



Fresh Catch of the day

We hand-picked local Maldivian fish from atoll fisherman on a daily basis to create the essence of Japanese cuisine maki, nigiri, and sashimi.

- | | |
|--|-----------|
| Sashimi - 4 pcs | 12 |
| Sushi nigiri - 3 pcs | 13 |
| Sushi maki roll - 4 pcs | 13 |
| Bodumas Signature Sushi Platter A | 35 |
| 4 pcs nigiri, 6 pcs sashimi, 6 pcs maki roll
Sharing for 2 person | |
| Premium Japanese Fish Platter P | 51 |
| Hamachi, unagi, patagonian tooth fish
4 pcs nigiri, 6 pcs sashimi, 6 pcs maki roll.
Sharing for 2 person | |

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

Please notify your server if you have any food intolerances or allergies.



bouillon dashi

Rich dashi broth (SF) (G)

Mix Japanese mushroom, bean sprout, baby veggies, thin slice beef, crispy garlic ginger

Creamy dashi (SF) (G)

Salmon broth, egg drop, scallion, sweet corn, ginger, crispy garlic, bok choy

starter

Seafood ceviche (SF)

Smoked Prawn, squid, octopus, Tiger milk, Aji Amarillo, finger lime, yuzu gel, green apple, jalapeno, salmon roe, choclo corn

Maguro tiraditos (SF)(G)

Slice thin Maldivian tuna, miso ponzu, avocado, jalapeno, sweet potato, green oil

Soft-shell crab (SF) (G) (D)

Crispy soft-shell crab, glaze Aromatic garlic soya, flavor gomae mayo, corn shell, parmesan cheese

Tori katsu (G) (D)

Marinated Minced chicken, panko bread crumb, duck egg puree, gochujang mayo, bonito flakes, chives

Beef Tsukune (G) (D)

Japanese Style Black Angus Beef Meat Ball Skewer
Sisho Mayo, Crispy Onion Truffle Essence

main course

Bodumas bento (SF)(G)

Marinated grill prawn, tamago egg, unagi togarashi reduction, shirae asparagus

Fish namban (SF)(D)

Tempura salmon, tuna, reef fish, prawn, hot namban sauce, miso pea puree, mango gel, chuma salad, furikake, peruvian corn

Robatayaki (G)

Medium rare angus beef striploin on Charcoal grilled, ginger garlic, teriyaki, togarashi, sweet onion puree, baby veggies

Duckling (G)

Roasted duck breast, lotus root, 7 spice garlic soya reduction, broccolini, pickle daikon

Kohitsuji (G)

Sous vide lamb shank, dashi glaze, sweet spicy soya reduction, baby bok choy

dessert

Yatsudoki

Freshly Chocolate Cream Puff, Swiss Chocolate Ice Cream

Yuzu orange parfait (G) (D)

Smooth yuzu cream, orange jelly, vanilla ice cream

chef special maincourse

***Grill lobster 100-gram (SF)(D)**

Maldivian lobster, glaze butter miso, green and white asparagus, kimchi cabbage

***Wagyu beef MB 4/5 yakitori (G)(D)**

On shichirin grill, marinated beef skewer, ginger sesame soya, spicy mayonnaise, yaki udon

*The items are charged seperately from the dishes included in your all-inclusive meal plan

Alcohol(A), Vegetarian(V), Vegan (VG), Dairy(D), Nuts(N), Seafood (SF), Gluten(G), Spicy (S), Pork (P)

Should you be allergic or intolerant to any food, please inform your friendly waiter who will be happy to assist you with selecting a dish suited to your requirements or have our chef prepare something special for you

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