

*Modern Japanese cuisine with a flirtatious Latin twist. Our breath taking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.*

SIGNATURE GRILLED SEAFOOD PLATTER (S)

With two glasses of Krug Brut Champagne & After HB Discount

With two glasses of Krug Brut Champagne

For two

Served with mixed green salad, rice and sauces to share: teriyaki, yuzu lemon butter and anticucho

320

420

LIVE MALDIVIAN LOBSTER (S) モルディブ産ロブスター

Preparation per lobster

USD 25 per 100g (minimum 1 whole lobster)

NEW STYLE SASHIMI (N)

Sesame oil seared lobster served with yuzu soy sauce, chives, ginger and sesame seeds

LOBSTER MISO SOUP

Miso cream, tofu, spring onions, wakame seaweed and togarashi

SASHIMI

Lobster sashimi on ice served with sushi soy sauce, wasabi and gari

TEMPURA (N)

Crispy onions and asparagus tempura dressed with green tea salt, sesame and amazu ponzu sauce

DASHI PONZU STYLE (SAUTÉ)

Dashi, ponzu sauce, asparagus, tomatoes, mix mushrooms and Hijiki seaweed

GRILLED

Served with seasonal vegetables and three sauces on the side (anticucho, teriyaki, wasabi pepper)

FEELING KOI TAPAS タパス

EDAMAME, SPICY (V) (A) <i>Chili garlic and sake soy</i>	14
EDAMAME (V)	14
FLASH FRIED EGGPLANT MISO (GF) (V) (N) <i>Edamame and sesame seeds</i>	14
FEELING KOI CRISPY RICE (S) (GF) (RP) <i>Spicy tuna</i>	18
CRISPY FRIED CHICKEN WINGS <i>Creamy spicy sauce</i>	20
PANKO FRIED REEF FISH CROQUETTE (S) <i>Shiso aioli</i>	20
NANBANZUKE (S) <i>Fish in Japanese vinegar</i>	25
YELLOW FIN TUNA TARTAR (S) (N) (RP) <i>Avocado yuzu salsa, scallion, sesame oil &amp; yuzu vinegar</i>	30
CRAB SPRING ROLL (S) <i>Wasabi mayonnaise</i>	30

TACOS タコス

VEGETABLE (V) (D) <i>Spicy miso</i>	14
TRIO OF FISH (S) (D) <i>Atlantic salmon yuzu marinated, scallop with tobiko, grilled unagi with wasabi ponzu</i>	20
WAGYU BEEF (D) <i>Garlic, onion and ponzu sauce</i>	30

SHARING TAPAS AND TACOS PLATTER タコスプレート  
*Make your own selection of five tapas or tacos or have our Chef create one for you*

TAPAS FOR TWO	60
TAPAS FOR FOUR	120

FEELING KOI SIGNATURE HOT STARTERS 前菜

FEELING KOI SIGNATURE (S) <i>Tiger prawn, seared foie gras, brioche, vanilla &amp; black pepper cream</i>	34
WAGYU BEEF AND FOIE GRAS GYOZA (N) <i>Ponzu togarashi sauce</i>	30
JAPANESE BEEF AND ASPARAGUS ROLL <i>Shiso mayonnaise</i>	30
TRUFFLE POTATO CROQUETTE (V) <i>Aji Amarillo aioli</i>	20

FEELING KOI NEW STYLE SASHIMI ニューススタイル刺身  
Served with chives, ginger, olive oil, sesame oil, sesame seeds and ponzu sauce

TOFU, TOMATO (V)	20
SALMON (S) (RP) Atlantic	25
HAMACHI, SALMON & YELLOW FIN TUNA (S) (RP)	25
YELLOW FIN TUNA (S) (RP)	25
WAGYU BEEF (RP) Japanese	55

SASHIMI 刺身

UNAGI (S) – BBQ eel	REEF FISH (S) (RP) – Catch of the day	
HAMACHI (S) (RP) – Yellow tail	AMA EBI (S) – Sweet prawn	
TAKO (S) (RP) – Octopus	HOTATE (S) (RP) – Scallop	
SHAKE (S) (RP) – Atlantic salmon	TORO (S) (RP) – Blue fin tuna belly	60
MAGURO (S) (RP) – Yellow fin tuna		

SASHIMI SELECTION 刺し盛り  
Make your selection or have our Chef create one for you (additional charge for toro)

THREE KINDS (S) (RP)	30
FIVE KINDS (S) (RP)	48
SEVEN KINDS (S) (RP)	60

NIGIRI にぎり

UNAGI (S) – BBQ eel	EBI (S) – Prawn	
HAMACHI (S) (RP) – Yellow tail	REEF FISH (S) (RP) – Catch of the day	
TAKO (S) (RP) – Octopus	TORO (S) (RP) – Blue fin tuna belly	30
SHAKE (S) (RP) – Atlantic salmon	ABOKADO (V) – Avocado	
MAGURO (S) (RP) – Yellow fin tuna		

NIGIRI SELECTION  
Make your selection or have our Chef create one for you (additional charge for toro)

THREE KINDS (S) (RP)	45
FIVE KINDS (S) (RP)	75

FEELING KOI SIGNATURE NIGIRI シェフ厳選握り

NEW STYLE TUNA AND SALMON NIGIRI (S) (RP) <i>Yuzu soy sauce</i>	20
BEEF WAGYU <i>Truffle teriyaki sauce</i>	30
UNAGI AND FOIE GRAS (S) <i>Vanilla infused miso sauce</i>	30

FEELING KOI SIGNATURE ROLL 寿司ロール

VEGETARIAN (V) (N) <i>Asparagus tempura, avocado, carrot, cucumber, takuang, sesame seeds</i>	
UNAGI & CUCUMBER (S) (N) <i>Roasted eel, avocado, sesame, cucumber, eel sauce</i>	
SOFT SHELL CRAB (GF) (S) (RP) <i>Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise</i>	
TEMPURA PRAWN (S) (RP) <i>Prawn tempura, aji Amarillo mayonnaise, avocado, cucumber, tobiko, unagi sauce</i>	
CRISPY TUNA (RP) (S) (N) <i>Yellow fin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise &amp; sesame seeds</i>	
CALIFORNIA (GF) (S) (N) <i>King crab, avocado, cucumber, tobiko, wasabi mayonnaise</i>	

SUSHI ROLLS SELECTION

*Make your selection or have our Chef create one for you (additional charge for toro)*

TWO KINDS (S) (RP)	48
THREE KINDS (S) (RP)	72

SUSHI & SASHIMI SELECTION

*Your choice of 2 kinds of rolls, 2 kinds of nigiri (2 pcs each), 3 kinds of sashimi (3 pcs each)*

SUSHI & SASHIMI SELECTION

*Your choice of 3 kinds of rolls, 3 kinds of nigiri (2 pcs each), 5 kinds of sashimi (3 pcs each)*

98

130

SALADS サラダ

WARM MUSHROOM (V) <i>Yuzu garlic dressing</i>	15
BABY OCTOPUS (S) <i>Miso dressing</i>	20
TUNA TATAKI SALAD (S) (RP) (N) <i>Onion soy dressing</i>	20
BABY SPINACH LEAVES (D) <i>Homemade dry miso, yuzu truffle dressing</i>	20
SHA-BU SHA-BU BEEF <i>Thin sliced warm beef salad ume-kaeshi dressing</i>	30

SOUP スープ

*All our soups can be served spicy or non-spicy*

SHIITAKE & CHICKEN BROTH (D) (N) <i>Shiitake infused chicken broth, chicken dumpling &amp; mushroom, bok choy, scallion</i>	18
MUSHROOM MISO SOUP (GF) <i>Tofu, scallion, wakame</i>	20
KING CRAB SOUP (S) <i>Clear King crab and egg drop soup</i>	30

TEMPURA 天ぷら

*Served with tempura sauce, daikon and ginger purée*

MIXED VEGETABLES (V) <i>Soy broth</i>	18
REEF FISH (S) <i>Watermelon, orange ponzu</i>	20
PRAWNS (S) <i>Soy broth</i>	25
SOFT SHELL CRAB (S) <i>Soy broth</i>	25

FROM THE GRILL - HOT DISHES

LAND DISHES   メインディッシュ   大地から

JAPANESE WAGYU STRIPLOIN SAGA (N) <i>Served on hot rock, onion sesame salsa, ponzu sauce</i>	110
DUCK BREAST <i>Wasabi salsa</i>	32
LAMB CUTLETS <i>Spicy teriyaki, soy roasted sweet potato, crispy eggplant</i>	44
BRAIZED JAPANESE WAGYU BEEF SHORT RIBS HOKKAIDO <i>Smoky teriyaki sauce, crunchy daikon, micro greens</i>	80
JAPANESE WAGYU TENDERLOIN <i>Eggplant puree &amp; Hijiki seaweed</i>	110
CORN-FED ORGANIC CHICKEN BREAST (A) <i>Crispy onion rings, Asian greens &amp; eggplant puree</i>	31
Choice of sauces: anticucho, teriyaki or wasabi pepper sauce	

OCEAN AND FRESHWATER DISHES   メインディッシュ   鮮魚から

REEF FISH WITH GINGER SALSA (S)	30
GRILLED EEL (UNAGI DON BURI) (S) <i>Japanese pickles, steamed rice and teriyaki sauce</i>	30
MALDIVIAN YELLOW FIN TUNA & SEA WATER PRAWN (S) <i>Sumiso marinated, morel mushroom &amp; tobiko sauce, pressed edamame puree, char grilled asparagus</i>	35
NORWEGIAN SALMON (S) (N) <i>Crispy spinach and ponzu butter</i>	38
ATLANTIC WILD CAUGHT BLACK COD (S) <i>Miso marinated black cod fillet, crunchy lotus root, bok choy, snow peas, yuzu miso</i>	48

TOBAN YAKI   陶板焼き  
*All toban yaki can be prepared with or without sake*

MIXED VEGETABLES (A) (V) <i>Mushroom and tofu</i>	30
SEAFOOD (A) (S)	48
JAPANESE WAGYU BEEF (A)	110

SIDE DISHES   サイドディッシュ

STEAMED WHITE RICE (V)	8
EGG & GARLIC FRIED RICE (V)	10
SEASONAL VEGETABLES (V) <i>Sauteed, grilled or steamed</i>	10
SAKE SOY SAUTEED MUSHROOM (A) (V)	15
STIR-FRIED UDON NOODLES (V)	20

Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST  
A – Alcohol   D – Dairy Products   GF – Gluten Free   N – Nuts   P – Pork   RP – Raw Protein   S – Seafood   V - Vegetarian





## JAPANESE TEA SELECTION

*Tea has many health benefits. It helps to reduce the risk of heart attack and stroke, helps with weight loss, keeps your smile bright and boosts your immune system.*

### SAKURA TEA

16

*Made with real Sakura cherry blossom petals imported from Osaka in Japan, this tea is fragrant, refreshing and known to be good for weight loss. In Japan, this tea is a popular drink for celebrations.*

### OKABE GYOKURO TEA

15

*Gyokuro green tea is produced in Okabe, Shizuoka, known for its fine tea leaves productions. Grown in a covered-farm, the covering process takes around 20 days, which reduce the bitterness in the tea leaves and increase the sweetness.*

### ORGANIC GENMAICHA TEA

10

*Our Genmaicha is blended with higher grade of tea leaves, mixing with roasted brown rice. It has lower caffeine and therefore it is suitable for all-day drink.*

### ORGANIC SENCHA TEA

10

*The organic Sencha is one of the most popular teas in Japan. It has taste closer to full bodies teas, and slight sweetness after taste.*

### MECHA GREEN TEA

10

*Mecha is a green tea made of tea leaf buds. It has strong aroma and flavour. The tea buds has the concentrate of the nutrients, so you will get higher level of caffeine.*

### DEEP STEAMED PREMIUM SENCHA TEA (FUKAMUSHICHA)

12

*Sencha is the most popular Japanese green tea. It has strong aroma and mild astringency which produce a refreshing taste. The deep-steamed process lower this astringency and increase the sweetness of the tea.*

### KABUSECHA TEA

12

*This tea has a flavour that combines the sweetness of Gyokuro with the freshness of Sencha tea.*

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## INDULGENT SELECTION (V)

CHOCOLATE HAZELNUT MOUSSE (D)	14
<i>With green tea sorbet</i>	
SELECTION OF FRUITS(GF)	17
SAKE FRUIT DELIGHT (A) (D) (GF)	18
<i>Seasonal fresh fruits, burned sake sabayon, coconut sorbet, micro herbs</i>	
JAPANESE WASABI CHEESE CAKE (D)	20
<i>Served with fresh melon, sesame tulip, wasabi cream, raspberry powder &amp; rock melon sorbet</i>	
YUZU MANGO (D)	20
<i>Frozen mango, lemon ganache, passion fruit powder, ivory cap</i>	
CHOCOLATE FINGER (D)	20
<i>Served with vanilla ice cream and raspberry fluid gel</i>	
WOW PLATTER	<i>for two</i> 40
<i>Wasabi cheese cake, fresh fruits skewer caramelized pineapple with coconut flakes, chocolate fingers, mochi ice cream</i>	

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## INDULGENT SELECTION (V)

SELECTION OF MOCHI ICE CREAM (D)	<i>per scoop</i>	<b>6</b>
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SELECTION OF ICE CREAM (D) (GF)	<i>per scoop</i>	<b>6</b>
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*Chocolate*

*Vanilla*

*Strawberry*

*Black sesame*

SELECTION OF SORBET (GF)	<i>per scoop</i>	<b>6</b>
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*Lime*

*Mango*

*Coconut*

*Green tea*

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## S T A R T E R S

### SOUPS

Clear Chicken Soup

Japanese Miso Soup and Rice

**\$8**

### SUSHI AND TEMPURA

Cucumber Maki

Avocado Maki

Tempura Prawn Donburi

Mix Vegetables Tempura

Vegetable Crudités Hand Roll

**\$8**

## M A I N S

### LARGER MEALS

Grilled Maldivian Reef Fish

Australian Wagyu Beef Kushiya

Chicken Breast Teriyaki Sauce

Breaded Reef Fish Fingers

Crispy Chicken Nuggets

**\$12**

Choose Your Side Dish

### SIDE DISHES

Asian Mix Green Salad

Mash Potato

French Fries

Steam or Grill Vegetables

Yaki Udon Noodles

Steam Rice

Potato Wedges

**\$5**

## S W E E T S

### SWEET TOOTH

Selection of Ice Cream With  
Chocolate Sauce

Exotic Chopped Fruit Salad

Homemade Cookies Bento

Burned Marshmallow with Chocolate  
Cream

Chocolate Fingers with Vanilla Ice Cream  
**\$10**

### KIDS COCKTAILS

**Cinderella**

Orange, strawberry, apple and grenadine

**Little Mermaid**

Pineapple juice and blue syrup with fresh  
milk

**Spider Soda**

Blue syrup with cranberry, grenadine and  
soda  
**\$6**

### SOFT DRINKS

Coke, Fanta, Sprite, Bitter lemon  
**\$3.5**

### FRESH JUICES

Apple, Orange, Pineapple, Mango,  
**\$6**

Contains nuts (N).

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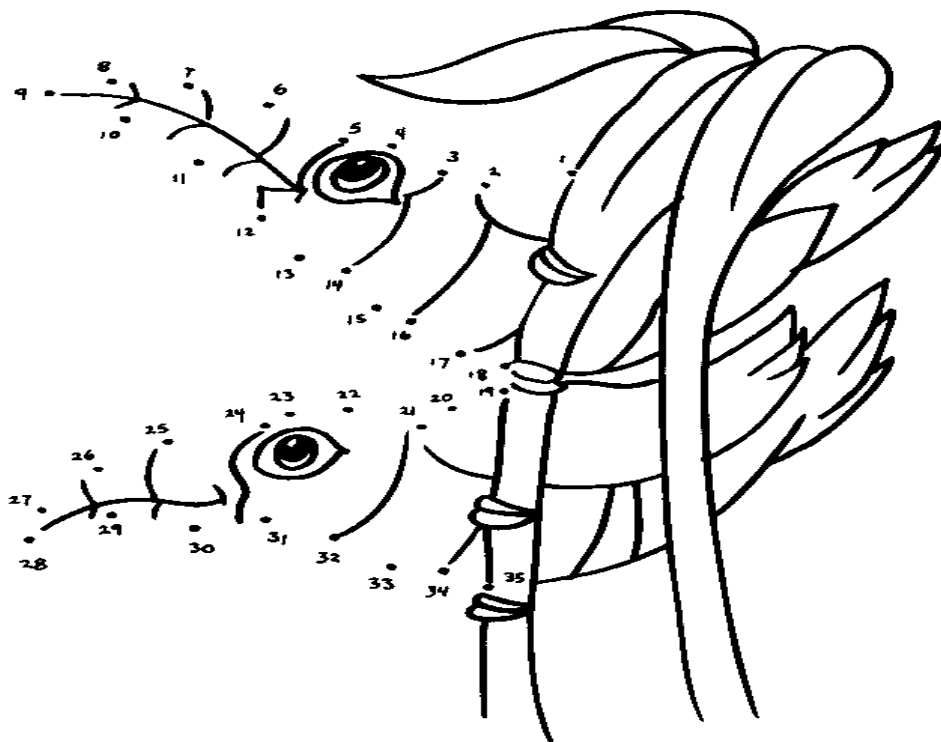
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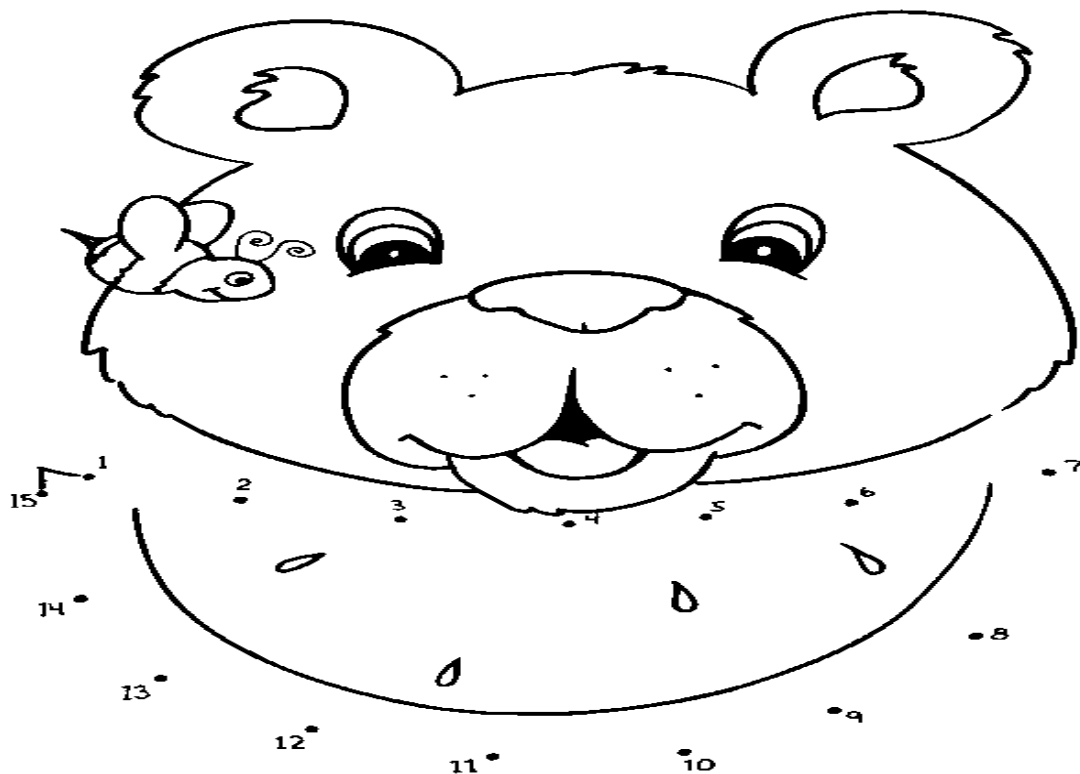
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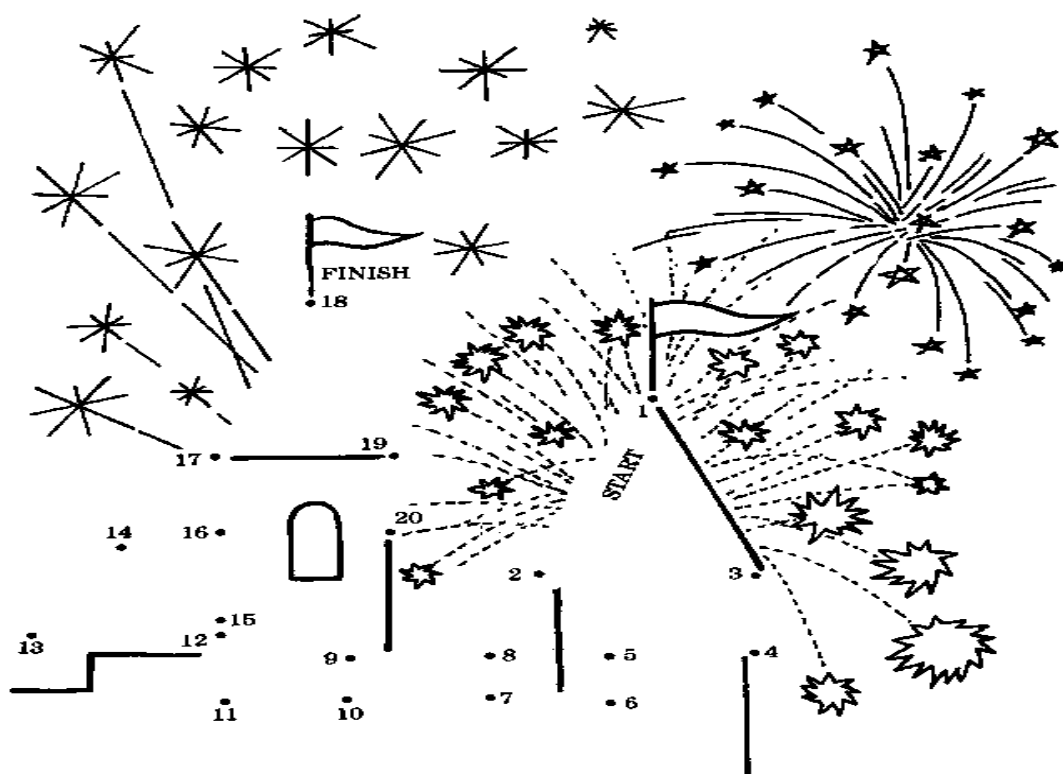
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