



## TEPPANYAKI EXPERIENCE

The Teppanyaki dinner guarantees a thrilling experience. The chef will cook or grill Japanese delicacies at the Teppanyaki counters that will impress both your and your palates. Be prepared to be entertained by the theatrical culinary flair on an open grill right in front of you while savouring a delightful six-course dinner.

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Limited seats are available only. Please make your reservation through your Island Curator today.  
Cancellation policy: No cancellation fee up to three hours before booking time.  
A 50% cancellation fee applies if the booking is cancelled less than three hours before.



INTERCONTINENTAL<sup>®</sup>  
MALDIVES MAAMUNAGAU RESORT



## TEPPANYAKI

### UMI SIGNATURE MENU

**Tajima Wagyu Beef Gyoza**  
*Truffle teriyaki sauce*

**Sri Lankan freshwater Scampi (200gm) (SF)**  
*Furikake mash, Amazu ponzu*

**Galician Octopus (SF)**  
*Kaishy Soya Sauce, Grated Radish*

**Local Maldivian Lobster (300 gm) (SF)**  
*Sweet Potato, yuzu truffle dressing*

**Japanese A5 Kagoshima beef (100 gm) (E)**  
*Asparagus, purple carrot, crispy garlic, cognac teriyaki*  
*Served with Vegetables and Egg Fried Rice*

**Miso Soup**

**Yuzu (E,D)**  
*Yuzu cremeux, Yuzu insert, thyme snow*

### Sommelier Sake Recommendation

**Tosatsuru Tenpyo Genshu Daiginjo**  
*A sublime fruity sake in a striking square bottle that's perfect for a special occasion.*  
*When tasted, an elegant strawberry flavour coats the tongue which leads to smooth dry finish*  
*USD 314 - 500 ml*

USD 380++ per person for Bed and Breakfast meal plan.  
USD 330++ per person for All-Inclusive, Half Board and Full Board meal plan.

N - Nuts | D - Dairy | P - Pork | V - Vegetarian | VG - Vegan | SF - Seafood | S - Spicy | E - Egg | GF - Gluten-free | A - Alcohol

All prices are in US Dollars and subject to 10% Service Charge and 16% GST.  
Kindly inform your server about any food allergies, Intolerances or special dietary requirements.



## TEPPANYAKI

### FISH AND SEAFOOD MENU

#### Tataki Bluefin Tuna & Baby Squid (SF)

*Seaweed Salad, Yuzu Garlic Dressing*

#### Hamachi Roll (SF)

*Avocado, chives, tanuki, spicy hot miso*

#### Tasmanian Salmon (SF,S)

*Asparagus, wasabi pepper sauce*

#### Hokkaido Scallops & Prawns (SF)

*Vanilla Butter Sauce*

#### Local Maldivian Lobster (100 gm) (SF)

*Sweet Potato, yuzu truffle dressing  
Served with Vegetables and Egg Fried Rice*

#### Miso Soup

#### Matchamisu (D,E)

*Flambeed banana*

### Sommelier Sake Recommendation

#### Tosatsuru Tenpyo Genshu Daiginjo

*A sublime fruity sake in a striking square bottle that's perfect for a special occasion. When tasted, an elegant strawberry flavour coats the tongue which leads to smooth dry finish*

*USD 314 - 500 ml*

USD 280++ per person for Bed and Breakfast meal plan.

USD 230++ per person for All-Inclusive, Half Board and Full Board meal plan.

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## TEPPANYAKI

### OMAKASE MENU

**Scallop and Foie Gras (SF)**  
*Vanilla den Miso, Brioche Bread, Asparagus*

**ABURI NIGIRI (SF)**  
*Salmon and Tuna, Eel*  
*Seared Nigiri with Soya Glaze and Miso*

**King Prawns, Wagyu Tenderloin (SF)**  
*Cognac Flamed, Seasonal Vegetable, Riffle Teriyaki Sauce*

**Miso Soup**

**Peach, Sake (D,E)**  
*Sake Jelly, Peach Cream, Dehydrated White Chocolate Mousse*

### Sommelier Sake Recommendation

**Jizake Tenzan Junmai – Genshu**  
*This Junmai Genshu exhibits a full-bodied taste and a mellow aroma*  
USD 260 – 720 ml

USD 190++ per person for Bed and Breakfast meal plan.  
USD 140++ per person for All-Inclusive, Half Board and Full Board meal plan.

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## TEPPANYAKI

## VEGAN MENU

### Seaweed Salad

*Tozasu Sauce, sesame seed*

### Grilled eggplant

*sweet miso*

### Mango, Avocado Rolls (S)

*chives, tanuki, spicy hot miso*

### Grilled Tofu & Tomato

*Seasonal vegetables, truffle teriyaki sauce*

*Served with your choice of fried rice: garlic or vegetables*

### Miso Soup

### Roasted Pineapple (GF)

*Coconut sorbet, Fresh mint*

## Sommelier Sake Recommendation

### Jizake Tenzan Junmai – Genshu

*This Junmai Genshu exhibits a full-bodied taste and a mellow aroma*

*USD 260 – 720 ml*

USD 150++ per person for Bed and Breakfast meal plan.

USD 110++ per person for All-Inclusive, Half Board and Full Board meal plan.

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## TEPPANYAKI

### KIDS MENU

**Mango cream cheese roll (D)**

**Reef fish with asparagus (SF)**

*Lemon Cream*

**Beef and chicken skewers (E)**

*Teriyaki sauce and egg fried rice*

**Chocolate cake (D,E)**

*Vanilla ice cream*

USD 40++ per kid

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