

日本
NIHONBASHI
BLUE
ばし

Nihonbashi in Sri Lanka was created by Sri Lankan - Japanese Chef Dharshan Munidasa in 1995, and has been recognized as one of Asia's 50 Best Restaurants from 2013 to 2018. Further the Japanese Government has conferred on Chef Dharshan the "Order of the Rising Sun, Gold and Silver Rays" for his contributions towards promoting Japanese food culture. Today, Nihonbashi is in three cities and is the inspiration for Ministry of Crab and Carne Diem Grill!

Enjoy Real Japanese Cuisine!



Chef's Recommendations are
Olive Oil Kake Tai Cha
Real Wagyu Sukiyaki
Wagyu on Teppanyaki
Lobster Sashimi



OUTDOOR TEPPANYAKI UNDER THE MALDIVIAN SKY

8-COURSE TEPPANYAKI MENUS

TEPPANYAKI AT NIHONBASHI BLUE IS A UNIQUE DINING EXPERIENCE AS YOU DINE OUTDOORS WITH NO ROOF. CHOOSE FROM SUNSET SEATING (6PM-8PM) OR NIGHT SKY SEATING (8:30PM ONWARDS). THE MENU IS CURATED BY AWARD-WINNING CHEF DHARSHAN MUNIDASA.

INGREDIENTS PLAY A VITAL ROLE IN THE CREATION OF THIS 7-COURSE DINNER WITH A CHOICE OF MAINS. THE REGAL BEEF FROM JAPAN, WAGYU, WITH A4 GRADING IS THE MOST SOUGHT-AFTER MAIN COURSE AND IS A DINING EXPERIENCE LIKE NO OTHER.

THE SETTING BY THE WATER IS MADE MAGICAL BY THE AMAZING MALDIVIAN SUNSET OR A BLANKET OF STARS, MAKING THIS TEPPANYAKI EXPERIENCE ONE-OF-A-KIND.

Shiitake and Scallop Batayaki

Fresh Shiitake mushroom and Hokkaido scallops seared and cooked with butter, and finished with Japanese soy sauce.

Olive Oil Kake Tai Cha

This Nihonbashi original has thin slices of sea bream on a mound of rice with an egg yolk. Olive oil is heated with finely chopped garlic and then poured over to slightly 'cook' the yolk and the fish.

Nasu Dengaku

Grilled aubergine (eggplant) glazed with a fruity miso sauce.

Wagyu Nigiri

4 pieces of blowtorched A4 Wagyu Nigiri

Vegetarian Okonomiyaki

This is the most famous dish of the Kansai region (Osaka). Traditionally made on a teppan, we have enhanced this pancake with edamame bean.

Salmon Teriyaki or Chicken Teriyaki or Tofu Steak
served with Garlic Rice

Dobin Mushi Soup

A light and refreshing broth of mushroom and seafood. Earthy and refreshing.

Shibuya Style French Toast

Fluffy and decadent French Toast
\$111 per person

A4 Wagyu Sirloin from Japan
Add \$250 per 300g

Maldivian Lobster
Seasonal price per 100g



All prices are in US Dollars and subject to 10% service charge and government taxes.

らーめん

RAMEN

The Soul Food of Japan.

新
汁なし
ラーメン!



淡水海老の汁なしラーメン
(スパイシー海老の油そば)

SPICY PRAWN SOUPLESS RAMEN

Ramen is the soul food of Japan. The harmony of noodle, soup and soup base defines traditional ramen. Soupleless Ramen (Shirunashi Ramen) or Abura Mien has been a microgenre of the ramen world and is a dry noodle dish that provides a flavour intensity beyond soup-based ramen.

This is the perfect ramen for the Maldives! No hot soup to deal with, and the amazing flavour of the giant freshwater prawns shines through the noodles.

\$50



モルジブちゃんぽん

THE MALDIVES CHANPON RAMEN

Piping hot ramen topped with sautéed prawns, vegetables and soft boiled eggs.

\$50

モルジブ産ロブスターの生き作り

MALDIVIAN LOBSTER SASHIMI

LOBSTER SASHIMI IS ONE OF THE MOST DECADENT SASHIMI DISHES IN JAPAN.
ONLY POSSIBLE WHEN LOBSTERS ARE EXTREMELY FRESH.

SEASONAL PRICE PER 100g



All prices are in US Dollars and subject to 10% service charge and government taxes.

SUSHI, SASHIMI & MORE

MAKI 12 PCS

鉄火巻き
Tekka (Tuna) Maki
\$20

しゃけ巻き
Shake (Salmon) Maki
\$20

キムチかっぱ巻き
Kimchi Kappa
(Cucumber) Maki
\$20

海老アボカド巻き
Avocado Prawn Maki
\$20

ツナサラダ巻き
Tuna Salad Maki
\$20

マグロ軍艦 四貫
Maguro Gunkan Maki
4 PCS \$20

スパイシーツナ巻
Spicy Tuna Maki
\$20

まぐろ明太子巻
Maguro Mentai Maki
8 PCS \$30

うなぎ (うなぎときゅうり)
Unagi Maki
8 PCS \$30

握り寿司 NIGIRI 4 PCS

Choose from
まぐろ Maguro
しゃけ Salmon
エビ Ebi
\$20



しゃけの炙り寿司
Shake No Aburi
4 PCS \$25



モルジブ産キハダまぐろの中落ち刺身
TUNA SASHIMI ON THE BONE \$15
Scoop up the most flavourful
Maldivian Tuna Sashimi off the bone with shells!

SASHIMI

まぐろ Tuna Sashimi
8 PCS \$20

しゃけ Salmon Sashimi
8 PCS \$20



天さび手巻き 二本 TENSABI TEMAKI

Envisioned from an engineering side, this temaki was reverse engineered to be able to be rolled with chopsticks and without touching rice. The cold component of the wasabi mayo rice and the warm tempura prawn are fused to create an invisible cloud of wasabi mayo. Enjoy without soy sauce or any other condiments.

2 PCS \$25



いくらの軍艦巻
**SALMON ROE TOPPED SUSHI
(GUNKAN MAKI)**
4 PCS \$40

OUR ORIGINAL DISH

オリーブオイルかけ鯛茶
OLIVE OIL KAKE TAI CHA

\$25

Tai Chazuke is traditionally a bowl of rice topped with Tai Sashimi slices, where hot tea (cha) or broth made from the bones of the Tai fish is poured on the Sashimi. This Nuevo Tai Chazuke replaces the tea with piping hot olive oil. Break the yolk and glaze the fish to find a new flavour combination.

今や世界的に人気のWAGYUブランド、しかし日本産ではなくアメリカ・オーストラリア・スペイン産がほとんどです。当店ではサシにこだわり、洗練された白本産A4ランク和牛を使用しています。

そして和食の技法を心得た職人が心込めてご提供しています。日本産ならではの甘みのあるサ、柔らかさをぜひご堪能ください。

"Wa" means Japanese and "Gyu" means Cattle. When put together it translates to Japanese Cattle. The most prized Wagyu beef is from "Kuroge" cattle, and it is mandatory that they are born and bred in Japan. A5 Kuroge Wagyu is arguably the best beef in the world and there is no disagreement or debate amongst chefs about this topic. It is my belief that the language barrier has resulted in the fraudulent use of this term, that has driven Australian and American meat packers to loosely use this term as a marketing tool.

Over the last fifty years many countries have tried to duplicate the same marbled beef. Some countries imported Wagyu Cattle from Japan as well as semen of Kuroge Cattle to artificially inseminate local cattle. They could never recreate the same richness and splendour of Wagyu. The meat you see bearing the Wagyu label from these countries are their best attempts and a poor substitute for Real Wagyu.

At Nihonbashi, I have abstained from serving such fake Wagyu from the very beginning. I have even come across beef that has Japanese Wagyu fat injected into the meat for added flavour and firmly believe that such processes should be banned. Ingredients are to be respected along with their origins and the word Wagyu should not be abused and ridiculed simply for commercial means.

I often wondered- if I brought a cow from Australia to Sri Lanka and subsequently produce a calf, will that meat qualify as Australian beef? Would I be able to export it to Dubai as "Australian Beef"?

At Nihonbashi, we have been saying **NO to Fake Wagyu since 1995.**



DHONI SUSHI PLATTERS

42 PCS \$90

- まぐろ 握り寿司 | Maguro Nigiri 2 pcs
- 海老 握り寿司 | Ebi Nigiri 2 pcs
- 鮭の炙り寿司 | Shake No Aburi 2 pcs
- 鮭の炙り | Shake (Salmon) Maki 6 pcs
- まぐろ 巻き寿司 | Tekka (Tuna) Maki 6 pcs
- 海老アボカド巻き | Avocado Prawn Maki 6 pcs
- かっぱ巻き | Kappa (Cucumber) Maki 6 pcs
- キムチかっぱ巻き | Kimchi Kappa Maki 6 pcs
- ツナサラダ巻き | Tuna Salad Maki 6 pcs

24 PCS \$55

- まぐろ 握り寿司 | Maguro Nigiri 2 pcs
- 海老 握り寿司 | Ebi Nigiri 2 pcs
- 鮭の炙り寿司 | Shake No Aburi 2 pcs
- しゃけ巻き | Shake (Salmon) Maki 6 pcs
- まぐろ 巻き寿司 | Tekka (Tuna) Maki 6 pcs
- 海老アボカド巻き | Avocado Prawn Maki 6 pcs



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A4和牛炙り寿司
Blowtorched A4 Wagyu Nigiri 4 pcs
\$40

A4和牛サーロインステーキ300g
A4 Wagyu Sirloin Steak
\$250

和牛すき焼きコース(2名様より)
A4 Wagyu Sukiyaki Course (2 guests min.)
刺身または天ぷらの前菜 | Sashimi or Tempura Starter
和牛すき焼き 四枚 | A4 Wagyu (2 slices per person)
Yasai (Vegetables) and other traditional accompaniments
ごはん | Gohan
スープ | Soup
\$110 per person

和牛すき焼き
A4 Wagyu Sukiyaki
和牛すき焼き 四枚 | A4 Wagyu (2 slices)
Yasai (Vegetables) and other traditional accompaniments
\$95 per person

和牛追加 Additional Wagyu (2 slices)
\$85



サンセットコース(2名様)
SUNSET COURSE FOR TWO
\$180

オリーブオイルかけ鯛茶 | Olive Oil Kake Tai Cha
ナスの田楽 | Nasu Dengaku
ジャンボ海老天盛り | Prawn Tempura 5 pcs
鮭の炙り 二貫 | Shake No Aburi 2 pcs
天さび手巻き 二本 | Tensabi Temaki 2 pcs
マグロ軍艦 二貫 | Maguro Gunkan Maki 2 pcs
海老握り 二貫 | Ebi Nigiri 2 pcs
スープ | Soup

DINNER COURSES

3の船盛ディナー
3 DHONI DINNER
\$150

しゃけ 刺身 | Salmon Sashimi 10 pcs
海老天ぷら | Prawn Tempura 5 pcs
野菜天ぷら | Yasai Tempura 8 pcs
まぐろ 握り寿司 | Maguro Nigiri 2 pcs
海老 握り寿司 | Ebi Nigiri 2 pcs
鮭の炙り寿司 | Shake No Aburi 2 pcs
しゃけ巻き | Shake (Salmon) Maki 6 pcs
まぐろ 握り寿司 | Tekka (Tuna) Maki 6 pcs
海老アボカド巻き | Avocado Prawn Maki 6 pcs



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“MAKE YOUR OWN SET”

MEAL PLAN GUESTS ARE ENTITLED TO
“MAKE YOUR OWN SET”
BY CHOOSING
ONE APPETIZER AND ONE MAIN,
OR CAN ENJOY THE TRUE
NIHONBASHI BLUE EXPERIENCE WITH
\$50 NETT RESORT CREDIT
ON À-LA-CARTE.

CHILDREN BETWEEN 12-18
(IF ON THE MEAL PLAN),
MAY PAY \$25 AND ENJOY THE
“MAKE YOUR OWN SET”
OR USE RESORT CREDIT OF
\$25 NETT ON À-LA-CARTE

INCLUDES A SOFT DRINK
OR
ONE BEER
(APPLICABLE ONLY FOR
PAI & AI GUESTS)

COMPLIMENTARY KIDS MEAL

For kids below 12, dining with parents

Kaki Age Tempura
Batter fried thinly cut vegetable

Choose from
Chicken Chahan
(Chicken Fried Rice)
Yasai Chahan
(Vegetable Fried Rice with Egg)
Ebi Chahan
(Prawn Fried Rice)
Kappa Maki
(Cucumber Sushi Roll)

Served with
Miso Soup

野菜と春雨の春巻き
Yasai Harumaki
Vegetable & vermicelli
spring roll.
\$20

APPETIZERS \$10

野菜サラダ
Yasai Salad

A medley of crunchy
vegetables with
Iceberg lettuce.

海藻サラダ

Kaisou (Seaweed) Salad
An assortment of four
colourful varieties of
Seaweed. Crunchy and
nutritious.

枝豆

Edamame
Japanese soybean in
pods, an ideal starter.

ナスの田楽

Nasu Dengaku
A cooked aubergine
(eggplant) served with a
warm miso paste,
a great tannin cutter.

野菜天ぷら

Yasai Tempura
A selection of vegetable
tempura.
(Batter fried vegetables)

鉄火巻き

Tekka (Tuna) Maki 6 pcs
The famous raw tuna roll

しゃげ巻き

Shake (Salmon) Maki 6 pcs
Norwegian salmon roll

キムチかつぱ巻き

Kimchi Kappa Maki 6 pcs
Cucumber roll with
spicy kimchi sauce

海老アボカド巻き

Avocado Prawn Maki 6 pcs
Avocado and cooked prawn roll

ツナサラダ巻き

Tuna Salad Maki 6 pcs
Cooked tuna mixed with
Japanese mayo

スパイシーツナ巻

Spicy Tuna Maki 6 pcs
Chopped Tuna Sashimi and green
chilli, mixed with spicy
aged soy sauce & sesame oil

まぐろ刺身

Tuna Sashimi 4 pcs
Maldivian Tuna Sashimi

しゃげ刺身

Salmon Sashimi 4 pcs
Norwegian Salmon Sashimi



AVOCADO
PRAWN MAKI

CHICKEN TERIYAKI DON

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MAINS \$40

鉄板焼きより FROM OUR TEPPAN

椎茸のバター焼き
Mushroom Batayaki
Shiitake, Eringi, Enoki or Shimeji mushrooms, mixed on availability, tossed with butter and soy, which is a favourite among our vegetarian guests.

お好み焼き
OKONOMIYAKI
Best described as a Japanese pancake hailing from the Kansai region of Japan. Okonomiyaki is filled with cabbage and meat, and is not only healthy but also flavourful. Served with Miso soup.

鶏肉入りお好み焼き
Chicken Okonomiyaki
Made with boneless, skinless chicken. Choose from dark meat and more flavourful leg meat or breast.

野菜お好み焼き

Vegetarian Okonomiyaki
Made with crunchy vegetables and the traditional cabbage base.

シーフードお好み焼
Seafood Okonomiyaki
A dozen prawns mixed into the cabbage base makes this a guest favourite.
+\$10

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DONBURI
Served with Miso soup.

親子丼セット
Oyako Don
The classic, boneless chicken cooked with sweet soy, leek and egg topped on a warm bowl of rice.

チキンカツ丼
Chicken Katsu Don
Panko fried chicken re-cooked with sweet soy, leek and egg topped on a warm bowl of rice.

マグロ丼
Tuna Katsu Don
Panko fried slab of Tuna Katsu Don.

海老天丼セット
Vegetable Tendon
Assorted vegetable tempura on rice with thick tentsuyu sauce.
(With Prawn +\$10)

鳥の照り焼き
Chicken Teriyaki Don
Boneless chicken leg meat cooked in a teriyaki sauce.

鰻の蒲焼き
Unagi Kabayaki Don
Sweet grilled freshwater eel.
+\$10

天ぷら
TEMPURA
Served with Gohan & Miso soup.

野菜の天ぷら
Vegetable Tempura
Vegetables of the day, batter fried to a light crisp, served with a sprig of Curry Leaf Tempura, a Nihonbashi Original.

海老天ぷら
Ebi Tempura
Large black tiger prawns batter fried to a light crisp, served with vegetable tempura and a sprig of Curry Leaf Tempura, a Nihonbashi Original.
+\$10

A4和牛肉餃子
WAGYU GYOUZA
Real Japanese Wagyu is hand-chopped and stuffed into a Gyouza Dumpling.
6 pcs
\$30

カレーライス
JAPANESE CURRY RICE
Served with Miso soup.

鳥カツカレー
Chicken Katsu Curry
Whole slab of dark meat of chicken panko fried with Japanese curry gravy.

マグロカツカレー
Tuna Katsu Curry
Maldivian tuna slivers panko fried with Japanese curry gravy.

野菜カレー
Yasai Curry Rice
Medley of seasonal vegetables with Japanese curry gravy.

エビフライカレー
Prawn Curry Rice
Jumbo prawn panko fried and topped with Japanese curry gravy.
+\$10

てりやき
TERIYAKI
Served with Gohan & Miso soup.

鳥の照り焼き
Teriyaki Chicken
Our Teriyaki sauces are made in-house and smothered on a choice of boneless dark meat or white meat of chicken.

鮭の炙りてり焼き
Shake no Aburi Teriyaki
Marinated for a minute and blowtorched for a few seconds, this Teriyaki keeps the fat of the salmon just melting to be enjoyed.

焼きそば
YAKISOBA
Famous fried noodles of Japan.

ベジタリアン焼きそば
Vegetarian Yakisoba

チキン焼きそば
Chicken Yakisoba

エビ焼きそば
Prawn Yakisoba
+\$10



PRAWN CURRY RICE



OKONOMIYAKI



お味噌汁
MISO SOUP

Miso soup at Nihonbashi is made the traditional way, using freshly made dashi (stock). Both this dashi and the vegetables which go into our miso change daily. While many assume that miso is a totally vegetarian soup, this is not the case as it contains stock made from bonito flakes (skipjack tuna). We would be more than happy to make you vegetarian miso using shiitake stock but please bear with us as this will take a little extra time.

\$10

RICE



おにぎり4個

ONIGIRI 4 PCS

Tuna Salad or Shake (Salmon) Salad

\$20

蟹チャーハン
KANI CHAHAN
(Crab Fried Rice)

Chahan is a ramen restaurant specialty fried rice. At Nihonbashi, Kani Chahan has been our signature dish since 1999. We proudly present it to you in the Maldives, using lavish amounts of fresh Sri Lankan mud crab meat.

\$30



ガーリックライス

GARLIC RICE

Subtly flavoured and sinfully simple garlic rice.

\$20

チキンチャーハン
CHICKEN CHAHAN
Japanese style chicken fried rice.
\$20

海老チャーハン
EBI CHAHAN
Japanese style fried rice made from succulent whole tiger prawns.
\$25

卵入り野菜チャーハン
VEGETABLE CHAHAN WITH EGG
Fried rice with vegetables.
(Served with or without an egg, please specify your preferences.)
\$20

DESSERT

コーヒーゼリー COFFEE JELLY
\$8

和風フレンチトースト
SHIBUYA STYLE FRENCH TOAST
\$20



TEA POTS FOR 2

煎茶 SENCHA GREEN TEA
FROM JAPAN

玄米茶 GENMAICHA TEA
FROM JAPAN
Green tea combined with roasted
brown rice, some grains of
which have popped.
\$8

バタフライピー
&ジンジャーティー
NIHONBASHI BLUE TEA
Butterfly pea flower tea
infused with ginger.
\$8



ENJOY IN YOUR VILLA OR FOR THE FLIGHT BACK!



CHICKEN TERIYAKI BURGER

A 180g juicy chicken patty,
grilled to perfection and
topped with our homemade
teriyaki sauce, mayo, and
crisp lettuce in a special
soft bun.
\$30



SUSHI IN A BOX

20 pcs
Tekka (Tuna) Maki
6 pcs
Shake (Salmon) Maki
6 pcs
Kappa (Cucumber) Maki
6 pcs
Ebi (Prawn) Nigiri
2 pcs
\$40



NON-RAW SUSHI ROLLS

Tuna Salad
2 pcs
Salmon Salad
2 pcs
\$20

SAKE, SPIRITS WINE & MORE

SAKE

SMALL BOTTLES

Josen Mizuno Gotoshi Sparkling (360ml)	\$70
Cowboy Yamahai Junmai-Ginjo (300ml)	\$70
Fisherman Sokujo Junmai Ginjo (300ml)	\$70
Ginrei Gassan Junmai Dai-Ginjo (300ml)	\$95
Shirataki Jozen Junmai Daiginjo (300ml)	\$95

CARAFE & BOTTLE (240ML & 720ML)

Hakutsuru Junmai (240ml)	\$20
Eisen Junmai (240ml)	\$30
Hakutsuru Junmai Dai-Ginjo	\$40 / \$100
Gokyo Junmai (240ml)	\$40
Ginrei Gassan Honjozo	\$40 / \$100
Miyanoyuki Gokujo (720ml)	\$100
Kome Hyappyo Junmai Ginjo	\$70 / \$180
Takaki No Ippin Junmai Daiginjo	\$110 / \$280
Dassai 23 Junmai Dai-Ginjo	\$280

STANDARD (1800ML BOTTLE)

Eisen Junmai	\$280
Hakutsuru Junmai	\$210

WHISKEY & GIN

Nikka Taketsuru Pure Malt (25ml)	\$9
Nikka Japanese Gin (25ml)	\$9
Nikka Whiskey from the Barrel (25ml)	\$10
Nikka Whiskey from the Barrel (500ml)	\$150
Nikka Japanese Gin (700ml)	\$220
Nikka Taketsuru Pure Malt (700ml)	\$240
Lichiko Shochu (720ml)	\$125
Lichika Shachu (25ml)	\$9

LIQUEUR

Choya Yuzu (100ml)	\$15
Choya Umeshu (100ml)	\$15
Shushinkan Yuzu (100ml)	\$15
Shushinkan Umeshu (100ml)	\$15

BEERS

Singha	\$8
Asahi	\$10

HOT BEVERAGES

Green Tea Pot (Hot)	\$8
Green Tea (Cold)	\$5
Short Black	\$5
Long Black	\$5
Blue Tea Pot (Hot)	\$8

WHITES

ITALY

Nihonbashi Pinot Grigio, Italy	\$70
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FRANCE

Joseph Drouhin Macon Bussieres Burgundy, France	\$70
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SPAIN

Pazo Das Bruxas, Albarino	\$70
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AUSTRIA

Weingut Laurenz V. Charming Gruner Veltliner Reserve, Kamptal, Austria	\$90
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NEW ZEALAND

Cloudy Bay Sauvignon Blanc	\$120
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CHAMPAGNE

Ruinart `R de Ruinart` Blanc Champagne, France	\$180
Ruinart `R de Ruinart` Rose Champagne, France	\$280

SPARKLING

Tenuta Ca' Bolani Frizzante Prosecco Veneto, Italy	\$70
Sei Bellissimi Rossini	\$95

SPARKLING BY THE GLASS (150ML)

Sei Bellissimi Rossini	\$20
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REDS

ITALY

Carne Diem Pinot Nero	\$70
Ruffino Chianti DOCG Tuscany, Italy	\$70
Prunotto Dolcetto d`Alba Piedmont	\$90

USA

Erath Pinot Noir Oregon, USA	\$100
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WATERS

Crossroads Still	\$3
Olu Still, 600ml	\$6
Acqua Panna, 750ml	\$9
Olu sparkling, 600ml	\$6
San Pellegrino, 750ml	\$9

USA

Chateau Ste. Michelle Chardonnay Columbia Valley, USA	\$80
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SOUTH AFRICA

Nederburg The Winemasters Sauvignon Blanc, Western Cape, South Africa	\$70
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GERMANY

Schloss Vollrads Riesling Kabinett Rheingau Germany	\$80
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WHITE BY THE GLASS (150ML)

Nihonbashi Pinot Grigio, Italy	\$15
Nederburg The Winemasters Sauvignon Blanc, Western Cape, South Africa	\$15

ROSÉS

Ministry Of Crab Pinot Grigio Blush, Italy	\$70
Studio by Miraval 2020, Provence, France	\$80
Chateau d'Esclans Cotes de Provence	\$90
Whispering Angel Rosé, France	

ROSÉ BY THE GLASS (150ML)

Ministry Of Crab Pinot Grigio Blush, Italy	\$15
Studio by Miraval	\$15

AUSTRALIA

Tolpuddle Vineyard Pinot Noir Coal River Valley, Australia	\$160
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RED WINE BY THE GLASS (150ML)

Carne Diem Pinot Nero	\$15
Ruffino Chianthi DOCG Tuscany, Italy	\$15

SOFT DRINKS

Coca Cola (330ml)	\$5
Coke Zero (330ml)	\$5
Fanta (330ml)	\$5
Sprite (330ml)	\$5
Ramune (200ml)	\$5
Tonic Water (330ml)	\$5
Soda (330ml)	\$5
Ginger Ale (330ml)	\$5
Red Bull	\$8
Orange Juice	\$10

THE ULTIMATE Surf & Turf

THREE HOURS | THREE RESTAURANTS

A progressive dining experience of Chef Dharshan Munidasa's 3 Restaurants at CROSSROADS

Experience Dharshan's Signature Starter at

NIHONBASHI BLUE

OLIVE OIL KAKE TAI CHA

Snapper Sashimi with Hot Olive Oil & Garlic poured over it

Followed by the Iconic Sri Lankan Mud Crab at

MINISTRY OF CRAB

XL (UP TO 1KG) CRAB

Enjoy the iconic Mud Crab flown in from Sri Lanka in our signature preparations Garlic Chilli or Pepper served with our original recipe Garlic Bread

Grand Finale with the Dessert at

CARNE DIEM

CHOOSE YOUR CUT (to share):

400G SIRLOIN

A decadent 2-inch slab of
Sirloin from Westholme,
Australia

8-Rib RACK OF LAMB

OR Tender Lamb Rack from
Maimoa, New Zealand

Both cooked in our unique method in our oven Ignis Maximus at 750°C!

DESSERT (to share):

Crusty French Toast with whipped cream, strawberries and a drizzle of palm sugar syrup

\$500⁺⁺ Per Couple

With Champagne Buggy Pick-up from the resort
(On arrival, the bottle will be transferred to the table)

Choose from



Veuve Clicquot



MOËT & CHANDON

\$420⁺⁺ Per Couple

With a glass of wine per person at each restaurant

\$333⁺⁺ Per Couple

Food only

PRIVATE JET CATERING



Customized Bento boxes & boxed Donburi,
including Real Wagyu Sukiyaki Donburi
and Teriyaki Salmon or Chicken

Make your own Sushi Platters
Choose from Tuna Salad Maki, Avocado Prawn Maki and
Kimchi Kappa Maki

EASY TO EAT & READY TO SERVE.

GOING FISHING?

**BRING YOUR CATCH & LET US
PREPARE YOUR 1ST FISH
FREE OF CHARGE (SASHIMI)**

