

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.

SIGNATURE COCKTAILS

KYOTO NEGRONI 1260
Ki No Bi gin, Campari, Cocchi vermouth di Torino, bitters
Style: Bold, floral, bittersweet

PALE BLOOM 1260
Sake Kawasemi, Aperol, bubbles
Style: Balanced, citrusy, low-ABV

ORANGE SAKURA HIGHBALL 1150
Sayori Nakadori sake, Cointreau, Sakura green tea, tonic
Style: Floral, citrusy, gently sparkling

TAPASAKE MULE 1030
Vodka, lime, orange, honey, yuzu, ginger beer
Style: Zesty, bright, citrus-forward

STRAWBERRY ELDERFLOWER SOUR 1050
Strawbery infused gin, elderflower, lemon
Style: Floral, zesty, fruity,

FIREFLY 1030
Tequila, Cointreau, passionfruit, lime, chili
Style: Tropical, bold with heat

SAKE

Kawasemi Kikka 5cl 1380
Sayori Nakadori Junmai 5cl 750
Kawasemi Junmai Genshu 5cl 980
Sho Chiku Bai Premium Ginjo 30cl 3450
Sake Nigori 30cl 3100
Akashi-Tai Junmai Daiginjo 30cl 3680
Akashi-Tai Honjozo 30cl 2580
Takara Sierra Cold 30cl 2530

SIGNATURE 0% COCKTAILS

COCONUT SPLASH 600
Coconut milk, honey, raspberries, passion fruit
Style: Lush, tropical, elegantly refreshing

TROPICAL PASSION 550
Passion fruit, lemon, pineapple, vanilla
Style: Vibrant, fragrant, zesty

ALCOHOL-FREE TAPAS MULE 600
Orange juice, hone, yuzu, ginger beer, strawberry
Style: Refreshing, ginger spice, aromatic

STRAWBERRY POMEGRANATE 600
Strawberry, pomegranate, lemon, agave, ginger ale
Style: Juice, punchy, berry burst

SAKURA BLOOM 600
Chilled sakura green tea, yuzu, elderflower, soda water
Style: Floral, elegant, serene

CUCUMBER SPARKLER 550
Cucumber, wasabi, mint, honey, lemon, litchi
Style: Sipcy, herbal, bright

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 “17 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
Organic Da Hong Pao 900
Aromatic with a deep body and subtle orchid notes with a long lasting malty finish

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

“Le Saint G eran” Blend 900
Rich and creamy with a hint of floral saffron and a sweet fresh mango finish

New Zealand Oolong 2200
Creamy rich and velvety texture with refreshing citrus undertones, with long notes of honey and a smooth finish

NAZANI TEA
Lemon Verbena 900
Vibrant, herbal and refreshingly crisp lemon notes

AMBER ROSE TEA COMPANY
White Rose Gold 710
Elegant, sweet floral notes with hints of honey and jasmine

***Side-table ceremony**
Our tea providers ensure a high level of sustainability practices for a greener global footprint.

G=gluten, N=nuts, D=dairy, P=pork, A=alcohol, PB=Plant-based

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.
Currently there is no separate concerned allergen-free preparation area.

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DESSERTS

Basque cheesecake, strawberry wasabi	G/D	900
Japanese whisky cappuccino, miso	G/A/D	1000
Chocolate fondant, miso caramel	G/D	900
Assorted ice cream or sorbet	D	600
Hand-made mochi selection (3 pieces)	D	600

SWEET WINES

FRANCE

2019, Domaine Cauhapé, “Ballet d’Octobre”, Jurançon	5500
2019, Château Rieussec, “Carmes de Rieussec”, Sauternes	7200

AUSTRALIA

2006, De Bortoli, “Noble One” - New South Wales	3800
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SWEET WINES BY THE GLASS - (100ml)

2019, Domaine Cauhapé, “Ballet d’Octobre”, Jurançon - France	780
2019, Château Rieussec, “Carmes de Rieussec”, Sauternes - France	900

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OMAKASE MENU

Crispy rice avocado tartar (G)

Seared salmon marinated, yuzu soy

Chef’s sushi selection (G)

Chilean seabass, dashi ponzu (G)

Lamb rack, rosemary, miso flambé

Japanese whisky cappuccino (A/D/G)

7000 per guest

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TAPAS

Edamame sea salt	PB	600
Edamame chili garlic	G/PB	650
Miso eggplant	G/PB	1000
Fried calamari, jalapeño, grilled baby corn	G	1000
Salmon crispy rice, sesame oil, yuzu soy	G	900
Tuna crispy rice, hot miso	G	1000
Peruvian chicken taco, anticucho, hijiki (4 pieces)	G/A	900
Wagyu beef taco, ai-oli, spicy miso (4 pieces)	G	1100
Shrimp tempura, spicy mayo, organic greens	G	1900

COLD DISHES

Seared salmon, sesame, yuzu soy	G	1400
Sea bass tiradito, dry miso, yuzu lemon	G	1300
Mix fish ceviche, panca, miso		1500
Vegetable ceviche, aji amarillo, coriander	PB	1000

HOT DISHES

Tofu steak, mascarpone, miso	PB/D	2100
Creamy miso soup, spinach, truffle		800
Salmon, mint, crispy spinach		2200
Chicken kushiyaki, chuka wakame, negi, teriyaki sauce	G	2500
Chilean sea bass, shimeji, dashi ponzu	D	2900
Alaskan cod, vizcaína miso, apple ginger	G	2700
Umami lamb, asparagus, rosemary		2600
Crying tiger Wagyu beef, piquillos pepper, hoisin (150gr)	G	3500
Alaskan King crab tempura, aji amarillo, truffle honey	G	2400
Vegetable tempura, daikon, ginger oroshi	PB/G	1000

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

Salmon	750
Tuna Toro* Otoro*	800/ 900/ 1000
Shrimp-ebi	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 and shoyu	5000
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TAPASAKE CUT ROLL (6 PIECES)

Vegetable futomaki	PB	600
Spicy tuna		1000
Shrimp tempura	G	1100
Salmon, cream cheese	D	1000
Soft shell crab tempura	G	1100
Salmon volcano	G	1200
Crazy California		1200
Tuna, salmon, tamago	G	1100

SIDE DISHES

Cauliflower, jalapeño, coriander	PB	1000
Tsunomono cucumber, sesame	A	700
Vegetable fried rice	PB	1000

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