

## TAPAS & TACOS

Edamame (Salted or Spicy) 16

Crispy Rice, Creamy Spicy Tuna, Scallion 35

Wagyu Beef Tacos, Onion Ponzu, Garlic Chips 41

Truffle Potato Croquettes, Aji Amarillo Mayo, Truffle, Coriander 26

Spicy Tuna Miso Tacos, Cilantro, Crispy Garlic 29

## RAW

Maguro – Yellowfin Tuna 22 25

Unagi – BBQ Eel 20 23

Hamachi – Yellowtail 22 25

Local Reef Fish – Catch of the Day 15 17

Shake – Atlantic Salmon 21 27

\*\* Toro – Blue Fin Tuna Belly 57 79

\*\* Hokkaido Scallop 21 31

## Nigiri Sashimi

Yellowtail Jalapeño, Yuzu Soy, Truffle Oil, Garlic Purée, Cilantro 31

New Style Sashimi Salmon, Yellowfin Tuna, Yuzu Soy  
New Style Oil, Sesame Seed, Chives 29

New Style Nigiri Tuna, Salmon, Yuzu Soy  
New Style Oil, Sesame Seed, Chives 28

Japanese Wagyu Beef Nigiri, Foie Gras, Truffle Teriyaki 39

## MAKI

Avocado Maki 22 Yellowfin Tuna Maki 26

Cucumber Maki 20 Salmon Maki 28

## ROLLS

Dynamite-Tempura Prawn 43  
Avocado, Cucumber, Tobiko, Aji Amarillo Mayo

Spider-Soft Shell Crab 45  
Chives, Cucumber, Avocado, Sweet Miso

Crispy Maguro Tanuki 44  
Takuan, Cucumber, Sesame Seed, Jalapeño, Spicy Mayo

Seared Salmon, Truffle Salsa 45  
Avocado, Wasabi Mayo

California 43  
Crab Meat, Tobiko, Cucumber, Avocado, Wasabi Mayo

## SOUP

Traditional Miso Soup, Wakame, Spring Onions, Tofu 26

Spicy Seafood Soup, Seafood, Mushrooms 28

## APPETISERS

\*\* Australian Wagyu Beef Tataki, Onion, Garlic Ponzu Dressing 78

Maguro Tartare, Yuzu Avocado, Tobiko Micro Greens 33

Warm Mushroom Salad, Yuzu Garlic Dressing 32

EAU Bar Caesar Salad, Prawns, Crispy Rice Crouton, Parmesan Shavings,  
Creamy Truffle Dressing, Crispy Shiitake Mushroom 39

## TEMPURA

Tempura-Style Udon, Mixed Vegetables, Prawns, Tempura Sauce 41

\*\* King Crab Leg Tempura, Watermelon, Jalapeño, Japanese Sweet and Sour Dip 58

Kataifi-Rolled Hokkaido Scallops, Yuzu Truffle Dressing,  
Freshly Shaved Truffles 38

## MAIN COURSE

\*\* Yuzu Honey Miso Glazed Black Cod, Hajikami Ginger, Pickled Radish 69

\*\* Sous Vide Rack of Lamb, Shiitake Potato Croquettes 78

\*\* Pan-seared Chilean Seabass, Shiso Chili Salsa 63

\*\* Australian Wagyu Beef Hobayaki, Exotic Mushrooms, Spicy Miso Glaze 88

\*\* Japanese Saga Wagyu Beef Flambé, Japanese Style Risotto,  
Goma Dip, Truffle Teriyaki Dip 158

## PLANT-BASED

Vegetable and Takuan Spicy Miso Tacos, Crispy Garlic Chips, Cilantro 22

Nasu Miso, Edamame, Sesame Seeds, Miso Glaze 34

Tofu Steak, Vegan Teriyaki, Sautéed Garlic Spinach, Asparagus, Mushrooms 38

## SIDE DISHES

Mixed Vegetables, Garlic and Egg Fried Rice 14

Mixed Vegetables, Chilli, Garlic 18

Japanese Steamed Rice 12



Fish



Vegetarian



Soy



Dairy



Shellfish



Gluten



Egg



Nut

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance. Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.

\*\* Not Included in the Half Board and Full Board Meal Plan. 50% discount applies

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