

## OTOSHI



### SUIMONO

Shitake Broth, Cabbage, Spring Onions

15

### JAPANESE CHICKEN SALAD

Cabbage, Radish, Umami Dressing

15



### SPICED TUNA TARTAR

Yuzu, Chives, Soy & Sesame

25



### ZEN SASHIMI & NIGIRI

Chefs Selection Of Sashimi & Nigiri

45

#### SASHIMI – Five Pieces

Maguro – Yellowfin Tuna

30

Sake – Salmon

35

Hamachi – Yellow Tail

35

Daily Fishers Catch

30



#### NIGIRI – Four Pieces

Maguro – Yellowfin Tuna

15

Vegetarian – Carrot, Cucumber or Avocado

15

Sake – Salmon

18

Hamachi – Yellow Tail

18

Daily Fishers Catch

15

#### TEMAKI – Two Pieces

Salmon & Truffle

25



### MAKI & URAMAKI – Five Pieces

Salmon & Avocado

25

Tuna

20

Vegetarian

18

California – Crab, Avocado, Tobiko, Cucumber

25

Dynamite – Tuna, Cucumber, Spiced Mayo

25

### KATSU

Marinated Fishers Catch, Radish & Tonkatsu

25



### ZEN SIGNATURE MAINS

#### Miso Butter Glazed Fishers Catch

45

Asian Remoulade & Compressed Apple, Carrot

#### Hereford Beef Rib Eye – Dry Aged 400g

80

Yakiniku Glaze

Surcharge of USD 45 applies for guests on HB/FB meal plans



### DESSERTS

#### MANDARIN & BLACK SESAME

18

Mandarin Mousse, Black Sesame, Almond

#### FRUTUSU

18



#### OMAKASE SET MENU 135++

Items labeled with Nigiri are included in daily changing Omakase set menus.

## SIGNATURE COCKTAILS

16

### KYOTO CALLING

Gin | Lychee | Lemongrass | Citrus

### NINJA FASHION

Whisky | Umeshu | Bitters

### UME HIGBALL

Umeshu | Sake | Soda

### SAKE-ITO

Rum | Mint | Lime | Soda

### LAAMU SLIPPER

Melon | Orange Liqueur | Pineapple | Citrus

## ASIAN SPIRITS

### JAPANESE WHISKY

Nikka Taketsuru Pure Malt

14

Nikka From The Barrel

18

Yamazaki Distillers Choice

36

Yamazaki 12 Y

36

Hibiki Harmony

36

Kurayoshi 18 Y

36

Matsui Sakura Cask

36

Togouchi 15 Y Blended

42

### JAPANESE GIN

Nikka Coffey

12

Roku

14

Etsu Handcrafted

16

Ki No Bi

18

Matsui The Hakuto

18

### JAPANESE SAKE

tokkuri / botoru

Ōta Shuz Kokoro

35 / 120

Kizan Junmai Ginjo

35 / 120

Hanatomoe

35 / 120

Hachi-Ku 89

35 / 400

Shizenmai Sparkling

150

Daigo No Awa Sparkling

150

Hanatomoe Kijoshu

45 / 150

Shuzōhakugyokukō

45 / 175

Akishika Tasanshu

55 / 290

Dōkan Daiginjō

65 / 320

### DESSERT SAKE

Yogoikochi Yuzu

35 / 120

Umeshu (Plum)

35 / 175

Shuzonatsu Mikan

50 / 230

### BEER

12

Asahi, Japan

Sapporo, Japan

# FISHERMAN OF THE DAY

ABDUL  
LATHEEF

Latheef is from the neighboring island of Maamendhoo. He has been supplying freshly caught fish to the resort ever since the resort opened. His father taught him how to fish at an early age and he has continued this tradition for over 40 years. He now focuses on sunset handline fishing for sustainably caught snappers and emperors.

*"Nothing is better than being on a boat with my fishing line sunk to the bottom while the red sun sets on the horizon."*



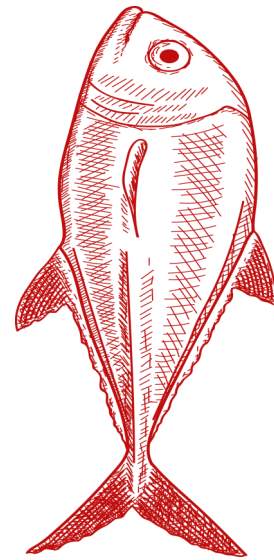
The coral reef fish available on this menu were caught by local Maldivian fishermen from Laamu Atoll. Every fish caught is caught by handline- a low-impact fishing gear-, is mature and from a population deemed to be healthy.

These fishermen are part of our "Laamaseelu Masoveriya" program, meaning "Exemplary Citizen" in the local language Divehi. This is an initiative by Six Senses Laamu and Blue Marine Foundation. All local fishermen in this program have signed a code of conduct which stipulates rules that the fishermen and the resort agree to follow to ensure they fish and trade in a sustainable way. Abundant and diverse coral reef fish populations are integral to the health of Maldivian coral reefs.



BLUE MARINE  
FOUNDATION

Six Senses Laamu is committed to sourcing sustainable produce to ensure its operations do not harm the surrounding marine environment. We are proud to sponsor Blue Marine Foundation- a charity dedicated to solving the crisis of overfishing.



## ZEN

*A modern twist on a traditional Japanese menu.*



### OMAKASE

*'Trust the chef'*

Our menu consists of daily changing options & classic Zen favorites using local fishers catches & freshly harvested herbs from our garden.

You can order as you like from the many a la carte options or experience one of our "OMAKASE" Trust the chef tasting menus.

For those who prefer a more plant based life style, We have a seasonal plant based menu available daily.

Wishing you a memorable dining experience.

**Dilshan Hettiarachchi**

*Chef De Cuisine*