MENU

3 courses set menu $105 per person

STARTER

Miso Soup
Tofu, shitake mushroom, spring onion

ENTRÉE

Mixed Sashimi plate
Fresh tuna and salmon cob with soy sauce and wasabi
Beef tataki with tossed sesame, miso and soy dressing

MAINS

Served with egg fried rice, Japanese salad

Teriyaki prawns
or
Chicken with honey and soy
or
Wasabi and ginger beef sirloin

Pamper yourself with our Fijian lobster at $137 per person

DESSERTS

Matcha crêpes
Orange flambé, vanilla ice cream

MENU

4 courses set menu $127 per person

STARTER

Miso Soup
Tofu, shitake mushroom, spring onion

1ST COURSE

Mixed Sashimi plate
Fresh tuna and salmon cob with soy sauce and wasabi
Beef tataki with tossed sesame, wasabi and
miso dipping sauce

2ND COURSE

Yakitori of chicken and mushrooms
With Harusame salad (Japanese glass noodle salad)

MAINS

Served with egg fried rice, Japanese salad

Teriyaki mixed seafood
(prawns, fish, mussels, abalone, scallops)
or
Boneless chicken thigh with honey and soy
or
Wasabi and ginger beef tenderloin
or
Rack of lamb with ginger and lemon grass
or
Teriyaki tofu and vegetables

Pamper yourself with our Fijian lobster at
$137 per person

DESSERTS

Deep fried ice cream
Crispy deep fried ice cream with banana and chocolate sauce
or
Matcha crêpes
Orange flambé, vanilla ice cream

BEVERAGE MENU

COCKTAILS

	FJD
CLOUDY SAKE A shot of Sake mixed with grapefruit juice and fresh ginger. The perfect balance of acidity	25
TASTE OF ASIA A shot of Sake mixed with iced chamomile tea, home-made lemongrass syrup and a dash of Ginger. Soft and refreshing	25
MOUNT FUJI Japanese whiskey mixed with Italian bitter Aperol, crème de cassis to add sweetness and home-made thyme syrup. All sweet and herbal	27
JAPANESE SOUR Like a whisky sour made of Japanese whiskey and without the egg yolk. Mixed with our own recipe of lemongrass syrup and orange juice. A creamy cocktail	25

JAPANESE ALCOHOLIC BEVERAGES

Asahi	16
Kirin Fuji Sanroku Blended Japanese Whisky	26
Hakutsuru Toji - Kan Sake	22

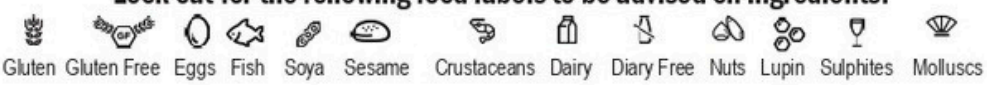
HOMEMADE ICED TEA

SPICED ICE TEA Ceylon black tea, spiced syrup, lime juice	16
MELON CUCUMBER COOLER Fresh watermelon, cucumber, basil leaves, elderflower syrup, soda water	11

SOFT DRINKS & WATER

	S	L
Coke, Coke Zero, Sprite, Fanta	9	
Soda, Tonic, Ginger Ale	7	
Ginger Beer	17	
Aqua Pacific Still Water	9	10
Fiji Water	9	10
Santa Vittoria Sparkling	18	26

Look out for the following food labels to be advised on ingredients:



ALL RESTAURANTS ARE CASHLESS.

◊Prices are quoted in Fijian dollars.15% Goverment taxes is included. 10% Surcharge applies on Public Holidays.

◊This menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, & gluten. While all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

◊These items are cooked to order and may be served raw or undercooked.