

soups

- Mushroom Miso (SF) (V)** 21
Miso broth, wild mushrooms, tofu, kaiso mix seaweed, baby veggies, negi.
- Kaninabe (SF)** 22
Crab meat, egg drop, seaweed, Chinese cabbage, sesame oil.
- Ramen Noodle (SF) (G) (V)** 22
Ramen broth, Maldivian reef fish, udon noodles, bok choy, katsuobushi, negi.

starters

- Reef Fish Ceviche (SF)** 21
Freshly caught Maldivian fish infused with coconut milk, fresh coconut, tomato salsa, coriander.
- New Style Sashimi (SF) (G)** 22
Hamachi, tuna, salmon, ginger, chive, crispy daikon, smoked sesame oil, ponzu sauce.
- Black Angus Beef Tataki (G)** 35
Rare beef, cherry tomato, jalapeno, Peruvian corn, sweet potato, sesame seeds, negi, ponzu sauce.
- Japanese Gyosa (G)** 25
Marinated prawn, foie gras, dumpling wrappers, ponzu sauce and crispy garlic.

tempuras and textures

- Crab Spring Rolls (SF) (D)** 25
Crab meat, togarashi mayonnaise, tentzuyu sauce, crispy noodle, green tea, nori, furikake.
- Prawn Tempura (SF) (D)** 25
Tiger prawns, togarashi mayonnaise, tentzuyu sauce, crispy noodle, enoki tempura.
- Soft Shell Crab Tempura (SF) (D)** 25
Soft shell crab, tentzuyu sauce, togarashi mayonnaise, crispy noodle, enoki tempura.
- Shoyu Scallop (G)** 31
Seared scallop, green pea puree, red bell pepper confit, butter shoyu garlic, baby vegetables, unagi crumble.
- Gyukatsu (G) (D)** 35
Wagyu beef cutlets, panko breadcrumbs, soya ginger reduction.

main course “yaki’s”

- Slow Cooked Duck Leg (G)** 30
Sous vide duck leg, sweet purple potato, baby veggies, honey kaeshi sauce.
- Saiko Yaki Black Cod (SF)** 35
Marinated black cod fish, baby bok choy, lotus root, hajikhami, miso sauce.
- Nambanzuke (SF) (G)** 35
Marinated tiger prawns, unagi sauce, unagi crumbles, pea puree.
- Agedashi Tofu (V) (VG)** 35
Deep fried tofu, dashi soya reduction, grilled wild mushrooms, baby veggies, negi.
- Kohitsuji Yaki (G)** 45
Marinated lamb rack, wasabi potato, baby vegetables, potato purée, teriyaki sauce

sides

- Bodumas Garden Salad (V) (VG)** 10
Mixed greens, pomegranate, cucumber, baby radish, yuzu soya garlic dressing.
- Green Bean Shirae (V) (VG) (G)** 10
White miso, tofu, gomae sauce, roasted sesame.
- Steam rice (G)** 10
Thai jasmine rice.
- Japanese Fried Rice (G)** 12
Garlic egg fried rice, soya, aonori, crispy garlic.
- Bodumas Vegetables (V) (VG)** 12
Baby bok choy, rainbow carrot, green bean, color cauliflower, seaweed, su miso sauce.

desserts

- Fluffy and Jiggly Japanese Cheese Cake** 18
Macha Green Tea Mochi Ice Cream, Fruit Compote
- Raspberry Lychee Cremeux** 18
Raspberry crème, lychee cremeux, strawberry consomme, chanthilly cream
- Tropical Season Exotic Cut Fruit** 18
- Raimutaruto** 21
Crisp meringue, almond pate sable, forest berry sorbet, lime chibous crème
- Green Tea Infused Black Forest** 21
Cherry Compote, Vanilla Cream, Fresh Berries
- Kuroguma Mirufiyu** 21
Reverse puff pastry, kuroguma mousseline, raspberries, vanilla ice cream

chef's specials

The items are charged separately from the dishes included in your All Inclusive Meal Plan.

Bodumas Signature Sushi Platter A	35
Bodumas Signature Japanese Sushi Platter P	51

nigiri sushi

Tasting for two (Sf) (5 kinds, 10 pieces) (1 portion, 2 pieces)	63
Avocado avocado (V) (VG)	13
Tamago sweet egg (V)	13
Tai reef fish	13
Ika squid	13
Unagi bbq eel	13
Ebi prawn	13
Sake salmon	13
Maguro tuna	13
Tako octopus	13
Hamachi yellow tail tuna	13
Hotate scallop	13

sashimi

Tasting for two (SF) (5 kinds, 10 pieces) (1 portion, 3 pieces)	51
Maguro tuna	15
Tai reef fish	12
Ika squid	15
Ebi prawn	17
Unagi bbq eel	17
Tako octopus	17
Hotate scallop	17
Hamachi yellow tail tuna	17
Sake salmon	17

makimono sushi

Tasting for two (SF)(G)(D)(S) (3 kinds, 12 pieces) (1 portion, 4 pieces)	51
California Roll (G) (SF) (D)	18
Crab meat, mayonnaise, sesame seed, avocado, cucumber, ebi prawn, orange tobiko.	
Spider Roll (SF) (D)	18
Soft shell crab, cucumber, avocado, crab meat, spicy mayo, sesame seed.	
Crispy Spicy Tuna Roll (SF) (D)	18
Tuna, tempura flakes, spicy mayonnaise, avocado, furikake.	
Yasai Futomaki (V)	18
Avocado, cucumber, asparagus, carrot, micro baby herbs, iceberg, sesame toast.	
Dragon Roll (G) (SF) (D) (SF)	22
Crab stick, cos lettuce, avocado, smoked eel, teriyaki sauce.	
Rainbow Roll (SF) (D) (G)	22
Avocado, salmon, tuna, cream cheese, mayonnaise, black tobiko.	
Bodumas Signature Hanaakuri Roll (SF)(D)(G)	27
Maldivian lobster, tuna, unagi, foie gras, thin omelette, curried mayonnaise, tempura bits, squid ink mayonnaise	

main course

Noonu Atoll Fresh Lobster - per 100 gm	19
Freshly caught local lobster, grilled, thermidor or sashimi style as per your preference served with side salad and steamed vegetables	
Wagyu Striploin MB 4-5	99
180 gm Premium Wagyu steak with soya garlic butter, teriyaki sauce served with side salad and steamed vegetables	

Food indicated with A are part of the All-Inclusive meal plan

Food indicated with A & P are part of the platinum All-Inclusive meal plan

(V) vegetarian / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in US dollars and subject to 10% service charge and 16% GST.