

YOUNG GOURMET MENU

Starters

BODUMAS SALAD (V) (G)

Mixed Green, Wakame Seaweed, Avocado, Carrot, Cucumber, Yuzu Soya Dressing
US\$ 14

WAKAME "GOMA" SALAD (V)

Kaiso Mix, Chuka Wakame, Goma Dressing, Pomegranate, Grapes Oil
US\$ 32

CALIFORNIA ROLLS (SF) (D) (G)

Crab Meat, Ebi, Avocado, Cucumber, Tobiko, Japanese mayonnaise
US\$ 32

CRISPY SPICY TUNA ROLL (D) (G)

Tuna, Tempura Flakes, Spicy Mayonnaise, Avocado, Furikake
US\$ 32

YASAI FUTOMAKI (V)

Avocado, Cucumber, Asparagus, Carrot, Micro Baby Herbs, Iceberg, Sesame Toast
US\$ 26

PRAWN TEMPURA (SF) (D) (G)

Tiger Prawn, Togarashi Mayonnaise, Tentsuyu Sauce, Crispy Noodles, Enoki Tempura
US\$ 35

GYUKATSU (G) (D)

Stockyard Gold Beef Striploin Cutlets, Panko Bread Crumb, Soya Ginger Reduction
US\$ 40

TORI KATSU (G) (D)

Marinated Minced Chicken, Panko Bread Crumb, Duck Egg Puree, Gochujang Mayo, Bonito Flakes, Chives
US\$ 30

BEEF TSUKUNE (G) (D)

Japanese Style Black Angus Beef Meatball Skewer, Sisho Mayo, Crispy Onion Truffle Essence
US\$ 32

SALMON TATAKI (G)

Truffle Ponzu, Nori Chip, Orange Mandarin, Balsamic Pearls
US\$ 32

JAPANESE GYOZA (SF) (G)

Marinated Prawn, Foie Gras, Dumpling Wrappers, Ponzu sauce and Crispy Garlic
US\$ 30

(V) Vegetarian / (VG) Vegan / (D) Dairy / (SF) Seafood / (G) Gluten / (N) Nuts

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

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

Soups

MISO SOUP (V) (VG)

Miso Broth, Tofu, Wakame, Baby Veggies

US\$ 12

BOUILLON TORI

Chicken, Baby Veggies, Chicken Broth

US\$ 12

Main Courses

BODUMAS BENTO (SF) (G)

Marinated Grilled Prawn, Tamago Egg, Unagi Togarashi Reduction, Shirae Asparagus

US\$ 42

ROBATAYAKI (G)

Medium Rare Angus Beef Striploin on Charcoal Grill, Ginger Garlic, Teriyaki, Togarashi, Sweet Onion Puree, Baby Veggies

US\$ 49

FISH NAMBAN (G))

Tempura Salmon, Tuna, Reef Fish, Prawn, Hot Namban Sauce, Miso Pea Puree, Mango Gel, Chuma Salad, Furikake, Peruvian Corn

US\$ 40

Little Bites

YAKI MEN (G)

Stir Fried Noodle, Chicken, Vegetable, Furikake

US\$ 16

YAKI MESHI (G)

Egg Fried Rice, Garlic, Soya, Furikake

US\$ 15

PENNE ALFREDO (D)

Penne Pasta , Cream Sauce, Parmesan Cheese

US\$ 13

BIRD'S NEST SPAGHETTI (D)

Spaghetti, Tomato Sauce, Meatball

US\$ 15

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BEEF SLIDERS (G) (D)

Beef patties, Cheddar Cheese, Tomato, French fries, Tomato Sauce
US\$ 20

MAS MAS (D)

Grilled Salmon, Mashed Potato, Veggies, Lemon Butter Sauce
US\$ 22

LAZY LION (G)

Grilled Chicken, Mashed Potato, Veggies, Teriyaki Sauce
US\$ 15

Desserts

BANANA SPLIT (G) (D)

Caramelized Maldivian Banana, Chocolate Sauce, Vanilla Ice Cream, Chocolate Flakes,
Oreo Cookies
US\$ 12

ICE CREAM SUNDAE (G) (D) (N)

Strawberry, Chocolate and Coconut Ice Cream, Strawberry Syrup, Caramel Sauce,
Sprinkles, Chantilly Cream, Wafer Cone, Toasted Nuts and Marshmallows
US\$ 20

YUZU ORANGE PARFAIT (G) (D)

Smooth Yuzu Cream, Orange Jelly, Vanilla Ice Cream
US\$ 27

FLUFFY AND JIGGLY JAPANESE CHEESECAKE (G) (D) (N)

Macha Green Tea Mochi Ice Cream, Fruit Compote
US\$ 24

GREEN TEA INFUSED BLACK FOREST (G) (D)

Cherry Compote, Vanilla Cream, Fresh Berries
US\$ 25

FRESH FRUIT SALAD

Selection of local and international fruits
US\$ 12

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