

Amidst the azure waters,
she finds her muse
- a table filled with
memories of summer,
glasses fizz and laughter
fills the air to the
rhythm of the ocean.
She discovers her ideal
escape, where the
harmony of togetherness
meets the freedom of
the beautiful island.
Welcome.

Share a taste of your Tapasake experience by
tagging **@tapasakemaldives** on Instagram.

TAPASAKE PRIVATE DINING EXPERIENCE

TASTING MENU

235

*Omakase is a Japanese phrase that means, "I will leave it up to you."
Expect our chefs to be innovative and surprise you with a selection of dishes.*

AMUSE BOUCHE

OTORO AND SALMON TARTARE

F G SB SE

Shiso vinegar, chives, sesame oil, avocado mousse

SUSHI

F G

Hamachi caviar gunkan, unagi and foie gras nigiri, crispy seared salmon roll, microgreens

TUNA, SALMON AND HAMACHI CEVICHE

F G

Jalapeños, coriander, avocado, cherry tomatoes, cucumber, calamansi and yuzu dressing

BAKED KING CRAB AND HOKKAIDO SCALLOP

CR G M MO

Potato pavé, wasabi aioli

HERB-CRUSTED JAPANESE WAGYU TENDERLOIN

A G M SB

Padrón pepper mashed potatoes, char-grilled baby carrot, crispy sweet potato chips, truffle teriyaki sauce

MATCHA AND LEMON STONE

G M

Green tea parfait, lemon curd, chocolate

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BITES

EDAMAME	17
<i>Salted (GV VG SB) or chilli sambal (AGSSBV)</i>	
GRILLED PADRÓN PEPPERS	19
<i>Sweet chilli soy (A G S SB V) or Truffle-parmesan kombu (G M S SB V)</i>	
"PINK PARADISE" TOMATO	G S SB V 18
<i>Citrus dashi, myoga, coriander</i>	

CAVIAR BAR

*Served with yuzu sour cream, shiso crackers, matcha blinis,
eggs, shallot and chives*

OSCIÈTRE 30g	E F G M	219
BELUGA 30g	E F G M	499

RAW BAR

TUNA CARPACCIO 🌱	F G	33
<i>Watermelon ponzu, tarragon, finger lime</i>		
SALMON TATAKI ✓	F G SB SE	35
<i>Garlic chips, onion yuzu ponzu</i>		
WAGYU BEEF TARTARE	E G M MO SB	55
<i>Truffle ponzu, parmesan, nori brioche</i>		
HAMACHI JALAPEÑOS ✓	G F M S SB	35
<i>Avocado, sliced jalapeños, garlic chips, yuzu soy sauce</i>		

SUSHI BAR

NIGIRI 2 PIECES / SASHIMI 3 PIECES

OTORO ✓	F	64
<i>Bluefin tuna belly</i>		
YELLOWFIN TUNA - Maldives 🌱	F	25
SAKE ✓	F	28
<i>Scottish salmon</i>		
REEF FISH 🌱	F	19
<i>Maldivian catch of the day</i>		
HAMACHI ✓	F	25
<i>Yellowtail</i>		
HOTATE ✓	MO	27
<i>Hokkaido scallop</i>		
TARABA	CR	45
<i>King crab</i>		
UNAGI	F	25
<i>Freshwater eel</i>		

TAPASAKE SIGNATURE NIGIRI PARCEL

NIGIRI PARCEL 2 PIECES

BLUEFIN TUNA	F	68
<i>Caviar, wasabi relish</i>		
JAPANESE WAGYU	E G S SB	42
<i>Quail egg, spicy soy, truffle</i>		

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TO SHARE

TAPASAKE MORIAWASE PLATTER 235

Your choice of:

Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

TAPASAKE NIGIRI SELECTION 188

10 pcs - 5 kinds, 2 pieces of each

TAPASAKE SASHIMI SELECTION 188

15 pcs - 5 kinds, 3 slices of each

TAPASAKE SIGNATURE ROLLS

TORO AND BLACK TRUFFLE E G F 65

Toro, black truffle, chives, sesame seeds, tenkasu

RAINBOW CR E F 55

Salmon, hamachi, Maldivian tuna, lobster, wasabi mayonnaise


UNAGI AND FOIE GRAS E G F SB 55

Tamago, avocado, raspberry wasabi, unagi sauce

BLACK RICE SALMON E G F 43



Avocado, cucumber, chives, tanuki, spicy mayonnaise

URAMAKI / ROLLS

		Temaki Handrolls (1 piece)	Uramaki Rolls (1 portion)
CRISPY TUNA 	G F	36	36
SOFT SHELL CRAB	CR	35	35
VEGETABLES	V VG	23	23
CALIFORNIA	CR E	45	45
CRISPY SHRIMP TEMPURA	CR E G	37	37

HOSOMAKI TRADITIONAL MAKI

NEGI TORO	F	58
AVOCADO	V VG	22
CUCUMBER	V VG	18
SALMON 	F	25
YELLOWFIN TUNA - Maldives 	F	24

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SALADS

KOHLRABI M SB V 29
*Baby spinach, dry miso, parmesan,
yuzu-truffle dressing*

KING CRAB CR G S SB 75
*Steamed with yuzu, avocado, mango,
spicy lemon dressing*

CHUKA WAKAME SALAD G SB SE V 27
Goma dressing

REETHI RAH   F G MU SB SE V 39
*Salmon, tuna, hamachi, avocado,
citrus wafu dressing*

SHIITAKE G SE V VG 36
*Asian mixed lettuce, crispy shiitake mushrooms,
sesame dressing*

TEMPURA

ROCK SHRIMP CR E G S 45
Spicy mayonnaise, jalapeño dressing

PRAWN CR E G SB 39
Tempura sauce, daikon and ginger oroshi

SOFT SHELL CRAB CR G SB 39
Watermelon, onion, coriander, amazu ponzu

MIXED VEGETABLE E G V 23
Daikon and ginger oroshi, tempura sauce

HOT TAPAS

CROQUETAS CON WAGYU E G M 37
Manchego cheese, wagyu beef, truffle

CRISPY RICE   E S 22
Spicy tuna or spicy salmon

FOIE GRAS AND SCALLOPS MO SB 53
Balsamic, vanilla miso, microgreens

EGGPLANT MISO SB SE V 19
*Edamame, sesame seeds,
semi-dried tomatoes*

TACOS

CRAB CR G M 36
Shiso-wasabi sour cream

LOBSTER CR G SB 36
Yuzu garlic, tomato salsa

WAGYU BEEF G S SB 39
*Japanese wagyu beef,
spicy ponzu*

VEGETABLE G S SB V 19
Spicy miso

GYOZA

SEAFOOD CR G MO SB 39
Yuzu-truffle sauce, chives



JAPANESE WAGYU G SB 42
Seared foie gras, onion ponzu

VEGETABLE AND TOFU G S SB V VG 27
Jalapeño miso, tomato salsa

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SOUP FROM THE STREETS OF TOKYO


MISO <i>Tofu, wakame, spring onion</i>	SB V	23
MISO RAMEN <i>Grilled chicken, egg, spring onion, sesame oil, togarashi</i>	A E G S SB SE	33
SEAFOOD SOUP   <i>Prawn, scallop, king crab meat, fish gyoza, egg drops, spring onion</i>	CR E F G MO	38


MAINS

FROM THE SEA

BLACK COD <i>Miso marinade, Padrón pepper tempura</i>	F SB	68
GRILLED EEL DON BURI <i>Steamed rice, sansho pepper, teriyaki sauce</i>	F G SB	46
CHILEAN SEA BASS <i>Truffle-infused mushrooms, dashi ponzu</i>	F M	69
SWEET AND SOUR LOBSTER - Maldives  <i>Mango, watermelon, spring onion, sweet and sour sauce</i>	CR E G	98
SEAFOOD STONE BOWL <i>Mixed seafood, mushrooms, seaweed butter</i>	CR F M MO SB	65

FROM THE GRILL AND JOSPER WOOD OVENS

CHAR-GRILLED SESAME TUNA - Maldives  <i>Crispy jalapeños, ikura, yuzu butter</i>	F G M SB	62
MEDITERRANEAN SEA BREAM <i>Asian mixed lettuce, citrus-garlic oil, lemon</i>	F	73
KING CRAB LEG <i>Shiso salsa, grilled lime</i>	CR S	88

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MAINS

FROM THE FARM


HOT ROCK KAGOSHIMA A5 WAGYU <i>Ponzu, onion-sesame salsa</i>	G SB SE	143
GRILLED BABY CHICKEN <i>Truffle-saffron cream, guindilla chilli, chives, paprika-citrus salt</i>	M S	66
LAMB RACK <i>Tosazu butter</i>	G M SB	79
WAGYU TENDERLOIN MB9+ 180G <i>Truffle teriyaki sauce</i>	G SB	145
BRAISED WAGYU SHORT RIB <i>Wasabi mashed potatoes, green apple</i>	G M SB	118
WAGYU RIBEYE MARBLE MB9+ 220G <i>Chives, crispy lotus roots, tosazu butter</i>	G M SB	162

FROM THE LAND

MISO-MARINATED TOGARASHI TOFU <i>Japanese mushrooms, grilled asparagus, crispy sweet potato chips</i>	S SB V VG	33
CHAR-GRILLED BROCCOLINI <i>Chives, edamame</i>	G SB SE V VG	19
MAITAKE MUSHROOMS HOBAYAKI <i>Spring onion, sesame seeds, yuzu soy sauce</i>	A G SB V	25

SIDES

EGG FRIED RICE <i>Soy sauce, spring onion</i>	E G SB V	19
STEAMED RICE	V VG	12
YAKI UDON WITH VEGETABLES <i>Mushroom dashi, spring onion</i>	G SB V VG	23
ROASTED CAULIFLOWER <i>Onion, coriander, jalapeño dressing</i>	S V VG	19
SEASONAL VEGETABLES <i>Sautéed, grilled or steamed</i>	V VG	17
SWEET CORN <i>Chilli garlic butter, smoked pecorino</i>	M V	15

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