – soy, orange marinated duck, beetroot texture, asparagus
dairy free, low carb

AGEDASHI TOFU – deep fried tofu, sweet tentsuyu sauce, edamame, grilled mushroom
vegan, vegetarian, dairy free

RAMEN AND UDON

30

MISO RAMEN – egg, chicken , corn, mushroom, pickled ginger, togarishi
dairy free, gluten free option

NIKKU UDON – shoyu broth, egg, sliced beef, spring onion, mushroom
dairy free, gluten free option

YAKI UDON – egg, vegetables, shitake, bean sprout
dairy free, gluten free option

SIDES

12

FEELING KOI GARDEN SALAD

JAPANESE FRIED RICE

SEAWEED SALAD

BABY OCTOPUS SALAD

DESSERT

18

MIXED MOCHI PLATTER
gluten free

VARRINE – pandan, lemon, coconut

SORBET OF THE DAY

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