
lime

Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.



52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols: 100% PLANT-BASED VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.

made in moris™ | Certified B Corporation

Sit back and relax:
the lagoon is just steps away
and time can wait.

Fresh from the sea or straight from the grill, our dishes are generous and made to be shared, with the sound of the waves and a good cocktail in hand.

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
[PLANT-BASED, VEG]
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
[SUL]
[PLANT-BASED, VEG]
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
[SSE]
[PLANT-BASED, VEG]
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)
[GLU]
[PLANT-BASED, VEG]
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)
[GLU]
[PLANT-BASED, VEG]

TEISHOKU – Bento set
[VEG, PLANT-BASED]
Lime salad - Pan-fried Tofu with cucumber
[SOY, GLU, SUL]
[PLANT-BASED, VEG]
Rs 575

Fried rice
[SOY, GLU]
[PLANT-BASED, VEG]
Rs 775

Marinated Miso eggplant with sauteed mushrooms
[SOY, GLU]
[PLANT-BASED, VEG]
Rs 575

Palm heart, curried-vegan mayo and avocado California rolls with kaffir lime leaves
[PLANT-BASED, VEG]
Rs 950

Ramen noodles, bean sprouts, pak choy, spring onion, ginger, kikurage, sesame, crispy onions, firm tofu, homemade vegetable broth and sechuan sauce
[SOY, GLU]
[PLANT-BASED, VEG]
Rs 950

Lime Bento
Rs 1000

Mixed Sushi (2 pcs)
[GLU]
[PLANT-BASED, VEG]

Maki roll (3 pcs)
[PLANT-BASED, VEG]

Vegetable Tempura (5 pcs)
[GLU]
[PLANT-BASED, VEG]

Mixed salads
[SUL]
[PLANT-BASED, VEG]

DESSERT
Rs 580

Japanese pearl
Coconut-scented tapioca with fresh seasonal fruits
[VEG, PLANT-BASED]

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



NIORI



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.

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *planty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.
Look for our and labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS	[VEG]
SUITABLE FOR PLANT-BASED	[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...
If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

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]
PORK	[PRK]
BEEF	[BEF]