










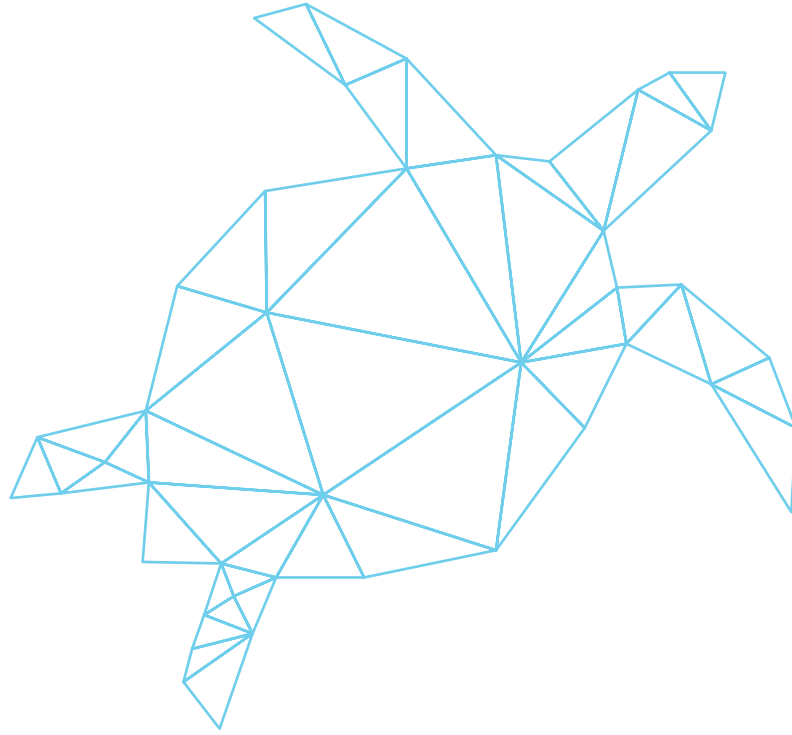


FOOD

 dairy  contains alcohol  contains nuts  gluten-free  pork
 contains seafood  contains egg
 spicy  super spicy  vegetarian  vegan

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE
AND 16% STATUTORY GOODS AND SERVICE TAX (GST)



Kanusan “Omakase”

Omakase is a Japanese phrase that means
“I will leave it up to you”

Per person 165

Supplement on All-inclusive and Half-board packages 95

Supplement on All-inclusive Premium package 75

 **Uzusukuri**

Thinly sliced catch of the day, avocado purée, truffle ponzu

*

Sushi & Sashimi

Chef's choice of sushi and sashimi

*

  **Classic Miso**

Umami broth, tofu, seaweed, spring onion

*

   **Rock Shrimps**

Shrimp tempura, spicy mayonnaise, sesame seed, spring onion

*

 **Black Cod**

Miso-marinated black cod, hajikami

or

 **Beef Short Ribs**

Braised beef, wasabi mashed potato, edamame, sesame seed, creamy hoisin sauce

*

 **Yuzu Cheesecake**


Mango coulis

Appetisers

COLD


 **Crispy Rice 27**
Sushi rice cake, spicy tuna tartare,
jalapeño, red radish

Duck Roll 32
Pan-fried smoked duck, seaweed,
daikon wrap, carrot, dashi
mayonnaise


 **Tuna Tataki 35**
Seared tuna, grated daikon, tobiko,
wakame, ponzu dressing



Oyster Tosazu (2 Pcs) 35
Momiji oroshi, bonito flakes, lemon
wedge, spring onion, tosazu sauce




HOT

 **Wagyu Beef Gyoza 40**
Pan-fried beef, shiitake, coriander
ponzu, yuzu soya


   **Crispy Sprouts 25**
Flash-fried Brussel sprouts,
balsamic, spring onion, toasted
almond, Sriracha sauce

 **Scallop & Foie Gras 35**
Seared scallop and foie gras, vanilla
miso, balsamic reduction

   **Spicy Rock
Shrimp 28**
Shrimp tempura, spicy mayonnaise,
sesame seed, spring onion

   **Mixed Vegetables /
Prawns Tempura 25 / 30**
Tempura sauce, daikon ginger oroshi

Salted Edamame 15
Steamed soya beans, sea salt

 **Spicy Edamame 18**
Steamed soya beans sautéed in spicy
garlic sauce, truffle oil, shichimi

Maki & Rolls

SIGNATURE "BLACK RICE"

Salmon Maki 32

Salmon, seaweed paper

Crispy Yellowfin Tuna Roll 38

Tuna, takuan, chive, tanuki, spicy mayonnaise

Prawn Tempura Roll 32

Prawn tempura, avocado, Japanese mayonnaise, teriyaki sauce

MODERN

Wagyu Roll 55

Seared wagyu beef, chive, crispy kataifi, ginger, pickle takuan, sesame seed, yuzu soya

Crispy Salmon Cheese Roll 45

Salmon, cream cheese, cucumber, tanuki, Japanese sweet sauce

Hamachi Jalapeño Roll 38

Hamachi, crab meat, jalapeño, truffle mayonnaise

Maguro Dragon Roll 32

Prawn tempura, chive, tuna, tanuki, tobiko, spicy mayonnaise, unagi sauce

Mexican Maki 32

Crispy reef fish tempura, avocado purée, pico de gallo salsa

New Style Salmon Roll 38

Salmon, avocado, chive, ginger, yuzu soya

CLASSIC MAKI

Salmon 32

Salmon, seaweed paper

Tuna 22

Tuna, seaweed paper

Avocado 32

Avocado, seaweed paper

CLASSIC ROLL

California 32

Crab meat, avocado, cucumber, green tobiko, ponzu mayonnaise

Rainbow 45

Crab meat, hamachi, reef fish, salmon, tuna, cucumber, yakitori sauce, yuzu mayonnaise

Shrimp Tempura 35

Shrimp tempura, avocado, sesame seeds, japanese sweet sauce mayonnaise

Soft-shell Crab 38

Fried soft-shell crab, cucumber, lettuce, tobiko, wasabi mayonnaise, yakitori sauce

Spicy Tuna 32

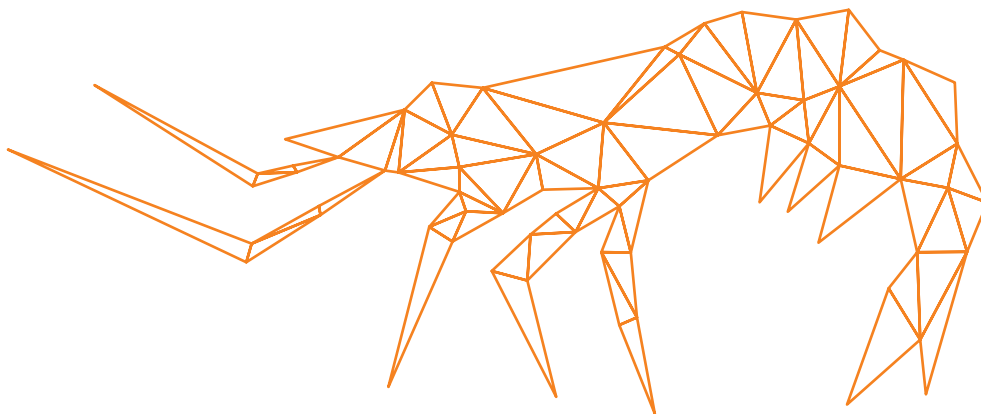
Tuna, cucumber, sesame seed, spicy mayonnaise

Vegetables 28

Avocado, cucumber, mango, sesame seeds

Omakase Maki for 2 persons 78

Selection of Chef's favourites Maki and Rolls



Sashimi 5 slices per order

MODERN

Hamachi Jalapeño 28

Hamachi, coriander, garlic chips,
jalapeño, yuzu soya

Reef Fish Tiradito 22

Reef fish, aji amarillo, citrus segments,
coriander, chilli emulsion

Uzusukuri 25

Thinly sliced catch of the day, avocado
purée, truffle ponzu

Modern Sashimi Platter 55

Enjoy a platter with all the above selection
(3 slices each)

NEW STYLE

Hamachi 25

Salmon 29

Reef Fish 20

Tuna 28

All New Style are served with chives, ginger and seared
olive and sesame oil, sesame seeds and yuzu soya

CLASSIC

Catch of the Day 20

Salmon 32

Hamachi 28

Scallops 32

Octopus 30

Yellowfin Tuna 25

Chef's Special of the Day 45

Choose three items from above selection

Nigiri 4 slices per order

MODERN

Wagyu 48

Seared wagyu, foie gras, truffle teriyaki

Hamachi 38

Torched Hamachi, caviar, yuzu soya

Salmon 38

Torched salmon, caviar, karashi miso

Scallop & Foie Gras 38

Raw scallop, seared foie gras, vanilla miso

Unagi 25

Unagi, seared foie gras, vanilla miso

CLASSIC

Catch of the Day 27

Ebi Prawn 27

Hamachi 30

Octopus 30

Salmon 30

Yellowfin Tuna 30

Tamago 20

Omakase Nigiri 78


Selection from the Chef's favourites


Tacos


 **Wagyu Beef 55**
Wagyu beef, onion, red chilli, ponzu, sake soya, garlic chips
Supplement on All-inclusive and All-inclusive Premium packages 15


 **Tuna 25**
Tuna, spicy miso, coriander

Salads


 **Asian Green 25**
Mixed green leaves, avocado, Asian herbs and apple dressing

 **Kanusan 25**
Mixed green leaves, beetroot, crispy shiitake, red radish, onion sesame dressing

 **Baby Spinach 22**
Baby spinach, dry miso, kohlrabi, Parmesan, truffle oil, yuzu, crispy leek

 **Seaweed 22**
Chuka wakame, hijiki, sesame seeds, goma dressing

Soups

 **Seafood Nabe 28**
Seafood nabe broth, mussel, shrimp, arugula, mushroom

Modern Miso Cappuccino 22
Umami broth, foie gras emulsion

 **Classic Miso 18**
Umami broth, tofu, seaweed, spring onion

Mains

FISH & SEAFOOD

King Crab 115

Alaskan king crab leg, spring onion, tobiko,
gratinated with spicy mayonnaise

Supplement on All-inclusive and Half-board packages 55

Supplement on All-inclusive Premium package 40

Miso Cod 65

Miso marinated black cod, grilled asparagus,
hajikami, pickled daikon

Reef Fish Pomegranate Miso 35

Reef fish marinated in pomegranate miso,
crispy spinach, pomegranate salsa

Salmon Teriyaki 58

Salmon steak, sautéed broccoli, oshinko,
sesame seeds, teriyaki sauce

Live Maldivian Lobster, 500 – 700 grams 135

Pulled lobster, cucumber sunomono,
hajikami, dynamite sauce

Supplement on All-inclusive and Half-board packages 65

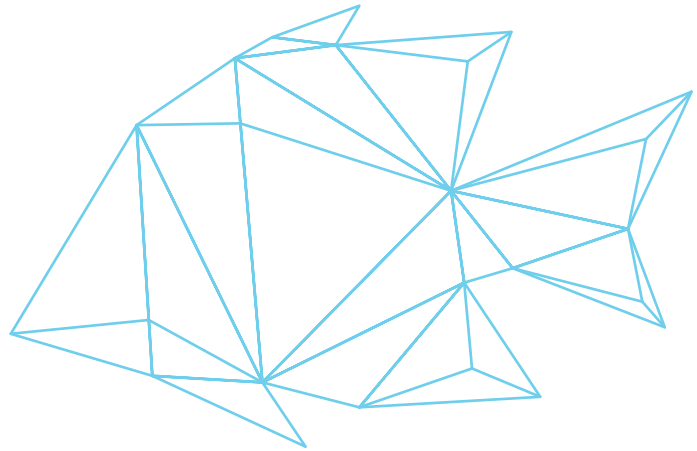
MEAT

Beef Short Ribs 45

Braised beef, wasabi mashed potato, edamame,
sesame seed, creamy hoisin sauce

Chicken Yakitori 30



Chicken skewer, pickled cauliflower,
spring onion, tomato, teriyaki sauce





  **Lamb chop Anticucho 48**
Lamb chop, wasabi mashed potato, chive,
anticucho miso sauce

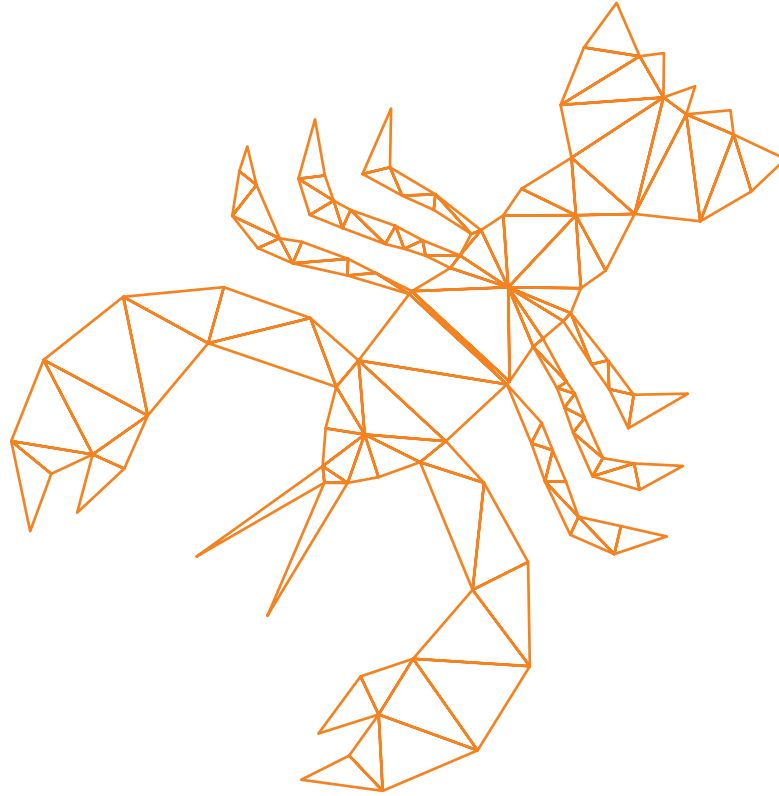
  **Pork Belly 42**
Braised pork belly, aji panca,
butternut purée, teriyaki sauce

VEGETARIAN

  **Nasu Miso 28**
Flash-fried aubergine, miso, edamame,
hajikami, sesame seeds

  **Shiitake Teriyaki 25**
Grilled shiitake, butternut purée,
teriyaki sauce

 **Yaki Tofu 30**
Sautéed mixed vegetables, teriyaki sauce



Wagyu Specialities

Full-blood Blue Label Robbins Island from Tasmania

Robbins Island cattle are retained on pasture for at least eighteen months before moving to supplemental grain feeding for consistency of marbling, the pristine environment and unique feed ration, Robbins Island is one of the truly unique Wagyu products on the market.

Tenderloin Mb9, 180 grams 145

Served with mushroom confit, aged balsamic teriyaki reduction

Supplement on All-inclusive and Half-board packages 85

Supplement on All-inclusive Premium package 65

Rib Eye Mb9, 225 grams 165

Served with mushroom confit, aged balsamic teriyaki reduction

Supplement on All-inclusive and Half-board packages 95

Supplement on All-inclusive Premium package 75

Sides

Fried Rice 14

Selection of Egg | Chicken | 🐷 Pork

🌿 🍷 **Steamed Rice 10**

🌿 🍷 🍷 🍷 **Wasabi Mashed Potato 10**

🌿 🍷 🍷 **Cucumber Sunomono 10**

🌿 🍷 🍷 **Island-made Kimchi 10**

🌿 **Sautéed broccoli and bokchoy 12**

🍷 🍷 **Stir-fried Udon Noodles 12**

Desserts

🍷 🍷 **Chocolate Fingers 18**

Salted caramel sauce

Charcoal Impression 22

Adzuki bean filled green tea parfait, meringue

🍷 **Matcha Lava Cake 22**

Served with white sesame ice cream

🍷 **Yuzu Cheesecake 22**

Served with mango coulis

🍷 **Kanusan Delights Bento Box 35**

Anmitsu agar jelly, charcoal ball, chocolate finger, matcha lava cake, yuzu ice cream

🌿 🍷 🍷 **Exotic Fruit Platter 25**

🍷 **Island-made Ice Cream 6 per scoop**

Black sesame seed | Chocolate | Matcha | Pandan

Island-made Sorbet 6 per scoop

Ginger | Lime and Sake | Passion fruit | Yuzu

Glossary

Daikon or Winter radish or White radish is a root vegetable native to Japan.

Dashi is a range of stock used as a base in many Japanese dishes such as miso soup. Dashi has a savoury umami flavour.

Hajikami is pickled ginger in vinegar used to add umami flavour to grilled fish dishes.

Hijiki or Hiziki is a brown seaweed that grows on the rocky coastlines of East Asia.

Karashi or Oni Karashi is mustard condiment used as seasoning in Japanese cuisine.

Maki or Makizushi is a sushi roll where seafood or vegetables are wrapped in rice and nori sheets.

Miso is a thick Japanese paste seasoning. Produced by fermenting soya beans, salt and koji (rice fungus), it is used in soups, sauces, dressings, marinades and stews.

Momiji Oroshi is a condiment made with grated Daikon radish, dried red pepper or carrot.

Nigiri is a sushi made of rice smeared with wasabi paste and topped with raw fish or seafood.

Nori is seaweed that is dried and then pressed into sheets. It is commonly used to wrap rolls of Maki and Onigiri.

Omakase translates to “I leave it up to you” and is a meal composed of dishes selected by the chef.

Oshinko literally means “fragrant dish” and refers to a variety of Japanese pickled vegetables such as daikon, cucumber or cabbage.

Ponzu is a citrus & soya sauce commonly used as a condiment in several Japanese dishes,

Sashimi is fresh raw fish or meat sliced into bite-size pieces.

Shichimi is a spice blend of seven ingredients which include dried chilli, sansho, dried citrus, black sesame, white sesame, ginger powder, and nori.

Shiitake is a mushroom native to East Asia which grows on oak or beech.

Sunomono is a salad of vegetables marinated in vinegar, usually served as a side dish.

Sushi is a dish prepared with vinegared rice and raw fish, seafood or vegetables.

Teriyaki is a dish where fish or meat are marinated with a glaze of soya sauce, mirin, ginger and other flavourings, then broiled or grilled.

Tobiko or Japanese flying fish roe (eggs) is often used in sushi or sashimi dishes.

Tosazu is a premium mild rice vinegar fermented in cedar casks. It is produced in the Kochi prefecture (previously called Tosa). It is made of kombu seaweed, bonito fish flakes, amazake and mirin.

Umami or savouriness is one of the five basic tastes. It can also be described as meaty or brothy.

Usuzukuri a type of sashimi dish
where raw fish, meat or tofu are thinly sliced.
It tastes and is plated differently.

Wakame or sea lettuce is a type of flavourful
kelp seaweed. Dried kelp or kombu is an essential ingredient
in Japanese dashi.

Wasabi or Japanese horseradish is a plant native to Japan,
Korea and Sakhalin island. The paste produced by grating its stem
is an essential condiment for all forms of sushi.

Yakitori from the words yaki, “grilled” and tori,
“bird” is a skewered chicken.

Yuzu is a fragrant and very sour citrus fruit
often used as a flavouring agent in
East Asian cuisine.

DRINKS

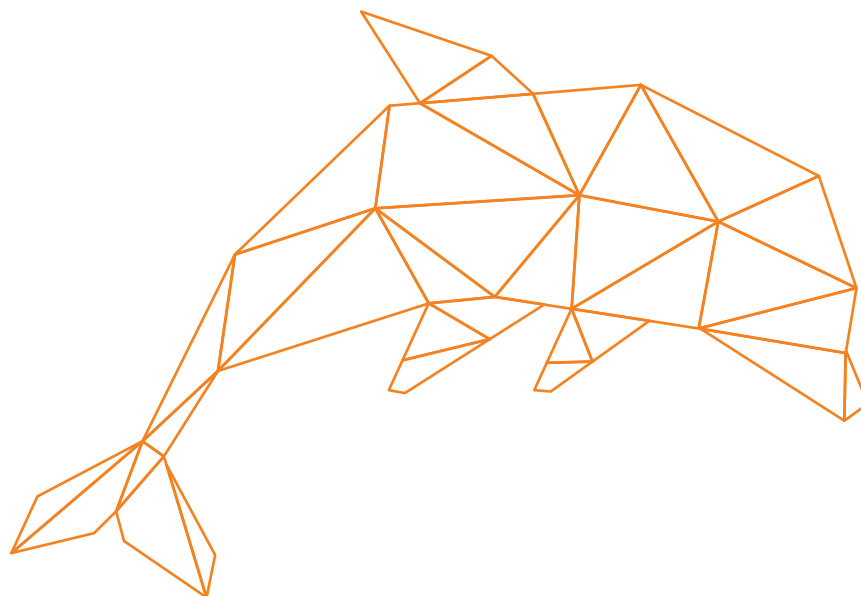
 sustainably sourced ingredients

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE
AND 16% STATUTORY GOODS AND SERVICE TAX (GST)

All-Inclusive and All-Inclusive Premium Selection

All the beverages under our Exclusive Selection are not included in the All-Inclusive and All-Inclusive Premium packages.

The discount entitlements for our Exclusive List of beverages served by the glass are 30% for All-Inclusive and 40% for All-Inclusive Premium packages.



SIGNATURE COCKTAILS

Kanusan 19

Meiri Hyakunen umeshu, Giffard
passionfruit liqueur and sparkling wine

Asian Herb Garden 19

Roku gin, Giffard ginger liqueur, lime juice,
coriander, lemongrass and tonic

Raichi Saketini 19

Shirataki Uonuma Tanrei Junmai sake,
Roku gin, lychee syrup and lychee

Japanese Garden 19

Meiri Hyakunen umeshu, apple
juice, simple syrup, lemon juice,
mint leaves and cucumber

Mount Fuji 19

Hakushika Junmai Ginjo sake,
Smirnoff Red vodka, yuzu juice, lime
juice, simple syrup, basil leaves

Matcha Sour 19

Shirataki Uonuma Tanrei Junmai sake,
matcha powder, lemon juice,
simple syrup, basil leaves

Tokyo Martini 19

Shirataki Uonuma Tanrei Junmai sake,
Roku gin, homemade ginger syrup

Tchin Gin 19

Gin, grapefruit juice, lime juice,
simple syrup, rosemary sprig,
Schweppes tonic water

CLASSIC COCKTAILS

Aperol Spritz 19

Aperol liqueur, Prosecco and splash of soda water

Caipirinha 19

Cachaca 51 rum, lime wedge and brown sugar

Cosmopolitan 19

Absolut Citron vodka, Cointreau orange liqueur, cranberry juice and lime juice

Cuba Libre 19

Captain Morgan rum, Coke and lime juice

Dark N' Stormy 19

Goslings rum, lime juice, ginger beer, Angostura bitters

Dry Martini 19

Bombay Sapphire gin or Absolut vodka, Noilly Prat Dry vermouth

Daiquiri 19

Bacardi White rum, simple syrup and lime juice

Gin Fizz 19

Bombay Sapphire gin, simple syrup, lime juice, soda water

Long Island Iced Tea 19

Bombay Sapphire gin, Bacardi White rum, Absolut vodka, Jose Cuervo Silver tequila, Cointreau orange liqueur, lime juice, simple syrup and Coke

Manhattan 19

Bulleit Rye whiskey, Angostura bitters, Martini Rosso sweet vermouth

Moscow Mule 19

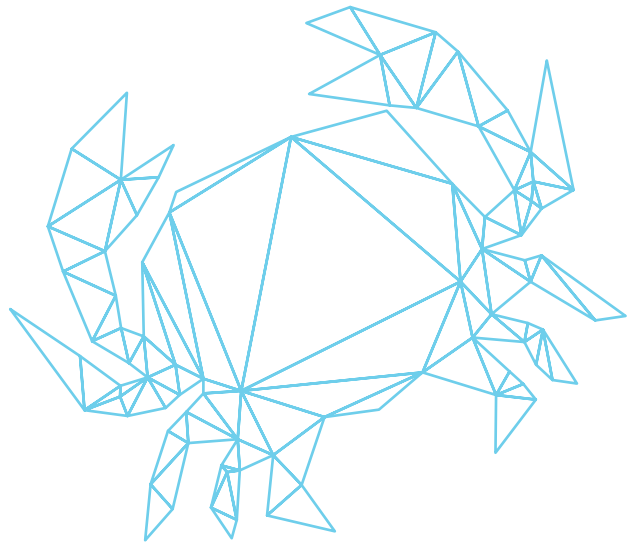
Smirnoff Red vodka, ginger beer, lime wedge and lime juice

Mojito 19

Bacardi Gold rum, simple syrup, mint leaves, lime wedge and soda water

Negroni 19

Bombay Sapphire gin, Campari liqueur, Antica Formula vermouth



MOCKTAILS NON-ALCOHOLIC

Mango Tango 13

Mango juice, mango purée, Sprite, sweet and sour syrup

Pandan Sling 13

Pandan syrup, ginger syrup, coconut cream, pineapple purée, pineapple juice and fresh milk

Jack Frosties 13

Crème de menthe green, espresso, fresh milk, strawberry purée, raspberry purée and simple syrup

Bahama Mama 13

Coconut cream, banana purée, passionfruit purée, mango juice, guava juice and grenadine syrup

Happy Finolhu 13

Earl Grey tea, blueberry purée, lime juice and cinnamon syrup

Cooling Boost 13

Cucumber syrup, lychee syrup, ginger syrup, watermelon juice and ginger beer

Lychee Cooler 13

Passionfruit purée, lychee syrup, pink grapefruit syrup, sweet and sour syrup, Sprite

Passion Kaashi Kiru 13

Passionfruit syrup, grapefruit, cardamom, red chili, curry leaves coconut milk

*Award winning mocktail created by our in-house bartender Nikhitha

Freshly Squeezed Juice 10

Orange, Watermelon, Carrot, Apple

Juice 6

Orange, Pineapple, Guava, Mango, Cranberry, Apple, Tomato

BEVERAGES NON-ALCOHOLIC

Finolhu Eco-Friendly Water

Still or Sparkling

Soft-drinks 6

Coca-Cola, Coke Zero, Sprite,
Fanta Orange, Ginger Beer,
Ginger Ale TonicWater, Soda Water

Infused Iced Tea 13

Berry Lemongrass, Pandan
Peppermint, Earl Grey Ginger,
Apple Cinnamon, Iced Lemon Tea

Homemade Lemonade 13

Finolhu Lemonade, Orange
Lemonade, Basil Lemonade

Non-Alcoholic Sparkling Wine 12

Bella Glamour 150 ml

Black Tea 6

Brilliant Breakfast, Supreme Ceylon
Single Origin, Single Estate
Darjeeling, The Original Earl Grey,
Natural Ceylon Ginger Tea

Green Tea 6

Ceylon Young Hyson Green Tea,
Green Tea with Jasmine Flowers,
Moroccan Mint Green Tea, Sencha
Green Extra Special

Oolong Tea 6

Single Estate Oolong Leaf Tea

Infusion 6

Pure Peppermint Leaves, Organic
Rooibos, Pure Chamomile Flowers,
Natural Rosehip with Hibiscus,
Rose with French Vanilla

Coffee 6

Americano, Espresso, Double
Espresso, Cappuccino,
Café Latte, Flat White, Ristretto,
Latte Macchiatto

Iced Coffee 8

SPIRITS All spirits are served 40 ml

Aperitif 13

Aperol, Campari, Dubonnet,
Pernod, Pimm's, Ricard, Martini
Bianco, Martini Extra Dry,
Martini Rosso

Gin 14

Beefeater, Gordon's,
Bombay Sapphire

Rum 14

Bacardi White, Bacardi Gold,
Captain Morgan, Malibu

Vodka 14

Russian Standard, Zubrowka,
Absolut, Stolichnaya, Smirnoff Red

Tequila 14

Jose Cuervo Silver, Sauza Gold

Liqueur and Digestif 13

Averna Fernet Branca
Molinari Sambuca Southern
Comfort

WHISKY / WHISKEY

Blended Scotch 14

The Famous Grouse, Grant's,
Johnnie Walker Red Label,
Black & White

Single Malt 14

Glenfiddich 12 Years old

Irish & Canadian 14

Jameson, Canadian Club

Bourbon / Tennessee 14

Jim Beam, Jack Daniel's

Cognac 16

Courvoisier VS, St. Remy

BEER 330 ml

Bottle 8

Asahi, Tiger, Carlsberg, San Miguel, Lion

All-Inclusive Premium Selection

BEVERAGES NON-ALCOHOLIC

Non-Alcoholic Beer 9

Heineken Zero 330 ml

Non-Alcoholic Sparkling Wine 16

Bella Dream 150 ml

Fresh Coconut 8

Freshly Squeezed Juice 10

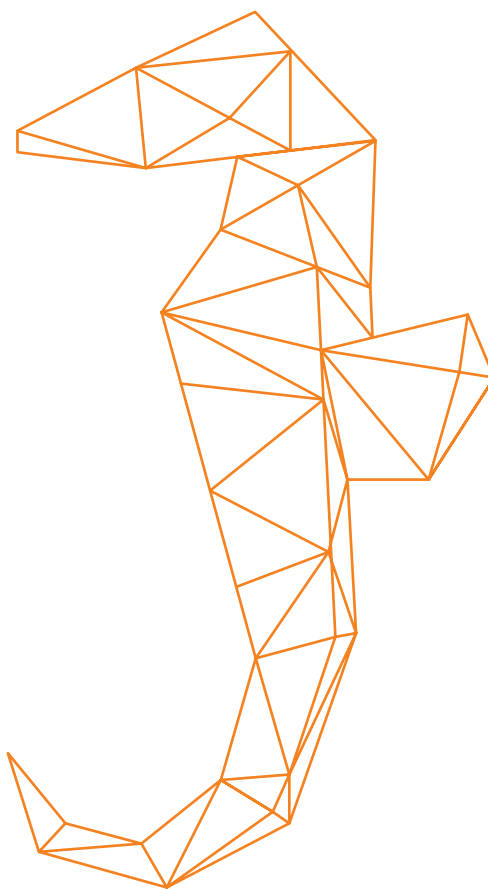
250 ml, Orange, Watermelon, Carrot, Apple, Pineapple, Grapefruit

Smoothies 9

Banana, Passion Fruit, Blueberry

Milkshakes 9

Vanilla, Chocolate, Strawberry



SPIRITS All spirits are served 40 ml

Gin 19

Hendrick's, Tanqueray Ten

Rum 18

Flor de Cana White 12 years

Rum 19

Appleton 4 years, Mount Gay
Eclipse Gold, Pyrat XO, Gosling's

Vodka 18

Grey Goose, Ketel One

Tequila 16

Corralejo Blanco 16, Corralejo
Reposado 18, 1800 Reposado 18,
1800 Anejo 20

Liqueur & Digestif 13

Bailey's Irish Cream, Amaretto
Liqueur, Kahlua Coffee Liqueur

WHISKY / WHISKEY

Scotch

Johnnie Walker Black Label 18
Chivas Regal 12 years 25

Single Malt 18

Cardhu

Bourbon / Tennessee 18

Maker's Mark, Gentleman Jack

Cognac

Martell VS 16, Courvoisier VSOP 18,
Martell VSOP 18

BEER

Beer 9

Asahi, Corona, Heineken 330 ml,
Peroni 330 ml

Exclusive Selection

BEVERAGES NON-ALCOHOLIC

Imported Water 750 ml

Acqua Panna Still 9, Evian Still 12
San Pellegrino Sparkling 9

Fresh Coconut 8

Sparkling Juice 750 ml

Bateel Apple and Date 65, Bateel
Apple and Pomegranate 65

Freshly Squeezed Juice 10

Orange, Watermelon, Carrot,
Apple, Pineapple, Grapefruit, Mango
250 ml

Smoothie and Milkshake 9

Vanilla, Strawberry, Chocolate,
Mango, Banana, Avocado

VITAMIN BOOSTER

Energizer 15

Raspberry, guava and strawberry

Papaya Boost 15

Papaya, pineapple, watermelon
and banana

Pineapple Detox 15

Pineapple juice and spirulina

Healthy Finolhu 15

Watermelon and raspberry

BEER

Asahi 330 ml 9

Erdinger Weissbier 500 ml 12

Sapporo 330 ml 12

Complot Ipa Damm 330ml 9

SPIRITS All spirits are served 40 ml

Gin

Martin Miller's 19, Sipsmith 19,
Monkey 47 26, Gin Mare 26

Rum

Flor de Cana Gold 4 years 16
Flor de Cana Gran Reserva 7 years 16
Mount Gay Eclipse XO 19
Diplomatico Reserva Exclusiva 19
Ron Zacapa 23 years 22

Vodka

Absolut Citron 16, Ciroc 16,
Belvedere Unfiltered 16
Belvedere Citrus 16
Beluga Export 16

Cognac

Hennessy VSOP, Hennessy XO 18
30 Remy Martin VSOP 25

Calvados

Saint Vital 20 years 19

Tequila 100% Agave

Don Julio Blanco 16
Don Julio Reposado 18
Patron Silver, Anejo 18
Jose Cuervo, Reserva De La Familia 18
Patrón Citrónge, XO Cafe 20

Grappa

Alexander Moscato 18

WHISKY / WHISKEY

Single Malt

The Glenrothes 18
Aberlour 12 years
Double Cask 18
Ardbeg 10 years 20
Glenmorangie Nectar 20
Talisker 10 years 18
Lagavulin 16 years 22
Oban 14 years 20
The Macallan Select Oak 20
The Macallan 12 years 30
The Macallan 18 years 45
The Macallan 21 years 145

Japanese

Nikka Whisky from the Barrel 18

Blended Scotch

Johnnie Walker Blue Label 40
Royal Salute 35
Chivas Regal 18 years 25
Dimple 15 years 16

Bourbon / Tennessee

Woodford Reserve 18
Buffalo Trace 16

Irish Whiskey

Bushmills 16

