

## Celebration Menu

*French Luxury Gastronomy*

*Sturia Oscietra - \$395 per 30 grams*

*Sturia is the flagship brand of Sturgeon – the leading French caviar producer. The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France. It produces around 12 tons of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy's international influence.*

*Discover the legend of this great delicacy with Sturia!*

*Lightly salted, which releases all of its long hazelnut flavours on your palate. The Sturia caviar range offers a wide variety of sensations and fresh, natural flavour of a remarkable product.*

*Caviar is served with grated egg white and egg yolk, diced shallots and parsley, lemon, white onion, diced capers, sour cream and homemade 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 dishes, showcasing the freshest ingredients and a variety of different preparation techniques, carefully selected by our Chef Charles Colebrooke.*

### **From the Sushi Chef**

Chirashi roll with ikura, local yellow fin tuna and reef fish sashimi

\*\*\*\*

### **Black Cod Three Ways**

Oven-roasted with yuzu miso, pan-seared with jalapeño dressing, black pepper balsamic teriyaki

\*\*\*\*

### **Char-grilled Australian Wagyu Rib-eye**

Fried leeks and teri-cucho sauce

\*\*\*\*

### **Green Tea Crème Brûlée**

Vanilla ice cream

*\$180 per person excluding beverage*

## Four Course Vegetarian Omakase

*\$95 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*

## ❖ Tapas

*Our Japanese 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)	16
Flash fried eggplant miso (V) (GF)	12
Chicken wings with creamy spicy sauce	22
Tuna tartare with avocado and yuzu	24

## ❖ Tacos

*Sauces: tomato salsa, ponzu, hot miso or chefs sauce selections*

---

Tuna, salmon, crab, lobster	24
Wagyu	30
Vegetable (V)	12

## ❖ Sharing Tapas Platter

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

---

Two Guests	60
Four Guests	120

## ❖ Hot Starters

---

Norwegian king crab leg steamed with shiso salsa (A)	55
Local reef fish cakes with spring onion and okonomi sauce	20
Maldivian lobster gyoza with spicy ponzu sauce	30
Wagyu beef gyoza with teriyaki truffle sauce	32
Trio of black cod	50

## ❖Salad

---

King crab salad with mango and spicy lemon dressing (A)	60
Tapasake salad with garlic yuzu dressing (V)	18
Mixed seaweed salad with tosazu sauce (V)	22
Baby octopus salad with miso dressing	25
Warm mushroom salad with yuzu garlic dressing (A) (V)	20
Sashimi salad with onion soy dressing	40
Spinach salad with yuzu vinaigrette (V)	20

## ❖New Style Sashimi

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

---

Toro	88	Local reef fish	28
Tasmanian salmon	28	Silken tofu and roma tomato (V)	26
Hamachi	28	Wagyu beef	52
Yellow-fin tuna	28		

## ❖Soup

---

Miso soup (GF)	18
Spicy miso soup	20
Seafood soup	29
King crab and egg soup	32
Chicken soup with inaniwa udon noodles (A)	30

## ❖Tempura

*All served with tempura sauce, daikon and ginger purée*

---

Calamari tempura with aji amarillo aioli	18
Prawn tempura	35
Lobster tempura	65
Mixed vegetable tempura (V)	19
Crispy fried chicken with tabasco mayonnaise	24
Soft shell crab tempura	32
Rock shrimp tempura	42
Tempura dinner for two	100

## ❖ Sashimi

5 pieces per portion

Octopus	22
Local reef fish	18
Sweet prawn	38
King crab	42
Tasmanian salmon	23
Toro	85
Hamachi	29
Local yellow-fin tuna	19
Grilled eel	24
Scallop	24
Sashimi selection (3 kinds) <i>Local tuna, salmon and white fish</i>	42
Sashimi selection (5 kinds) <i>Local tuna, salmon, white fish, scallop, sweet prawn</i>	58

## ❖ Nigiri

2 pieces per portion

Local yellow-fin tuna	19
Tasmanian salmon	17
King crab	24
Sweet prawn	20
Grilled eel	17
Salmon roe	26
Toro	45
Hamachi	16
Octopus	16
Local reef fish	12
Scallop	16
Flying fish roe	10
Nigiri selection (6 kinds) <i>Tuna, salmon, white fish, scallop, sweet prawn, salmon roe</i>	45

## ❖ Signature Roll

Toro and black truffle <i>Toro, truffle, chives, tanuki, sesame</i>	56
Spider (GF) <i>Soft shell crab tempura, wasabi tobiko, cucumber, chives, avocado, wasabi mayonnaise, mustard miso</i>	29
California (GF) <i>King crab, cucumber, avocado, sesame, wasabi mayonnaise</i>	38
Spicy hamachi <i>Hamachi, pickle cucumber, tanuki, spicy hot miso</i>	24
Dynamite <i>Prawn tempura, tobiko, avocado, cucumber, aji amarillo mayonnaise, unagi sauce</i>	24
Crispy tuna <i>Yellow fin tuna, tanuki, chive, takuang, spicy mayonnaise, micro herbs</i>	26
Crispy seared salmon <i>Salmon, avocado, wasabi salsa, yuzu miso, sesame</i>	23
Unagi and egg <i>Roasted eel, egg, avocado, yamagobo, sesame, eel sauce</i>	26
Vegetarian (V) <i>Asparagus tempura, shiitake, carrot, cucumber, avocado, sesame</i>	16

## ❖ Traditional Roll

Cucumber maki (GF) (V)	15
Avocado maki (GF) (V)	15
Tuna maki (GF)	18
Salmon maki (GF)	18
Toro maki (GF)	53

## ❖ Omakase Sushi Platter

Sashimi three kinds	180
Nigiri selection	
Spider roll and spicy hamachi roll	

## ❖ Tapasake Hot Dishes

---

Local reef fish with ginger salsa	40
Black cod marinated in sweet yuzu miso (GF)	56
Chilean sea bass with crumbled miso (A)	60
Grilled eel with steamed rice and teriyaki sauce	36
Lobster stir-fried with soy wasabi (A)	95
Japanese risotto with seared hokkaido scallop	48
Oven roasted duck breast with wasabi salsa, baked in a hoba leaf (GF)	52
'Sukiyaki' Kagoshima beef strip loin with mushroom and seasonal vegetable	120
Kagoshima beef hot rock with onion sesame salsa and ponzu (120gm)	125
Char-grilled Wagyu rib-eye with tosazu butter	100

## ❖ From the Grill

*Choice of teriyaki, wasabi pepper (A) or anticucho sauce (A)*

---

Corn-fed chicken breast	42
Lamb chop	52
Tasmanian salmon	48
Prawn (4 pieces)	58
Kagoshima beef striploin (120gm)	125
Wagyu beef tenderloin	90

## ❖ Toban Yaki (A)

*All toban can be prepared without alcohol*

---

Mixed mushroom (V)	32
Wagyu beef tenderloin	90
Mixed seafood	52
Tofu (V)	32
Vegetable (V)	32

## ❖ Live Maldivian Lobster

*Preparation per lobster*

*\$18 per 100gm (minimum 1 piece)*

---

Sashimi (GF)
Tempura
Sautéed with yuzu garlic, mushroom, chilli and asparagus (A)
Grilled with three sauces on the side

## ❖ Side Dishes

---

Steamed white rice (GF) (V)	10
Vegetable fried rice (V)	16
Egg fried rice	16
Green tea soba noodles with cold soba sauce (V)	16
Stir-fried udon noodles with vegetable (V)	20
Seasonal vegetable ( <i>sautéed, grilled or steamed</i> ) (GF) (V)	16
Baked mushroom (V)	16

## ❖Desserts

---

Chocolate fondant bento box with green tea ice-cream (GF)	25
Yuzu cheesecake with pandan ice-cream	22
Chocolate fingers with choice of ice-cream and coconut lychee sago	28
Tropical fruit platter (GF)	20
Mochi ice cream selection (3 flavours)	24
Tapasake “WOW” dessert platter for 4 people (A)	120

## ❖Homemade Ice-cream and Sorbet (GF)

---

*\$4 per scoop*

### Ice-cream

White sesame seed

Chocolate

Vanilla

Strawberry

Green tea

Pandan leaf

Black sesame seed

Red bean

### Sorbet

Lychee

Lime and sake (A)

Green apple and wasabi

Coconut