

SMALL DISHES

Maguro tataki A	USD 28
Seared yellow fin tuna, yuzu miso sauce, avocado mango salsa	
Aburi sake to sudachi	USD 41
Seared salmon, salmon roe, sudachi	
Ika no kari kari age	USD 23
Crispy fried squid, yuzu chili dressing	
Myoga to kinoko no attaka salada 	USD 29
Salad of mushrooms, fresh herbs, ginger blossom	
Edamame 	USD 16
Japanese snow peas sautéed with roasted garlic chips	
Maguro no miso tarutaru	USD 25
Tuna tartare, baby shiso leaves, onion dressing	
Kani salad 	USD 39
Alaskan king crab, cucumber, lettuce, tobiko, wafu dressing	
Age dashi tofu 	USD 19
Deep-fried tofu, spring onion, hajikami, yuzu zest, shitake sauce	

SOUP

Miso	USD 12
Traditional light soya bean soup with tofu scallions and seaweed	

Vegetarian Option  Signature Dish  Contains Nuts  Contains Alcohol **A**

All prices are subject to 10% service charge and all applicable government taxes

SUSHI AND SASHIMI

New style salmon sashimi Fresh sliced salmon, salmon roe, black tobiko and Japanese truffle sauce	USD 44
California maki Fresh crab, avocado, tobiko	USD 28
Wagyu tataki to kyabia Seared Wagyu, crispy garlic, flying fish roe	USD 52
Veli Island tuna maki 🍷 Local tuna, togarashi, mango, cream cheese	USD 26
Pirikara hamachi maki Spicy yellowtail rolls with serrano pepper and spicy mayo	USD 35
Foie gras maki 🍷 Duck liver, avocado, cream cheese, eel, mango sauce, unagi mayo, and teriyaki	USD 48
Caterpillar maki Prawn tempura with freshwater eel, avocado roll	USD 45
Veggie roll 🌿 Avocado, sun-dried tomato, asparagus, cucumber, Takuan, shitake mushroom	USD 26
Sashimi Tuna, reef fish, prawns and mackerel	USD 34
Nigiri Tuna, prawns and reef fish	USD 32

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ORIGAMI SIGNATURE DISHES 🍷

Kamo rosu Seared marinated duck breast, lotus root, asparagus wasabi Goma dressing	USD 38
Age sofutosherukururabu Crispy soft shell crab, mild lemon garlic sauce, seasonal Asian wok vegetables	USD 36
Honetsuki ko-hitsuji no karashi yaki Korean chili marinated lamb chops, pickled baby onion, myoga	USD 56
Tofu ankake Panko breaded silken tofu, mushroom soy sake sauce, garlic bok choy	USD 24
Tai No Mushiyaki Steamed red snapper in sake butter	USD 36
Black cod Miso marinated black cod wrapped in hoba leaf	USD 78
Maldivian Live Lobster <i>by 100 gram/Market price min. 500 gram</i>	USD 16
Wagyu Tenderloin Beef tenderloin served with seasonal vegetable, fried rice with ginger sauce	USD 150
Wagyu Sirloin Beef sirloin served with seasonal vegetable, fried rice with ginger sauce	USD 140

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FROM THE ROBATA GRILL

Hotate to ringo wasabi no robatayaki 🍤 Bay scallops, grated apple, wasabi, sweet soy	USD 38
Ebi no sumibiyaki yuzu kosho fuumi Jumbo tiger prawn, yuzu pepper	USD 48
Yakitori-Negima yaki Chicken skewers, baby leek	USD 34
Shake Teriyaki Skewered of salmon glazed with teriyaki sauce	USD 42
Gyuhire sumibiyaki karami sauce zuke Spicy beef tenderloin, sesame, red chili, sweet soy	USD 52

SWEETS

Black sesame parfait Sesame cracker, vanilla sauce, raspberry sorbet	USD 21
Japanese Cheesecake Rhubarb compote, green tea ice cream	USD 21
Mango and young coconut custard 🥥 Passion fruit froth	USD 18
Green tea and banana cake 🥥 Coconut ice cream, peanut toffee sauce	USD 18
Caramelized white chocolate saikoro A 🍷 Cocoa crumble, whisky jelly	USD 21
Japanese chocolate rolls 🥥 Dark chocolate rolls, with coconut sago dip	USD 21

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Teppanyaki

Salad

Origami's baby spinach and crispy potato salad,
Carrot and ginger dressing

Soup

Enoki miso soup with seaweed

Appetizer

Grilled tiger prawns with snow peas
or
Scallop with baby squash

Dessert

Black sesame ice cream, and mix berries

Main course of your choice:

Double Fish Black cod and Norwegian salmon Hibachi fried rice teriyaki vegetables	USD 78
Origami Delights Corn-fed chicken supreme and scampi Hibachi fried rice, teriyaki vegetables	USD 72
Chef's Choice Black Angus tenderloin and Maldivian spiny lobster Hibachi fried rice, teriyaki vegetables	USD 105

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Angus Dinner Black Angus sirloin and Black Angus rib eye Hibachi fried rice, teriyaki vegetables	USD 95
Surf & Wagyu Wagyu sirloin and Alaskan king crab Hibachi fried rice, teriyaki vegetables	USD 165

Teppanyaki a la carte menu

In addition to your menu, you can add the following

Wagyu tenderloin – 200g	USD 150
Wagyu sirloin – 200g	USD 140
Australian Black Angus tenderloin – 200g	USD 72
Australian Black Angus sirloin – 200g	USD 68
Patagonian snow fish – 200g	USD 76
US King scallop roe off – 200g	USD 66

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