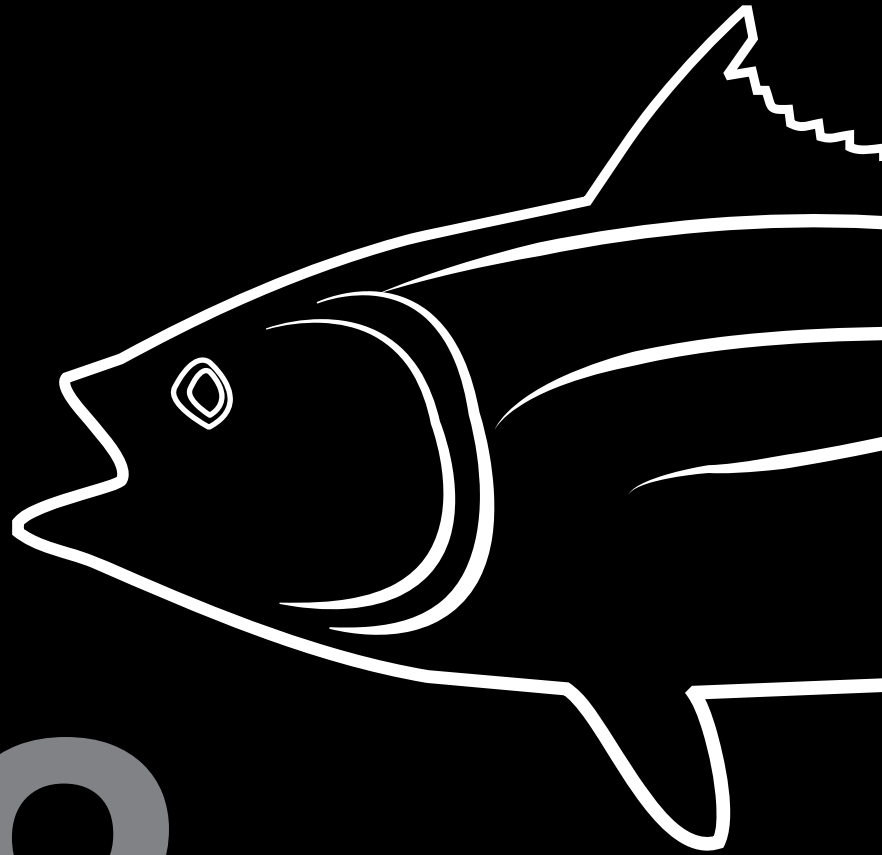




SUSHI
SEAFOOD
STEAK



&



A
DHARSHAN
MUNIDASA
RESTAURANT

WELCOME TO THE TUNA & THE CRAB

The Tuna & The Crab is a celebration of Sri Lanka's finest Tuna and iconic Mud Crabs, opening our doors in 2014 at the Galle Dutch Hospital within the Galle Fort, a UNESCO world heritage site.

Created by renowned Sri Lankan – Japanese Chef & Restaurateur Dharshan Munidasa, our restaurant is a hybrid of his award-winning restaurants Nihonbashi Japanese Restaurant and Ministry of Crab. Over the years Chef Dharshan learnt how to grade tuna from captains of tuna vessels landing in Sri Lanka and crabs from the crab mongers of Pettah who were exporting to Singapore, leading to the creation of our sister restaurants, and eventually to the opening of The Tuna & The Crab, serving the freshest and finest seafood in the South. Strongly influenced by the Japanese restaurants of modern Tokyo, The Tuna & The Crab features an open kitchen with a Teppan Grill, where you can see our chefs in action, preparing up the best ingredients our island nation has to offer.

The dining options at The Tuna & The Crab are many, from our signature tuna & crab dishes, to our extensive range of Japanese cuisine from sushi to tempura, okonomiyaki and Japanese Sets, to our selection of fresh seafood and our amazing Black Angus Sirloin.

WE HOPE YOU ENJOY DINING WITH US!



THE TUNA



THE CRAB



鮪の刺身

Tuna Sashimi 15

We proudly serve Tsukiji bound Regal Tuna that lands in Colombo.

鉄火巻き

Tekka Maki 8

Traditional Tuna roll made from the finest tuna caught in Sri Lanka!



マグロとアボカドロール

Avocado & Tuna Maki 8

Rich, ripe slivers of avocado and Tuna rolled with wasabi.



マグロと明太マヨロール

Tuna Cod Roe Maki 15

Mentaiko (Cod Roe) blended with mayo and rolled into a medium sushi roll (8 pcs).



ツナマヨ巻き

Tuna Salad Maki 8

スパイシーツナ巻き

Spicy Tuna Maki 8

鮪の漬け丼

Tekka Don (Tuna) 18

Our premium Tuna, marinated in soy sauce and served atop steamed Japanese Rice.

カニのアボカドカップサラダ

Crab Salad in Avocado 9

Steamed Sri Lankan Mud Crab meat mixed into a wasabi mayo and served in half an avocado.



ツナと蟹のアボガドカップサラダ

Tuna & Crab Salad in Avocado 8

カニクリームコロッケ

Creamy Crab Croquettes 14

Crab Croquettes from our sister restaurant Nihonbashi's premium croquette selection.

マッドクラブのパスタ

Crab Pasta 22

(300g - 400g Crab)
Pasta and Crab at its best, with olive oil based simple flavours.



蒸しカニ 2種のバターソースを添えて

Steamed Crab 12

Steamed Sri Lankan Mud Crab (per 100g) served with hot butter sauce and spicy soy sauce.



マッドクラブのブラックペッパーソース

Pepper Crab 12

Sri Lankan Mud Crab in a sauce made with freshly milled black pepper. (per 100g)



マッドクラブのガーリックチリソース

Garlic Chilli Crab 12

Sri Lankan Mud Crab combined with olive oil, garlic, and chilli flakes in our signature style. (per 100g)

サーロインステーキ STEAK

Prime cut of U.S. Black Angus Sirloin cooked on our teppan grill to your liking, with an original marinade. Served with Garlic Rice.

60



PRICES ARE IN US \$ AND INCLUDE SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

寿司 SUSHI

巻物(6切れ)

MAKI (6 PCS)

- 蓮根きんぴら巻き
Lotus Root Maki 7
 Crunchy and spicy Lotus Root sushi roll.
- かっぱ巻き
Kappa Maki 7
 Cool cucumber roll.
- アボガドときゅうりロール
Avocado & Cucumber Maki 7
- 照り焼きチキン巻き
Teriyaki Chicken Maki 7
 A favourite among our younger guests!
- 蒸しカニの巻物
Real Crab Meat Maki 8
 Famous Sri Lankan Crab Meat roll.

手巻き(1個)

TEMAKI (1 PC)

- 天さび手巻き
Tensabi Temaki 7
 A Dharshan Munidasa creation, this temaki has a tempura prawn rolled in cool wasabi rice, playing on the different textures to create an unforgettable flavour.



- 鯛の熱々オリーブオイル&醤油かけ
Olive Oil & Soy Sauce Sashimi 15
 This signature dish features sizzling hot olive oil and garlic poured over thin slices of Seabream Sashimi, lightly cooking it to enhance its flavour!



- いかのチリオリーブオイル煮
Cuttlefish tossed in Olive Oil & Chilli 15
 From TV show to plate, enjoy our Cuttlefish tossed in olive oil and chilli flakes to experience a fusion of Mediterranean and Sri Lankan flavours!

- エビクリームコロッケ
Creamy Prawn Croquettes 15
 Prawn Croquettes from our sister restaurant Nihonbashi's premium croquette selection.

握り(1貫)

NIGIRI (2PCS)

- 鮪の握り
Tuna Nigiri 6
 The most elegant and regal of the sushis of the world. Made proudly with Tuna landed in Colombo!
- 海老
Ebi (Prawn) Nigiri 6
 Fresh Black Tiger Prawns.
- いか
Ika (Cuttlefish) Nigiri 6
 The very sweet Sri Lankan Cuttlefish sushi.
- 鯛
Tai Nigiri 6
 Seabream Nigiri.



盛り合わせ

PLATTERS

- 握り盛り合わせ(6貫)
Nigiri Sushi Platter (6 pcs) 17
 A selection of Nigiri Sushi, made with the finest seafood.
- 握り盛り合わせ 風(28貫)
Sushi Platter 風 Kaze 49
 A cosy Sushi Platter consisting of 28 pcs.



刺身

SASHIMI

- 本日の刺身盛り合わせ
Catch of the day Sashimi Platter 15
 A sashimi platter that includes the catch of the day and Sri Lanka's Regal Tuna.
- 刺身盛り合わせ 海
Sashimi Platter "海" Umi 15
 A delectable Sashimi Platter of local catch including the Regal Tuna.

海鮮 SEAFOOD

- 淡水海老
Freshwater Prawns 35
 Amazing Prawns from our lakes that can be enjoyed in one of three ways; Garlic Chilli, Pepper or Grilled with Garlic, Olive Oil and Soy Sauce.
- 海老フライ
Panko Crusted Prawns 25
 Black Tiger Prawns crusted with bread crumbs and fried.



- 本日のおすすめ 魚のグリル
Grilled catch of the day Fish Fillet 15
 Fillet of the daily catch, grilled with olive oil and soy sauce.



- 魚のフライ
Panko Crusted Fish Fingers 15
 Fish Fingers of fresh seabream, crusted with bread crumbs and fried. Served with Tartar sauce.



- オニオンリング
Panko Crusted Onion Rings 7
 Fried Onion Rings crusted with fresh breadcrumbs.



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生春巻きのひとくちサラダ

Nama Harumaki

Black Tiger Prawn, avocado and cucumber salad served in a fresh spring roll.

枝豆

Edamame

Imported Japanese soy bean pods, an ideal starter!

マッシュルームのバター焼き

Button Mushroom Bata yaki

Butter tempered Button Mushroom.

海藻サラダ

Seaweed Salad

Wasabi dressing drizzled over a selection of multi-coloured Seaweed on a bed of lettuce.

牛のたたき

Gyuu No Tataki

Nihonbashi's star starter dish, rare roasted beef tataki.

照り焼きチキン

Chicken Teriyaki

Dark meat (chicken leg meat) cooked in our home-made teriyaki sauce.



小皿料理
SMALL PLATES

8

8

10

10

8

10

海老天ぷら

Ebi (Prawn) Tempura

Black Tiger Prawn Tempura.

野菜天ぷら盛り合わせ

Yasai Tempura

Vegetable Tempura.

天ぷら盛り合わせ

Tempura Moriawase

An assortment of seafood and vegetables.

揚げ出汁豆腐

Agedashi Tofu

Deep fried tofu with Tentsuyu (a Japanese dipping sauce) and bonito flakes.

豆腐ステーキ

Tofu Steak

Soft, healthy and served with a soy and mirin sauce.

味噌汁

Miso Soup



20

15

28

10

10

5



お好み焼き
OKONOMIYAKI

海鮮お好み焼き

Seafood Okonomiyaki

20

Okonomiyaki is best described as a Japanese pancake (or to some a Japanese pizza), hailing from the Kansai region of Japan. Thinly sliced cabbage is mixed into a special batter, to which we add seafood and other vegetables. This is slowly poured onto our teppan grill and cooked on a low flame. It is topped with a mixture of mayonnaise, our special Okonomiyaki sauce and very thin bonito shavings.

Vegetarian option also available.

蟹のお好み焼き

Crab Okonomiyaki

20

100g of Sri Lankan Mud Crab meat blends into the iconic Okonomiyaki.

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定食

TEISHOKU

(JAPANESE SETS)



ワインのおつまみ弁当

Bento Box for Wine Lovers

Tuna and Crab Salad in Avocado, Tuna Sashimi, Olive Oil and Soy Prawns, Kani Gunkan Maki, Tensabi Temaki, Crab Croquettes & Miso Soup.

30



ゴールフォート弁当

The Galle Fort Bento

Tuna and Crab Salad in Avocado, Sashimi of the Day, Grilled Prawn Salad, Tuna Nigiri, Yaki Sakana, Kappa Maki, Japanese Rice & Miso Soup.

30



朝メチキンの唐揚げ定食

Asa Dori No Karaage Set

Crispy Fried Chicken, Tuna Salad, Iceberg Salad, Onigiri, Miso Soup and Dessert.

18



寿司定食

Sushi Set

Tuna, Ebi (Prawn) and White Fish Nigiri, Fukusa Sushi (omelette wrapped sushi), Kappa Maki, Chicken Teriyaki, Iceberg Salad, Miso Soup and Dessert.

22



フライ盛り合わせ定食

Furai Moriawase Set

Crumb fried Prawns, Fish and Vegetables, Tuna Salad, Iceberg Salad, Onigiri, Miso Soup and Dessert.

18



刺身・寿司定食

Sashimi & Sushi Set

A complete meal with Sashimi, Sushi and Miso Soup.

25



お好み焼き定食

Okonomiyaki Set

Seafood Okonomiyaki, Sakana Furai (crumb fried fish), Iceberg Salad, Onigiri, Miso Soup and Dessert.

18

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7 - COURSE TEPPANYAKI MENU FOR TWO

YASAI ITAME

Lightly tempered vegetables.

NASU DENGAKU

Grilled Aubergine (Eggplant) with a miso glaze.

EBI OKONOMIYAKI

A famous Teppan dish of the Kansai Region (Osaka), best described as a Japanese Pancake.

CHICKEN/SEER FISH TERIYAKI

Boneless Chicken or Seer Fish Fillet grilled in our home-made teriyaki sauce on our Teppan Grill.

GARLIC RICE MAKI

Garlic Rice rolled with Nori and crusted on our Teppan Grill.

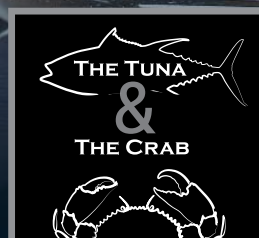
MISO SOUP

Traditional Japanese soup made with dashi (stock) and miso paste.

SHIBUYA STYLE FRENCH TOAST

Fluffy and decadent French Toast made with Sri Lanka's traditional Street Bread.

US \$ 95



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かにチャーハン

Kani Chahan (Crab Rice)

This Crab Rice or Kani Chahan, one of Nihonbashi's most popular dishes, which has transcended Ministry of Crab and is now here!

えびチャーハン

Ebi Chahan

Japanese style fried rice made with succulent whole Black Tiger Prawns.

ねぎチャーハン

Negi Chahan

ご飯もの RICE

15

15

8

丼もの DONBURI

アンガスビーフのすき焼き丼 温泉卵のせ

Yakiniku Don

Slices of U.S. Black Angus slow cooked and simmered, and served atop steamed Japanese Rice. Topped with a sous vide egg.

40

天丼

Ten Don

Prawn and Vegetable Tempura served atop steamed Japanese Rice.

18



カレーライス

CURRY RICE

野菜カレーライス

Yasai Curry Rice

A medley of vegetables in Japanese curry gravy.

15

チキンカレーライス

Chicken Curry Rice

A boneless whole Chicken leg cut into chunks and cooked in a Japanese curry gravy.

20

海老カレーライス

Ebi Curry Rice

Prawn and vegetable curry rice.

20

ビーフカレーライス

Beef Curry Rice

Japanese curry rice made with tender U.S. Black Angus Sirloin.

40

ビーフカツカレーライス

Beef Katsu Curry

Panko coated U.S. Black Angus Sirloin, deep fried and sliced up. Served in a Japanese curry gravy.

42



ガーリックライス

Garlic Rice

Subtly flavoured, and sinfully simple Garlic Rice.

10

ご飯

Gohan

Steamed Japanese Rice.

5

おにぎり(おなか 又は ツナマヨ)

Onigiri

Rice ball wrapped in Seaweed with a filling of Katsuobushi or Tuna salad.

5



麺類 NOODLES

天ぷらうどん

Tempura Udon

Udon noodles served in a hot soup with Tempura Prawns and vegetables.

20

たぬきうどん

Tanuki Udon

Hot Udon noodle soup with Tempura batter balls.

20

たぬきうどん

Spicy Prawn Soupless Ramen

Ramen is the soul food of Japan, the harmony of noodle, soup and soup base defines traditional ramen. Soupless Ramen (Shirunashi Ramen) has been a microgenre of the ramen world and is a dry noodle dish, that provides a flavour intensity beyond soup-based ramen. This dish highlights the exquisite flavours of Sri Lanka's giant Freshwater Prawn, in an irresistible combination of garlic & chilli.

25



デザート DESSERT

渋谷スタイルフレンチトースト

Shibuya Style French Toast

A decadent, soft French Toast made with Sri Lanka's traditional street bread. Served with whipped cream, strawberries and a drizzle of palm sugar syrup.

9

コーヒーゼリー

Coffee Jelly

A delightfully light jelly made with sweetened strong coffee.

5



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ワイン WINES

ROSÉS

The Beach House Rose	48
Torresella Pinot Grigio Rosé	48

ROSÉS BY THE GLASS (150ML)

The Beach House Rose	10
Torresella Pinot Grigio Rosé	10

WHITES

Tall Horse Chenin Blanc	48
The Beach House Sauvignon Blanc	48
Torresella Pinot Grigio	48
Penfolds Koonunga Hill Autumn Riesling	100

WHITES BY THE GLASS (150ML)

Tall Horse Chenin Blanc	10
The Beach House Sauvignon Blanc	10
Torresella Pinot Grigio	10

REDS

Torresella Refosco	48
The Beach House Sunset Red Shiraz	48
Robert Mondavi Private Selection Zinfandel	48
Familia Torres Sangre de Toro	60
Ruffino Chianti DOCG	90

RED BY THE GLASS (150ML)

Torresella Refosco	10
The Beach House Sunset Red Shiraz	10
Robert Mondavi Private Selection Zinfandel	10
Familia Torres Sangre de Toro	12

BUBBLES

Santa Margherita Prosecco DOCG	90
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飲み物 DRINKS

ビール BEER

Carlsberg 330ml Bot	3
Lion Lager 325ml Bot	3
Guinness 500ml cans	5

煎茶 Sencha Tea	7
アイスティーソーダ Iced Tea Soda	4
ジンジャービール Ginger Beer	4
ミネラルウォーター(カラフェ) Water Carafe	4
ココナッツジュース Just Thambili	4
ライムジュース Fresh Lime Juice	4
ライムソーダ Lime & Soda	4
パッションフルーツジュース Fresh Passion Fruit Juice	4

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