

*TAPA
SAKE*

COCKTAILS

ICONIC TAPASAKE	By glass	Pitcher
Tapasake Spritz Bombay Sapphire Gin, Martini Bianco, Campari, Strawberry, Sakura, Sparkling Wine	1150	4750
Niwa Verde Bombay Sapphire Gin, Japanese Coriander, Basil, Pineapple, Honey	1100	
Oringo Sour Dewars Scotch Whisky, Green Apple, Yuzu, Red Apple Shrub.	1100	
DESTINATION EXCLUSIVES		
Guilty Pleasure Bacardi Carta Blanca, Coconut, Passion Fruit, Pandan	1100	
Iki Palomita Tequila Patron Silver, Vida Mezcal, Strawberry Cordial, Grapefruit, Mint, Grapefruit Soda	1150	
Our Mule Grey Goose Vodka, Wasabi, Basil, Honey, Yuzu, Ginger Beer	1150	
SIGNATURE 0% COCKTAILS		
Zero Niwa Verde Lyres Non-Alcoholic Gin, Coriander, Basil, Pineapple, Honey	700	
Zero Iki Palomita Lyres Non-Alcoholic Agave, Strawberry Cordial, Grapefruit, Mint, Grapefruit Soda	700	
Zero Guilty Lyres Non-Alcoholic Rum, Coconut, Passion Fruit, Pandan	700	
Zero Oringo Lyres Non-Alcoholic Spirit Whiskey, Green Apple, Yuzu, Red Apple Shrub.	700	
Zero Mule Lyres Non-Alcoholic Rum, Wasabi, Basil, Honey, Yuzu, Ginger Beer	700	

G=gluten, N=nuts, D=dairy, A=alcohol, PB=Plant-based, SF=Shellfish

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)* Authentically aged with a soothing texture. Rich and balanced with a long, refreshing and delicately sweet peach finish. Brew up to 8 times.	2200
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CHILL TEA TOKYO Ceremonial Matcha* Creamy and rich, with a long full body finish	2200
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Sakura Green Tea Vibrant and creamy Sencha tea with a juicy and sweet berry finish	710
Chestnut Green tea Nutty, bold and smokey yet subtle with a light caramel finish	710

NEW WORLD TEA

Yunnan Black Tea Light smokiness with a medium body and malty honey notes	710
“Le Saint G�eran” Blend Rich and creamy with a hint of floral saffron and a sweet fresh mango finish	900

NAZANI TEA Lemon Verbena Vibrant, herbal and refreshingly crisp lemon notes	900
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*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
Australia	
2006, De Bortoli, “Noble One” - New South Wales	5600

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

9500 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

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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	1000
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/G	1000
Crispy Baby Squid, Smoked Espelette Aioli	G	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	SF	1500
Assorted Seaweed Salad, Avocado, Grapefruit, Goma Dressing	PB	1500
Mizuna Leaves, Manchego Cheese, Truffle Miso Dressing	D	1800
Add on		
Grilled Prawns 5 pcs	SF	250

FROM THE SEA

Salmon, Mint, Crispy Spinach		2250
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 MB 6/7, Seaweed Butter, Ponzu, Yakiniku (180 g)	G/D/SF	5900
Tofu Tempura, Mascarpone, Miso	D	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		800
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
Manchego, Truffle Fries	D/G	980

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