Welcome to Zen, Our interpretation of some classic Japanese dishes, in a relaxed area overlooking the Laamu atoll, Guest on full and half board please enjoy one Appetizer, Entrée and Dessert

## 寿司

Sushi

握り寿司

Three pieces per portion

NIGIRI ...

Hand Pressed Sushi shaped with sushi rice and wrapped in seaweed that Chef Hermes presses into a small bite size pieces

Tuna <b>¾</b>	Yellowtail	Eel	Reef fish 💥
8.00	8.00	12.00	8.00
Squid 💥	Prawn	Octopus 💥	
10.00	12.00	12.00	

## 炙り寿司

Three pieces per portion

### ABURI (Broiled) \*\*\*

Aburi sushi consists of nigiri sushi with a fish topping that is partly served grilled and partly raw

Tuna 💥	Eel	Squid 💥	Reef fish 💥
10.00	14.00	10.00	10.00

巻物 MAKIMONO (Roll) Specialty rolled sushi	Eight pieces per portion
THE DRAGON 💥 Prawn, eel, avocado and tempura crisps	25.00
RAINBOW ROLL Crab, shrimp, tuna, salmon, avocado	25.00
CALIFORNIA ROLL Crab, cucumber avocado and tobikko	20.00
SPIDER ROLL // Soft shell crab tempura with spicy aioli	20.00
SPICY TUNA ROLL // 💥 Tuna, spring onion and tempura crisps	20.00
ZEN ROLL Cream cheese, asparagus, tempura prawn, gouda	20.00
GREEN VEGGIE ROLL   Grilled mixed green vegetables	18.00

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手巻き寿司 TEMAKI ZUSHI (Hand roll) Cone shape hand roll	Two pieces per portion
CRISPY CALIFORNIA TEMAKI Crab, avocado, cucumber, tobikko and tempura crisp	22.00 os
PRAWN TEMPURA TEMAKI Prawn and Avocado	20.00

## 刺身

Three pieces per portion

## Sashimi \*\*\*

Sashimi is a delicacy consisting of raw seafood sliced into thin pieces (Or leave it to us to put it together a mix of our freshest sashimi Three types USD 30)

Tuna 🎇	Squid 🕱	Reef fish	Yellowtail
10.00	10.00	8.00	14.00



## 🌽 Vegetarian 🦊 Spicy 🛞 Local and organic ingredients 🔥 Healthy Cuisine All prices are in US dollars and are subject to 10% service charge and 12% GST



#### **Tartar**

TUNA TARTAR CONE ** Two pieces per portion Spicy raw tuna in sesame miso cones with tobiko	20.00
DIVER SCALLOP Simply prepared with dashi caviar, miso ponzu and furikake	20.00

## 寿司ボート

## Sushi Boat

Sharing boats of Sushi & Sashimi Designed for 2 people

MAAMENDHOO BOAT Sashimi - Tuna & Reef Fish Maki - Cucumber, California & Spicy Tuna Nigiri - Yellow tail	40.00
HITHADHOO BOAT Sashimi - Tuna, Squid & Yellow tail Maki - California & Rainbow (Tuna, Reef fish, Crab & Avocado) Nigiri - Shrimp	50.00
GAADHOO BOAT Sashimi - Tuna, Reef Fish, Yellow tail & Scallop	60.00

# 天ぷら

Maki - Spider and Zen roll Sushi - Shrimp & Tobikko

Tempura

#### シーフード

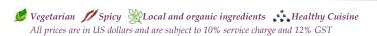
SEAFOOD Three pie		eces per portion	
Prawn	Squid 💥	Reef fish	Soft shell crab
10.00	10.00	8.00	18.00

野菜 VEGETABLES・		Three piec	es per portion
Eggplant 8.00 Pumpkin 8.00 Baby corn 8.00	Mushroom 8.00  Sweet potato 8.00  Broccolini 8.00	Bell pepper 8.00 Asparagus 8.00	Zucchini 8.00 Daikon 8.00
ZEN CREAM CH	EESE TEMPURA		12.00
SHRIMP TEMPU Spicy mayo, corn tacc			20.00

## サラダ

## Salads ...

DRUNKEN ICEBERG "WEDGE"   Tomato, avocado, crisp furikake, Japanese dressing	15.00
CLASSIC ORGANIC LEAVES & SCARROLL CARROLL	15.00
ZEN SEAWEED SALAD Toasted sesame dressing	20.00





## 前菜

## Hot Starter Dishes

MISO SOUP ••• Miso soup with Wakame, spring onion and tofu	16.00
ZEN BROTH W Prawn, reef fish and mixed vegetables in dashi broth	22.00
ASARI MISO SOUP Clams, scallions, Udon noodles	25.00
GYOZA Chicken and prawn dumpling with black vinegar and chili sauce	30.00

## メインコース

## Hot Dishes

### YAKI UDON \*\*\*

Your selection from below served stir-fry style with shredded vegetables With your choice of main event

Salmon	Beef	Chicken	Tofu
45.00	40.00	36.00	34.00

## MUSHI ZAKANA 💥

40.00

Poached Sea bream fillet of the day with Nitsuke sauce and miso butter sauce Served with steamed vegetables and rice

#### SEARED MULWARRA BEEF FILET 40.00

Rare seared Beef filet with soy, Sesame & pink Peppercorn sauce

Dessert	
MOCHI Chocolate, red bean and green tea ice cream tasting	20.00
FURUTSU 💥 💆 👶 Selection of seasonal fruits with melon sorbet mochi	20.00
MATCHA GREEN TEA ROLL	20.00
KOKONYUTTO SAGO PUDDING 🔥 💥 🏓	20.00

Sago and mango coconut pudding, green tea truffles, mango coulis



