

“Omakase is a Japanese phrase that means - I'll leave it up to you.
Respectfully leaving to the chef to decide what is best”

CLASSIC OMAKASE

Tsukemono	Kyuri No Wasabi, Ninji Yasai No Shiozuke, Takuwan (g, a)
Supu	Miso Soup (s, g, a)
Zensai	Prawn And Vegetable Tempura (g, s)
Osushi	Ebi Nigiri, Sake Nigiri, Sake Abacado Uramaki, Spicy Teka Maki, California Uramaki, Eel Tempura Uramaki, Robusutā Sushi (s, g, a)
Mizugashi	Green tea mousse cake Yuzu sorbet with fruit salsa (l, g)

SCR 1,280



PREMIUM OMAKASE

Includes **Classic OMAKASE** and **Otsukuri**

Otsukuri :	Maguro Sashimi, Sake Sashimi, Hamachi Sashimi, Salmon roe
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SCR 1,500

*SCR 220.00 supplement per cover on Full Board and Half Board



ULTIMATE OMAKASE

Includes **Classic OMAKASE** , **Premium OMAKASE**, **Zensai** and **Osushi**

Zensai	Tuna Tataki with Shitake Dressing (g)
Osushi	Maguro Nigiri, Sake Yaki with Orange Miso Glaze, Spicy Spider Uramaki, Ebi Tempura Uramaki (s, g, a)

All Omakase is served with wasabi, pickled ginger and soya sauce

SCR 1,800

*SCR 520.00 supplement per cover on Full Board and Half Board



SAKE

Tokubetu Honjozo	75 ml	Glass	95
Junmai Ginjo (Sparkling)	300 ml	Bottle	495
Honjozo Genshu Sake	300 ml	Bottle	595
Junmai Daijingo	300 ml	Bottle	895
Shiraume Umeshu (Sweet)	75 ml	Glass	195

(a) Alcohol (g) Gluten (s) Shellfish (L) Lactose

All prices are in Seychelles Rupees (SCR) and inclusive 15% government tax and 10% service charge.