

# DAILY FISH & SEAFOOD

TODAY'S RECOMMENDED FRESH FISH  
FROM MIYAKO FISHERIES MARKET  
& DIVING FISHERMAN MR. TAKATA

## CEVICHE

FRESH WASABI  
RICE VINEGAR  
SOY SAUCE  
  
PONZU VINEGAR  
MIRIN, SAKE  
SOY SAUCE, LIME JUICE  
  
PIPATSU PEPPER  
SHIKUWASA  
WHITE SESAMI

**TUNA**  4200

**SNAPPER** ----- 3300

**SALMON** ----- 3800

**SCALLOP** ----- 4200

**LOBSTER** ----- 7500

**TARABA KING CRAB** ---- 7500



## PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods.

Rosewood Miyakojima partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year, such as, fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities and honey from local bee farms.

## PARTNERS IN PROVENANCE

Our Team is at your service for any dietary restrictions.  
Above prices are in Japanese Yen and include  
a 15% service charge and 10% tax.

## COLD

LOBSTER, YUZU DRESSING	7500
SEA GRAPES, PEANUT TOFU	2500
KING CRAB, MISO DIP	7500
GREEN PAPAYA SALAD	2400
"UNI SOBA", SEA URCHIN BUCKWHEAT SOBA NOODLE, IKURA	4600

## FRIED / PAN FRIED

SAUTÉED SCALLOP, SEAWEED	3300
BONITO TATAKI	3500
KIBINAGO FISH, YUZU MISO SHIKUWASA CITRUS	2600
LOBSTER SPRING ROLL	3400
MAAS CRAB CAKE	3600
"KOEBI KARAAGE" FRIED SHIMPS MISO DIP	2800
"IKA" PANKO FRIED SQUID MAYONNAISE, SHICHIMI PEPPER	2900

## SEAFOOD PLATTER

MEDIUM	6800
LARGE	11000

## MIYAKOJIMA SALT

SNOW SEAWEED	
YUZU	
SHRIMP	
SHIKUWASA	



At MAAS, we serve Yukishio, a special snow salt sourced from Miyakojima, Japan. This salt is produced by filtering seawater through Ryukyu Limestone, which naturally purifies it and calcium from corals enhances the salt's mineral richness.

## WINE

### CHAMPAGNE

BILLECART-SALMON, BRUT RÉSERVE NV	GLS. 5000 BTL. 25000
Pinot Meunier, Pinot Noir, Chardonnay	

  

BILLECART-SALMON, BRUT ROSÉ NV	GLS. 7500 BTL. 37500
Pinot Meunier, Chardonnay, Pinot Noir	

### SPARKLING

RUGGERI, QUARTESE PROSECCO BRUT, VENETO ITALY	GLS. 3600 BTL. 18000
Glera	

KATSUNUMA WINERY ARUGA BRANCA BRILHANTE YAMANASHI JAPAN	GLS. 5500 BTL. 27500
Koshu	

### WHITE

TRAMIN, ITALY	GLS. 2800 BTL. 14000
Pinot Grigio	
SHAW + SMITH, ADELAIDE HILLS AUSTRALIA	GLS. 3000 BTL. 15000
Sauvignon Blanc	
MAURO MOLINO, ROERO ARNEIS ITALY	GLS. 3800 BTL. 19000
Arneis	
ARUGABRANKA PIPA KOSHU JAPAN	GLS. 4400 BTL. 22000
Koshu	
GERARD DUPLESSIS CHABLIS 1ER CRU, FRANCE	GLS. 6100 BTL. 30500
Chardonnay	

### ROSÉ

TORMARESCA, CALAFURIA ITALY	GLS. 2200 BTL. 11000
Negroamaro	

CHÂTEAU MINUTY, PRESTIGE ROSÉ FRANCE	GLS. 2800 BTL. 14000
Grenache, Tibouren	

KATSUNUMA WINERY, ARUGANO ROSÉ, YAMANASHI JAPAN	GLS. 3500 BTL. 17500
Muscat Bailey A	

## SAKE

MINAMI JUNMAI GINJO KOCHI	GLS. 2000 BTL. 12000
KOUEIGIKU TOKUBETSU JUNMAI SUKAI SAGA	GLS. 2200 BTL. 13200

### SPARKLING SAKE

TENGUMAI AWAKAGE ISHIKAWA	GLS. 3950 BTL. 23700
MUTSUHASSEN 8000 AOMORI	GLS. 5850 BTL. 35100

### HIGHBALL

FOG HIGHBALL	2200
NNUSHU HIGHBALL	2200
FOREST HIGHBALL	2500
RITA HIGHBALL	2500

### SOUR

KYOHOU SOUR	2000
SHIKUWASA SOUR	2000
MAAS SOUR	2200

### BEER

ORION SELECTION	BTL. 1700
ORION CLEAR FREE (NON-ALCOHOL)	BTL. 1400

### REFRESHERS

FRESH JUICE	1700
ICED TEA	1400
LEMON SQUASH	1800
COCONUT WATER	1800
_SHIP KOMBUCHA SHISO	1400

### MINERAL WATER

OKU AIZU KANEYAMA STILL	500ML. 1800 720ML. 2300
OKU AIZU KANEYAMA SPARKLING	500ML. 1800 720ML. 2300