COCKTAILS

ICONIC TAPASAKE		By glass	Pitcher
Tapasake Sangria London Dry Gin, Umeshu Liqueur, Strawberry, Prosecco	А		
Green breeze Sake, London Dry Gin, Honey, Citric Acid, Coriander, Basil, Pineapple	А		
Hanami Ichigo Clarified London Dry Gin, Mancino Sakura Vermouth, Aperol, Strawberry	A/D		
Momo Highball Blended Scotch Whisky, Islay Whisky, Peach Syrup, Yuzu, Mint, Soda Water	А		
CELEBRATION OF LOCATION			

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

SIGNATURE 0% COCKTAILS

Vodka, Lime, Orange, Honey, Yuzu, Ginger Beer

Zero Green Breeze

Lyres Non-Alcoholic Gin, Honey, Citric Acid, Coriander, Basil, Pineapple

Zero Coastline

Lyres Non-Alcoholic Agave, Lime Juice, Honey, Tapasake-Salt Air

Tropical Passion

Lyres Non-Alcoholic Agave, Passion Fruit, Yuzu, Strawberry

Momo Zero

Crossip Dandy Non-Alcoholic Spirit, Peach Syrup, Yuzu, Soda Water

Strawberry Pomegranate

Strawberry, Pomegranate, Lemon, Agave, Ginger Ale

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.

CHILL TEA TOKYO

Ceremonial Matcha*

Creamy and rich, with a long full body finish

Sakura Green Tea

Vibrant and creamy Sencha tea with a juicy and sweet berry finish

Chestnut Green tea

Nutty, bold and smokey yet subtle with a light caramel finish

NEW WORLD TEA

Organic Da Hong Pao

Aromatic with a deep body and subtle orchid notes with a long lasting malty finish

Yunnan Black Tea

Light smokiness with a medium body and malty honey notes

"Le Saint Géran" Blend

Rich and creamy with a hint of floral saffron and a sweet fresh mango finish

New Zealand Oolong

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

NAZANI TEA

Lemon Verbena

Vibrant, herbal and refreshingly crisp lemon notes

AMBER ROSE TEA COMPANY

White Rose Gold

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.

DESSERTS

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

SWEET WINES

France

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon 2019, Château Rieussec, "Carmes de Rieussec", Sauternes

Australia

2006, De Bortoli, "Noble One" - New South Wales

SWEET WINES BY THE GLASS - (100ML)

2019, Domaine Cauhapé, "Ballet d'Octobre", Jurançon - France 2019, Château Rieussec, "Carmes de Rieussec", Sauternes - France

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.

OMAKASE MENU

Padron Pepper Grilled, Spicy Sweet Soy G/PB

Salmon Carpaccio, Shiso Pesto G

Mizuna Leaves, Manchego Cheese, Truffle Miso Dressing D

Chef's Sushi Selection G

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

Chilean Sea Bass Miso, Marinated Tomatoes

Lamb Rack, Rosemary, Miso Flambé

Japanese Whisky Cappuccino A/D/G

Per guest

SAKE

Kawasemi Kikka 5cl
Sayori Nakadori Junmai 5cl
Kawasemi Junmai Genshu 5cl
Sho Chiku Bai Premium Ginjo 30cl
Sake Nigori 30cl
Akashi-Tai Junmai Daiginjo 30cl
Akashi-Tai Honjozo 30cl
Takara Sierra Cold 30cl

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.

SMALL PLATES

Edamame Steamed Sea Salt	PB
Edamame Sautéed, Chili	PB
Padron Pepper Grilled, Spicy Sweet Soy	G/PB
Miso Soup, Mushrooms, Mizuna, Truffle	PB
Salmon Crispy Rice, Yuzu Soy	G
Tuna Crispy Rice, Hot Miso	G
Peruvian Chicken Taco, Anticucho, Hijiki (4 pieces)	G/A
Wagyu Beef Taco, Aioli, Spicy Miso (4 pieces)	G

HOT APPETIZERS

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

RAW & SALADS

Salmon Carpaccio, Shiso Pesto		G
Wagyu Beef Tataki, Citrus Chilli Dressing,	Coriander	G/SF
Mix Fish Ceviche, Panca, Miso, Pinapple		
Assorted Seaweed Salad, Avocado, Pome	lo	PB
Mizuna Leaves, Manchego Cheese, Truffle	Miso Dressing	D
Add on		
King Crab 60 g	Grilled Prawns 5 pcs	SF

FROM THE SEA

Salmon, Mint, Crispy Spinach	
Chilean Sea Bass Miso, Marinated Tomatoes	
Alaskan King Crab Grilled, Lime Butter, Espelette	G/D/SF
Octopus, Citrus Chilli Vinaigrette, Fennel, Wasabi	G

FROM THE LAND

Chicken Kushiyaki, Negi, Teriyaki Sauce	G
Beef Short Ribs, Pickled Daikon, Guindilla Chilli	G/SF
Umami Lamb, Asparagus, Rosemary	
Wagyu Striploin, Seaweed Butter, Ponzu, Sesame Soy (180 g)	G/D
Tofu Steak, Mascarpone, Miso	D/SF

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.

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

Salmon

Tuna | Toro* | Otoro*

Shrimp-Ebi SF

Hamachi

Unagi

Seabass

Scallop

Wagyu Beef

TAPASAKE SIGNATURE PLATTER (for 2 persons)

2 Kinds Of Sashimi, 3 Kinds of Sushi Nigiri and 1 Kind of Cut Roll, Wasabi, Ginger

TAPASAKE CUT ROLL (6 PIECES)

Vegetable Futomaki	PB
Spicy Tuna	
Shrimp Tempura	G/SF
Salmon, Cream Cheese	D
Soft Shell Crab Tempura	G/SF
Salmon Volcano	G
Yuzu California	SF
Tuna, Salmon, Tamago	G

SIDES DISHES & RICE

Assorted Pickles with Daikon, Mushrooms, Guindilla Chilli	
Cauliflower, Jalapeno, Coriander	РВ
Baby Potatoes, Tomato Brava Sauce, Aioli	
Wagyu & Mushrooms Stone Pot, Edamame, Shio Kombu	G/D

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.