

KANUSAN MENU

COLD ENTRÉE

Duck Roll Salad 32

Tempura confit duck, greens, wakame, chives, carrots, daikon, dashi mayo

Raw Oyster Tosazu 35

Mirin, soy sauce, bonito dashi broth, rice vinegar, chives

🖉 Salmon Tiradito Sashimi 3 I

Cilantro, cherry tomato, lemon juice, smoked oil

HOT ENTRÉE

Miso Soup 25

Rich umami soup, fresh tofu, wakame, fresh shitake, spring onion

S Tonkatsu 36

Crispy deep-fried breaded pork belly with katsu sauce and miso

Blazed Carrots 24

Sweet tamarind and kaffir lime leaves, smoked carrot puree, mushrooms

Char-grilled Leek Stems 10

Tempura leaves, miso vinaigrette

Bibimbap Croquette 19

Homemade kimchi, sticky rice, salt baked pumpkin and Doubanjiang sauce

🗞 gluten free 🔗 spicy 🔗 super spicy 🛞 vegetarian 🕓 pork 🛞 contains nuts 🍈 contains alcohol

Classic Japanese Sushi

MAKI / URAMAKI

California Roll 31

Crab meat, avocado, cucumber, tobiko and Japanese mayonnaise

Ebi Tempura Roll 35

Prawn tempura, avocado, tobiko, mustard mayonnaise and teriyaki sauce

B Spicy Tuna Roll 34

Spicy mayonnaise, spring onion, togarashi and cucumber

Mocado Roll 27

Fresh avocado and sesame seeds

Accompanied by pickled vegetables, wasabi and your selection of soya.

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Classic Japanese Sushi

NIGIRI

Tuna 26

Ebi Prawns 26

Salmon 25

SASHIMI

Tuna 22

Salmon 27

Catch of the day 20

Accompanied by pickled vegetables, wasabi and your selection of soya.

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Modern Japanese Sushi

MAKI

B Kiss of Fire 25

Shrimp tempura, tuna, avocado, chives, serranito sauce, yuzu juice

Spider Roll 36

Fried soft shell crab, lettuce, avocado, teriyaki, tobiko, black sesame seeds, tomato, mango and chili sauce

Salmon Amarillo 45

Salmon, avocado, cream cheese, salmon roe, chukka wakame, Peruvian aji amarillo chili

Mango and Shiitake 34

Mango, truffle and miso, shiitake, pumpkin purée

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10 % SERVICE CHARGE & 12 % GST SUPPLEMENT – NOT INCLUDED IN THE PACKAGE

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Modern Japanese Sushi

NIGIRI

Aburi Beef 58

Flambéed Wagyu MB9 tenderloin, truffle, miso sauce

(20 supplement on all-inclusive and half-board;

No supplement on Premium package)

Scallops 30

Crispy onions, salmon eggs

Hamachi al Fuego 32

Flambéed amberjack fish, mango, bonito flakes

Catch of the Day 34

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MAINS

Gindara Miso 65

Marinated grilled black cod in sweet miso, haji kami

Yaki Tofu 35

Grilled tofu, teriyaki orange and sautéed vegetables

Roasted Squash 25

Yuzu, lemon, lemongrass, beetroot, edamame, charred cauliflower

🗞 🕅 Rendang Sapi 43

Smoked cauliflower purée, dry curry of beef cheeks, turmeric and ginger rice croquette

Slow cooked Korean Short Ribs 46

Sesame seeds, scallions

Salmon Yuan Yaki 51

Yuan yaki style grilled salmon, purée of daikon with citrus, parmesan

S Lechon Kawali 37

Fragrant crispy pork belly, pickled pineapple, radish, celery salad

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SPECIALTIES

Full-blood Blue Label Sher Beef

Cooked on a Japanese Hoba leaf. All Wagyu offers are served with wasabi-espelette pepper sauce, truffle carrot mash, mixed mushrooms, tomato

Wagyu Tenderloin Mb8 - 110

(50 supplement on all-inclusive and half-board; No supplement on Premium package)

Wagyu Striploin Mb8 - 125

(65 supplement on all-inclusive and half-board;33 supplement on Premium package)

Wagyu Ribeye Mb9 - 135

(75 supplement on all-inclusive and half-board;

38 supplement on Premium package)

U5 Panko Prawns 73 - OR - Lobster 22 (100g) Passion fruit, yellow beetroot, sweet corn, seared scallops

(Prawns: 25 supplement | Lobster: 55 supplement on all-inclusive and half-board; No supplement on Premium package)

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DESSERTS

Wasabi Cheese Cake 17

Lemongrass sorbet, chestnut crumble

🖄 Mizu Yokan 15

Green tea, white chocolate cupcake

Fragrant Cardamom Rice Pudding 13

Japanese rice, coconut milk, cardamom, blood orange sorbet, green tea tuille

Selection of Mochi 10

Sesame, green tea

WOW Platter 32

Selection of Japanese sweets treat

(15 supplement on all-inclusive and half-board;

No supplement on Premium package)

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