

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

Salmon
[FSH]
Rs 850

Tuna
[FSH]
Rs 780

Red snapper
[FSH]
Rs 780

**NIGIRI - Fresh raw Fish with
vinaigrette rice**

Salmon
[FSH, SOY, GLU]
Rs 850

Tuna
[FSH, SOY, GLU]
Rs 775

Salmon rose (4 pieces)
[FSH, SOY, GLU]
Rs 850

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

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

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

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

Salmon roll
[FSH, SOY]
Rs 850

Tuna roll
[FSH, SOY]
Rs 775

Crab stick roll
[SOY, CRU]
Rs 810

Cucumber roll
[VEG]
Rs 745

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

**Salmon, Cucumber, Daikon,
Ginger pickles, Cream cheese**
[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)

Salmon, Cucumber, Daikon,
White sesame seeds
[SSE, FSH, SUL]
Rs 850

Tuna, Cucumber, Daikon, White
sesame seeds
[MLK, SSE, FSH, 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
[SUL, GLU, CRU, EGG]
Rs 1050

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

AGEMONO - TEMPURA
Prawn (5 pieces)
[GLU, CRU, EGG]
Rs 1,050

Chicken (6 pieces)
[GLU, EGG]
Rs 620

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

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

MIXED TEMPURA PLATTER
Rs 1,820

Prawn (3 pieces)
[GLU, CRU]

Chicken (5 pieces)
[GLU]

Fish (5 pieces)
[GLU, FSH]

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

LIME TEISHOKU – Bento set
(vegan)
Rs 1,000

Mixed Sushi (2 pieces)
[VEG, VEGAN, GLU]

Maki roll (3 pieces)
[VEG, VEGAN, GLU]

Vegetable Tempura (5 pieces)
[VEG, VEGAN, GLU]

Mixed salads
[VEG, SUL]

TEMPURA TEISHOKU –
Tempura set (vegan)

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

Fried rice
[VEG, VEGAN, SOY]
Rs 775

DESSERT
Rs 580

Japanese perle
Coconut scented tapioca with
fresh seasonal fruits
[MLK, VEG, VEGAN]

Or
Victoria pineapple tartare
Pineapple salsa with passion
fruit compote and pineapple
Chiboust
[MLK, GLU, EGG]

Or
Yuzu tart
Fresh tropical fruits marinated
with kafir 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]