



KANUSAN MENU

Sushi Menu

Miso Soup

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

Mango and Shiitake Uramaki

Mango, truffle and miso, shiitake, pumpkin purée

Aburi Beef Nigiri

Flambéed beef with hand rolled sushi rice

Roll of Salmon Amarillo

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

Matcha Roll Cake

Semi-sweet Azuki bean served with pineapple ice cream

\$150 per person

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10 % SERVICE CHARGE & 12 % GST

Land Menu

Duck Roll Salad

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

Tonkatsu

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

Slow Cooked Korean Short Ribs

Sesame seeds, scallions

Rendang Sapi

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

Mizu Yokan

Ginger crème brûlée

\$175 per person

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

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Ocean Menu

Prawn Nigiri

Hand rolled sushi rice, boiled prawns

Raw Oyster Tosazu

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

Salmon Sashimi

Cilantro, cherry tomato, lemon juice, smoked oil

Gindara Miso

Marinated grilled black cod in sweet miso, haji kami

Wasabi Cheese Cake

Lemongrass sorbet, chestnut crumble

\$165 per person

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

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Vegetarian Menu

  **Egg Nigiri**

Hand rolled sushi rice, egg sponge

 **Char Grilled Leek Stems**

Tempura leaves, miso vinaigrette

  **Glazed Carrots**

Sweet tamarind, kaffir lime leaves,
smoked carrot purée, mushrooms

 **Yaki Tofu**

Grilled tofu, teriyaki orange, sautéed vegetables

  **Selection of Mochi**

Sesame, green tea

\$135 per person

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

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Kanusan Mixed Set Menu

Miso Soup

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

Prawn Nigiri

Hand rolled sushi rice, boiled prawns

Glazed Carrots

Sweet tamarind, kaffir lime leaves,
smoked carrot purée, mushrooms

Slow Cooked Korean Short Ribs

Sesame seeds, scallions

Selection of Mochi

Sesame, green tea

\$150 per person

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

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Modern Japanese

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)

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

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