TAPASAKE

ONE&ONLY REETHI RAH

MENU

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.

Dinner 7.00pm — 10.30pm · Sunset Bar 6.00pm — 1.00am

TAPASAKE PRIVATE DINING EXPERIENCE

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.

TASTING MENU

235

TASTING MENU

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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(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
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TAPASAKE

BITES

EDAMAME 17
Salted (G V VG SB) or chilli sambal (A G S SB V)

GRILLED PADRÓN PEPPERS 19
Sweet chilli soy (A G S SB V) or Truffle-parmesan kombu (G M S SB V)

"PINK PARADISE" TOMATO *(G)(S)(SB)(V)* 18
Citrus dashi, myoga, coriander

CAVIAR BAR

OSCIÈTRE 30g *(E)(F)(G)(M)* 219

BELUGA 30g *(E)(F)(G)(M)* 499

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

RAW BAR

TUNA CARPACCIO *(F)(G)* 33
Watermelon ponzu, tarragon, finger lime

SALMON TATAKI *(F)(G)(SB)(SE)* 35
Garlic chips, onion yuzu ponzu

WAGYU BEEF TARTARE *(E)(G)(M)(MO)(SB)* 55
Truffle ponzu, parmesan, nori brioche

HAMACHI JALAPEÑOS *(G)(F)(M)(S)(SB)* 35
Avocado, sliced jalapeños, garlic chips, yuzu soy sauce

SUSHI BAR

NIGIRI 2 PIECES / SASHIMI 3 PIECES

OTORO *(F)* 64
Bluefin tuna belly

YELLOWFIN TUNA - Maldives *(F)* 25

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SUSHI BAR · CONTINUED

SAKE *(F)* 28
Scottish salmon

REEF FISH *(F)* 19
Maldivian catch of the day

HAMACHI *(F)* 25
Yellowtail

HOTATE *(MO)* 27
Hokkaido scallop

TARABA *(CR)* 45
King crab

UNAGI *(F)* 25
Freshwater eel

TAPASAKE SIGNATURE NIGIRI PARCEL

NIGIRI PARCEL 2 PIECES

BLUEFIN TUNA *(F)* 68
Caviar, wasabi relish

JAPANESE WAGYU *(E)(G)(S)(SB)* 42
Quail egg, spicy soy, truffle

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

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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

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TAPASAKE

HOT TAPAS · CONTINUED

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

SOUP FROM THE STREETS OF TOKYO

MISO *(SB)(V)* 23
Tofu, wakame, spring onion

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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TAPASAKE

SOUP FROM THE STREETS OF TOKYO · CONTINUED

MISO RAMEN *(A)(E)(G)(S)(SB)(SE)* 33
Grilled chicken, egg, spring onion, sesame oil, togarashi

SEAFOOD SOUP *(CR)(E)(F)(G)(MO)* 38
Prawn, scallop, king crab meat, fish gyoza, egg drops, spring onion

MAINS: FROM THE SEA

BLACK COD *(F)(SB)* 68
Miso marinade, Padrón pepper tempura

GRILLED EEL DON BURI *(F)(G)(SB)* 46
Steamed rice, sansho pepper, teriyaki sauce

CHILEAN SEA BASS *(F)(M)* 69
Truffle-infused mushrooms, dashi ponzu

SWEET AND SOUR LOBSTER - Maldives *(CR)(E)(G)* 98
Mango, watermelon, spring onion, sweet and sour sauce

SEAFOOD STONE BOWL *(CR)(F)(M)(MO)(SB)* 65
Mixed seafood, mushrooms, seaweed butter

MAINS: FROM THE GRILL AND JOSPER WOOD OVENS

CHAR-GRILLED SESAME TUNA - Maldives *(F)(G)(M)(SB)* 62
Crispy jalapeños, ikura, yuzu butter

MEDITERRANEAN SEA BREAM *(F)* 73
Asian mixed lettuce, citrus-garlic oil, lemon

KING CRAB LEG *(CR)(S)* 88
Shiso salsa, grilled lime

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TAPASAKE

MAINS: FROM THE FARM

HOT ROCK KAGOSHIMA A5 WAGYU *(G)(SB)(SE)* 143
Ponzu, onion-sesame salsa

GRILLED BABY CHICKEN *(M)(S)* 66
Truffle-saffron cream, guindilla chilli, chives, paprika-citrus salt

LAMB RACK *(G)(M)(SB)* 79
Tosazu butter

WAGYU TENDERLOIN MB9+ 180G *(G)(SB)* 145
Truffle teriyaki sauce

BRAISED WAGYU SHORT RIB *(G)(M)(SB)* 118
Wasabi mashed potatoes, green apple

WAGYU RIBEYE MARBLE MB9+ 220G *(G)(M)(SB)* 162
Chives, crispy lotus roots, tosazu butter

MAINS: FROM THE LAND

MISO-MARINATED TOGARASHI TOFU *(S)(SB)(V)(VG)* 33
Japanese mushrooms, grilled asparagus, crispy sweet potato chips

CHAR-GRILLED BROCCOLINI *(G)(SB)(SE)(V)(VG)* 19
Chives, edamame

MAITAKE MUSHROOMS HOBAYAKI *(A)(G)(SB)(V)* 25
Spring onion, sesame seeds, yuzu soy sauce

SIDES

EGG FRIED RICE *(E)(G)(SB)(V)* 19
Soy sauce, spring onion

STEAMED RICE *(V)(VG)* 12

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TAPASAKE

SIDES · CONTINUED

YAKI UDON WITH VEGETABLES *(G)(SB)(V)(VG)* 23
Mushroom dashi, spring onion

ROASTED CAULIFLOWER *(S)(V)(VG)* 19
Onion, coriander, jalapeño dressing

SEASONAL VEGETABLES *(V)(VG)* 17
Sautéed, grilled or steamed

SWEET CORN *(M)(V)* 15
Chilli garlic butter, smoked pecorino

DESSERTS

ABUELA'S CHOCOLATE TART *(E)(G)(M)(N)(V)* 32
Chocolate tart, ganache, miso caramel, caramelised peanuts, vanilla miso ice cream

CHOCOLATE FINGERS *(E)(G)(M)(V)* 33
Coconut-pandan sago, vanilla ice cream

MOCHI ICE CREAM *(E)(M)(V)* 29
Selection of 3 flavours

PISTACHIO BASQUE CHEESECAKE *(E)(M)(N)(V)* 32
Pistachio brittle, yuzu crèmeux, pistachio ice cream

MATCHA TIRAMISU *(E)(G)(M)(V)* 32
Matcha mascarpone, coffee syrup, chocolate tuile

CHOCOLATE FONDANT *(E)(M)* 32
Vanilla ice cream, matcha chocolate tuile

MISO CARAMEL MILLE-FEUILLE *(E)(G)(M)(V)* 29
Crispy filo pastry, miso caramel pastry cream, vanilla chantilly

AVOCADO MANGO CAKE *(V)(VG)* 29
Mango jelly, mashed potato with avocado and mango

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TAPASAKE

DESSERTS · CONTINUED

FRUIT PLATTER *(VG)* 29
Selection of seasonal tropical fruit

HOMEMADE ICE CREAM AND SORBET 6 per scoop
ICE CREAM (M): Black sesame (S E), White sesame (SE), Chocolate (Valrhona 72%), Coconut, Green tea, Pandan, Cherry sakura. SORBET (VG): Ginger, Green apple and wasabi, Lime and sake (A), Lychee, Mandarin, Mixed berries and yuzu, Passion fruit, Yuzu

TO ADD ON

OSCIETRA 30g *(E)(F)(G)(M)* 219

BELUGA 30g *(E)(F)(G)(M)* 499

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

Caviar and raw bar. Served with yuzu sour cream, shiso crackers, matcha blinis, grated egg yolk, egg white, shallot, and chives. To share for 2 people.

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SAKURA MENU

TAPASAKE'S SIGNATURE TEPPANYAKI MENU

SAKURA MENU

375

SAKURA MENU

OTORO AND BLACK TOBIKO CIGAR *(E)(F)(G)*
Oscietra caviar, tanuki, chives, wasabi aioli

FOIE GRAS AND HOKKAIDO SCALLOPS *(MO)(SB)*
Shiso leaf, vanilla-infused miso sauce

SALT-STEAMED KING CRAB LEG *(CR)(G)(M)(S)(SB)*
Grilled lime, microgreens, shiso salsa

JAPANESE KAGOSHIMA BEEF STRIPLOIN *(A)(G)(SB)*
Grilled asparagus, Champagne and cognac flambé, truffle teriyaki sauce

FRIED RICE *(E)(G)(SB)(V)*

TEMPURA ICE CREAM *(A)(E)(G)(M)(V)*
Caramelised peach and orange, passion fruit sauce, orange liqueur flambé, vanilla ice cream

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NIKU MENU

MEAT TEPPANYAKI MENU

NIKU MENU

315

NIKU MENU

CHICKEN GYOZA SALAD *(G)(SB)(SE)*
Asian greens, cherry tomatoes, onion and sesame salsa

MAGRET DUCK BREAST WITH ORANGE MISO *(SB)*
Orange segments, baby carrots, microgreens, pickled tomatoes

HERB-CRUSTED LAMB *(G)(M)(SB)*
Asparagus, sweet potatoes, wasabi pepper sauce

AUSTRALIAN WAGYU BEEF 9+ *(A)(G)(SB)*
Grilled vegetables, truffle teriyaki sauce

FRIED RICE *(E)(G)(SB)(V)*

GREEN TEA CRÈME BRÛLÉE *(A)(E)(M)*
Baked matcha cream, caramelised mixed fruit

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SAKANA MENU

SEAFOOD TEPPANYAKI MENU

SAKANA MENU

325

SAKANA MENU

GRILLED PRAWNS AND CALAMARI *(CR)(G)(MO)(SE)*
Chuka wakame, cherry tomatoes, yuzu garlic sauce

YELLOWFIN TUNA TATAKI *(F)(G)(SB)(SE)*
Mixed green salad, onion and sesame salsa, microgreens, garlic crisps, cucumber vinaigrette

ROMESCO-CRUSTED SALMON *(F)(G)(N)(SB)*
Asparagus, shiitake mushrooms, ponzu butter sauce

GRILLED MALDIVIAN LOBSTER *(CR)(E)(M)(SB)*
Grilled vegetables, lobster yuzu miso sauce

FRIED RICE *(E)(G)(SB)(V)*

YUZU CHEESECAKE WITH EXOTIC FRUIT STIR-FRY *(A)(M)(V)*
Baked matcha cream, caramelised mixed fruit

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YASAI MENU

VEGETARIAN MENU

YASAI MENU

245

YASAI MENU

POTATO AND VEGETABLE GYOZA *(G)(SB)(V)*
Yuzu truffle salsa

BABY EGGPLANT MISO *(G)(SB)(SE)(V)*
Edamame, semi-dried tomatoes, sesame seeds, miso sauce

BAKED JAPANESE MUSHROOMS WITH UDON NOODLES *(G)(SB)(V)*
Spring onion, kombu broth, yuzu soy sauce

GRILLED TOFU AND DAIKON STEAK *(A)(G)(SB)(V)*
Vegetable skewers, crispy potatoes, teriyaki anticucho sauce

FRIED RICE *(E)(G)(SB)(V)*

CARAMELISED BANANA *(A)(M)(V)*
Passion fruit and mango coulis, mango sorbet

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KIDS' TEPPANYAKI MENU

FROM 4 - 11 YEARS OLD

PER CHILD

115

KIDS' TEPPANYAKI MENU

AVOCADO OR CUCUMBER MAKI *(G)(SB)(V)*
Pickled ginger, wasabi, soy sauce

GRILLED SALMON AND NORI BRIOCHE BURGER *(F)(G)*
Fresh lemon

CHICKEN YAKITORI *(G)(SB)*
Yakitori sauce

WAGYU BEEF TENDERLOIN *(A)(G)(SB)*
Mixed grilled vegetables, teriyaki sauce

FRIED RICE *(E)(G)(SB)(V)*

CHOCOLATE FINGERS *(E)(G)(M)*
Vanilla ice cream

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DRINKS

ICONIC TAPASAKE 26

TAPASAKE SPRITZ *(A)*
Strawberry-infused Bombay Sapphire gin, Martini Bianco, Campari, sakura, prosecco

HANAMI *(A)(M)*
Bombay Sapphire gin, Aperol, Martini Bianco, sakura tea, yuzu, fresh strawberries

NIWA VERDE *(A)*
Bombay Sapphire gin, sake, pineapple, citric solution, honey, mitsuba, basil

UMAMI FASHIONED *(A)(SB)*
Bacardi gold rum, amontillado sherry, roasted shiitake, white miso

WAVE KISS *(A)*
Camino real tequila, kombu, lime juice, organic agave nectar, TAPASAKE salt air

CUCUMBER FIZZ *(A)*
Bombay Sapphire gin, cucumber juice, yuzu, fresh ginger, honey, ginger beer

ESPRESSO TIME *(A)(G)(M)(SB)*
Grey Goose vodka, sake, coffee liqueur, miso-vanilla, espresso

ICED TEA 12

PEACH AND ORANGE
Peach tea, fresh orange juice, elderflower

GREEN TEA CURLS
Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL
Strawberry tea, lime juice, caramel syrup, elderflower

ALMOND DELIGHT *(N)*
Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH
Peppermint tea, passion fruit, cinnamon syrup

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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DRINKS

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WINES BY THE GLASS: CHAMPAGNE 150ml

Louis Roederer, Brut Collection — 45
Reims, France

Billecart-Salmon, Brut Rosé — 65
Mareuil-sur-Aÿ, France

WINES BY THE GLASS: WHITE 175ml

Chablis, Domaine Milcent — 42
Burgundy, France

Chardonnay, Planeta — 50
Sicily, Italy

Pinot Grigio, Marco Felluga Mongris Collio — 37
Friuli-Venezia Giulia, Italy

Sauvignon Blanc, Cloudy Bay — 48
Marlborough, New Zealand

Sancerre, Terre de Silex, Domaine Hubert Brochard Loire Valley, France — 36

WINES BY THE GLASS: RED 175ml

Cabernet Sauvignon, Santa Rita Medalla — 28
Real Gold, Single Vineyard, Maipo Valley, Chile

Malbec, Kaiken, Ultra — 31
Mendoza, Argentina

Pinot Noir, Babich, Black Label — 24
Marlborough, New Zealand

Chianti Classico, Valiano Toscana, Italy — 32

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DRINKS

WINES BY THE GLASS: RED 175ml · CONTINUED

The Chocolate Block, Boekenhoutskloof — 50
Franschhoek Valley, South Africa

WINES BY THE GLASS: ROSÉ 175ml

Domaines Ott Clos Mireille — 50
Côtes de Provence, France

Whispering Angel — 40
Provence, France

DESSERT AND PORT 100ml

Petit Guiraud — 30
France

Chenin Blanc, Sula Late Harvest — 22
India

Warre's Heritage Ruby Port — 30
Portugal

SAKE FLIGHT

Sake Discovery Flight — 75

Sake Master Flight — 135

Served in a tasting flight of three sakes

COFFEE COCKTAILS — 26

CREAMY ESPRESSO *(A)*
Amarula, peach schnapps, espresso coffee and Kahlúa

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
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DRINKS

COFFEE COCKTAILS · CONTINUED

ESPRESSO MARTINI *(A)*
Espresso, vodka, Kahlúa

CAFFÈ VENEZIA *(A)(M)*
Espresso, amaretto topped with cream

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COFFEE

Espresso	8
Ristretto	8
Macchiato *(M)*	8
All' Americana	9
Cappuccino *(M)*	10
Latte *(M)*	10
Hot Chocolate *(M)*	10
Mocha *(M)*	10
Matcha Latte *(M)*	10

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TEA SELECTION

BLACK TEA

BRITISH GROWN JERSEY	28

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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DRINKS

GREEN TEA

Ceremonial Grade Matcha AAA+	20
Exclusive and Rare Sencha	16
Premium Gyokuro	30
Chestnut Hojicha	12

WHITE TEA

White Whisper	20

OOLONG TEA

Blue Aurora	18
Crimson Robe Da Hong Pao	18

INFUSIONS

Mugicha	12

RARE CHINESE TEA

Dragon Zen	20
Qi Lan Oolong	20

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