

# To Begin

Delicate Starters to Awaken the Palate

**Edamame** 🌱  
Spicy or Salted

**Tofu Chawanmushi** 🥛 🌱 🌿  
Soy Milk, Farm Eggs, Shiitake, Dashi, Sesame Furikake

**Prawn Tempura** 🌿 🌱 🥛 🌿  
Prawns, Yuzu, Crispy Shiso, Habanero Mayo

**Bō Sando** 🌱 🥛  
Tajima Wagyu MBS8+, Japanese Milk Bread, Caramelized Onion, Truffle Kewpie

**Vegetable Moriawase** 🌱 🌿 🥛  
Tempura Fried Vegetables, Daikon, Tentsuyu

# Steams & Dim Sum

Delicate Parcels of Craft and Flavor

**Dry-Aged Beef Gyoza** 🌱  
Minced Beef, Caramelized Onions, Citrus Ponzu

**XO Prawn Siew Mai** 🌿 🌱  
Minced Prawns, Chives, XO Sauce

# Raw Bar

Pristine Selections from Sea and Soil

**Tuna Tartare** 🌿 🌱 🌿  
Maldivian Yellowfin Tuna, Wasabi Ponzu, Nori Wafers

**Crispy Rice** 🌿 🌱 🥛  
Salmon Tartare, Chive Aioli, Golden Tenkasu, Jalapeño

**Yellowtail Tiradito** 🌿 🌱 <sup>SUP</sup>  
Hamachi, Raspberry Ponzu, Sesame Oil, Murasaki Kakiage **\$24**

# Sushi & Rolls

Modern Craftsmanship and Timeless Elegance

**Bō Sushi Platter** 🌿 🌱 🥛 <sup>SUP</sup>  
(8pcs Maki, 8pcs Sashimi and 4 pcs Nigiri) **\$68**  
Tuna Akami, Atlantic Salmon, Local Snapper, Ebi, Tako, Gari

**Maldivian Wave** 🌿 🌱 🌿 🌿  
Duo of Tuna, Hass Avocado, Fermented Scotch Bonnet Chili, Mas-Mirus Furikake

**Sunset Roll** 🌿 🌱 🌿  
Torched Salmon, TJC Mango, Roasted Red Pepper, Mango Salt, Ikura

**Bang Bang Prawns** 🌿 🌱 🌿  
Korean Chili Prawn, Cucumber, Daikon, Toasted Sesame, Lemon Zest

**Makimono (8pcs)**  
Choice of Cucumber, Avocado, Salmon or Tuna

Menu Item without SUP price are included in All-Inclusive package.  
Should you have any dietary restrictions or allergies, please inform your Service Attendant.

🌱 Vegetarian 🐷 Pork 🌱 Gluten 🥛 Dairy 🌿 Spicy 🥜 Nuts 🌿 Seafood 🌱 Sustainably Sourced 🍷 Alcohol

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes

# From the Robata & Wok

Charcoal Meets Fire - Balance and Depth

## Sichuan Lobster

Maldivian Spiny Lobster, Bell Peppers, Scallions

SUP  
\$124

## Bō Kushiyaki Selection

Char Grilled Chicken, Beef Tenderloin, Shishito Peppers, Yuzu Kosho, Garlic Rice

## Salmon Teriyaki

Atlantic Salmon, Ginger Soy Reduction, Bok Choy, Japanese Rice

# Hot Appetizers

Warm Bites of Boldness and Tradition

## BBQ Chicken Wings

Gochujang Sauce, Spring Onions, Lime

## Jalapeño Croquettes

Lacto-Fermented Jalapeño, Potato, Panko, Warm Cheese Dip

## Yakiniku Lamb Ribs

Silken Miso Mash, Spiced Tamarind Glaze

SUP  
\$35

## Wok Fried Tiger Prawns

Crispy Fried Garlic, Bell Peppers, Fermented Chili Dip

# Signature Rice & Noodles

Humble Dishes, Elevated

## Beef Gyudon

Thinly Sliced Beef, Poached Egg, Umami Broth, Japanese Rice

## Bō Garlic Fried Rice

Garlic, Spring Onions, Egg, Japanese Rice  
Add On: Crispy Wagyu Fat

## Roasted Duck Ramen

12hr Slow Simmered Duck Broth, Water Spinach, Fried Garlic

## Kung Pao Soba

Soba Noodles, Fried Tofu, Roasted Cashews, Spring Onions

# The Finale

Subtle Sweetness to end the Journey

## Pandan and Pomelo Opera

Pandan Jaconde, Pomelo Curd, Vanilla Whipped Ganache, Coconut Sorbet

## Matcha Whisper

Matcha Ganache Montée, Minted Cherry Ice Cream, Opalys Soil

## 70% Guanaja Ume Fondant

Miso Ice Cream, Gari Crumble, Crystallized Hazelnut

## Assorted Koori Mochi Ice Cream

## Selection of Homemade Ice Creams and Sorbets

Toasted Vanilla, Manjari, Minted Cherry, Coconut, Mango

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