

DAILY FISH & SEAFOOD

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

CEVICHE	TARTAR
FRESH WASABI RICE VINEGAR SOY SAUCE	MARUKIYO MISO MAYONNAISE
PONZU VINEGAR MIRIN, SAKE SOY SAUCE, LIME JUICE	SHIKUWASA SOY SAUCE GINGER
PIPATSU PEPPER SHIKUWASA WHITE SESAMI	FISH SAUCE CUCUMBER SHISO

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 pur-veyors that provide the guests with fresh, seasonal pro-duce throughout the year, such as, fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities and honey from local bee farms.



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

MIYAKOIJMA 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 <small>Pinot Meunier, Pinot Noir, Chardonnay</small>	GLS. 5000 BTL. 25000
BILLECART-SALMON, BRUT ROSÉ NV <small>Pinot Meunier, Chardonnay, Pinot Noir</small>	GLS. 7500 BTL. 37500

SPARKLING	
RUGGERI, QUARTESE PROSECCO BRUT, VENETO ITALY <small>Glera</small>	GLS. 3600 BTL. 18000
KATSUNUMA WINERY ARUGA BRANCA BRILHANTE YAMANASHI JAPAN <small>Koshu</small>	GLS. 5500 BTL. 27500

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

ROSÉ	
TORMARESCA, CALAFURIA ITALY <small>Negroamaro</small>	GLS. 2200 BTL. 11000
CHÂTEAU MINUTY, PRESTIGE ROSÉ FRANCE <small>Grenache, Tibouren</small>	GLS. 2800 BTL. 14000

KATSUNUMA WINERY, ARUGANO ROSÉ, YAMANASHI JAPAN <small>Muscat Bailey A</small>	GLS. 3500 BTL. 17500
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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