


135° east

Opened in May of 2012, 135°east is a Japanese Sushi and Teppanyaki Restaurant set in its own pavilion on our sunset jetty. It provides the perfect location to enjoy a glass of champagne to the backdrop of a fiery Maldivian Sunset followed by the Teppanyaki experience.

The Teppan (iron grill) had been used in everyday Japanese life and nearly a century ago it was introduced into a restaurant and became an instant success. That restaurant soon became a chain and the family business still exists today. The combination of sushi and Teppanyaki came later and is now found all around the world.

That first restaurant was in the Japanese city of Kyoto and the name comes from its longitude of 135°east.

All prices are in U.S. Dollars & subject to 10% service charge & 12% GST

Kindly notify one of our team members if you have any allergic intolerance.  Veggie friendly

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

SUSHI BAR

Hosomaki roll (6 pieces) select one from; 20.00

- Green asparagus 🌿
- Kanikama – Imitation crab surimi
- Kappa – Cucumber 🌿
- Maguro – yellow fin Tuna
- Roasted red bell pepper 🌿
- Shake – Salmon
- Tamago - egg omelet
- Unagi - Eel

Nigiri (2 pieces) select one from; 7.50

- Ebi -
- Prawns
- Hotate
- Scallop
- Ikurasa
- mon raw
- Ma Dai – red snapper reef fish
- Maguro - Tuna
- Roasted red bell pepper 🌿
- Saba – mackerel
- Shake - Salmon
- Tamago- egg omelet 🌿
- Unagi – Eel

Sashimi (5 pieces) select one from; 15.00

- Hotate - Scallop
- Ika - Squid
- Kanikama – Imitation crab surimi Ma
- Dai – red snapper Reef fish
- Maguro - Tuna
- Saba – mackerel
- Shake - Salmon
- Unagi - Eel

California rolls (6 pieces) 25.00

Kani (surimi), smoked salmon, cucumber and avocados rolled in Tobiko (flying fish roe)

Arctic salmon roll (6 pieces) 25.00

Raw salmon, cream cheese, dill, onion & cucumber rolled in smoked salmon served with salmon roe

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Maldivian Coco-fish rolls (6 pieces)	25.00
Reef fish, Coconut meat and peanut sate sauce rolled in chili flavored seaweed caviar served with Maldivian chili sambal	
Island veggie rolls (6 pieces) 	25.00
Avocados, asparagus, mango & roasted red bell pepper rolled in wasabi flavored seaweed caviar	
Maafushivaru sushi & sashimi for one	25.00
2 Nigiri, 2 Hosomaki & 5 sashimis as suggested by the chef	
Maafushivaru sushi & sashimi for two	50.00
4 Nigiri, 4 Hosomaki & 10 sashimis as suggested by the chef	


CHEF SPECIAL

Yellow Fin Tuna Tataki	25.00
Cooled lightly grilled yellow fin tuna served with boiled spring onion, Teppan grilled eringii mushrooms, salmon roe and Tataki dipping sauce	
Wagyu Beef Tataki	40.00
Cooled lightly grilled wagyu beef tenderloin served on a bed of Teppan grilled enoki mushrooms, chopped spring onion and ponzu sauce	

AT THE TEPPAN

Pineapple & Ginger Jumbo Prawns	35.00
Teriyaki Catch of the Day	35.00
Tamarind & Cumin Yellow Fin Tuna	35.00
Thai Style Salmon	40.00
Lime Soy Sauce Scallop	40.00
Fresh Herbs & Wine Spiny Lobster	65.00

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Miso Duck Breast	35.00
Curried Chili Honey Lamb Chop	35.00
Dashi & Mirin Quail Filet	40.00
Maple Syrup & Soy Sauce Chicken Breast	35.00
Dijon Mustard & Cracked Black Pepper Wagyu Beef Rib Eye	50.00
Wagyu Beef Tenderloin	65.00
Served on sizzling plate Accompanied with Japanese yakiniku sauce	



All dishes are served miso soup, steamed rice, green asparagus & zucchini, Ponzu dipping sauce
 All Wagyu beef w/ a marbling score of BMS #8 US = Japanese Grade 5

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SIDE DISH AT THE TEPPAN

Garlic Fried Rice 	10.00
The classical Japanese fried rice	
Yakimeshi Fried Rice	10.00
Chicken fried rice seasoned with garlic soy sauce	
Yakisoba Fried Noodles	10.00
Wheat noodles with Wagyu beef tenderloin, prawns, squid & vegetables tossed with Yakisoba sauce	
Eringii, Brown Honshimeji, Shiitake & Enoki Mushrooms 	15.00
Asian mushrooms steamed in aluminum foil flavored with yuzu juice and kombu dashi	

DESSERTS

Kabocha Pumpkin Cake	12.00
The well-know Japanese dessert very refreshing and healthy served with brown sugar cream & vanilla sauce	
Green Tea Swiss Roll	12.00
A traditional Swiss roll with a Japanese touch stuffed with amaretto and chestnut cream served with a vanilla sauce	
Matcha Tea Cheese Cake	12.00
A Japanese way of the American cheese cake with raspberry filling served with Raspberry coulis	
Floating Island	12.00
The light white eggs floating island served on top of a green tea cream, caramel & roasted almond flakes	
Matcha DoraYaki (on the Teppanyaki grill)	12.00
Japanese pancake stuffed with custard pumpkin paste served with maple syrup and vanilla sauce	
Japanese Fruits Pie	12.00
A traditional dry fruits & nuts pie served with a chocolate sauce and cinnamon vanilla sauce	
Assorted Tropical Fruits Plate	12.00

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JAPANESE SPECIALTY DRINKS:

<u>SAKE:</u>	<u>Shot</u>	<u>Caraffe</u>	<u>Bottle</u>
	20ml	180ml	Various
**Hakutsuru Superior Sake 720ml	5.00	20.00	78.00
**Honjo Karakuchi 720ml	8.00	32.00	120.00
**Tateyama Ginrei Honjozo 1.8L	8.00	32.00	n/a
**Takashimizu Wacho 720ml	11.00	99.00	n/a
**Kaidou Imo Shochu 720ml	8.00	32.00	n/a

SAKE BY THE BOTTLE:

**Hakutsuru Draft Sake 300ml			25.00
**Fukuju Awasaki Sparkling 300ml			72.00
**Kaidou Imo Shochu 720ml			120.00
**Takashimizu Wacho 720ml			360.00

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WHITE WINES:

	Glass	
FUZION CHENIN CHARDONNAY	10.00	
Argentina: Brilliant yellow color with green hues. It's a lovely dry wine with floral and citrus notes.		
CROIX SAINT SALVY	10.00	
France: In the mouth it is round with an aromatic final note.		
CUVEE DES OLIVERS, COTES DE PROVENCE 2009	10.00	
France: Crips, mildly fruity with a smooth finish.		


RED WINES:

KRESSMAN SOLO MERLOT 2008	8.00	
France: A lovely garnet red color and a nose of ripe fruits. The palate is full bodied with aromas of plumps and dark fruits offering a long lasting finish.		
CHATEAU LA POUJADE, CAHORS 2007	10.00	
France: A lovely chateau making wonderfully rich character oak aged red subtly delicious.		
CUVEE DES OLIVIERS, COTES DES PROVENCE 2009	10.00	
France: Crisp, mildly fruity with a smooth finish.		

ROSE WINES:

CUVEE DES OLIVIERS, COTES DES PROVENCE 2009	10.00	
France: Ripe and soft complemented by a rich and balanced acidity.		

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CHAMPAGNES

Dom Perignon	420.00
Thienot Champagne Brut	210.00
Lanson Black Label	190.00
Moet Chandon	190.00
House Sparkling Wine	50.00


SPIRITS:

Bacardi White Rum	5.50
Smirnoff Vodka	5.00
Bombay Sapphire Gin	6.00
Gordon's Gin	5.00
Johnny Walker Red Label Whisky	6.50
Jack Daniels	7.00
Jameson's Irish Whisky	7.00
Hennessy Cognac	

BEERS:

Carlsberg Beer Can	4.50
**Corona Bottle	7.00

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SOFT DRINK, WATER:

Coke, Diet Coke, Fanta, Sprite, Tonic, Soda	3.20
**Voss 750ml	16.50
**Perrier 750ml	9.50
**San Pellegrino 750ml	8.50
**Evian 500ml	4.50
**Evian 1ltr	8.50

**** All Inclusive Dine Around discount does NOT apply.**
All other beverage items are discounted by 20% for All Inclusive Guests

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