



## 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

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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

Hotate – scallop

#### **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

Hotate – scallop

#### **Aburi Nigirizushi • 12**

*three pieces of slightly-grilled nigirizushi*

Maguro – local yellowfin tuna

Hotate – scallop

Matsuzaka – 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, 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

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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 A 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

**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

**Gokujuyo 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 & Gokujuyo Miyanoyuki, 500ml)

