



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

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, chilli 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 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!*

Hakushika Junmai Ginjo* • Junmai Grade, SMV +1 • Ochoko 5 / Tokkuri 15

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry (yakitori chicken and mildly flavored duck), and fine beef (Kobe beef and, wagyu steak teppanyaki, shabu shabu)

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

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

Gokujo Miyanozuki • Honjoso 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.

*** Hakushika included in Ultimate Inclusions package**

Ochoko: 40ml Tokkuri: 200ml Bottle: 720ml (except Fukuju Awasaki Sparkling, 300ml & Gokujo Miyanozuki, 500ml)
