

Welcome to our open-air sushi bar, where
Japanese tradition meets island calm.
At lunch, pick à la carte – whatever catches
your eye.

In the evening, sit back and let the chef guide
you through a curated menu.

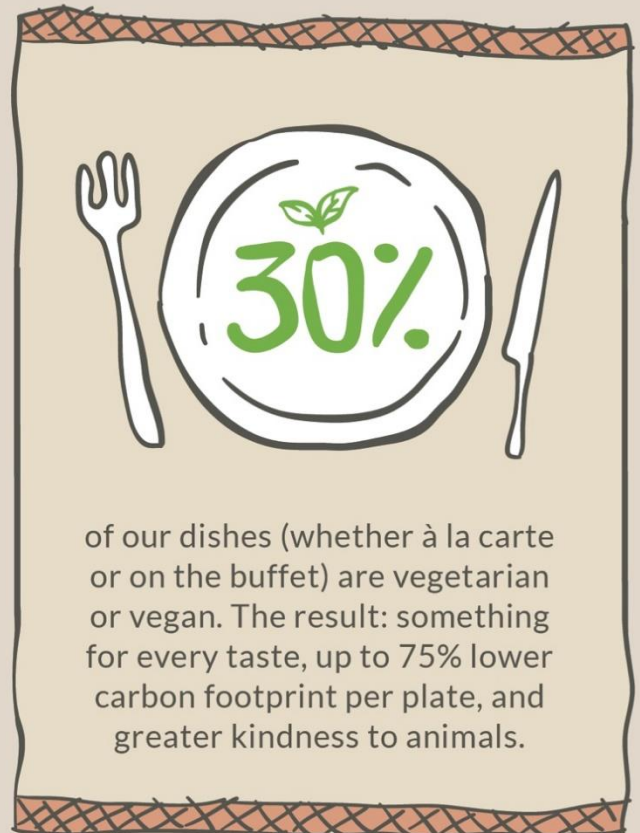
Committed – Right to your plate

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.



STARTERS

Glazed Tuna

Glazed tuna with sesame dressing
[FSH, SOY, SSE, SUL, GLU]

Rs 490

Assorted Sushi Platter

Crab sushi, prawn tempura sushi, tuna roll
[CRU, MUL, SOY, FSH, SUL, SSE, GLU]

Rs 1250

Gyoza

Chicken gyoza with pickled plum sauce
[SOY, SUL, GLU]

Rs 690

Vegetable Gyoza

Vegetable gyoza with pickled plum sauce
[SOY, SUL, GLU]
[PLANT-BASED, VEG]

Rs 590

Assorted Nigiri

Crab stick, prawn tempura, tuna
[CRU, MUL, FSH, GLU, SOY, SUL]

Rs 540

MAIN COURSE

Catch Of The Day

Grilled fish fillet, teriyaki butter and vegetables

[MLK, SOY, FSH, GLU]

Rs 810

Yakitori Chicken

Pan-seared chicken yakitori, stir-fried rice, tangy sauce

[SOY, SSE, GLU]

Rs 800

Giant Prawn

Grilled giant prawn, assorted vegetables, ponzu butter dressing,
and green mousseline

[MLK, SOY, CRU, GLU]

Rs 1400

Grilled Beef

Grilled beef fillet, truffle oil mashed potato, vegetables, and jus

[BEF, GLU, MLK]

Rs 1400

Grilled Vegetables

Grilled vegetable yakitori-style, vegetable fried rice

[SOY]

[PLANT-BASED, VEG]

Rs 600

DESSERT

Coconut Tapioca Pearl

Tapioca pearl with coconut milk and nuts

[NUT]

[PLANT-BASED, VEG]

Rs 390

Chocolate Cake

Moist dark chocolate cake with ginger, red berry coulis,
and vanilla ice cream

[MLK, EGG, GLU]

Rs 390

Fruit platter

Tropical fruit platter & sorbet

[PLANT-BASED, VEG]

Rs 390



Included in the HB, FB and All-Inclusive packages.

Prices in Mauritian rupees.

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

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 *plenty* 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 
SUITABLE FOR PLANT-BASED 

[VEG]
[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]