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SUSHI
LOUNGE

An Asian à la carte restaurant known for its innovative new style cuisine with an extensive menu of inventive dishes and bold cocktails. The Blu Sushi Lounge is the heart of our commitment for a more sustainable dining. The Chef indulges in the freshest of products and this is very source of his inspiration to link and enhance everything for the best of flavours.

“Cooking has always been an exciting moment for me, and that, since a very young age.
The smells, the touch, the intuition, the nuances, the passion and the experiments, everything linked with how to get the best flavours together to sublimate the items at hand makes the experience all the more exciting to me.

As a Sushi Chef, I get the most exquisite opportunity to indulge in working with the freshest of products; which is the very source of inspiration that drives me forward in my quest to continuously expand, learn and push my culinary limits to become a better version of myself, a Chef and as a person, Chef Alex. ”

FOOD ALLERGIES & INTOLERANCES
INTOLÉRANCES ET ALLERGIES ALIMENTAIRES

Dear Guests,

It would be our pleasure to assist you selecting a dish or prepare a tailor-made dish suitable to your requirements.

Chers Clients,

Veillez s'il vous plaît nous consulter dans le cas d'allergies alimentaires.

Nos équipes de salle et de cuisine auront plaisir à vous guider dans votre sélection.

Sehr geehrte Gäste, gerne beraten wir Sie in der Auswahl von Speisen.

oder bereiten Ihnen ein individuell Ihren Allergien oder Intoleranzen angepasstes Gericht zu.

お客様へ

お料理を選択される場合またはお客様のご希望に沿ったお好みのお料理をご準備するにあたり
私どもは喜んでお手伝いさせていただきます

日本料理をお楽しみください

COLD STARTERS

HAMACHI YUZU Yellowtail dressed with yuzu and ginger sauce, served with orange segments, baby radish, avocado, chervil and chives	650
SALMON WASABI Thinly sliced salmon glazed with teriyaki sauce, dehydrated ginger & garlic, wasabi mayonnaise and scallion	550
TUNA 'or' SALMON TARTARE Tuna 'or' salmon tartar, Thai red chili, shallot, fleur de sel, extra virgin olive oil with soya, ginger & kaffir lime leaves dressing	750
MAGURO SASHIMI PIZZA Sliced yellow fin tuna, jalapeno, red baby radish, cherry tomatoes, black olives, shallot, extra virgin olive oil, tabasco and cilantro	500

HOT STARTERS

DYNAMITE SHRIMP Deep fried shrimps coated with miso and chili paste	600
LOBSTER TEMPURA Crispy lobster served with spicy truffle mayonnaise	800
EDAMAME (Salted or spicy) ● With rock salt or Japanese chili and garlic sauce	780
EBI SOUP ● Spicy shrimps broth served with Japanese pork dumpling, shrimps, chili and cilantro	350

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● Vegetarian ● Contains pork ● Seafood ● Gluten free

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MAKI ROLLS (served with homemade Sushi & Sashimi sauces)

SHRIMP TEMPURA ROLL	900	CALIFORNIA ROLL	980
Shrimps tempura, asparagus with spicy yuzu mayonnaise and toasted white sesame seeds infused with pickle plum fruit		Crab meat, avocado, cucumber, Japanese mayonnaise and flying fish roe	
SOFT SHELL CRAB ROLL (Spider roll) ●	1,600	GRILLED EEL ROLL	1,040
Deep-fried soft shell crab with Japanese spicy mayonnaise, ginger & garlic crumbs		Grilled eel, avocado, cucumber and teriyaki sauce	
SPICY SALMON ROLL	1,200	VEGETABLE ROLL ●	600
Finely chopped salmon, grilled salmon, avocado, Japanese spice and scallion		Asparagus, cucumber, iceberg and avocado with Umi sesame seeds	
SPICY TUNA ROLL	650	TUNA ROLL	400
Finely chopped tuna with flying fish roe, Japanese spice and chives		SALMON ROLL	400
WAGYU BEEF MAKI	1,700	CUCUMBER ROLL	350
Truffle mayo, foie gras, Wagyu, onion chips and teriyaki sauce			

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NIGIRI (4 pcs)

SALMON ●	330
TUNA ●	350
HAMACHI (Yellow Tail) ●	550
SEABASS ●	400
LOBSTER ●	450
SCALLOP ●	1,050
UNAGI (BBQ Eel)	600
AMA EBI (Sweet shrimp) ●	700
FOIE GRAS ●	650
WAGYU BEEF	700

SASHIMI (4 pcs)

SALMON ●	450
TUNA ●	400
HAMACHI (Yellow Tail) ●	750
SEABASS ●	500
SCALLOP ●	1,450
UNAGI (BBQ Eel)	800
ASSORTED MAKI, NIGIRI & SASHIMI (14 pcs)	1,300
ASSORTED MAKI, NIGIRI & SASHIMI (20 pcs)	1,600

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HOT DISHES

GRILLED WAGYU BEEF CUBE ROLL 1,950
 Glazed sesame paste and chili beans sauce served with silken truffle potato puree and spinach

GRILLED LAMB RACK 1,600
 Glazed with garlic, aka miso and shoyu sauce paste and served silken truffle potato puree and sautéed spinach

GINDARA • 2,400
 Grilled black cod marinated in saiko miso and served on crispy rice paper with young pickled ginger and sautéed seasonal vegetables

SAKE TERIYAKI • 1,200
 Slow cooked salmon teriyaki served with truffle mashed potato

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DESSERT

Selection of Mochi Ice Cream	500
'Sakurambo' Wasabi	500

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SAKE

Bjito Junmai	400
Bijito Junmai Ginjo	450
Sayori Nakadori Junmai	750
Koi Koi Junmai Ginjo	750
Kawasemi Junmai Genshu	800
Dassai EU 50 Junmai Dai-Ginjo	750
Kikka Junmai Nama Genshu	1,100
Katori 90 Junmai Kimoto	650

CHAMPAGNES

J071 Duval Leroy Rosé Prestige Premier Cru	7,080
J035 Delamotte Blanc de Blancs 2008	9,480

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ROSÉ WINES

J196 Western Cape Rosebud 2021, Gabrielskloof	1,620
I024 Stellenbosch Rosé 2018, Marianne	1,800

WHITE WINES

E552 Alsace Riesling Rosenberg 2016, Domaine Albert Mann	4,320
F618 Alsace Grand Cru Furstentum, Pinot Gris 2017, Domaine Albert Mann	4,400
E954 Saumur L'insolite 2016, Domaine des Roches Neuves	3,360
E959 Saumur Clos Romans 2016, Domaine des Roches Neuves	5,880
E356 Côtes-du-Rhône 2016, Domaine Jamet	4,200
E981 Mosel Scharzhof Riesling 2018, Egon Müller	4,800
E982 Mosel Scharzhofberf Riesling Kabinett 2018, Egon Müller	9,120
F081 Wachenheimer Goldbächel Riesling Trocken 2016, Weingut Bürklin Wolf	2,390
E871 Wanaka Gewurztraminer 2016, Rippon	3,120

RED WINES

A513 Saint-Emilion Grand Cru Le Dragon de Quintus 2014, Château Quintus	4,560
A136 Côte-Rôtie Champin le Seigneur 2016, Domaine Jean-Michel Gérin	5,400
A279 Châteauneuf-du-Pape 2017, Clos des Papes	8,640
F730 Sancerre 2016, Domaine Vacheron	2,600
A805 Mercurey Vieilles Vignes 2016, Domaine Philippe Garrey	3,480
F673 Western Cape Follow the Line 2020, Savage Wines	3,000
F689 Western Cape Grenache Noir 2019, Momento Wines	3,200
B135 Swartland Pofadder Cinsault 2015, Sadie Family	4,560
A028 Martinborough Crimson Pinot Noir 2016, Ata Rangī	2,350
A329 Foggy Hill Pinot Noir 2017, Tapanappa	4,320
A583 Central Otago Bannockburn Pinot Noir 2014, Felton Road	5,040
A037 Konigsbecher GG Pinot Noir 2013, Weingut Heitlinger	3,840

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Our prices are in Mauritian Rupees and include 15% VAT. Euro exchange rate used is 1 Euro = Rs 49

A discount of 25% is given on the above wines for guests who are on All Inclusive Package. Rates are subject to last minute adjustment due to international exchange rates trend.