



Sushi & Teppanyaki

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All prices are in USD and subject to 10% Service Charge & 12% GST. Kindly notify one of our team members if you have any allergies or intolerances. **V** : vegetarian

Sushi

Sashimi • 9

three pieces of delicately cut fresh fish and seafood, raw

Kandolhu's 'Tsukiji' – reef fish selection, catch of the day

Maguro – local yellowfin tuna

Hotate – scallop

Nigirizushi • 12

three pieces of pressed Japanese rice, wasabi drop, and assorted topping

Kandolhu's 'Tsukiji' – reef fish selection, catch of the day

Maguro – local yellowfin tuna

Ebi – tiger shrimp

Saba – Japanese mackerel

Unagi – Japanese smoked eel

Hotate – scallop

Tako – octopus

Aburi Nigirizushi • 12

three pieces of slightly-grilled nigirizushi

Kandolhu's 'Tsukiji' – reef fish selection, catch of the day

Maguro – local yellowfin tuna

Hotate – scallop

Matstusaka – wagyu beef fillet

Sushi Roll

Norimaki • 9

four pieces of light, clean nori-wrapped traditional maki

Shoujinryouri – avocado, daikon, cucumber, takuan **v**

Asuparagasu – tempura asparagus, carrot **v**

Kandolhu's 'Tsukiji' – reef fish catch of the day

Maguro – local yellowfin tuna

Western Creation

eight pieces of western new-style fusion sushi

Pacific Roll – cucumber, avocado, carrot, cream cheese **v • 14**

Mango Roll – tempura shrimp, local mango, black sesame • **17**

California Roll – fried soft shell crab, avocado, chilli kewpie, black sesame • **25**

Fancy Philly Roll – tuna, beluga caviar, cream cheese, cucumber, carrot • **17**

Yakitori Maki – grilled teriyaki chicken thigh, avocado, beans sprout • **16**

All sushi served with miso soup, pickled ginger, wasabi

T Teppan Combination

*Served with hibachi garlic rice, seasonal vegetables, and Kandolhu's sesame secret house soy sauce. Sweet Tamago bite to finish **Order serves two.***

Shoujinryouri • 60

teriyaki broccoli, asparagus, carrot, capsicum **v**

Land and Sea • 100

wagyu rib eye, chicken, scallop, tiger prawn

Teriyaki Cuts • 90

teriyaki wagyu rib eye, teriyaki chicken thigh

Ari Atoll Fisherman Catch • 80

local yellowfin tuna and reef fish, tiger prawn, scallop

Banzai Surf & Turf • 160 *BB 79 ALC & UI **

wagyu beef tenderloin, lobster

Royal • 180 *BB 99 ALC & UI **

wagyu beef tenderloin, lobster, tiger prawn, scallop, yellowfin tuna

Side at the Teppan

Kinoko • 8

shiitake, enoki, portebello, yuzu, kombu dashi **v**

Yakisoba • 8

fried noodles, fried tofu, vegetables, yuzu dressing **v**

Kyūri • 8

cucumber salad, sesame, tobiko caviar, kewpie mayonnaise

v *vegetarian optional*

** additional charge applicable to A La Carte and Ultimate Inclusions packages*

Dessert

Dorayaki • 9

honey pancake, red bean puree

Sata Andagi • 9

Okinawan doughnut, cinnamon sugar

Matcha Tea Sorbet • 9

fresh mandarin, yuzu caramelized zest

Tropical Fruit Platter • 9

