



*Modern Japanese cuisine with a flirtatious Latin twist. Our breathtaking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.*

## **BAA ATOLL SUMMER FESTIVAL MENU**

### **Signature house rolls**

**New style sashimi, hamachi, Maldivian yellow fin tuna & salmon in  
Ponzu & smoked sesame oil**

**Japanese wagyu beef tacos, avocado & jalapeno chili**

**Feeling Koi signature,  
Tiger prawns, seared foie gras, brioche, vanilla & pepper cream**

**Yaki braised black cod Saikyo,  
Bok choy, crispy veggies & miso sauce**

**Japanese fried rice with shoyu & negi**

**Wow Platter  
Chocolate fingers, sake ice cream,  
Fresh fruit with coconut flakes, mochi ice cream**