

COCKTAILS

ICONIC TAPASAKE

		By glass	Pitcher
Tapasake Sangria London Dry Gin, Umeshu Liqueur, Strawberry, Blanc de Blancs	A	1100	4250
Green breeze Sake, London Dry Gin, Honey, Citric Acid, Coriander, Basil, Pineapple	A	1100	
Hanami Ichigo Clarified London Dry Gin, Mancino Sakura Vermouth, Aperol, Strawberry	A/D	1100	
Momo Highball Blended Scotch Whisky, Crossip Dandy Non-Alcoholic Spirit, Peach Syrup, Yuzu, Mint, Soda Water	A	1100	

CELEBRATION OF LOCATION

Coastline Tequila Kombu-Infused, Lime Juice, Honey, Tapasake-Salt Air	A/D	1100	
Firefly Tequila 100% Agave, Cointreau, Passion Fruit, Lime, Chilli	A	1100	
Kyoto Negroni Ki-No-Bi Gin, Campari, Cocchi Vermouth Di Torino	A	1200	
Tapasake Mule Vodka, Lime, Orange, Honey, Yuzu, Ginger Beer	A	1100	

SIGNATURE 0% COCKTAILS

Zero Green Breeze Lyres Non-Alcoholic Gin, Honey, Citric Acid, Coriander, Basil, Pineapple		600	
Zero Coastline Lyres Non-Alcoholic Agave, Lime Juice, Honey, Tapasake-Salt Air		600	
Tropical Passion Lyres Non-Alcoholic Agave, Passion Fruit, Yuzu, Pineapple		600	
Momo Zero Crossip Dandy Non-Alcoholic Spirit, Peach Syrup, Yuzu, Soda Water		600	
Strawberry Pomegranate Strawberry, Pomegranate, Lemon, Agave, Ginger Ale		600	

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Prices are stated in Mauritian rupees inclusive of all taxes

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts / nuts and other allergens are handled.

TEA SELECTION

Tea pairing is enjoyed the world over, especially in Japan and China where savoury bold flavours are expertly balanced with rich full bodied and creamy teas. In partnership with The Tea Group and artisan independent tea specialist brands, an authentic and exclusive teatime experience awaits at Tapasake.

TEASPEC

Raw Pu'Er Arbor Charm "20 Year Vintage" (2005)*	2200
Authentically aged with a soothing texture. Rich and balanced with a long, refreshing and delicately sweet peach finish. Brew up to 8 times.	

CHILL TEA TOKYO

Ceremonial Matcha*	2200
Creamy and rich, with a long full body finish	

Sakura Green Tea	710
Vibrant and creamy Sencha tea with a juicy and sweet berry finish	

Chestnut Green tea	710
Nutty, bold and smokey yet subtle with a light caramel finish	

NEW WORLD TEA

Yunnan Black Tea	710
Light smokiness with a medium body and malty honey notes	

"Le Saint Géran" Blend	900
Rich and creamy with a hint of floral saffron and a sweet fresh mango finish	

NAZANI TEA

Lemon Verbena	900
Vibrant, herbal and refreshingly crisp lemon notes	

*Side-table ceremony

Our tea providers ensure a high level of sustainability practices for a greener global footprint.

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DESSERTS

Basque Cheesecake, Strawberry Wasabi, Strawberry Sobert	G/D	900
Japanese Whisky Cappuccino	G/A/D	1000
Chocolate Fondant, Miso Caramel, Vanilla Ice Cream	G/D	900
Assorted Ice Cream or Sorbet	D	600
Mochi Selection (3 pieces)	D	600

SWEET WINES

France

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon	5800
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Australia

2006, De Bortoli, "Noble One" - New South Wales	5600
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SWEET WINES BY THE GLASS - (100ML)

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon - France	1300
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OMAKASE MENU

Salmon Carpaccio, Shiso Pesto G

Padron Pepper Grilled, Spicy Sweet Soy G/PB

Wagyu Beef Croquette, Manchego Cheese, Truffle Mayo D/G

Chef's Sushi Selection G

Black Cod Miso, Marinated Tomatoes

Umami Lamb, Asparagus, Rosemary

Japanese Whisky Cappuccino A/D/G

8000 per guest

SAKE

Kawasemi Kikka 5cl	1500
Sayori Nakadori Junmai 5cl	800
Kawasemi Junmai Genshu 5cl	1050
Sho Chiku Bai Premium Ginjo 30cl	3700
Sake Nigori 30cl	3350
Akashi-Tai Junmai Daiginjo 30cl	3900
Akashi-Tai Honjozo 30cl	2750
Takara Sierra Cold 30cl	2800

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SMALL PLATES

Edamame Steamed Sea Salt	PB	600
Edamame Sautéed, Chili	PB	680
Padron Pepper Grilled, Spicy Sweet Soy	G/PB	850
Miso Soup, Mushrooms, Tofu, Truffle	PB	800
Salmon Crispy Rice, Hot Miso	G	900
Tuna Crispy Rice, Hot Miso	G	1000
Peruvian Chicken Taco, Anticucho, Hijiki (4 pieces)	G/A	900
Wagyu Beef Taco, Aioli, Spicy Miso (4 pieces)	G	1100

HOT APPETIZERS

Miso Eggplant	PB	1000
Crispy Baby Squid, Smoked Espelette Aioli		1300
Wagyu Beef Croquettes, Truffle Mayo, Manchego Cheese (2 pieces)	D/G	1400
Shrimp Tempura, Spicy Mayo, Organic Greens	G/SF	1900
Vegetable Tempura, Daikon, Ginger Oroshi, Tentsuyu	PB/G	1000

RAW & SALADS

Salmon Carpaccio, Shiso Pesto, Yuzu Ponzu Dressing	G	1400
Wagyu Beef Tataki, Citrus Chilli Dressing, Coriander	G/SF	1800
Mix Fish Ceviche, Panca, Miso, Pinapple		1500
Assorted Seaweed Salad, Avocado, Grapefruit, Goma Dressing	PB	1500
Mizuna Leaves, Manchego Cheese, Truffle Miso Dressing	D	1500

Add on

Grilled Prawns 5 pcs	SF	250
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FROM THE SEA

Salmon, Mint, Crispy Spinach		2200
Black Cod, Yuzu Miso, Marinated Tomatoes		3200
Grilled Lobster, Lime Butter, Spicy Mayo	G/D/SF	4000
Octopus, Red Kosho Vinaigrette, Fennel	G	4900

FROM THE LAND

Chicken Kushiyaki, Negi, Teriyaki Sauce	G	2500
Beef Short Ribs, Pickled Daikon, Guindilla Chilli	G/SF	3200
Umami Lamb, Asparagus, Rosemary		2600
Wagyu Striploin, Seaweed Butter, Ponzu, Yakniku (180 g)	G/D/SF	4000
Tofu Tempura, Mascarpone, Miso	D/SF	2100
Wagyu & Mushrooms Stone Pot, Edamame, Shio Kombu, Shiro Dashi	G/D	3300

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TRADITIONAL SASHIMI (2 SLICES) / NIGIRI SUSHI (2 PIECES)

Salmon		750
Tuna Toro* Otoro*	800/ 900/ 1000	
Shrimp-Ebi	SF	650
Hamachi		700
Unagi		1000
Seabass		950
Scallop		850
Wagyu Beef		1200

TAPASAKE SIGNATURE PLATTER (for 2 persons)

2 Kinds Of Sashimi, 3 Kinds of Sushi Nigiri and 1 Kind of Cut Roll, Wasabi, Ginger	5000
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TAPASAKE CUT ROLL (6 PIECES)

Vegetable Futomaki	PB	700
Spicy Tuna		1100
Shrimp Tempura	G/SF	1200
Salmon, Cream Cheese	D	1000
Soft Shell Crab Tempura	G/SF	1300
Salmon Volcano	G	1200
Yuzu California	SF	1350
Tuna, Salmon, Tamago	G	1100

SIDES DISHES & RICE

Assorted Pickles with Daikon, Mushrooms, Guindilla Chilli, Carotte		850
Cauliflower, Jalapeno, Coriander	PB	1000
Baby Potatoes, Tomato Brava Sauce, Lemon Aioli		1000
Vegetable Fried Rice	G	1000

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TAPA
SAKE

DRINKS MENU 600

STRAWBERRY POMEGRANATE

Strawberry
Pomegranate
Lemon
Agave
Ginger Ale

TROPICAL PASSION

Passion Fruit
Yuzu
Pineapple

TROPICAL GETAWAY SMOOTHIE

Passion purée
Mango juice
Fresh strawberries
Honey

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STARTERS 820

PLEASE SELECT ONE STARTER

Tempura shrimp
with creamy mayo (G)

Tapasake tacos
Chicken (G)

Sushi
chef selection

MAIN COURSE 1300

PLEASE SELECT ONE MAIN COURSE

Wagyu sliders
Wagyu sliders, French fries (G)

Or

Grilled salmon
Char grilled salmon, grilled vegetables or steam rice (G)

Or

Chicken Katsu
Fried chicken breast, French fries or steam rice (G)

DESSERTS 380

Mochi 2 pcs (D)

Or

Ice cream selection (D)

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TAPA SAKE

Led by her husband Kawakami,
Japanese actress Sada Yacco set off to leave
the small town roots of her father's sake brewery in search
of the western limelight.

While she deeply cherished her earthly surroundings,
the call of the unknown was enticing her to explore a world
outside of her humble beginnings.

Having made the long journey West, Sada and her troupe
landed in Europe, bringing a new earthly appreciation to the
forefront of European attention.

Echoing this cultural harmony, Tapasake unifies Europe's
small plate dining experience with Japan's earthly refinement
to re-establish a connection with nature and authenticity.

KOREAN BBQ

Our Korean BBQ table is based on Korean tradition BBQ of cooking with friends over fire. Menu sets are designed for one and served with a selection of organic seasonal vegetables, kimchi and Tapa sake signature sauces.

GRILL

Edamame sea salt, chili garlic (G)

Chefs selection of sushi nigiri, sashimi & roll (G)

Seafood set

Seafood, including Hokkaido scallops, Norwegian salmon, Tiger shrimps, served with vegetables, korean pickles, dipping sauces & our signature korean bbq basting elixir.

Or

Meat set

Australian lamb chops, Australian wagyu rump, organic chicken served with vegetables, korean pickles, dipping sauces & our signature korean bbq basting elixir.

Chefs dessert platter

Seafood Set
MUR 6,000

Meat Set
MUR 7,000

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TEPPANYAKI TABLE

The Chef has created an exciting menu that will take your taste buds on a culinary journey while experiencing a true teppanyaki venture within Tapasake.

MENU

Chicken tacos, hijiki, red anticucho (G)

Salmon tataki, yuzu soy, ginger (G)

Wagyu gyoza, dashi parmesan sauce, pumpkin purée (G)

Mediterranean sea bass, shiso salsa (G)

Canadian rock lobster
fried rice, seasonal vegetable, teriyaki (G)

or

Wagyu beef, japanese yakimesi
fried rice, seasonal vegetable, teriyaki (G)

Japanese whisky ice cream with cocoa crumble (G/D/A)

Selection of homemade mochi (D)

Per person MUR 7,500

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