

# OMAKASE

Maldivian Tuna Tataki

*Edamame Purée, Asparagus, Citrus Soy Butter Sauce*

Sake Ginrei Tateyama Tokubetsu

OR

Chicken Gyoza

*Edamame Purée, Tericucho Sauce*

Sake Ginrei Tateyama Tokubetsu

Kumiawase Nigiri

*Maldivian Yellowfin Tuna, Black Caviar, Hokkaido  
Scallop,*

*Spicy Yuzu Tobiko, Unagi and Foie Gras*

Sake Jukusei Jozen Mizuno Gotoshi Junmai Ginjo  
(Aged)

Chilean Sea Bass

*Truffle Butter Ponzu, Exotic Mushrooms, Asparagus*

Minatoya Tosuke Junmai Daiginjo

A9 Wagyu Beef Truffle Teriyaki

*Seasonal Vegetables, Egg Garlic Fried Rice*

*-Upgrade to Japanese Premium Wagyu at USD 65-*

Sake Cowboy Yamahai Junmai Ginjo Genshu

OR

Maldivian Lobster with Bisque Sauce

*Seasonal Vegetables, Egg Garlic Fried Rice*

Shirataki Takaki No Ippon Junmai Daiginjo

White Chocolate Matcha Cheesecake

*Raspberry and Yuzu Sorbet*

Sake Tochikura Umeshu Plum

300 USD++ per person for food only

425 USD++ per person with sake pairing

# OMAKASE

Maldivian Tuna Tataki  
*Edamame Purée, Asparagus, Citrus Soy Butter Sauce*

R de Ruinart Brut - Reims

OR

Chicken Gyoza  
*Edamame Purée, Tericucho Sauce*

R de Ruinart Brut - Reims

Kumiawase Nigiri  
*Maldivian Yellowfin Tuna, Black Caviar, Hokkaido  
Scallop,  
Spicy Yuzu Tobiko, Unagi and Foie Gras*

Riesling - Balthasar Ress – Trocken

Chilean Sea Bass  
*Truffle Butter Ponzu, Exotic Mushrooms, Asparagus*

Château Minuty Prestige – Côtes de Provence

A9 Wagyu Beef Truffle Teriyaki  
*Seasonal Vegetables, Egg Garlic Fried Rice*  
-Upgrade to Japanese Premium Wagyu at USD 65-

Le Volte dell Ornelaia – Toscana

OR

Maldivian Lobster with Bisque Sauce  
*Seasonal Vegetables, Egg Garlic Fried Rice*

Joseph Drouhin 'Laforet' Chardonnay – Burgundy

White Chocolate Matcha Cheesecake  
*Raspberry and Yuzu Sorbet*

Fontanafredda Moscato d'Asti

300 USD++ per person for food only  
425U SD++ per person with wine pairing

# OMAKASE

Maldivian Tuna Tataki

*Edamame Purée, Asparagus, Citrus Soy Butter Sauce*

OR

Chicken Gyoza

*Edamame Purée, Teri-cucho Sauce*

Kumiawase Nigiri

*Maldivian Yellowfin Tuna, Black Caviar, Hokkaido Scallop,  
Spicy Yuzu Tobiko, Unagi and Foie Gras*

Chilean Sea Bass

*Truffle Butter Ponzu, Exotic Mushrooms, Asparagus*

A9 Wagyu Beef Truffle Teriyaki

*Seasonal Vegetables, Egg Garlic Fried Rice*  
*-Upgrade to Japanese Premium Wagyu at USD 65-*

OR

Maldivian Lobster with Bisque Sauce

*Seasonal Vegetables, Egg Garlic Fried Rice*

White Chocolate Matcha Cheesecake

*Raspberry and Yuzu Sorbet*

300 USD++ per person for food only

# YASAI

Vegetable Hand Roll  
*Mixed Vegetables, Goma Dressing*

Sake Ginrei Tateyama Tokubetsu

Vegetable and Potato Gyoza  
*Micro Greens, Teri-Cucho Sauce*

Sake Jukusei Jozen Mizuno Gotoshi Junmai Ginjo (Aged)

Avocado Carpaccio  
*Olive Oil Caviar, Miso Mushroom Salsa, Pink Peppercorn*

Sake Minatoya Tosuke Junmai Daiginjo

Baked Yasai Tofu  
*Baked Japanese Mushrooms and Asparagus, Tofu, Onion,  
Anticucho Sauce, Vegetable Garlic Fried Rice*

Shirataki Takaki No Ippon Junmai Daiginjo

Caramelised Banana  
*Fresh Passion Fruit and Vanilla Crème, Mango Sorbet*

Sake Tochikura Umesu Plum

235 USD++ per person for food only  
360 USD++ per person with sake pairing

# YASAI

Vegetable Hand Roll

蔬菜手卷  
綜合蔬菜，日式芝麻醬

R de Ruinart Brut - Reims

Vegetable and Potato Gyoza

蔬菜土豆煎餃  
豆苗，自製日式照燒辣醬

Riesling - Balthasar Ress – Trocken

Avocado Carpaccio

薄切牛油果  
橄欖魚子醬、味噌蘑菇莎莎醬、粉紅胡

Château Minuty Prestige – Côtes de Provence

Baked Yasai Tofu

*Baked Japanese Mushrooms and Asparagus, Tofu, Onion,  
Anticucho Sauce, Vegetable Garlic Fried Rice*

Sileni Estate Selection Plateau Pinot Noir Hawkes Bay

Caramelised Banana

焦糖香蕉  
新鮮百香果和香草奶油、芒果雪酪

Fontanafredda Moscato D Asti

235 USD++ per person for food only 每位賓客僅餐點  
360 USD++ per person with wine pairing 佐餐酒套餐

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance.  
Prices are in US Dollars and subject to 28.7% Government Taxes and Service Charge.

# YASAI

Vegetable Hand Roll  
*Mixed Vegetables, Goma Dressing*

Vegetable and Potato Gyoza  
*Micro Greens, Teri-Cucho Sauce*

Avocado Carpaccio  
*Olive Oil Caviar, Miso Mushroom Salsa, Pink Peppercorn*

Baked Yasai Tofu  
*Baked Japanese Mushrooms and Asparagus, Tofu, Onion,  
Anticucho Sauce, Vegetable Garlic Fried Rice*

Caramelised Banana  
*Fresh Passion Fruit and Vanilla Crème, Mango Sorbet*

235 USD++ per person for food only



I W A U

# WAGYU AND SAKE PAIRING DINNER MENU





I W A U

## AMUSE-BOUCHE

Sher Wagyu MB9+ Beef Tenderloin Tartare

Kizami Wasabi, Cured Egg Yolk, Shallots, Dashi Ponzu Sauce  
Gochujang, Miso Brioche Toast

*Genrei Tateyama Tokubetsu Honjozo*

## STARTER

Nigiri Duo

Slightly Charcoal Torched Wagyu Rib, Oscietra Caviar, Teriyaki Reduction  
Marinated “Zuke” Japanese A5 Wagyu Striploin, Green Yuzu Kosho

*Jozen Mizuno Gotoshi Jukusei Junmai Ginjo (Aged)*

Wagyu MB9+ Beef Gyoza

Shiitake Mushroom, Soy Ginger Sauce, Sesame, Scallions

*Minatoya Tosuke Junmai Daiginjo*

Braised Wagyu MB8+ Short Rib

Slow-Braised Short Rib in Red Wine and Miso,

Silky Black Truffle Potato Purée, Roasted Root Vegetables, Thyme Jus

*Minatoya Tosuke Junmai Daiginjo*

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## MAIN COURSE

Grilled Japanese Saga Wagyu A5 Striploin  
Edamame and Green Asparagus Fried Rice,  
Wild Oyster Mushroom, Roasted Sesame and Garlic Jus  
*Shiokawa Cowboy Yamahai, Junmai Ginjo Genshu*

## DESSERT

Wagyu Fat Chocolate Ganach  
Decadent Chocolate Ganache Made with Rendered  
Wagyu Fat, Sea Salt, Chili, Hazelnut Tuille,  
Miso Caramel, Strawberry Lime Sorbet  
*Tochikura, Umeshu-Flavoured Sake*

USD 400 per person Food Only  
USD 520 per person with Sake Pairing

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**THE RITZ-CARLTON**

MALDIVES, FARI ISLANDS