



日本
NIHONBASHI
BLUE
ばし

SIGNATURE DISHES

和牛炙り

WAGYU ABURI

\$40

和牛炙り4貫
(炙りA4和牛握り)

A4和牛を丁寧に炙り、脂を程よく溶かすことで、自然な旨味と柔らかさを引き立てています。軽く表面を焼くことで風味に深みが変わり、上質な和牛特有の濃厚でバターのようなとろける食感を保っています。

A4 Wagyu, carefully blowtorched to render the fat just enough to enhance its natural umami and tenderness. The light sear adds depth of flavour while preserving the rich, buttery texture characteristic of fine Wagyu.



淡水海老の汁なしラーメン

SPICY PRAWN SOUPLSS RAMEN

\$50

スリランカの食材を使ったオリジナルラーメンを求め、何度も試作で完成させたシェフの自信作です。淡水で育ったスリランカの海老は鯉節を使った濃厚な油そばと最高のハーモニーを奏でます。

Souplss Ramen (Shirunashi Ramen) or Abura Mien has been a microgenre of the ramen world and is a dry noodle dish that provides a flavour intensity beyond soup-based ramen. This is the perfect ramen for Maldives! No hot soup to deal with, and the amazing flavour of the giant freshwater prawns shines through the noodles.



オリーブオイルかけ鯛茶

OLIVE OIL KAKE TAI CHA

\$25

鯛茶漬けからインスパイアされて出来上がったシェフ自慢の一皿。熱々のガーリックオイルを直前にかけて仕上げます。新鮮な卵の黄身と薄切りの鯛の刺身そしてご飯を、オリーブオイルが包み込みます。未体験の味と食感をお楽しみください。

Tai Chazuke is traditionally a bowl of rice topped with Tai Sashimi slices and hot tea (cha) or broth made from the bones of the Tai that is poured on the sashimi. This Nuevo Tai Chazuke replaces the tea with piping hot Olive Oil. Break the yolk and glaze the fish to find a new combination.



モルジブ産ロブスターの活き造り
MALDIVIAN LOBSTER SASHIMI
SEASONAL PRICE PER 100G

カラピンチャはスリランカカレーに欠かせない食材です。口に入れた瞬間に広がる香りと天ぷらの食感は新たな体験となることでしょう。世界中の日本食レストランのなかでカラピンチャを天ぷらにしたのはおそらく、日本が最初です。

Lobster sashimi is one of Japan's most prized delicacies, requiring the lobster to be extremely fresh to serve raw. At our restaurant, Maldivian lobster is kept in a custom-built live tank to ensure the highest quality and freshness. Served directly from the tank to your table, this dish offers a rare opportunity to enjoy lobster sashimi in its purest form, sweet, and delicately textured.

8-COURSE OUTDOOR TEPPANYAKI UNDER THE MALDIVIAN SKY

\$111 PER PERSON

SHIITAKE AND SCALLOP BATAYAKI

Fresh shiitake mushroom and Hokkaido scallops seared and cooked with butter, and finished with Japanese soy sauce.

OLIVE OIL KAKE TAI CHA

This Nihonbashi original has thin slices of sea bream on a mound of rice with an egg yolk. Olive oil is heated with finely chopped garlic and then poured over to slightly 'cook' the yolk and the fish.

NASU DENGAKU

Grilled aubergine (eggplant) glazed with a fruity miso sauce.

WAGYU NIGIRI

4 pieces of blowtorched A4 Wagyu Nigiri

VEGETARIAN OKONOMIYAKI

This is the most famous dish of the Kansai region (Osaka). Traditionally made on a teppan, we have enhanced this pancake with edamame bean.

SALMON TERIYAKI OR CHICKEN TERIYAKI OR TOFU STEAK

served with garlic rice

DOBIN MUSHI SOUP

A light and refreshing broth of mushroom and seafood. Earthy and refreshing.

SHIBUYA STYLE FRENCH TOAST

Fluffy and decadent French Toast

A4 WAGYU SIRLOIN FROM JAPAN

Add \$250 per 300g

MALDIVIAN LOBSTER

Seasonal price per 100g

All prices are in US Dollars and subject to 10% service charge and government taxes.

SUSHI

巻寿司 MAKI

12 PCS (6 PCS 12\$)

ツナサラダ巻き
Tuna Salad Maki
\$20



しゃけ巻き
Shake (Salmon) Maki
\$20



スパイシーツナ巻
Spicy Tuna Maki
\$20



鉄火巻き
Tekka (Tuna) Maki
\$20



キムチかっぱ巻き
Kimchi Kappa
(Cucumber) Maki
\$20



海老アボカド巻き
Avocado Prawn Maki
\$20



4 PCS
マグロ軍艦 四貫
Maguro Gunkan Maki
\$20



8 PCS

まぐろ明太子巻
Maguro Mentai Maki
\$30



うなぎ (うなぎときゅうり)
Unagi Maki
\$30



DHONI SUSHI PLATTERS



42 PCS \$90

まぐろ 握り寿司 | Maguro Nigiri 2 pcs
海老 握り寿司 | Ebi Nigiri 2 pcs
鮭の炙り寿司 | Shake No Aburi 2 pcs
鮭の炙り | Shake (Salmon) Maki 6 pcs
まぐろ 巻き寿司 | Tekka (Tuna) Maki 6 pcs
海老アボカド巻き | Avocado Prawn Maki 6 pcs
キムチかっぱ巻き | Kimchi Kappa Maki 6 pcs
サーモンサラダ巻 | Salmon Salad Maki 6 pcs
ツナサラダ巻き | Tuna Salad Maki 6 pcs

24 PCS \$55

まぐろ 握り寿司 | Maguro Nigiri 2 pcs
海老 握り寿司 | Ebi Nigiri 2 pcs
鮭の炙り寿司 | Shake No Aburi 2 pcs
しゃけ巻き | Shake (Salmon) Maki 6 pcs
まぐろ 巻き寿司 | Tekka (Tuna) Maki 6 pcs
海老アボカド巻き | Avocado Prawn Maki 6 pcs

天さび手巻き 二本
TEN SABI TEMAKI



2 PCS

Engineered to be rolled with chopsticks and without touching rice, this temaki fuses cold wasabi mayo rice with warm tempura prawn, creating an invisible cloud of wasabi mayo. No soy sauce needed.

\$25

握り寿司
NIGIRI

4 PCS

Choose from
まぐろ Maguro
しゃけ Salmon
エビ Ebi

\$20

しゃけの炙り寿司
Shake No Aburi
\$25



SASHIMI

モルジブ産キハダまぐろの中落ち刺身
TUNA SASHIMI ON THE BONE \$15
Scoop up the most flavourful
Maldivian Tuna Sashimi off the bone with shells!

8 PCS

しゃけ
SALMON SASHIMI
\$20



まぐろ
TUNA SASHIMI
\$20



All prices are in US Dollars and subject to 10% service charge and government taxes.

“MAKE YOUR OWN SET”

MEAL PLAN GUESTS ARE ENTITLED TO “MAKE YOUR OWN SET” BY CHOOSING ONE APPETIZER AND ONE MAIN, OR CAN ENJOY THE TRUE NIHONBASHI BLUE EXPERIENCE WITH \$50 NETT RESORT CREDIT ON À-LA-CARTE.

CHILDREN BETWEEN 12-18 (IF ON THE MEAL PLAN), MAY PAY \$25 AND ENJOY THE “MAKE YOUR OWN SET” OR USE RESORT CREDIT OF \$25 NETT ON À-LA-CARTE

INCLUDES A SOFT DRINK OR ONE BEER (APPLICABLE ONLY FOR PAI & AI GUESTS)

COMPLIMENTARY KIDS MEAL

For kids below 12, dining with parents

Kaki Age Tempura
(Batter Fried Thinly Cut Vegetables)

Choose from
Chicken Chahan (Chicken Fried Rice)
Yasai Chahan (Vegetable Fried Rice with Egg)
Ebi Chahan (Prawn Fried Rice)
Kappa Maki (Cucumber Sushi Roll)

Served with Miso Soup



APPETIZERS \$10



枝豆

Edamame

Japanese soybean in pods, an ideal starter.

鉄火巻き

Tekka (Tuna) Maki 6 pcs

The famous raw tuna roll

しゃげ巻き

Shake (Salmon) Maki 6 pcs

Norwegian salmon roll

キムチかつぱ巻き

Kimchi Kappa Maki 6 pcs

Cucumber roll with spicy kimchi sauce

海老アボカド巻き

Avocado Prawn Maki 6 pcs

Avocado and cooked prawn roll

まぐる刺身

Tuna Sashimi 4 pcs

Maldivian Tuna Sashimi

野菜サラダ

Yasai Salad

A medley of crunchy vegetables with Iceberg lettuce.

海藻サラダ

Kaisou (Seaweed) Salad

An assortment of four colourful varieties of Seaweed. Crunchy and nutritious.

野菜天ぷら

Yasai Tempura

A selection of vegetable tempura. (Batter fried vegetables)

しゃげ刺身

Salmon Sashimi 4 pcs

Norwegian Salmon Sashimi

ツナサラダ巻き

Tuna Salad Maki 6 pcs

Cooked tuna mixed with Japanese mayo

スパイシーツナ巻

Spicy Tuna Maki 6 pcs

Chopped Tuna Sashimi and green chilli, mixed with spicy aged soy sauce & sesame oil

ナスの田楽

Nasu Dengaku

A cooked aubergine (eggplant) served with a warm miso paste, a great tannin cutter.



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MAINS \$40

丼
DONBURI
Served with
Miso soup.

親子丼セット
Oyako Don
The classic,
boneless chicken cooked
with sweet soy, leek and egg
topped on a warm bowl of
rice.

チキンカツ丼
Chicken Katsu Don
Panko fried chicken
re-cooked with sweet
soy, leek and egg
topped on a warm
bowl of rice.

マグロ丼
Tuna Katsu Don
Panko fried slab of
tuna on a warm
bowl of rice.

海老天丼セット
Vegetable Tendon
Assorted vegetable
tempura on rice with
thick tentsuyu sauce.
(With Prawn +\$10)

鳥の照り焼き
Chicken Teriyaki Don
Boneless chicken leg meat
cooked in a teriyaki sauce.

鰻の蒲焼き
Unagi Kabayaki Don
Sweet grilled freshwater eel.
+\$10

焼きそば
YAKISOBA
Famous fried noodles of Japan.

ベジタリアン焼きそば
Vegetarian Yakisoba

チキン焼きそば
Chicken Yakisoba

エビ焼きそば
Prawn Yakisoba
+\$10

天ぷら
TEMPURA
Served with
Gohan & Miso soup.

野菜の天ぷら
Vegetable Tempura
Vegetables of the day,
batter fried to a light crisp,
served with a sprig of
Curry Leaf Tempura,
a Nihonbashi Original.

海老天ぷら
Ebi Tempura
Large black tiger prawns
batter fried to a light crisp,
served with vegetable
tempura and a sprig of
Curry Leaf Tempura,
a Nihonbashi Original.
+\$10

てりやき
TERIYAKI
Served with
Gohan & Miso soup.

鳥の照り焼き
Teriyaki Chicken
Our Teriyaki sauces
are made in-house and
smothered on a choice
of boneless dark meat
or white meat of
chicken.

鮭の炙りてり焼き
**Shake No Aburi
Teriyaki**
Marinated for a minute
and blowtorched for a
few seconds, this
Teriyaki keeps the fat
of the salmon just
melting to be enjoyed.

A4和牛肉餃子
WAGYU GYOUZA
Real Japanese Wagyu is
hand-chopped and stuffed
into a Gyouza Dumpling.

6 pcs
+\$30

カレーライス
JAPANESE CURRY RICE
Served with Miso soup.

鳥カツカレー
Chicken Katsu Curry
Whole slab of dark meat of
chicken
panko fried with Japanese
curry gravy.

マグロカツカレー
Tuna Katsu Curry
Maldivian tuna slivers
panko fried with
Japanese curry gravy.

野菜カレー
Yasai Curry Rice
Medley of seasonal
vegetables with
Japanese curry gravy.

エビフライカレー
Prawn Curry Rice
Jumbo prawn panko
fried and topped with
Japanese curry
gravy.
+\$10

鉄板焼きより
FROM OUR TEPPAN

椎茸のバター焼き
Mushroom Batayaki
Shiitake, Eringi, Enoki or
Shimeji mushrooms, mixed on
availability, tossed with butter
and soy, which is a favourite
among our vegetarian guests.

お好み焼き
OKONOMIYAKI
Best described as a
Japanese pancake
hailing from the Kansai
region of Japan.
Okonomiyaki is filled with
cabbage and meat, and
is not only healthy but
also flavourful.
Served with Miso soup.

鶏肉入りお好み焼き
Chicken Okonomiyaki
Made with boneless,
skinless chicken. Choose
from dark meat and more
flavourful leg meat or
breast.

野菜お好み焼き
**Vegetarian
Okonomiyaki**
Made with crunchy
vegetables and the
traditional cabbage
base.

シーフードお好み焼
Seafood Okonomiyaki
A dozen prawns mixed
into the cabbage base
makes this a guest
favourite.
+\$10

All prices are in US Dollars and subject to 10% service charge and government taxes.

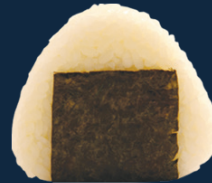
RICE

ガーリックライス

GARLIC RICE

Subtly flavoured and sinfully simple garlic rice.

\$20



おにぎり4個

ONIGIRI 4 PCS

Tuna Salad
or
Shake (Salmon) Salad
\$20



お味噌汁

MISO SOUP

Prepared in the traditional way with freshly made dashi (stock). We'd be delighted to prepare a vegetarian shiitake version upon request; please allow a little extra time.

\$10

蟹チャーハン

KANI CHAHAN

(Crab Fried Rice)

Chahan is a ramen restaurant specialty fried rice. At Nihonbashi, Kani Chahan has been our signature dish since 1999. We proudly present it to you in the Maldives, using lavish amounts of fresh Sri Lankan mud crab meat.

\$30

海老チャーハン

EBI CHAHAN

Japanese style fried rice made from succulent whole tiger prawns.

\$25

チキンチャーハン

CHICKEN CHAHAN

Japanese style chicken fried rice.

\$20

卵入り野菜チャーハン

VEGETABLE CHAHAN WITH EGG

Fried rice with vegetables.
(Served with or without an egg,
please specify your preferences.)

\$20



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COURSES

サンセットコース(2名様)

SUNSET COURSE FOR TWO

\$180

オリーブオイルかけ鯛茶 | Olive Oil Kake Tai Cha

ナスの田楽 | Nasu Dengaku

ジャンボ海老天盛り | Prawn Tempura 5 pcs

鮭の炙り 二貫 | Shake No Aburi 2 pcs

天さび手巻き 二本 | Ten Sabi Temaki 2 pcs

マグロ軍艦 二貫 | Maguro Gunkan Maki 2 pcs

海老握り 二貫 | Ebi Nigiri 2 pcs

お味噌汁 | Miso Soup

3の船盛ディナー

3 DHONI DINNER

\$150

しゃけ 刺身 | Salmon Sashimi 10 pcs

海老天ぷら | Prawn Tempura 5 pcs

野菜天ぷら | Yasai Tempura 8 pcs

まぐろ 握り寿司 | Maguro Nigiri 2 pcs

海老 握り寿司 | Ebi Nigiri 2 pcs

鮭の炙り寿司 | Shake No Aburi 2 pcs

しゃけ巻き | Shake (Salmon) Maki 6 pcs

まぐろ 握り寿司 | Tekka (Tuna) Maki 6 pcs

海老アボカド巻き | Avocado Prawn Maki 6 pcs



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和牛 WAGYU

今、世界的に人気の高いWAGYUですが、実際に世界で流通しているWAGYUはアメリカやオーストラリア、スペイン産のものがほとんどです。これらは本物の日本産の和牛とは、品質も全く異なる牛肉であることを理解しなければなりません。偽物のWAGYUは様々な試みにより本物の日本産の和牛と関係性があるかのようにストーリーを作りますが、実際の品質は全く異なり、それをWAGYUであるとして日本産の和牛と混同させて販売しています。ここコロンボにおけるWAGYUも同様です。

当店ではこの風潮に危機感を持っています。当店ではサシにこだわり、洗礼された日本産A5ランクの本物の和牛のみを使用しています。そして、和食の技法を心得た職人が心を込めて提供しています。日本産ならではの、和牛の甘みのあるサシと柔らかさを是非ご堪能ください。

"Wa" means Japanese and "Gyu" means Cattle. When put together it translates to Japanese Cattle. The most prized Wagyu beef is from "Kuroge" cattle and it is mandatory that it is born & bred in Japan. A5 Kuroge Wagyu is arguably the best beef in the world and there is no disagreement or debate amongst chefs about this topic. It is my belief that the language barrier has resulted in the fraudulent use of this term, that has driven Australian and American meat packers to loosely use this term as a marketing tool.

Over the last fifty years many countries have tried to duplicate the same marbled beef. Some countries imported Wagyu Cattle from Japan as well as semen of Kuroge Cattle to artificially inseminate local cattle. They could never recreate the same richness and splendour of Wagyu. The meat you see bearing the Wagyu label from these countries are their best attempts and a poor substitute for Real Wagyu.

At Nihonbashi I have abstained from serving such fake Wagyu from the very beginning. I have even come across beef that has Japanese Wagyu fat injected into the meat for added flavour and firmly believe that such processes should be banned. Ingredients are to be respected along with their origins and the word Wagyu should not be abused and ridiculed simply for commercial means.

I often wondered, "if I brought a cow from Australia to Sri Lanka and subsequently produce a calf, will that meat qualify as Australian beef? Would I be able to export it to Dubai as 'Australian Beef'?"

Saying NO to Fake Wagyu since 1995.



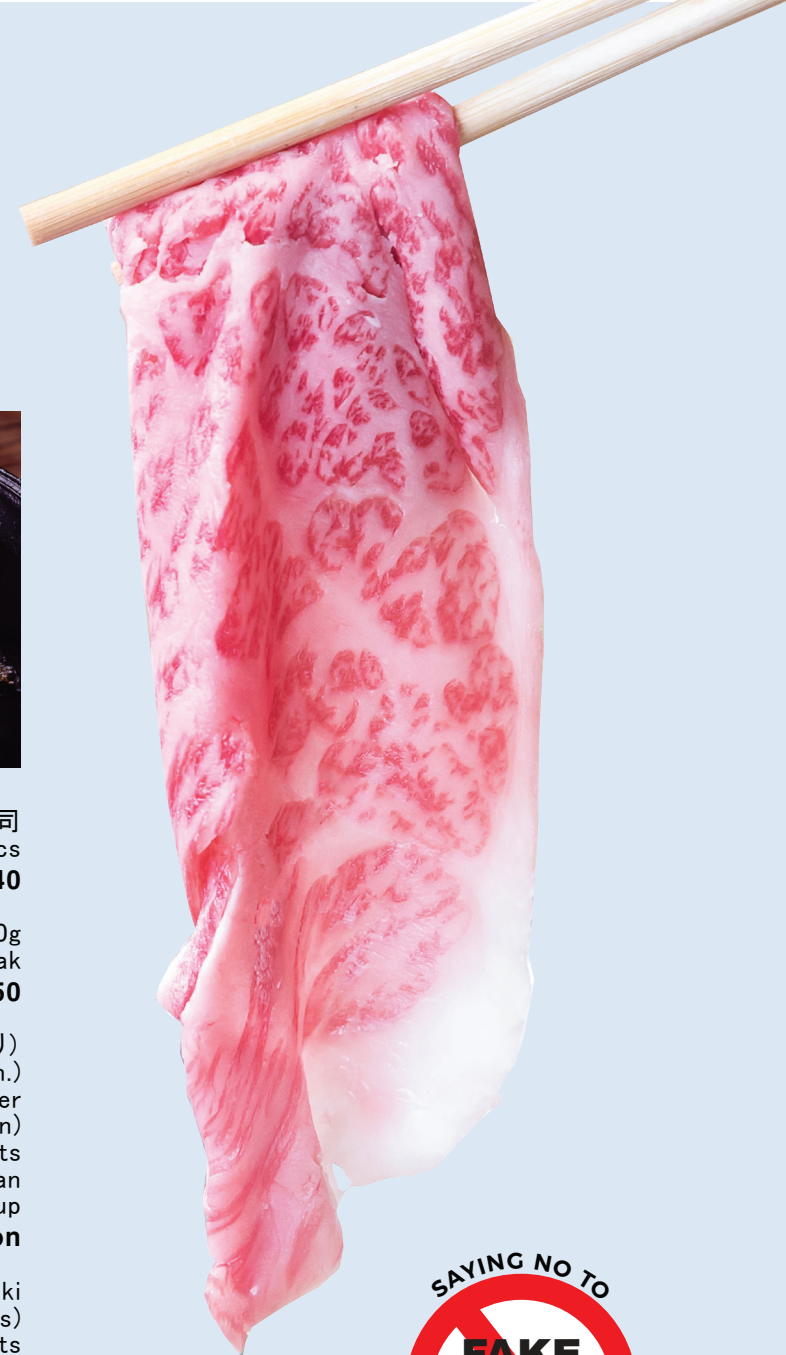
A4和牛炙り寿司
Blowtorched A4 Wagyu Nigiri 4 pcs
\$40

A4和牛サーロインステーキ300g
A4 Wagyu Sirloin Steak
\$250

和牛すき焼きコース(2名様より)
A4 Wagyu Sukiyaki Course (2 guests min.)
刺身または天ぷらの前菜 | Sashimi or Tempura Starter
和牛すき焼き 四枚 | A4 Wagyu (2 slices per person)
Yasai (Vegetables) and other traditional accompaniments
ごはん | Gohan
スープ | Soup
\$110 per person

和牛すき焼き | A4 Wagyu Sukiyaki
和牛すき焼き 四枚 | A4 Wagyu (2 slices)
Yasai (Vegetables) and other traditional accompaniments
\$95 per person

和牛追加 Additional Wagyu (2 slices)
\$85



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TAKEAWAY
ENJOY IN YOUR VILLA OR
FOR THE FLIGHT BACK!



CHICKEN TERIYAKI BURGER
A 180g juicy chicken patty, grilled to perfection and topped with our homemade teriyaki sauce, mayo, and crisp lettuce in a special soft bun.
\$30

SUSHI IN A BOX
20 pcs
Tekka (Tuna) Maki | 6 pcs
Shake (Salmon) Maki | 6 pcs
Kappa (Cucumber) Maki | 6 pcs
Ebi (Prawn) Nigiri | 2 pcs
\$40



NON-RAW SUSHI ROLLS
Tuna Salad | 2 pcs
Salmon Salad | 2 pcs
\$20



DESSERT

コーヒーゼリー
COFFEE JELLY
\$8

抹茶アイスクリーム
MATCHA ICE CREAM
A creamy ice cream made with finely
ground green tea powder
\$8

黒胡麻アイスクリーム
KURO GOMA ICE CREAM
A smooth and nutty black sesame
ice cream
\$8

和風フレンチトースト
SHIBUYA STYLE FRENCH TOAST
\$20



TEA POTS FOR 2

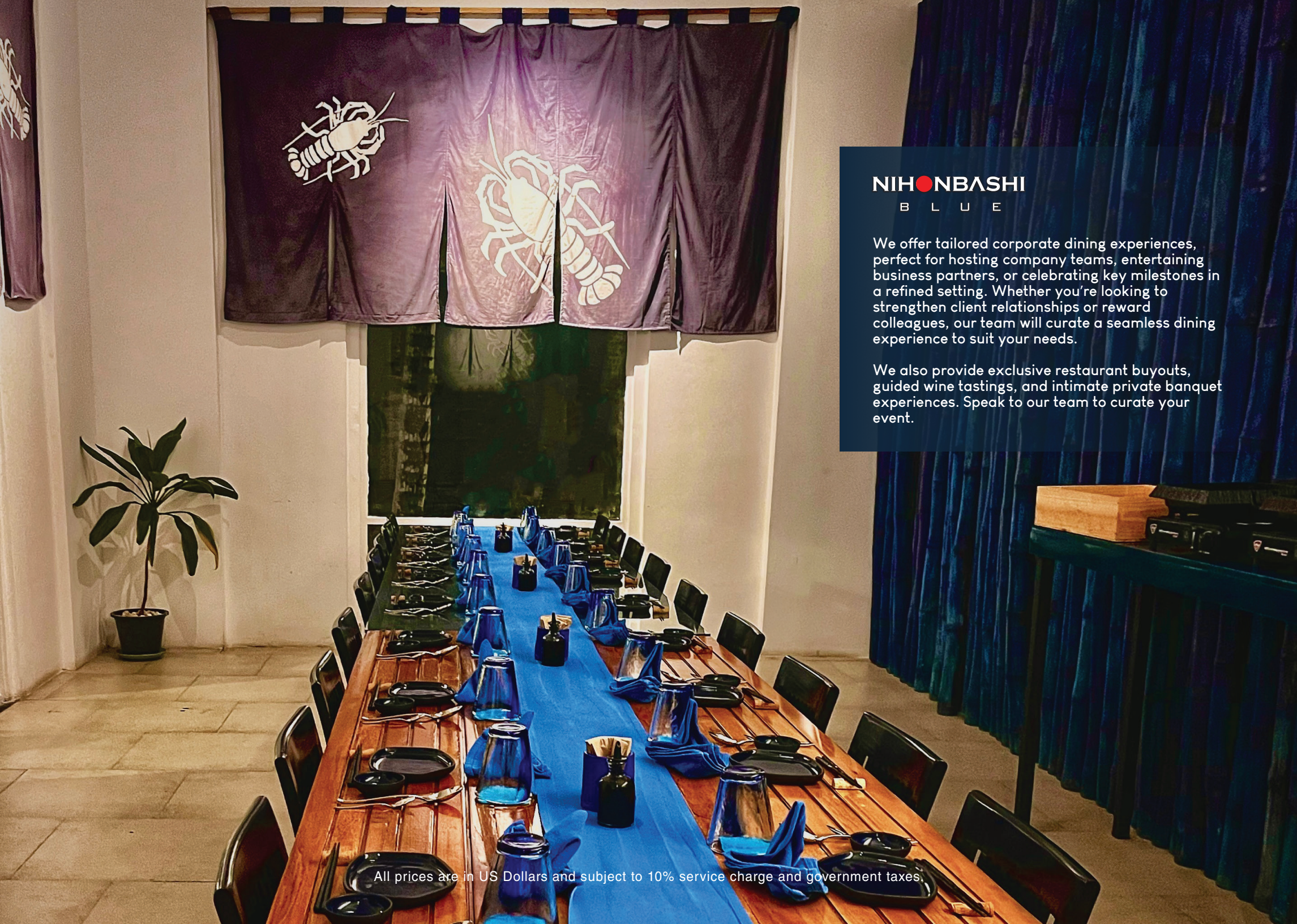
煎茶
SENCHA GREEN TEA
FROM JAPAN

玄米茶
GENMAICHA TEA
FROM JAPAN
Green tea combined with roasted brown
rice, some grains of which have popped.
\$8

パタフライピー
&ジンジャーティー
NIHONBASHI BLUE TEA
Butterfly pea flower tea infused with ginger.
\$8



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NIHONBASHI BLUE

We offer tailored corporate dining experiences, perfect for hosting company teams, entertaining business partners, or celebrating key milestones in a refined setting. Whether you're looking to strengthen client relationships or reward colleagues, our team will curate a seamless dining experience to suit your needs.

We also provide exclusive restaurant buyouts, guided wine tastings, and intimate private banquet experiences. Speak to our team to curate your event.

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THE NIHONBASHI STORY

Nihonbashi began in 1995 upon my return from university in the USA, where my passion for creating dishes was ignited through experimenting with simple Japanese recipes received from my mother and aunts in Tokyo.

I created Nihonbashi, literally translating to “Japan Bridge”, to be a culinary bridge between Sri Lanka and Japan, and later Maldives, not only bringing together my dual Japanese-Sri Lankan heritage, but also to bring Japanese cuisine and culture to these paradise islands.

Since its inception 30 years ago at Galle Face Terrace in Colombo, Sri Lanka, Nihonbashi has been plating up pure and real Japanese cuisine, becoming the forefront of the ‘Washoku wave’ in the country. To me Washoku is a philosophy, and in this philosophy we are aware of our natural environment. We take great pride in sourcing most of our ingredients locally, reserving imports for those exceptional ingredients not found in Sri Lanka. We are proud to be one of the few restaurants in the world buying whole tuna, as they are caught in the oceans around the island.

At Nihonbashi, we wholeheartedly embrace the profound Japanese principle that attributes the strength of a dish to its core ingredients and cooking techniques. Championing the hero ingredient of our dishes is key and this approach stems from the belief that the complexity of Japanese cuisine arises from its inherent simplicity. This journey has taken us on to ‘Asia’s 50 Best Restaurants’ list in 2013, becoming the first restaurant in Sri Lanka to be placed on this prestigious list, consecutively ranking until 2018.

The kitchens of Nihonbashi have also been an incubator for so many other restaurants such as Ministry of Crab and Carne Diem Grill; and we bring all these experiences with us to serve you.

Today I am proud to be a “Goodwill Ambassador of Japanese Cuisine” for presenting Japanese cuisine to the world and I am grateful that my efforts in spreading Japanese Food Culture, Japanese Ingredients and the notion of ‘Made in Japan’ have been recognized by the government of Japan who conferred upon me “The Order of the Rising Sun, Gold and Silver Rays” in the name of the Emperor of Japan.

I invite you to experience the next chapter in our journey with a selection of dining locations from our unique private rooms to dining under the stars. Immerse yourself in our extensive menu offering a wide range of Japanese cuisine from sushi to yakitori to A4 Grade Real Wagyu from Japan.

ABOUT US

- In the Maldives I was inspired by the 14 shades of the turquoise blue ocean, hence the name Nihonbashi Blue.
- The Teriyaki sauce we use started in 1995 at the inception of Nihonbashi and the base stock continues to be part of the DNA of our yakitori sauce.
- We DO NOT use any chemical aromatic powders or taste enhancing chemicals. We use the best ingredients Sri Lanka has to offer, using 100% local ingredients to the fullest extent.
- Our Tuna is Japan bound and we procure the best crabs, lobsters and other crustaceans.
- We are one of the only restaurants in the Maldives that serve Maldivian Lobster Sashimi. This unique delicacy can be enjoyed fresh from the custom-made lobster tank that sits at the heart of our restaurant.
- Watch our experienced chefs in action as you enjoy a one-of-a-kind outdoor Teppanyaki experience under the Maldivian sky.
- Keeping consistent with Nihonbashi’s minimalistic decor, the restaurant’s floors and walls are made up of subdued tones with accents of Blue to reflect the magical Maldivian ocean views. It’s dining tables and chairs are made with natural wood imported from Sri Lanka.

日本ばしのこだわり

- モルディブの海が織りなす通りものターコイズブルーの神秘的な色彩に魅力され、このお店は日本ばしブルーと名付けられました。
- 日本ばしの開業は1995年になります。当店の照り焼きのタレは1995年6月に出来上がりました。ベースとなるタレは、当店の自信作だった焼き鳥のタレの影響を大きく受け継いでいます。
- 当店では、化学調味料や人工香料ならびに人工添加物は一切使用せず、100%天然の素材のみを使うことにこだわっています。また、できる限りスリランカ産の高品質な食材を使用し、マグロは日本向けのを、カニやロブスター、エビなどは輸出用の最高級のを仕入れています。
- モルディブで獲れたロブスターで刺身を提供する唯一のレストランです。レストランの中央に設置された特注の生簀(いけす)から、生きた新鮮なロブスターをその場で調理させていただきます。
- テラス席では熟練シェフによる華麗な技を間近で眺めながら、モルディブの空の下で鉄板焼きをご堪能ください。
- 日本ばしレストランらしいミニマルなデザインを基調とし、落ち着いたトーンの床と壁にブルーのアクセントを効かせ、魅力的なモルディブの海を連想させる店内に仕上げました。テーブルと椅子にはスリランカから取り寄せた天然木を使用し、自然の温もりを感じられる空間を演出しています。特別な空間で贅沢な時間をお過ごしください。



2013 2014 2015 2016 2017 2018

ようこそ！ 日本ばしへ。

日本ばしレストランは1995年の私のアメリカの大学からの帰国と共に始まりました。母や親戚から受け継いだ伝統的な和食のレシピと、私の和食への情熱で、さまざまな和食に挑戦してきました。

「日本ばし」は、文字通り「日本との架け橋」となるべく、日本とスリランカ、そしてモルディブを結ぶ美食の架け橋となることを願い創設いたしました。私自身が持つ日本とスリランカの2つのルーツを融合させるとともに、このモルディブの楽園の島々に日本の美食と文化を体験できる場所をお届けしたいという強い想いが込められています。

30年前、スリランカ・コロンボのゴール・フェース・テラスに誕生して以来、日本ばしは和食の日本を守り続け、同国における「和食ブーム」の先駆けとなってまいりました。私にとって和食とは単なる料理ではなく、一つの哲学です。この哲学の根底には、私たちを取り巻く自然環境への深い敬意があります。当店の食材の大部分は地元で調達しており、地元では手に入らない特別な食材のみを輸入するというこだわりを貫いています。また、当店はインド洋で水揚げされる本マグロを一本丸ごと仕入れる、世界でも数少ない本格的なレストランの一つであることを誇りに思っております。

日本ばしの料理において重要なことは、その中心となるものは食材の品質と調理技術にあるという原則です。私たちの料理の主役となる食材は、その素材そのものが重要であり、また、このアプローチにおいて、日本料理の奥深さが、実はその本質的なシンプルさから生じているという信念にも基づいています。この私たちの和食への思いは2013年から6年連続で「アジアのベストレストラン50」にランクインするという快挙を成し遂げました。

日本ばしの理念は、私たちが展開するミニストリー・オブ・クラブやカルネ・ディエム・グリルなど、他の多くのレストランの原点ともなっています。私たちは豊富なレストランでの経験を持って、最高のサービスを提供し続けているのです。

今日、私は日本料理を世界に紹介する「日本料理親善大使」であることを誇りに思い、日本の食文化、日本の食材、そして「メイド・イン・ジャパン」の概念を広める私の努力が認められたことに感謝しています。天皇の名において私に「旭日双光章」を授与していただいた日本政府にも感謝しています。

ユニークなプライベートルームから、絶好の夜景が楽しめるテラス席での食事まで、お好みの場所を選んで、私たちの旅の次の章を体験してください。寿司から焼き鳥、A4グレードの国産和牛まで、幅広い日本料理を提供する豊富なメニューをご堪能ください。

今日の日本ばしでの食事が、あなたにとって素敵な時間となることを願っています

CREATOR AND OWNER:

武仁 ダルシャン DHARSHAN MUNIDASA

旭日双光章 受賞, 日本食普及の親善大使

Recipient of The Order of The Rising Sun,
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