



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**