



Burebasaga

MENU 1 – Balanced Meat & Seafood

Burebasaga consists of the provinces of Rewa Province, Nadroga, Serua, Kadavu off the coast of Suva, and parts of Ba and Namosi. Burebasaga covers the southern and western parts of the island of Viti Levu, where land crabs are plentiful.

SUSHI & SASHIMI APPETIZER

FISH KOKODA TASTING SPOON
FRESH CRAB & AVOCADO CALIFORNIA ROLL
SASHIMI OF FRESH FISH

MISO SOUP WITH FRESH COCONUT
silken tofu, wakame seaweed

TERIYAKI & SESAME CHICKEN
salt cured Asian slaw, toasted sesame seeds

MACKERAL VAKALOLO
cracked coconut milk, plantain banana, Fiji greens

FLAMING BEEF VOLCANO
Australian sirloin, cultivated mushroom, anchovy butter, yakiniku sauce, flaming onions

EGG FRIED RICE

FLAMBED SCAMPI
egg yolk sauce

TROPICAL FRUIT CARPACCIO
mango sorbet, rosemary syrup

FJ\$145 per person (NZ\$97)
includes 25% government taxes

SET TEPPANYAKI MENUS

**INTIMATE DINNER FOR MAXIMUM TWO TABLES OF 8
BOOKINGS 24 HOURS IN ADVANCE—MEAL PLAN CREDITS APPLY (SURCHARGE APPLICABLE)**

Kubuna

MENU 2 – Meat focused

Kubuna consists of the provinces of Tailevu, Naitasiri, Lomaiviti, and parts of the western provinces of Ba and Ra; the home to the infamous and most prolific cannibal chief, Udre Udre. Most of Kubuna is located in the northern part of Fiji's Central Division. The capital of this confederacy is Bau Island in Tailevu Province; the heart of Fiji's dairy farms.

SUSHI & SASHIMI STARTER

DUCK KOKODA TASTING SPOON
FRESH CRAB & AVOCADO CALIFORNIA ROLL
MASALA TEA BEEF TATAKI

MISO SOUP WITH FRESH COCONUT
silken tofu, wakame seaweed

SPICY GARLIC CHICKEN
salt cured Asian slaw, toasted sesame seeds

BRAISED LEG OF DUCK
cracked coconut milk, plantain banana, Fiji greens

FLAMING ANGUS BEEF VOLCANO
Marbled NZ sirloin, cultivated mushroom, anchovy butter, yakiniku sauce, flaming onions

EGG FRIED RICE

STICKY PORK BELLY RIB
tonkatsu BBQ sauce

TROPICAL FRUIT CARPACCIO
mango sorbet, rosemary syrup

FJ\$165 per person (NZ\$110)
includes 25% government taxes

Tovata

MENU 3 - Seafood focused

Tovata is located in the north east of the country, covering the provinces of Bua, Macuata and Cakaudrove on the northern island Vanua Levu, as well as the Lau Islands. Originally conquered by the Tongan chief Ma'afu, the diet of the Tovata people is rich in seafood and sea vegetables due to its pristine and secluded waters.

SUSHI & SASHIMI STARTER

LOBSTER KOKODA TASTING SPOON
FRESH CRAB & AVOCADO CALIFORNIA ROLL
SASHIMI OF FRESH FISH

MISO SOUP WITH FRESH COCONUT
silken tofu, wakame seaweed

SQUID CHEEKS IN LEMON BUTTER
salt cured Asian slaw, toasted sesame seeds

SALMON VAKALOLO
cracked coconut milk, plantain banana, Fiji greens

FLAMING ANGUS BEEF VOLCANO
Marbled NZ tenderloin, cultivated mushroom, anchovy butter, yakiniku sauce, flaming onions

EGG FRIED RICE

ROCK LOBSTER MEDALLION
egg yolk sauce

TROPICAL FRUIT CARPACCIO
mango sorbet, rosemary syrup

FJ\$195 per person (NZ\$130)
includes 25% government taxes





Our Story

Nasu's intimate dining experience has been inspired by millennia of Fijian gastronomy, reinterpreted on the teppan grill with Japanese technique. It is named after the town located in Nasu District, Tochigi Prefecture, in the northern Kantō region of Japan; the home to Mana Island resort's owner, Mr Osamu Ide san.

Nasu's Fijian-inspired teppanyaki menu is a first in Fiji and embodies South Pacific gastronomy, technique and fresh local and imported produce from the land and sea, including the Tree of Life coconut.

The South Pacific diet is naturally organic, gluten free and dairy free, with brain-rich foods from the sea, and essential vitamins and minerals from our volcanic rich soils. These key elements of regional gastronomy have been incorporated into all three "Confederacy" menus, based on the geopolitical boundaries that divide the three major kingdoms of Fiji.

We do hope you enjoy our teppanyaki experience –and the show-performed by our Fijian teppan chefs.

Happy food from a happy people.; in one of the world's most untouched and exotic locations.

Welcome to the Fiji islands, welcome to Nasu.



THE THREE KINGDOMS OF FIJI

Fiji is divided into three kingdoms, or confederacies, each governed by its own Paramount Chief who make up the House of Chiefs who oversee 14 provinces and more than 70 provincial and district chiefs. A chief is anointed by hereditary bloodline but not necessary in order of age or lineage. Although the smallest of the three confederacies, Tovata has been the most politically influential. Ratu Sir Lala Sukuna, considered the father of modern Fiji, was from Tovata, as were Ratu Sir Kamisese Mara, Fiji's longtime first Prime Minister and second President; Ratu Sir Penaia Ganilau, the first President of Fiji. The Paramount Chief of Kubuna, who is generally considered to be the highest-ranked chief in Fiji, is the Vunivalu of Bau. This position has been vacant since the death of Ratu Sir George Cakobau, a former Governor General, in 1989. Burebasaga is the largest of the three confederacies. Unlike the Kubuna and Tovata confederacies, Burebasaga does not require its paramount chief to be a male. The present Roko Tui Dreketi is Ro Teimumu Vuikaba Kepa, who succeeded her late sister, Ro Lady Lala Mara, a former First Lady of Fiji, in 2004.