



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!*

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

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

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

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)