

## HAMAKAZE

### SUSHI & SASHIMI ENTRÉE'S 20

Gokujo Sushi - 3 nigiri + 3 Maki

Sansyu Sashimi selection of 3 sashimi - 9pcs

### TEPPANYAKI SET MENU'S

Served with miso soup, Japanese seafood salad and teppanyaki rice

#### **Teppanyaki Sampler 60**

Salmon. Tuna. Chicken. Grilled asparagus and sprouts  
Sautéed greens and mushrooms w. seaweed butter

#### **Seafood & Shellfish 70**

Jumbo prawn. Scallop. Calamari.  
Sautéed greens and mushrooms w. seaweed butter

#### **Hamakaze Special 80\*\***

Australian Angus beef tataki w. ponzu dressing  
Jumbo prawn w. Hamakaze sauce  
Black miso cod w. long ginger  
Sautéed greens and mushrooms w. seaweed butter

#### **Prime Beef & Lobster 90\*\***

½ lobster. 2 whole slipper lobster. 100g Angus beef  
Sautéed greens and mushrooms w. seaweed butter

### Additional items to compliment your set menu

½ Lobster	40**	Whole lobster	75**
½ kg Slipper lobster	40**	120g Chicken teriyaki	20*
100g Black Angus beef	25**	3 x Jumbo prawns	25**
120g Miso black cod	25**		

### DESSERTS 16

Yuzu sorbet, black sesame sponge, raspberry meringue

Kalamansi lime panna cotta, vanilla mango, pink peppercorn

Green tea opera cake

# Kurumba

MALDIVES

## BEVERAGES BB / AI

### Sake & Soju

	Btl	Gls
Hakatsuru Junmai	32/0	5/0
Tosatsuru	65/35	8/5
Isake Classic	75/45	10/6
Soju, Jindro - 360ml	10/0	

### Beer

Tiger, San Miguel	7/0
Asahi, Corona	8/2

### White - 250ml gls

Laughel - Riesling	4/0
Jindalee - Chardonnay	14/0
Torresella - Pinot Grigio	14/0

### Red

Monte Sur Cabernet Sauvignon	14/0
False Bay Shiraz	14/0
Nero d'Avola	14/0

### Rose'

Rose d'Anju	14/0
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### Sparkling - 150ml gls

Kraemer Brut	10/0
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Glossary : For DAAI guests "\*" = US\$10 for DAAI. "\*\*\*" = US\$ 20  
DAAI guests can enjoy a set menu and dessert from the menu.  
AI = All Inclusive Guests  
Prices are in USD\$ and subject to 18.8% tax and service charge.