



# 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

## Sushi

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### 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 ✓

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

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### 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

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### Norimaki • 9

*six pieces of light, clean nori-wrapped traditional maki*

Shoujinryouri – avocado, cucumber, takuan ✓

Asuparagasu – tempura asparagus, carrot ✓

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 ✓ • 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

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*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 À La Carte and Ultimate Inclusions packages

## Dessert

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### **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

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*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.

**\* Hakutsuru included in Ultimate Inclusions package**

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