



ARIAKE

OUR STORY

In the heart of our tranquil oasis, nestled beside the glistening waters of the lagoon pool, lies Ariake, a culinary haven where the essence of Japan comes to life. Step into a world where authenticity is paramount, and each dish is a masterpiece of flavors and artistry. Our skilled chefs, trained in the time-honored techniques of Japanese cuisine, prepare each dish with the utmost care and precision.

SALADS & APPETIZERS



Shirauo Sarada 🌿 🐟

360

Mixed greens and garden vegetables topped with deep-fried ice fish, served with avocado and a sesame-miso dressing.



Shio Edamame 📦 🌿

190

Salted green soy bean in their shell

Yakumi Edamame 📦 🌿 🐟

240

Green soy bean in their shell, tossed with Japanese chili, sesame and dried bonito shavings

SALADS & APPETIZERS



Sashimi Sarada ★ 🐟 🦞 🐟

490

Mixed raw fish on mixed greens and garden vegetables, shiso-ponzu dressing.



Kyuri Tsukemono 🍷 📧 🐟 210

Japanese marinated cucumber with ginger, sesame and chili flakes



Sofuto-Sheri Kurabu Sarada 🐟 🦞 🥚 🍷 420

Crunchy fried soft shell crab on mixed greens and garden vegetables, Ebiko crab roe, Sesame-teriyaki mayo.

SALADS & APPETIZERS



Ikura Orosi 📧 🐟 490
Grated Daikon topped with Ikura salmon roe



Hamachi Tataki 🍷 ★ 🐟 🐠 580
Torched Hamachi with ponzu gel, wasabi pickled and baby shiso salad



Ebi Chawan Mushi 350
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Steamed egg custard with prawn, Ebiko shrimp roe, Kamaboko fish cake and ginkgo nuts



Kani Chawan Mushi 390
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Steamed egg custard with crab meat, Uni, Kamaboko fish cake and ginkgo nuts



Tori No Karage ★ 🐟 🍤 🐠 🥚 🍶 320
Fried chicken with spicy mayo and lemon



Buta Gyoza ★ 🐟 🍤 🐠 🥚 🍶 320
Pan fried Japanese pork dumplings and soy dip

SUSHI ROLLS



Wagyu Nikku Roll ★ 🍣 🍷

720

Salmon, avocado and asparagus, topped with torched wagyu beef and kabayaki sauce



Unagi Kabayaki roll 590

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Salmon and cucumber roll, avocado, topped with soy glazed broiled Japanese eel



Spicy Bluefin Tuna Jalapeno Roll 440

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Spicy bluefin tuna tartare with mayo, crab stick, spring onion and cucumber topped with jalapeno

SUSHI ROLLS



Dragon Roll 🍣 🦞 🥑 🍷 490

Tempura rock lobster with teriyaki glaze, topped with mango and avocado



Spider Roll 🍣 ★ 🦞 🍣 🦞 🥑 🍷 490

Tempura soft shell crab and avocado inside-out roll, with spicy mayo and sesame



California Roll 🍣 🍣 🍷 🦞 490

Crab stick, avocado, asparagus, poached shrimp and cucumber inside-out, rolled in with Ebiko shrimp roe



Norwegian Salmon Roll 590

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Japanese cucumber and cream cheese, topped with salmon and Ikura salmon roe

NIGIRI



20. Unagi 🐟 🍣	320	26. Aburi Shake 🐟 🍣	290	32. Uni Gunkan ★ 🐟 🍣	590
Broiled eel		Torched norwegian salmon		Sea urchin, shredded cucumber	
21. Hotategai 🐚 🍣	460	27. Shake 🐟 🍣	290	33. Negitoro Gunkan ★ 🐟 🍣	520
Hokkaido scallop		Norwegian salmon		Tuna belly tartare, spring onion	
22. Shime Saba 🐟 🍣	260	28. Maguro 🐟 🍣	320	34. Negi Hotategai Gunkan ★ 🐟 🍣	360
Marinated mackerel		Bluefin tuna back loin		Hokkaido scallop tartare, lemon zest	
23. Tako 🐙 🍣	320	29. Aburi Wagyu ★ 🐟	580	35. Ikura Gunkan ★ 🐟 🍣	490
Poached octopus		Torched wagyu beef tenderloin, tare sauce		Salmon roe, shiso	
24. Toro ★ 🐟 🍣	580	30. Aka Ebi 🍤 🍣	260		
Fatty bluefin tuna belly		Poached prawn			
25. Ama Ebi 🍤 🍣	320	31. Hokkigai 🐚 🍣	320		
Sweet prawn		Red surf clam			

SASHIMI



36. Hamachi ★ 🐟 🌱 640

Yellowtail sashimi

37. Shake 🐟 🌱 590

Norwegian salmon sashimi

38. Maguro 🐟 🌱 590

Bluefin Tuna back loin sashimi

39. Hirame 🐟 🌱 460

Japanese flounder sashimi

40. Hotategai 🐟 🦞 640

Hokkaido scallop sashimi

41. Ama Ebi 🐟 🦞 590

Sweet prawn sashimi

42. Toro ★ 🐟 🌱 720

Fatty bluefin tuna belly sashimi

43. Shime Saba 🐟 🌱 440

Marinated mackerel sashimi

- 🌱 VEGETARIAN
- 🌰 CONTAINS TREE NUTS
- 🥜 CONTAINS PEANUTS
- 🌶️ SPICY
- 🐟 MADE WITH SOY
- 🥚 CONTAINS EGG
- ★ SIGNATURE DISH
- 🦞 CONTAINS SHELLFISH
- 🥛 CONTAINS DAIRY
- 🌿 ORGANIC
- 🐷 CONTAINS PORK
- 📦 GLUTEN-FREE
- 🐟 CONTAINS FISH

SUSHI & SASHIMI COMBO



Sashimi Moriawase (10 pcs) 990



Hamachi, Bluefin tuna toro, Ama Ebi,
Shime Saba & Shake Sashimi



Sushi Moriawase (10 pcs) 940



Shake, Bluefin tuna maguro, Hotategai &
Unagi Nigiri Spicy Tuna, Norwegian &
California Roll



Sushi & Sashimi Moriawase 1590
(14 pcs)



Hokigai & Bluefin toro Nigiri
Uni & Ikura Gunkan
Spicy Bluefin tuna & Unagi Roll
Shake, Bluefin maguro & Hirame Sashimi

NOODLES & YAKI MONO



47. Gyuniku Negimaki 🐮

640

Australian grain fed beef tenderloin roll with Enoki mushroom and scallion with Kabayaki sauce



48

48. Negima Yakitori

290



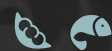
Grilled chicken and leeks skewer with Teriyaki sauce and sesame



49

49. Shake Teriyaki

740



Grilled Norwegian salmon steak with Teriyaki sauce and lemon



50

50. Tara No Saikyo Yaki

1200



Miso Roasted Cod in Kombu Leaf

NOODLES & YAKI MONO



51. Tempura Udon ★ 🍤 🦐 🐟 🥚

590

Thick wheat noodle bok choy in soy broth, topped with prawn and vegetable tempura



52

52. Kaisen Yaki Udon

740

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Stir fried wheat noodle with Andaman seafood, cabbage and bell peppers



53

53. Ebi Shoyu Soba

590

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Buckwheat noodle with Andaman prawns in soy broth, seaweed, Kamaboko fish cake and scallion



54

54. Tonkatsu Ramen

550

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Ramen noodle with katsu soup and pork belly, seaweed, Takenoko bamboo shoot, boiled egg and scallion

TEMPURA & KATSU



55
Ebi Tempura 🦞 🍷 🥚 590
Crunchy prawn tempura with Tenjyu, shredded turnip and ginger



56
Taraba Tempura ★ 🦞 🍷 🥚 660
Crunchy king crab tempura with Tenjyu, shredded turnip and ginger



57
Yasai Tempura 🍷 🦞 🥚 420
Crunchy seasonal vegetable tempura with Tenjyu, shredded turnip and ginger



58
Tonkatsu Buta 🦞 🐷 🥚 550
Fried pork cutlet with panko crumbs, Tonkatsu sauce and shredded cabbage, steamed rice



59
Tori Katsu 🦞 🥚 550
Fried chicken breast with panko crumbs, Tonkatsu sauce and shredded cabbage, steamed rice



60
Katsu Suzuki 🦞 🐟 🥚 590
Fried sea bass fillet with panko crumbs, Tonkatsu sauce and shredded cabbage, steamed rice

TEPPANYAKI



MEAT CUTS

1. Australian Wagyu, MBS 5-6 Tomahawk
2. Japanese Kagoshima Ribeye
3. Japanese Kagoshima Striploin
4. Australian Angus 200d GF Tenderloin
5. Australian Full Blood Wagyu Tenderloin MBS 6-7
6. Australian Full Blood Wagyu Oyster Blade MBS 9+
7. Australian Angus 200d GF Ribeye

61. Japanese Kagoshima A5 Wagyu Beef ★

- Striploin (350gr) 3690
- Ribeye (350gr) 3690

62. Australian Full Blood Wagyu Beef

- Tenderloin – MBS 6-7 (200gr) 2500
- Oyster Blade – MBS 9+ (200gr) 2100

63. Australian Angus Beef, 200 days grain fed – MBS 5

- Tenderloin – MBS 6-7 (200gr) 1800
- Australian angus 200d GF Ribeye 1600

64. Australian Wagyu Beef Tomahawk MBS 5-6 (1300gr)

4900

65. Australian Lamb Chops (350gr)

1800

66. Australian Lamb Tenderloin (200gr)

1400

TEPPANYAKI

67. Chicken Thigh (250gr)	590
68. Phuket Lobster (500gr) 🦞	1900
69. Giant Tiger Prawn (150gr) ★ 🦐	690
70. Andaman Prawns (200gr) 🦐	620
71. Suzuki – Seabass Fillet (200gr) 🐟	590
72. Hirame – Japanese Flounder Fillet (150gr) 🐟	690
73. Tara - Alaskan Snow Fish (200gr) 🐟	1300
74. Shake – Norwegian Salmon Fillet (200gr) 🐟	740
75. Andaman Squid (150gr) 🐙	690



SIDES

76. Gurin Sarada 🥕 📧	150	80. Ninniku Gohan 🥕 🍷 🍶	150
Mixed garden salad, sesame dressing		Garlic fried rice	
77. Gohan 🥕 📧	90	81. Miso Shiru 🥕 🍷 🍶	150
Steamed Japanese rice		Miso soup with seaweed, leeks and soft tofu	
78. Kinoko Moriawase 🥕 🍷 🍶	150		
Mixed mushroom with garlic butter			
79. Yasai No Moriawase 🥕 🍷 🍶	150		
Seasonal vegetable with garlic butter			

DESSERTS



82 **Shiruko** ★ 🍵 🍷 340
Sweet Adzuki bean stew with Mochi and Matcha ice cream



83 **Goma Dango** 🍵 340
Fried sesame balls with sesame paste, local honey and fruit chutney



84 **Matcha Purin** 📧 🍵 🍷 340
Green tea pudding with sweet and sour orange compote



85 **Kuro Goma Taruto** ★ 🍵 🍷 340
Black sesame tart with yuzu gel and crumbles



86 **Sufure Chizu Keki** 🍵 340
Japanese fluffy cheesecake with strawberry coulis and Chantilly



87 **Kudamono Moriawase** 🍷 🍷 340
Seasonal tropical fruits



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