

SUSHI

NIGIRI – 4 PCS

Tamari Sushi Mix	\$ 10
Maldivian Fresh Tuna	\$ 9
Fresh salmon	\$ 10
Unagi – Eel	\$ 18
Tamago yaki	\$ 7

SASHIMI – 6 PCS

Norwegian Fresh Salmon	\$ 9
Yellow fin tuna	\$ 7.5
Wahoo	\$ 8

MAKI – 6 PCS

California Roll	\$ 18
Dragon Roll	\$ 30
Vegetable Roll	\$ 15
Rainbow Roll	\$ 17

ENTREES

Miso Soup

Tofu, Nameko Mushrooms, Wakame,
Spring Onion

\$ 15

Gyoza

Mince Chicken, Cabbage and
Mushroom Dumpling

\$ 7.5

Yuzu Marinated Prawns

Sweet River Prawns with Yuzu Soy

\$ 10

Maldivian Tuna Tartar

Avocado, Soy Yuzu Dressing

\$ 9

Chicken udon Soup

Japanese spiced Noodles Soup with
vegies and chicken

\$ 9

Bandos Garden Salad

Baby Spinach, Crispy Potato and
Goma Dressing

\$ 8

MAIN COURSES-TEPPANYAKI

Select Your Favourite Choice

Double's Fish

Black Cod Fish and Mishima Salmon

\$ 44

Bandos Delight

Corn-fed Chicken Supreme and Fresh Water
Tiger Prawns

\$ 29

Chef's Choice

Black Angus Tenderloin and Maldivian Spiny Lobster

\$ 40

Angus Dinner

Black Angus Sirloin and Black Angus Rib Eye

\$ 45

Surf and Wagyu

Wagyu Sirloin Grade 7 and Half Spiny Lobster
All Teppanyaki Main Courses are served with
Teppanyaki Rice, Japanese Mushrooms
and Vegetables

\$ 95

DESSERTS

Doriyaki

Japanese Pancake with Anko Black Sesame Ice Cream

\$ 10

Banana Tempura

with hakuru mix Ice Cream

\$ 10

Green Tea Ice Cream

with CREPES and Fruit

\$ 10

Fresh Mixed Fruits

\$ 8

Please ask for our wines and beverages list for more selections

All Prices are in US Dollars

Subject to 10% Service Charge and 12% TGST

UMIYAKI SIGNATURES

\$ 14

YUZU SAKEGINIC

A premium Japanese sake and gin shaken with Japanese yuzu and balance with fresh lime juice. Topped with tonic water.

CUCUMBER SAKE SMASH

A Premium Japanese sake and Gin shaken with fresh cucumber juice and fresh lime, balance with blue agave syrup.

CHERRY BLOSSOM

A premium Japanese plum flavored sake sparkled with prosecco wine.

JAPANESE FIZZ

Muddled lychee, shaken with a premium Japanese sake and elderflower and topped with soda water

GREEN MATCHA

Premium Japanese sake and gin mixed with ginger, green matcha, litchi juice and balanced with fresh lime juice and topped with chilled Thai green tea.

NON- ALCOHOLIC COCKTAILS \$ 12

STRAWBERRY GINGER MOJITO

Freshly muddled fresh lime, ginger and mint leaves. Mixed with strawberry syrup and sparkled with soda water.

ORANGE VANILLA COLADA

A shaken method of fresh orange, pineapple juice, vanilla & Cinnamon syrup and coconut.

MUCHO MANGO

Freshly blended mango with honey and milk.

THE BLEND

A tropical blend of seasonal fruits, vanilla ice cream and fresh milk.

ICED TEA

\$ 10

MATCHA GREEN

A build of Fresh lime juice, ginger, litchi juice and topped with chilled green tea.

BANDOS REFRESHER

A Build of fresh orange juice, hibiscus syrup and mint leaves topped with Chilled Ceylon tea.

SAKE

Tochikura Umeshu (Plum sake)

40ml - \$ 11 / 160ml-\$ 42/720ml-\$170

Umeshu - is a Japanese liqueur made from steeping Ume plums in alcohol and sugar.

Joppari Junmai

40ml- \$ 12 / 160ml-\$ 44/720ml-\$ 170

Sweet, vinous rice-heavy aroma with some floral notes and sweet rice-dominant flavors. Some floral and citrus hints. Soft, sweet, slightly syrupy mouth feel with a smooth sticky finish.

Shirataki, Jozen Mizunugotoshi Junmai Ginjo 300ml-\$ 80

This sake is aged carefully at a very low temperature. It has a slightly sour taste with a very deep and rich aftertaste.

Shirakawago Awanigori – Sparkling 500ml- \$ 70

This is the sparkling and unfiltered sake has a creamy texture on the palate with robust fruit flavors.

Shotoku Shuzo Natsu No Tawamure Junmai Ginjo Sake 240ml \$ 55

A versatile pure rice wine with light, dry and clear flavor. This spring themed sake made with nothing but highly polished white rice and rice koji giving is a gentile aroma and delicate flavor.

Hakatsuru Draft

300ml -\$ 30

This draft is characterized by its light, fresh and smooth taste. Ideal as an aperitif.

JAPANESE WHISKY

Hibiki Suntory Japanese Harmony \$ 24

Suntory Special Reserve \$ 20

Nikka Taketsuru pure malt \$ 16

BEER

Asahi 330ml, Japan \$ 9

Tiger 330ml, Singapore \$ 8

San Miguel 330ml, Philippines \$ 7

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