

## To Start/ Cold.....

### Johara Sushi/sashimi platter ○

Selection of sushi/ sashimi/ maki rolls/ spicy tuna, traditional condiments  
Vegetarian option available (V)

\$ 33

### Kaiso salad ○

Soft Shell crab, seaweed, crispy lettuce, vegetables, edamame beans, yuzu vinaigrette  
Vegetarian option available (V)

\$ 30

### Sichuan Cucumber Salad (spicy) (V) (S) ○

Sliced cucumbers, julienne of vegetables, spicy chilli dressing

\$ 25

### Green asparagus salad

Black Angus beef striploin, chillies, red peppers

\$ 40

### Asian prawn and chicken salad

Chinese cabbage, radish, carrots and candied cashew nuts

\$ 30

### Maldivian Lobster salad

Grilled asparagus, carrots, spring onions, yuzu truffle vinaigrette

\$ 60

## To Start/ Hot.....

### Seafood soup

Scallops, organic tofu, shitake mushrooms and pak choi

\$ 30

### Peking duck spring roll

Served with sweet chilli sauce and soy sauce

\$ 30

### Chicken Manchurian

Tempura fried corn fed chicken breast, garlic, coconut and green onions

\$ 25

### Big bowl soup

Beef won ton, egg noodles, Asian vegetables

\$ 25

### “Johara Tempura” (S)

Maldivian lobster, king prawn, soft shell crab, green asparagus, soy – ginger sauce

\$ 50

### Foie Gras and scallops (S)

Black truffle, edamame, roasted pine nut's

\$ 50

## Shabu – Shabu

*Shabu-shabu was introduced in Japan in the 20th century with the opening of the restaurant "Suehiro" in Osaka, where the name was invented. Its origins are traced back to the Chinese hot pot known as shuan yang rou.*

### **Choice of Shabu Shabu.....**

Beef

Prawns

Prawns/ Beef

Lobster

### **Choice of broth.....**

Chicken

Beef

Miso

### **Condiments.....**

Konbu dashi, assorted mushrooms, selection of Asian vegetables

Sweet chili sauce, soya sauce and wasabi

For two person

\$140

All prices quoted are in US\$ and is subject to 10% Service Charge and prevailing government taxes  
(V)Vegetarian Options, (A)contains Alcohol, (N)contains Nuts, (P)contains Pork, (D)is Diabetic Friendly, (S)Signature Dish  
Should you have any special dietary requirements or allergies, please do advise your server.

## To Continue.....

### Chop Suey (V)

Seasonal vegetables, bamboo shoots, Chinese cabbage, oyster sauce

\$ 30

### Fried tofu “Napanyake style” (V)

Tempura fried tofu, broccolini, carrots, Chinese cabbage and napanyake sauce

\$ 30

### Venison seared

Crispy ginger, cabbage, roasted garlic, pink peppercorns, oyster sauce

\$ 55

### Salmon poached ○

Wasabi soya sauce, bean sprouts salad

\$ 40

### BBQ pork belly (P)

Red and white onions, pak choi, BBQ sauce

\$ 45

### “Black cod Miso” (S) ○

Wild hibiscus, snow pea shoots, yuzu miso cream

\$ 55

### Black tiger garlic prawns

Ginger, chillies, spring onions, soy sauce

\$ 65

### Sesame crusted lamb loin

Organic tofu, lime jelly, lamb jus

\$ 50

### Cashew chicken (N)

Edamame beans, cashew nuts, spring onions, harissa sauce

\$ 45

### Maldivian stir fried reef fish

Green peas, red and white onions, Roma tomatoes, chillies

\$ 40

### Asian steamed fish

Sautéed vegetables, garlic, spring onions, soy sauce  
For two person

\$ 100

### “Maldivian Lobster” (S)

Lobster preparation  
Minimum Per 100gm \$ 15

Sunomono cucumber salad, wakame seaweed, iberico ham

Or

Sauteed with yuzu garlic, mushroom, chilli asparagus

Or

Grilled with 3 sauces on the side

All Main course dishes served with one side dish of your choice

## Side Dishes

White steamed rice

Japanese rice

Vegetable fried noodles

Vegetable fried rice

Broccolini, mushrooms, oyster sauce

All side dishes at \$ 6 each

## To finish.....

### Singapore soup (N) ○

Sago, fruits, coconut sorbet

\$ 22

### Pineapple tempura

Chocolate-chilli espuma, passion fruit

\$ 28

### Lychee lemon grass crème brûlée

Mandarin Sorbet

\$ 22

### Mango lime granite (A) (N) ○

Vanilla marinated Pineapple, caramelized cashew nuts

\$ 28

### Wild summer (S) (N)

Apple cucumber salad, honey parfait, mint pesto, balsamic

\$ 30

### Asian fusion (A) (N)

Pandan rice soufflé, yoghurt mousse, candied figs

\$ 25

### Seasonal fruit platter ○

\$ 18

### Johara Dessert platter for 4 sharing

\$ 70