



**SASHIMI - Fresh raw seafood**  
( for 2 persons • 9 pieces )

Tropical Bar  
[FSH]  
**Rs 850**

Tuna  
[FSH]  
**Rs 780**

Red snapper  
[FSH]  
**Rs 780**

**NIGIRI - Fresh raw fish with  
vinegar rice**

Tropical bar  
[FSH, SOY, GLU]  
**Rs 850**

Tuna  
[FSH, SOY, GLU]  
**Rs 875**

Prawn (6 pieces)  
[CRU, SOY, GLU, EGG]  
**Rs 830**

Crab stick (6 pieces)  
[CRU, FSH, SOY, GLU]  
**Rs 675**

Nigiri mix (6 pieces)  
[CRU, FSH, SOY, GLU, EGG]  
**Rs 675**

**MAKI - Sushi roll**  
( for 2 persons • 10 pieces )

Tropical Bar  
[FSH, SOY, GLU]  
**Rs 850**

Tuna  
[FSH, SOY, GLU]  
**Rs 775**

Crab stick  
[CRU, SOY, GLU]  
**Rs 810**

Cucumber  
[VEG, VEGAN]  
**Rs 745**

**FUTOMAKI**  
**Thick sushi rolls**  
( for 2 persons • 10 pieces )

Tropical bar, Cucumber, Daikon,  
Ginger pickles, Cream cheese  
[FSH, MLK, SUL]  
**Rs 850**

Avocado, Cucumber, Daikon,  
Ginger pickles  
[VEG, VEGAN, SUL]  
**Rs 745**

Tuna, Cucumber, Daikon,  
Ginger pickles, Cream cheese  
[FSH, MLK, SUL]  
**Rs 745**

**URAMAKI ROLLS - Inside-out**  
**Sushi rolls**  
( for 2 persons • 10 pieces )

Tropical bar, Cucumber, Daikon,  
White sesame seeds  
[FSH, SSE, SUL]  
**Rs 850**

Tuna, Cucumber, Daikon, White  
sesame seeds  
[FSH, MLK, SSE, SUL]  
**Rs 810**

Avocado, Cucumber, Daikon,  
White sesame seeds  
[VEG, VEGAN, SSE]  
**Rs 745**

**CALIFORNIA ROLLS –**  
**Dragon rolls**  
( for 2 persons • 10 pieces )

Prawn Tempura, Cucumber,  
Daikon, Ginger pickles, Tobiko  
[CRU, SUL, GLU]  
**Rs 1050**

Crab stick, Cucumber, Daikon,  
Ginger pickles, Tobiko  
[CRU, SUL, SOY, GLU]  
**Rs 945**

**AGEMONO - TEMPURA**  
Prawn (5 pieces)  
[CRU, GLU]  
**Rs 1050**

Chicken (6 pieces)  
[GLU]  
**Rs 620**

Fish (6 pieces)  
[FSH, GLU]  
**Rs 680**

Vegetables (7 pieces)  
[VEG, VEGAN, GLU]  
**Rs 610**

**MIXED TEMPURA PLATTER**  
**Rs 1,820**

Prawn (3 pieces)  
[CRU, GLU]

Chicken (5 pieces)  
[GLU]

Fish (5 pieces)  
[FSH, GLU]

Vegetables (5 pieces)  
[VEG, VEGAN, GLU]

**TEISHOKU – Bento set**  
[VEG, VEGAN]

Lime salad - Pan-fried Tofu with  
cucumber  
[VEG, VEGAN, SOY, GLU, SUL]  
**Rs 575**

Fried rice  
[VEG, VEGAN, SOY, GLU]  
**Rs 775**

Marinated Miso eggplant with  
sauteed mushrooms  
[VEG, VEGAN, SOY, GLU]  
**Rs 575**

Palm heart, curried vegan mayo  
and avocado California rolls  
with kaffir lime leaves

[VEG, VEGAN]

**Rs 950**

Ramen noodles, bean sprouts,  
pak choy, spring onion, ginger,  
kikurage, sesame, crispy onions,  
firm tofu, homemade vegetable  
broth and sechuan sauce

[VEG, VEGAN, SOY, GLU]

**Rs 950**

### **Lime Bento**

**Rs 1000**

Mixed Sushi (2 pieces)

[VEG, VEGAN, GLU]

Maki roll (3 pieces)

[VEG, VEGAN]

Vegetable Tempura (5 pieces)

[VEG, VEGAN, GLU]

Mixed salads

[VEG, VEGAN, SUL]

### **DESSERT**

**Rs 580**

#### **Japanese pearl**

Coconut-scented tapioca with  
fresh seasonal fruits

[VEG, VEGAN]

Or

#### **Victoria pineapple tartar**

Pineapple salsa with passion  
fruit compote and pineapple

Chiboust

[MLK, GLU, EGG]

Or

#### **Yuzu tart**

Fresh tropical fruits marinated  
with kaffir lime leaves and

lychee jelly

[MLK, GLU, EGG]

Prices are in Mauritian rupees.

All prices are inclusive of 15%  
government tax and exclusive of  
10% discretionary service tips.



WASABI



NORI



YUZU



WAKAME



TOBIKO



SOBA NOODLES

## CONDIMENTS

**Wasabi** - Japanese horseradish. This green paste is usually served along with sushi to add a burst of heat and flavour.

**Nori** - Thin sheets of seaweed that have been dried and toasted to enhance flavour. Nori is the classic dark green seaweed that is often seen wrapped around the outside of sushi rolls.

**Dashi broth** - A Japanese fish stock made from seaweed, fish and other ingredients. This broth is the base for many soups.

**Yuzu** - Japanese lemon.

**Miso** - Fermented soybean paste that is used in many soups, sauces, and marinades.

**Wakame** - A wide leafed seaweed cut into strands with an almost chewy texture.

**Sake** - Rice wine that can be served either hot or cold.

**Mirin** - A Japanese wine that is slightly sweet. This wine is mostly used in cooking and can add depth of flavour to sauces and marinades.

**Tobiko** - Flying fish roe.

**Soba noodles** - Buckwheat noodles.



SASHIMI



NIGIRI



MAKII



ROULEAUX  
CALIFORNIENSI



TEMPURAI



GYOZAI

## SUSHI

**Sashimi** - Sliced, fresh raw fish.

**Nigiri** - A slice of fresh fish which tops a mound of vinegar seasoned sushi rice.

**Maki** - Sushi in the form of a roll. Sushi rice and other ingredients are rolled inside a sleeve of nori seaweed.

**California rolls** - Sushi roll that is usually rolled inside-out with the vinegared rice on the outside, and the seaweed wrapped around other ingredients.

**Rainbow rolls** - Similar to the California roll, with the addition of sliced fish and avocado fanned on top of the vinegared rice.

**Tempura** - Battered seafood or vegetables, and deep fried.

**Gyoza** - Japanese dumplings filled with ground meat or seafood or vegetables, steamed and sometimes pan-fried.

## SAUCES

**Ponzu sauce** - A light, citrus sweet soy sauce flavoured with yuzu, usually used for dipping.

**Sriracha sauce** - Spicy soy sauce made with red chillies, garlic and vinegar.

**Teriyaki sauce** - Marinade or glaze made of mainly with soy sauce, sake, ginger, mirin and sugar.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
VEGETARIAN	[ VEG ]
PORK	[ PRK ]
BEEF	[ BEF ]