

Celebration Menu

"Indulge yourself with the finest Caviar"

Caviar Royal Beluga	30 grams	USD 280
Caviar Russian Ossetra	30 grams	USD 220
Caviar Transmontanus Sevruga	30 grams	USD 150

All caviar is served with grated egg white and egg yolk, diced shallots and parsley, diced capers, sour cream and home-made buckwheat blinis.

Omakase Menu

Omakase (お任せ) is a phrase that literally means "to entrust".

When choosing Tapasake's Omakase menu, experience a true journey through modern Japanese cuisine.

Indulge in both hot and cold delicious dishes, showcasing the freshest ingredients and a variety of different preparation techniques, carefully selected by our Chef Andrew Bozoki.

From the Sushi Chef

Crispy smoked salmon roll with wasabi mayonnaise,
local yellow fin tuna and reef fish sashimi

Alaskan Black Cod Three Ways

Oven-roasted with yuzu miso / Pan-seared with jalapeño dressing / Black pepper balsamic teriyaki

Char-Grilled Australian Tajima Wagyu Rib-Eye

Green apple and wakame tosazu butter sauce

Australian Blackmore beef Grade Nine – Supplement USD 60 per person

Tropical Fruits Tempura

Coconut red bean sauce

USD 120 per person excluding beverages

Four Course Vegetarian Omakase

USD 75 per person

(V) - Vegetarian Option (A) Contains Alcohol (GF) Gluten-free

All prices are displayed in US dollars and subject to 10% service charge plus applicable GST

❖ New Style Tapas

Our Japanese new-style tapas concept offers the following menu selection, to be enjoyed as pre-dinner tasting dishes.

Edamame (V)	12
Chicken Skewers with Teriyaki Sauce	18
Seafood Spring Roll with Wasabi Mayonnaise	30
Crispy Rice with Spicy Tuna (GF)	15
Vegetable Tacos with Hot Miso (V) (GF)	12
Deep Fried Eggplant Miso (V) (GF)	10
Chicken Wings with Creamy Spicy Sauce	20
Tapasake New Style Sashimi Tacos with Lobster, Tuna, Crab and Salmon	21
Wagyu Beef Tacos with Ponzu Sauce	30
Tuna Tartar with Avocado and Yuzu	22

❖ Sharing Tapas Platter

Make your own selection of five tapas or have our Chef de Cuisine create one for you

Two Guests	50
Four Guests	100

❖ Hot Starters

Norwegian King Crab Leg Steamed with Shiso Salsa (A)	35
Fish Cakes with Spring Onion and Okonomi Sauce	20
Maldivian Lobster Gyoza with Spicy Ponzu Sauce	28
Wagyu Beef Gyoza with Teriyaki Truffle Sauce	30
Foie Gras Chawanmushi	27

❖ Salads

Tapasake Salad with Garlic Yuzu Dressing (V)	18
Seaweed Salad with Tosazu Sauce	20
King Crab Salad with Mango and Spicy Lemon Dressing (A)	34
Green Mixed Salad with Tuna Tataki and Sesame Onion Dressing (V)	22
Baby Octopus Salad with Miso Dressing	20
Warm Mushroom Salad with Yuzu Garlic Dressing (A) (V)	20

❖ New Style Sashimi

All served with chives, ginger, sesame seeds, sesame oil and yuzu soy

Atlantic Salmon	28	Toro	65
Hamachi	28	Local Reef Fish	28
Yellow-Fin Tuna	28	Wagyu Beef	52

❖ Soups

Miso Soup (GF)	18
Seafood Soup	26
King Crab and Egg Soup	26
Chicken Soups with Inaniwa Udon Noodles (A)	16

❖ Tempura

All served with tempura sauce, daikon and ginger purée

Calamari Tempura with Aji Amarillo Aioli	14
Sea Food Kakiage with Tempura Sauce	20
Prawn Tempura	28
Lobster Tempura	65
Mixed Vegetables Tempura (V)	18
Crispy Fried Chicken with Tabasco Mayonnaise	22
Soft Shell Crab Tempura	32
Tempura Dinner for Two	80

❖ Sashimi (GF)

Octopus	22
Local Reef Fish	18
Sweet Prawn	38
King Crab	40
Tasmanian Salmon	20
Toro	68
Hamachi	22
Local Yellow-Fin Tuna	18
Grilled Eel	22
Scallop	24
Sea Urchin (On Availability)	48

❖ Nigiri (GF)

Price per two pieces

Local Yellow-Fin Tuna	16
Tasmanian Salmon	16
Poached Prawn	16
King Crab	24
Sweet Prawn	20
Grilled Eel	16
Salmon Roe	26
Toro	29
Hamachi	16
Octopus	16
Local Reef Fish	12
Scallop	16
Flying Fish Roc	10

❖ Sushi Rolls

Spider Roll (GF)	28
California Roll (GF)	28
Dynamite Roll	20
Vegetarian Roll (V)	16
Crispy Tuna Roll	24
Toro Roll (GF)	48
Tuna Roll (GF)	18
Cucumber Roll (GF) (V)	15
Salmon Roll (GF)	18
Salmon Avocado Roll (GF)	20
Unagi, Wakame and Avocado Roll	26
Chicken, Mango and Cream Cheese Roll	18

❖ Sashimi Platter (GF)

Chef's choice, served with miso soup and rice

Three kind	42
Five kind	62

❖ Sushi Dinner

Chef's choice, served with miso soup

Sushi Dinner <i>Vegetarian sushi roll, five kind nigiri</i>	45
Sushi Dinner Deluxe <i>Spicy tuna roll, seven kind nigiri</i>	85
Sushi and Sashimi Dinner <i>(for two persons)</i> <i>Spider roll, avocado salmon roll, five kind sashimi, five kind nigiri</i>	140

❖ Tapasake Hot Dishes

Local Reef Fish with Jalapeño Dressing (GF)	38
Black Cod Marinated in Sweet Yuzu Miso (GF)	52
Chilean Sea Bass with Buckwheat and Sautéed Mushrooms (A)	48
Grilled Eel with Steamed Rice and Teriyaki Sauce	36
Lobster Stir-Fried with Black Bean and Chili Garlic Sauce (A)	85
Japanese Risotto with Seared Hokkaido Scallops	42
Oven Roasted Duck Breast with Wasabi Salsa, Baked in a Hoba Leaf (GF)	48
Sukiyaki Beef Strip Loin with Mushrooms and Seasonal Vegetables	90
Blackmore Wagyu Beef Hot Rock with Onion Sesame Salsa and Ponzu (120 Gm)	105
Char-Grilled Wagyu Rib-Eye with Den Miso Anticucho Sauce (A)	90

❖ From the Grill

Choice of Teriyaki, wasabi pepper (A) or anticucho sauce (A)

Corn Fed Chicken Breast	40
Lamb Chops	52
Tasmanian Salmon	48
Blackmore Wagyu Beef Striploin (120 grams)	105
Prawns (four pieces)	58
Wagyu Beef Tenderloin	90

❖ Toban Yaki (A)

All Toban can be prepared without alcohol

Mixed Mushrooms (A) (V)	32
Wagyu Beef Tenderloin (A)	90
Mixed Seafood (A)	52
Tofu (A) (V)	32

❖ Live Maldivian Lobster

Preparation per lobster

USD18 per 100gm (minimum 1 piece)

Sashimi (GF)	
Tempura	
Sautéed with Yuzu Garlic, Mushroom, Chili and Asparagus (A)	
Grilled with Three Sauces on the side	

❖ Side Dishes

Vegetable Fried Rice (V)	15
Egg Fried Rice	16
Steamed White Rice (GF) (V)	10
Green Tea Soba Noodles with Cold Soba Sauce (V)	16
Stir-Fried Udon Noodles with Vegetables (V)	20
Vegetables (GF) (V)	16

❖ Desserts

Chocolate Fondant Bento Box with Green Tea Ice Cream (GF)	24
Yuzu Cheesecake with Pandan Ice Cream	22
Chocolate Fingers with Black Sesame Ice Cream and Coconut Lychee Sago	26
Tropical Fruit Platter (GF) (V)	14
Mixed Fruit Tempura with Calpis Ice Cream	16
Tapasake Dessert Platter for Four (A)	120

❖ Home-made Ice creams and Sorbets (GF) USD 6 per scoop

Ice Cream

White Sesame Seed
Chocolate
Vanilla
Strawberry
Green Tea
Pandan Leaf
Black Sesame Seed
Red Bean

Sorbets

Lychee
Lime and Sake (A)
Green Apple and Wasabi
Coconut