




Sushi & Teppanyaki

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE & 16% GST.

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. KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. •V• VEGETARIAN •  • **LOCALLY SOURCED**

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 • 🍣 •

Matsusaka – 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, 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 • V • • 7/14

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

California Roll – fried soft-shell crab, avocado, chili mayo, black sesame • 13/25

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

Yakitori – grilled teriyaki chicken thigh, avocado • 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 ribeye, chicken, scallop, tiger prawn

Teriyaki Cuts • 90

teriyaki wagyu ribeye, 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 À La Carte and Ultimate Inclusions packages

Dessert

Dorayaki • 9

honey pancake, red bean purée

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

Gokujo 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*

Ochoko: 40ml Tokkuri: 200ml Bottle: 720ml (except Fukuju Awasaki Sparkling, 300ml)