

Baa Atoll Festival

Kobachi

HOTATE FOIE GRAS, AHI POKE, SALMON SU MISO 

Seared scallops, foie gras and marinated tuna in Keise dressing

Mukozuke

AKAMI, CHŪTORO, OO TORO SASHIMI

From the leanest to the fattiest texture of tuna sashimi

Teppanyaki

WAGYU

Well marbled teppanyaki style wagyu beef, Japanese rice with shitake shimeji and wilted asparagus

Nigiri

EBI NIGIRI 

HAMACHI NIGIRI

SALMON NIGIRI

UNAGI NIGIRI

FUTO MAKI DAIKON

Sliced hand-pressed raw fish over sushi rice

Owan

MISO SOUP

Classic miso soup with tofu, spring onion and wakame seaweed

Wagashi

GREEN TEA MOCHI, DORIYAKI, COTTON CHEESECAKE

5-Course USD 120

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.



Vegetarian



Gluten Free



Contains Nut



Shellfish

All prices are in US dollars and subject to 10% service charge and applicable taxes.

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