



BODUMAS



KUREDHIVARU

RESORT AND SPA

Soups

Mushroom Miso (SF) (V)	28
Miso Broth, Wild Mushrooms, Tofu, Kaiso Mix Seaweed, Baby Veggies, Negi.	
Kaninabe (SF)	32
Crab Meat, Egg Drop, Seaweed, Chinese Cabbage, Sesame Oil.	
Ramen Noodle (SF) (G)	32
Ramen Broth, Maldivian Reef Fish, Udon Noodles, Bok Choy, Katsuobushi, Negi.	

Cold Starters

Reef Fish Ceviche (SF)	32
Freshly Caught Maldivian Fish Infused with Coconut Milk, Fresh Coconut, Tomato Salsa, Coriander.	
Black Angus Beef Tataki (G)	40
Rare Beef, Cherry Tomato, Jalapeno, Peruvian Corn, Sweet Potato, Sesame Seeds, Negi, Ponzu Sauce.	
New Style Sashimi (SF) (G) ★	42
Japanese Hamachi, Tuna, Australian Salmon, Ginger, Chive, Crispy Daikon, Smoked Sesame Oil, Ponzu Sauce.	
Japanese Wagyu Carpaccio (G) ★	68
Marinated thin Premium Wagyu Beef Striploin, Foie Gras, Avruga caviar, Ponzu Truffle, Egg Yolk Confit, Togarashi Oil.	

Items indicated with ★ are part of the Luxury All-inclusive Meal Plan. Other Meal Plan applies 25% discount on Premium Dishes.

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Hot Starters

Crab Spring Rolls (SF) (D)	32
Crab Meat, Togarashi Mayonnaise, Tentzuyu Sauce, Crispy Noodle, Green Tea, Nori, Furikake.	
Prawn Tempura (SF) (D)	35
Tiger Prawns, Togarashi Mayonnaise, Tentzuyu Sauce, Crispy Noodle, Enoki Tempura.	
Soft Shell Crab Tempura (SF) (D)	33
Soft Shell Crab, Tentzuyu Sauce, Togarashi Mayonnaise, Crispy Noodle, Enoki Tempura.	
Gyukatsu (G) (D)	40
Stockyard Gold Beef Striploin Cutlets, Panko Breadcrumbs, Soya Ginger Reduction.	
Japanese Gyosa (G)	30
Marinated Prawn, Foie Gras, Dumpling Wrappers, Ponzu Sauce, Crispy Garlic.	
Shoyu Scallop (G) ★	42
Seared Scallops, Green Pea Puree, Red Bell Pepper Confit, Butter Shoyu Garlic, Baby Vegetables, Unagi Crumble.	

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Main Course

Miso Yaki Local Fish (SF) (A)	42
Miso Marinated Local Reef Fish Snow Peas Shiraae, Pickled Hajikami Ginger.	
Slow Cooked Duck Leg (G)	40
Grilled And Sous Vide Duck Leg, Sweet Purple Potato, Baby Veggies, Honey Kaeshi Sauce.	
Nambanzuke (SF) (G)	54
Marinated Japanese Prawns, Unagi Sauce, Unagi Crumbles, Pea Purée.	
Agedashi Tofu (V) (VG)	32
Grilled and Deep Fried Tofu, Dashi Soya Reduction, Grilled Wild Mushrooms, Seasonal Baby Vegetable, Negi.	
Kohitsuji Yaki (G)	60
Marinated Australian Mulwarra Lamb Rack, Wasabi Potato, Baby Vegetables, Potato Purée, Teriyaki Sauce.	
Saiko Yaki Black Cod (SF) ★	69
Marinated Atlantis Black Cod Fish, Hajikhami Ginger, Glaze Brussels Sprout, Miso Sauce.	
Grilled Maldivian Rock Lobster 100-gram (SF) (D) ★	30
Maldivian Lobster, Glaze Butter Miso, Green, White Asparagus, Yuzu Lemon Butter.	
Alaskan King Crab and Oyster (SF) (G) (D) ★	120
Black Caviar, Japanese Mustard Vinaigrette, Wasabi Cream, Shiso Pesto	
Lobster Textured (SF) (D) (P) ★	110
Glazed Lobster, Lobster Sesame Tempura, Lobster Dumpling, Lobster Miso Bisque, Coconut Reduction, Chorizo.	
Wagyu Beef Tajima Striploin (D) (A) ★	120
Marinated Atlantis Black Cod Fish, Hajikhami Ginger, Glaze Brussels Sprout, Miso Sauce.	

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Sides

Bodumas Garden Salad (V) (VG) Mixed Greens, Pomegranate, Cucumber, Baby Radish, Yuzu Soya Garlic Dressing.	15
Green Bean Shirae (V) (VG) (G) White Miso, Tofu, Gomae Sauce, Roasted Sesame.	15
Steam rice (G) Japanese Ginshari Rice.	12
Japanese Fried Rice (G) Garlic Egg Fried Rice, Soyu, Aonori, Crispy Garlic.	15
Bodumas Vegetables (V) (VG) Baby Bok Choy, Rainbow Carrot, Green Bean, Color Cauliflower, Seaweed, Su Miso Sauce.	12

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Fresh Catch of the day

We hand-picked local Maldivian fish from atoll fisherman on a daily basis to create the essence of Japanese cuisinde maki, nigiri, and sashimi.

Bodumas Sushi Sashimi Platter ●
90

Australian Salmon, Japanese Botan Ebi Nigiri, Reef Fish, Maldivian Tuna Loin Sashimi, Makimono Roll.

Luxury Japanese Sushi Sashimi Platter ★
124

Japnese Unagi Nigiri, Salmon Gunkan With Salmon Roe Roll, Japanese Hamachi, Reef Fish Sashimi, Makimono Premium Roll.

Both platters includes 4 pieces of each kind (suitable for 2 persons)
Extra charges will apply for additional portions.

Half Board,Full Board and All Inclusive ●

Tamago	Sweet Egg (V)	14	22
Ika	Squid	16	26
Tai	Maldivian Reef Fish Fillet	17	28
Maguro	Maldivian Premium Tuna Loin	17	28
Sake	Australian Salmon	19	32
Tako	Octopus	19	32
Botan Ebi	Japanese Fermented Prawn	24	42

Luxury-all Inclusive ★

Unagi	Bbq Eel	22	38
Hotate	Japanese Hokkaido Scallop	24	42
Hamachi	Japanese Yellow Tail Tuna	29	52
Sake	Scottish Salmon	29	52

Items indicated with ● are part of the Deluxe Full Board and All-Inclusive meal plan.

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Makimono Sushi

Half Board, Full Board and All Inclusive ●

California Roll (G) (SF) (D) 32
Crab Meat, Mayonnaise, Sesame Seed, Avocado, Cucumber, Ebi Prawn, Orange Tobiko.

Spider Roll (SF) (D) 36
Soft Shell Crab, Cucumber, Avocado, Crab Meat, Spicy Mayo, Sesame Seed.

Crispy Spicy Tuna Roll (SF) (D) 32
Tuna, Tempura Flakes, Spicy Mayonnaise, Avocado, Furikake.

Yasai Futomaki Roll (V) 26
Avocado, Cucumber, Asparagus, Carrot, Micro Baby Herbs, Iceberg, Sesame Toast.

Dragon Roll (G) (SF) (D) (SF) 32
Crab Stick, Cos Lettuce, Avocado, Smoked Eel, Teriyaki Sauce.

Dungeness Roll (G) (SF) (D) (SF) ★ 39
Crab, Cos Lettuce, Avocado, Smoked Eel, Teriyaki Sauce.

Rainbow Roll (SF) (D) (G) ★ 38
Scottish Salmon, Japanese Yellow Tail Tuna, Cream Cheese, Avocado, Mayonnaise, Black Tobiko.

Bodumas Signature Roll (SF) (D) (G) ★ 49
Japanese Ebi Prawn, Japanese Yellow Tail, Unagi, Foie Gras, Thin Omelette, Curried Mayonnaise, Tempura Bits, Squid ink Mayonnaise.

Each maki consists of 4 pieces.

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Desserts

Japanese Cheesecake Macha Green Tea Mochi Ice Cream, Fruit Compote.	24
Raspberry Lychee Cremeux Raspberry Crème, Lychee Cremeux, Strawberry Consomme, Chanthilly Cream.	24
Tropical Season Exotic Cut Fruit	24
Raimutaruto Crisp Meringue, Almond Pate Sable, Forest Berry Sorbet, Lime Chibous Crème.	24
Green Tea Infused Black Forest Cherry Compote, Vanilla Cream, Fresh Berries.	25
Kuroguma Mirufiyu (N) Reverse Puff Pastry, Kuroguma Mousseline, Raspberries, Vanilla Ice Cream.	25

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