

TEPPANYAKI



SAKE

Sake is a traditional Japanese drink made from fermented rice. The foundations of good sake are quality rice, clean water, koji mold and yeast. They are combined and fermented in precise processes that have been refined over centuries.

Shirataki Uonuma Tanrei Junmai

A light flavored Sake from the famous and traditional area of Uonoma, it combines very well with sushi as well as a variety of lighter style dishes. Shirataki uses natural mineral water from the melted snow of the Echigo Yuzawa Mountains in Niigata Prefecture.

Shiokawa Fisherman Sokujo Junmai Ginjo

A fruity Sake with light flavor created to accompany seafood. Often compared to a high quality white wine.

Shiokawa Cowboy Yamahai Junmai-Ginjo Genshu

A soft and refreshing Sake with a slight hint of acidity and a higher alcohol, specially made to accompany Angus and Wagyu beef. Yamahai is a traditional method of making Sake, which creates a more pronounced Umami flavor.

Tochikura Plum Sake Umeshu

Umeshu – is a Japanese liqueur made from steeping ume plums (while still unripe and green) in Sake and sugar. The plums are harvested in Fukui Prefecture, which is famous for its high quality Benisashi plums. A truly unique balance of sweet and sour. This plum Sake is exclusively exported to Maldives.

Shirataki Sparkling Jozen Mizuno Gotoshi

A creation of modern times with well integrated bubbles and a slight sweetness and notes of lychee. Jozen Mizuno Gotoshi, meaning "be like water", symbolizes the purity of the Sake.

Hakutsuru Junmai

This Sake has been brewed using a two hundred and fifty year old traditional method. The result is a well matured, full bodied taste with a delicate earthiness.

Ginrei Gassan Secchu Jukusei Junmai-Ginjo

A fresh and aromatic Sake with a dry and elegant finish. Meltwater from Mount Gassan, the highest peak of the Three Mountains of Dewa which filters down in a process that takes up to four hundred years, emerging at the foot of the mountain, where the Ginrei Gassan brewery is located. This Sake is matured under snow for six months.

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Prices are in USD and inclusive of 10% Service Charge and 16% Government service tax



	PRICE	VI
SMALL SAKE FLIGHT		
Four Different Sakes from the Carafe Selection	51	24
SAKE CARAFE (150ml)		
Shirataki Uonuma Tanrei Junmai	38	21
Shiokawa Fisherman Sokujo Junmai Ginjo	53	21
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	53	21
Tochikura Umeshu Plum Sake	60	29
SAKE BOTTLE (300ml)		
Shirataki Jozen Mizuno Gotoshi Sparkling	93	41
Shiokawa Fisherman Sokujo Junmai Ginjo	93	41
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	93	41
SAKE BOTTLE (720ml)		
Hakutsuru, Junmai, Kobe	96	46
Shirataki Uonuma Tanrei Junmai	154	78
Ginrei Gassan Secchu Jukusei Junmai-Ginjo	154	78
Tochikura Plum Sake Umeshu	282	145

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	PRICE	VI
OTSUMAMI (SMALL BITES)		
Edamame Beans V Served with Sea Salt or Spicy Chili Flakes	9	-
ZENSAI (STARTERS)		
Asparagus Tempura V G Crunchy Green Asparagus with Wafu Dipping Sauce	23	-
Crab Salad S Crab Meat, Mango, Cucumber, Carrot, Sesame Seeds, Avocado, Soya Sauce, Japanese Mayo, and Tobico	23	-
Prawns Tempura S G Crunchy Prawns with Wafu Dipping Sauce	34	-
Vegetables Gyoza V G Mixed Vegetables Dumplings with Spring Onion Ginger Dipping Sauce	23	-
Seafood Gyoza S G Mixed Seafood Dumplings with Spring Onion Ginger Dipping Sauce	25	-
SUPER POKE BOWL		
Tuna Poke Salad S H Marinated Tuna, Seaweed, Japanese Rice, Edamame Beans, Avocado, Mango, Spring Onion, Red Onion	36	-
Salmon Poke Salad S H Marinated Salmon, Seaweed, Japanese Rice, Edamame Beans, Avocado, Mango, Spring Onion, Red Onion	38	-
Velassaru Poke Salad S H Marinated Salmon, Tuna, Prawns, Seaweed, Japanese Rice, Edamame Beans, Avocado, Mango, Spring Onion, Red Onion	40	-

G Gluten **V** Vegetarian **P** Pork **S** Seafood **A** Alcohol **H** Hot **N** Nuts

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SUSHI

	PRICE	VI
House Selection of Sashimi S G Crab Meat, Fresh Cut Tuna, Salmon, Reef Fish, Prawns	46	12
House Selection of Nigiri S G Assorted of Tuna, Salmon, Reef Fish, Prawns, and Pickled Mackerel	46	12
Vegetarian Roll V G Mango, Avocado, Cucumber, Carrot, Asparagus, and Japanese Mayo	27	-
Tuna Nigiri S G Seared Tuna, Served with Plum and Miso Sauce	27	-
Velassaru California Roll S G Crab Meat, Avocado, Sweet Mango, Cucumber, and Japanese Mayo	34	-
Green Dragon Roll S Prawns, Cucumber, Avocado, Japanese Mayo, Eel Sauce, and Salmon Roe	34	-
Maldivian Tuna Roll S H Tuna, Spring Onion, Green Chili, Coconut, Cucumber, Dried Tuna, Cream Cheese with Rihaakuru Sauce	32	-
Dynamite Roll S H Reef Fish, Salmon, Tuna, Chili, Spicy Mayo, Cucumber and Spring Onion	34	-
Velassaru Signature Roll S Crab Meat, Tuna, Reef Fish, Salmon, Avocado, Cream Cheese, Sweet Mango with Wasabi/Mango Sauce	34	-
Spicy Salmon Tempura Roll S H G Cream Cheese, Spring Onion, Spicy Salmon, Avocado, Breadcrumbs, Japanese Mayo	34	-

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	PRICE	VI
UMI (GRILLED SEAFOOD)		
Reef Fish, Served with Teriyaki Sauce S G	48	-
Maldivian Tuna, Served with Japanese BBQ Sauce S H G	50	-
Salmon, Served with Yuzu/Miso Sauce S G N	50	-
Prawns, Served with Lemon/Garlic Sauce S G	69	-
Lobster Tail, Served with Honey Sake Sauce S A G	99	18
Scallops, Served with Yuzu/Miso Sauce S G	63	18
 TOCHI (LAND)		
Wagyu Beef Served with Teriyaki Pepper Sauce H G	126	40
Kushiyaki Beef Served with Japanese Teriyaki Sauce G	54	-
Kushiyaki Lamb Loin Served with Japanese Teriyaki Sauce G	56	-
Kushiyaki Chicken Served with Japanese Teriyaki Sauce G	50	-
 TOCHI AND UMI		
Mixed of Meat and Seafood S G	94	18
Kushiyaki Beef, Kushiyaki Chicken, Maldivian Tuna, Salmon, and Prawn with Teriyaki Sauce		

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BANSO (SIDES)

	PRICE	VI
Grilled Asparagus V G	13	-
Japanese Mushrooms V G	13	-
Medley of Asian Vegetables V G	11	-
Vegetable Fried Rice V G	11	-
Seafood Fried Rice S G	13	-

OKASHI (DESSERT)

Macha Tea Opera Cake G	21	-
Macha Tea Opera with Coffee Ice Cream		
Yuzu Meringue Tart G	21	-
Crispy Meringue, Yuzu Custard and Raspberry Sauce		
Strawberry Carpaccio A	21	-
With Lemon Grass Cream and Orange/Sake Sponge		
Green Tea, Mango and Wasabi Mousse G	21	-
Yogurt, Cream and Grapefruit Jelly		

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