



Sushi & Teppanyaki

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All prices are in USD and subject to 10% Service Charge & 12% GST. Kindly notify one of our team members if you have any allergies or intolerances. **V**: vegetarian

Sushi

Sashimi • 9

three pieces of delicately cut fresh fish and seafood, raw

Kandolhu's 'Tsukiji' – reef fish catch of the day selection

Maguro – local yellowfin tuna

Nigirizushi • 12

three pieces of pressed Japanese rice, wasabi drop, and assorted topping

Kandolhu's 'Tsukiji' – reef fish catch of the day selection

Tamago – egg omelette **V**

Maguro – local yellowfin tuna

Ebi – tiger shrimp

Saba – Japanese mackerel

Unagi – Japanese smoked eel

Aburi Nigirizushi • 12

three pieces of slightly-grilled nigirizushi

Maguro – local yellowfin tuna

Hotate – scallop

Matsuzaka – wagyu beef

Shinrai

Mix • 22

eight pieces of mixed-style sushi

Tailor – *tell us your style and flavour, we take care of the rest*

Blindfold – *let us surprise you*

Sushi Roll

Norimaki • 9

six pieces of light, clean nori-wrapped traditional maki

Shoujinryouri – *avocado, daikon, cucumber, takuan* **v**

Asuparagasu – *tempura asparagus, carrot* **v**

Kandolhu's 'Tsukiji' – *reef fish catch of the day*

Maguro – *local yellowfin tuna*

Western Creation

four or eight pieces of western new-style fusion sushi

Pacific Roll – *cucumber, avocado, carrot, cream cheese* **v • 7/14**

Mango Roll – *tempura shrimp, local mango, black sesame* • **9/17**

California Roll – *fried soft shell crab, avocado, chilli kewpie, black sesame* • **13/25**

Fancy Roll – *tuna, beluga caviar, cucumber, carrot* • **9/18**

Yakitori – *grilled teriyaki chicken thigh, avocado, bean sprout* • **8/16**

All sushi served with Kyuri seafood salad of the day, pickled ginger, wasabi

Teppan Combination

*Served with hibachi garlic rice (Yakisoba noodle option available), seasonal vegetables and Kinoko steamed mushrooms. Miso and tamago bite to finish. **Order serves two.***

Shoujinryouri • 60

teriyaki broccoli, tofu, capsicum, bean sprout **v**

Land and Sea • 100

wagyu rib eye, chicken, scallop, tiger prawn

Teriyaki Cuts • 90

teriyaki wagyu rib eye, teriyaki chicken

Ari Atoll Fisherman Catch • 80

local yellowfin tuna and reef fish, tiger prawn, scallop

Banzai Surf & Turf • 135 *BB 49 ALC & UI **

wagyu beef tenderloin, tiger prawn, scallop

Royal • 180 *BB 99 ALC & UI **

wagyu beef tenderloin, lobster, scallop, yellowfin tuna

* additional charge applicable to A La Carte and Ultimate Inclusions packages

Dessert

Dorayaki • 9

honey pancake, red bean puree

Sata Andagi • 9

Okinawan doughnut, cinnamon sugar

Matcha Tea Sorbet • 9

fresh mandarin, yuzu caramelized zest

Tropical Fruit Platter • 9

Sake Cart

*Enjoy our fine selection of Japanese sakes to suit every taste, served chilled unless requested otherwise.
Your hand-picked first 'ochoko' is on us, wishing you good luck, and kanpai!*

Hakutsuru* • Junmai Grade, SMV +4 • Ochoko **5** / Tokkuri **15** / Bottle **40**

Dry, fresh, crisp, refreshing aroma and well-balanced

Fukuju Awasaki Sparkling • Junmai Grade, SMV -35 • Bottle **60**

Low-alcohol, lightly sparkling, medium-sweet to stimulate appetite

Isake Classic • Junmai Grade, SMV +1 • Ochoko **8** / Tokkuri **33** / Bottle **88**

Premium junmai, well-balanced, designed to please western palates, very fresh

Jizake Genshu • Junmai Grade, SMV +2 • Tokkuri **50** / Bottle **175**

Rich to medium dry, complex in flavour, premium best quality

Gokujuo Miyanoyuki • Honjozo Grade, SMV +2 • Tokkuri **38** / Bottle **95**

Delicate, clean delivery with some tropical fruit notes

Takashimizu Wacho • Dai-Ginjo Grade, SMV +4 • Tokkuri **90** / Bottle **295**

Highest grade of sake available, fruity aroma and fragrance with crisp edge, elegant.

***Hakutsuru included in Ultimate Inclusions package, 20% off all other listed sakes**

Ochoko: 40ml Tokkuri: 200ml

Bottle: 720ml (except Fukuju Awasaki Sparkling, 300ml & Gokujuo Miyanoyuki, 500ml)
