

# TAPPA SAKE

Led by her husband Kawakami,  
Japanese actress Sada Yacco set off to leave  
the small town roots of her father's Sake Brewery in search  
of the Western limelight.

While she deeply cherished her earthly surroundings,  
the call of the unknown was enticing her to explore a world  
outside of her humble beginnings.

Having made the long journey West, Sada and her troupe  
landed in Europe, bringing a new earthly appreciation to the  
forefront of European attention.

Echoing this cultural harmony, Tapasake unifies Europe's  
small plate dining experience with Japan's earthly refinement  
to re-establish a connection with nature and authenticity.

## WINE BY THE GLASS...

**CHAMPAGNE 150 ML**  
N.V Pol Roger, "Brut Réserve" 1650

**WHITE WINES 150 ML**  
2020, Domaine de L'églantiere, Chablis, France 980  
2021, Domaine Frey Sohler, Pinot Gris, Alsace, France 840

**ROSÉ WINES 150 ML**  
2021, Côtes-de-Provence, Clos Beylesse 1100

**RED WINES 150 ML**  
2020, Domaine Roux, Mercurey Côte Chalonnaise France 1080  
2021, Olivier Rivière, "Rayos Uva", Rioja, Spain 1250  
2015, Éspirit de Pavie, Bordeaux, France 1450

**SWEET WINES 75 ML**  
2019, Domaine Cauhapé "Ballet d'Octobre" Jurançon 780

## CHAMPAGNES

**BRUT NON VINTAGE 75cl**  
Pol Roger, Brut « Réserve » N.V. 7600  
Ruinart, Brut "Blanc de Blancs" N.V 14500  
Taittinger, Brut, N.V. 8200

**ROSÉ CHAMPAGNE 75cl**  
2014, Louis Roederer, Brut Vintage Rosé 13900  
Laurent-Perrier, Brut Rosé N.V 13000

## SPARKLING WINES 75CL

**SOUTH AFRICA**  
Cap Classique, Colmant Brut Réserve N.V. 4300  
Kleine Zalze Méthode Cape Classic Brut Rosé N.V. 3200

## ROSÉ WINES 75CL

Old World

## FRANCE

2021, Côtes-de-Provence, Château Mentone, "Cuvée Émotion" 3800  
2021, Côtes-de-Provence, Domaine Ott "By Ott" 4700  
2021, Côte de Provence, "Les Voiles" de St Tropez 3800

## SOUTH AFRICA

2022, Boschendal, Blanc de Noirs, Western Cape 2600

## RED WINES

New World

## SOUTH AFRICA

**Cabernet Sauvignon**  
2018, Oldenburg Vineyards, Stellenbosh 6200

**Cabernet Blend**  
2019, De Toren, "Fusion V", Stellenbosch 10300  
2018, Meerlust, "Rubicon" Stellenbosch 5200  
2018, Vergelegen, Stellenbosch 3500

**Pinot Noir**  
2020, Hamilton Russell Vineyards, Walker Bay 9500  
2019, Galpin Peak, "Bouchard Finlayson", Hemel en Aarde, Hermanus, Western Cape 6000  
2020, Newton Johnson, "Family Vineyards", Upper Hemel en Aarde valley 7200  
2018, Richard Kershaw, "Smuggler Boot", Elgin 6200

**Pinotage**  
2019, Kanonkop, Simonsberg Stellenbosch 6800  
2018, Rijk's, "Touch of Oak", Coastal Region 3800

**Shiraz Blend**  
2020, Mullineux Family Wine, « Kloof Street », Swartland 3500

**Shiraz**  
2017, Kevin Arnold, Stellenbosch 6600  
2018, Kanu, Stellenbosch 3200

## ARGENTINA

2018, Edmond de Rothschild, Aguaribay, Mendoza 2018 3700

## NEW ZEALAND

2019, Framingham Pinot Noir, Marlborough 4600

## SWEET WINES

Old World

## ITALY

2017, Moscato D'Asti D.O.C.G., Bava "Bass Tuba", Piedmont 75cl 2700  
Moscato D'Asti D.O.C.G, Bava, Piedmont 75cl 3900

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## RED WINES

Old World

### FRANCE

*Burgundy, Côte Chalonnaise*  
2020, Domaine Roux. Bourgogne "Mercurey" 4500

*COTES DE NUITS*  
2017, Domaine Meo-Camuzet, Fixin 1er Cru "Clos du Chapitre" 12000

*CÔTE DE BEAUNE*  
2019, Aloxe-Corton, Domaine A. Bichot 8200  
2017, Chorey-Les-Beaune, Domaine Michel Gay 7200

*BEAUJOLAIS*  
2019, Saint-Amour "Clos de La Brosse" Gerard Lebeauvin" 3500

### *Cote du Rhône*

*SEPTENTRIONAL*  
2019, Croze Hermitage, "Jaboulet", Domaine Philippe & Vincent 5600  
2019, Croze Hermitage, Michel Chapoutier, "Les Meysonniers" 4800  
2020, Côte du Rhône, Chapoutier "Anne Sophie Pic" 4000

### BORDEAUX

*SAINT EMILION*  
2014, "Clarendelle", Clarence Dillon-Haut-Brion Estate 8500

*PAUILLAC*  
2015, Pauillac de Latour, 3ème vin du Château Latour 18900  
2013, Lacoste-Borie, 2ème vin du Château Grand-Puy-Lacoste 8900

*SAINT-JULIEN*  
2016, Les Fiefs de Lagrange, 2ème vin de Château Lagrange 9200  
2017, Connétable Talbot, 2ème vin de Château Talbot 10600

*GRAVES*  
2016, Château Villa Bel Air 4900

*TUSCANY*  
2017, Brunello di Montalcino, Gaja, Pieve Santa Restituta 16000  
2019, Etna, Planeta La Segreta "Il Rosso" 3700

## OMAKASE MENU

Edamame

Crispy soft shell, spicy creamy sauce with masago and Eel sauce (G)

Spicy tuna roll

Chilean seabass, green asparagus and oyster mushroom with pomegranate salsa

Australian wagyu beef, shimeji mushroom with red anticicho sauce (D/G)

Passion fruits brulée with coconut sorbet ice cream (D/G)

Per person MUR 5,500

G= gluten, N=nuts, D=dairy, P=pork, A=alcohol V=vegan

Please notify our service colleagues if you have any known food allergies or intolerance.  
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.  
Currently there is no separate concerned allergen-free preparation area.

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## TAPAS

Edamame sea salt	V	500
Edamame chilli garlic	A/G/V	550
Spicy salmon tacos (4 pcs)	G	730
King crab tacos (4 pcs)	G	1000
Shrimp tempura with spicy mayo sauce	G/D	1600
Scallop and foie gras with vanilla miso (2 pcs)		1300
Grilled marinated chicken wings (4 pcs)		600
Chicken tacos with anticucho and hijiki	G	700
<b>Chef's selection Izakaya platter (6 pcs)</b>		
Tuna, salmon, king crab	G	1400

## APPETIZERS

Miso soup with tofu, wakame and negi		550
Vegetable tempura with tempura sauce and ginger, daikon	G/V	730
Tuna ceviche with angel air dressing	G	1240
Soft shell crab and spicy creamy sauce and masago	G	1500
Crispy snapper with ponzu watermelon and coriander	G	1220
Warm lobster and heart of palm salad with truffle dressing	D	1400
Salmon tataki with passion fruit salsa	G	820

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## WHITE WINES

New World

### CHILE

#### *Sauvignon blanc*

2022, Maipo Valley, Baron Philippe de Rothschild 2200

### SOUTH AFRICA

#### *Chardonnay*

2020, Chamonix, Franschhoek 5300

2021, Edgebaston, Finlayson, Stellenbosch 3100

2019, Kleine Zalze "Cellar selection", Western Cape 2600

2021, De Westof, "Finesse", Robertson 5200

#### *Chardonnay / Pinot Noir*

2021, Haute Cabrière, Franschhoek 3100

#### *Chenin Blanc*

2021, Dorrance, Winery, "Kama", Swartland 3900

2021, Mullineux "Old vines", Swartland 6000

#### *Sauvignon Blanc*

2021, Newton Johnson, Cape South Coast 3600

2021, Ataraxia, Western Cape 5200

2021, Iona, Western Cape 3200

#### *Viognier*

2020, The Foundry, Constantia 4000

2019, Eagles Nest, Constantia 4200

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## WHITE WINES

Old World

### FRANCE

#### Chablisien

2020, Chablis, 1er Cru "Les Vaillons", Domaine Billaud-Simon	8200
2020, Chablis, Domaine Bernard Defaix	7200

#### Côtes de Beaume

2019, Beaune, 1er Cru "Clos des Mouches", Joseph Drouhin	26900
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#### Côtes chalonnaises

2020, Domaine Albert Bichot, Pouilly-Fuissé	6500
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#### Maconnais

2020, Viré-Clessé "Quintaine", Château de Beauregard - Joseph Burrier	4900
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#### Côtes du Rhône

##### Septentrional

2017, I.G.P. Collines Rhodaniennes Michel Chapoutier, "La Combe pilate"	4200
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##### Languedoc

2021, IGP Pays d'Oc Viognier/Sauvignon Little James Basket Press	3100
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### VALLÉES DE LA LOIRE

#### Centre

2019, Pouilly Fumé "Clos Joanne d'Orion", Domaine Gitton Pere & Fils	5600
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#### Alsace

2021, Alsace Pinot Gris, Frey Sohler, "Vieilles Vignes"	4200
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### ITALY

#### Piedmont

2021, Chardonnay DOC Bava "Thou Blanc"	3400
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### TRADITIONAL SASHIMI (3 SLICES) /NIGIRI SUSHI (2 PIECES)

Salmon		700
Tuna		500
Shrimp-ebi		500
Hamachi		680
Unagi	G	900
Scallop		600

#### Chef's selection Izakaya sushi (6 pcs)

1500

### MODERN SASHIMI

Scallop crudo with dry miso and yuzu truffle dressing		780
Seared salmon sashimi with yuzu soy	G	900
Yellow tail carpaccio with jalapeno coriander and yuzu soy	G	920
Seabass carpaccio with dry miso		540

### TAPASAKE CUT ROLL (6 PIECES)

Cucumber maki roll	V	500
Spicy tuna roll		800
Shrimp tempura roll	G	900
Salmon watermelon roll		850
Soft shell crab tempura roll	G	920
Salmon volcano roll		900
California roll		900
Wakame goma roll	V/G/D	900

### TAPASAKE IZAKAYA PLATTER

2 kinds of sashimi, 3 kinds of Sushi nigiri and 1 kind of cut rolls With wasabi, ginger and shoyu	G	3500
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## ROBATAYAKI

Sautéed tofu, ginger spring onion with teriyaki sauce	G/V	1500
Grilled salmon with ginger salsa	G	2250
Mediterranean seabass with amazu ponzu sauce	G	2250
Chilean seabass with pomegranate salsa		3500
Black cod marinated with yuzu miso		3500
Chicken kushiyaki, chives with yakitori sauce	G	2150
Grilled lamb chops and king oyster mushrooms, microgreens with anise teriyaki	G/D	2450
Wagyu beef striploin, pumpkin puree, shimeji mushroom with signature sauce	G	3900

## SIDE DISHES

Japanese vegetable fried rice	G/V	600
Lemon baked potato	V	500
Eggplant toasted sesame with miso sauce	G/V	800
Roasted Cauliflower with jalapeno sauce		600
Quinoa risotto with yuzu truffle dressing	V/G/D	900

## DESSERTS

Assorted tropical fruits	V	650
Fruit crumble with coconut ice cream	G/D/N	800
Sesame praline panna cotta	D	900
Japanese whisky cappuccino	G/A	1000
Chocolate fondant with vanilla ice cream	G/D	900
Assorted ice cream and sorbet (2 pc)	D	500
Mochi ice cream (2 pcs)	D	600

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## TEA SELECTION

Tea pairing is enjoyed the world over, especially in Japan and China where savoury bold flavours are expertly balanced with rich full bodied and creamy teas. In partnership with The Tea Group and artisan independent tea specialist brands, an authentic and exclusive teatime experience awaits at Tapasake. Infusing teas from Asia and some from terroirs considered as the new world of teas such as New Zealand. Enjoy this highest quality tea experience, ceremony and unique teatime rituals.

### TEASPEC

<b>Raw Pu'Er Arbor Charm "17 Year Vintage" (2005)*</b>	2200
Authentically aged with a soothing texture. Rich and balanced with a long, refreshing and delicately sweet peach finish. Brew up to 8 times.	

### CHILL TEA TOKYO

<b>Ceremonial Matcha*</b>	2200
Creamy and rich, with a long full body finish	

<b>Sakura Green Tea</b>	620
Vibrant and creamy Sencha tea with a juicy and sweet berry finish	

<b>Chestnut Green tea</b>	620
Nutty, bold and smokey yet subtle with a light caramel finish	

### NEW WORLD TEA

<b>Organic Da Hong Pao</b>	780
Aromatic with a deep body and subtle orchid notes with a long lasting malty finish	

<b>Yunan Black Tea</b>	620
Light smokiness with a medium body and malty honey notes	

<b>"Le Saint G�eran" Blend</b>	780
Rich and creamy with a hint of floral saffron and a sweet fresh mango finish	

<b>New Zealand Oolong</b>	2200
Creamy rich and velvety texture with refreshing citrus undertones, with long notes of honey and a smooth finish	

### NAZANI TEA

<b>Lemon Verbena</b>	780
Vibrant, herbal and refreshingly crisp lemon notes	

### AMBER ROSE TEA COMPANY

<b>White Rose Gold</b>	620
Elegant, sweet floral notes with hints of honey and jasmine	

\*Side-table ceremony

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