



RAKUZEN MENU

JOALI BEING



peanuts



gluten



lupin



dairy / milk



soybeans



tree nuts



eggs



fish



shellfish



pork



vegetarian



vegan

Although all due care is taken,
some allergens may still be present in dishes.
Please inform our hosts if you have any severe
allergies or intolerances before placing orders. Kindly
note that any bespoke orders cannot be guaranteed
as entirely allergen free.



The Four Pillars

Whilst each recipe has been curated to nourish all of the four pillars, highlighted icons indicate those that contain elements to enhance specific pillars.

MIND

The Mind is responsible for thinking, feeling, and making choices, as well as directing our emotional, psychological, and social wellbeing.

Our mind is the gravitational field that determines how we express ourselves, handle stress and relate to others.

MICROBIOME

Referred to as the second brain, the gut's Microbiome plays a key role in human health by breaking down and absorbing nutrients and strengthening the immune system.

When the gut is healthy, the other pillars thrive.

SKIN

Skin is the largest body organ with its own microbiome. By focusing on the skin health, we nurture the body, restore natural beauty and reverse ageing, impacting many areas of life, including self-confidence.

ENERGY

Energy is a journey of the body, expanding through conscious movement. This pillar reflects how we sustain and renew physical energy to have the capacity to keep thriving. Regular intervals of self-care, restoration, and recovery help to re-energise ourselves, even during high-paced periods.

NIWA

USD 210 per person

ZENSAI

SAKIZUKE

A mindful creation to stimulate your palette.

SHIRUMONO OR NAMA YASAI (Choice of one)



JAPANESE CLEAR SOUP

Vegan Dashi Broth, Seasonal Vegetables, Spring Onion



VEGAN MISO SOUP

Miso Broth, Silken Tofu, Wakame, Spring Onion



CHARRED AVOCADO SALAD

Mixed Leaves, Cherry Tomatoes, Cucumber, Creamy Soy Vinaigrette



CHARRED EDAMAME SALAD

Wakame, Cucumber, Cherry Tomatoes, Ponzu Dressing



GYOZA

SEASONAL VEGETABLE GYOZA

Homemade Dumplings, Ponzu Dipping Sauce



SHIIZAKANA

SEASONAL VEGETABLE & TOFU NABEMONO

Clear Soy Dashi Broth, Wild Mushrooms, Teppanyaki Rice



DEZATO

COCONUT & MANGO

Coconut Lime Panna Cotta, Mango Compote, Toasted Coconut Flakes

All prices listed in USD and subject to 10 percent Service Charge and 16 percent Government Tax.

UMI

USD 295 per person

ZENSAI

SAKIZUKE

A mindful creation to stimulate your palette

SHIRUMONO OR NAMA YASAI (Choice of one)



TIGER PRAWN MISO SOUP



Miso Broth, Silken Tofu, Wakame, Spring Onion



MALDIVIAN LOBSTER MISO SOUP



Miso Broth, Silken Tofu, Wakame, Spring Onion



MALDIVIAN YELLOWFIN TUNA SALAD



Baby Romaine Lettuce, Cherry Tomatoes, Cucumber, Avocado, Creamy Soy Vinaigrette



KING CRAB SALAD



Baby Romaine Lettuce, Cherry Tomatoes, Cucumber, Avocado, Creamy Soy Vinaigrette

GYOZA



TIGER PRAWN GYOZA



Homemade Dumplings, Ponzu Dipping Sauce

SHIIZAKANA



BLACK COD



Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Yakiniku Sauce

DEZATO



TEMPURA MALDIVIAN BANANA



Sweet Yuzu Sauce, Vanilla Ice Cream

All prices listed in USD and subject to 10 percent Service Charge and 16 percent Government Tax.

DAICHI

USD 345 per person

ZENSAI

SAKIZUKE

A mindful creation to stimulate your palette

SHIRUMONO OR NAMA YASAI (Choice of one)



ORGANIC CHICKEN MISO SOUP

Miso Broth, Silken Tofu, Wakame, Spring Onion



SUKIYAKI SOUP

Soy Dashi Broth, Miyazaki Wagyu Beef, Seasonal Vegetables



CHARRED AVOCADO SALAD

Mixed Leaves, Cherry Tomatoes, Cucumber, Creamy Soy Vinaigrette



WAGYU BEEF SALAD

Miyazaki Wagyu Beef, Baby Spinach, Roasted Bell Peppers & Onion, Toasted Sesame Seeds, Yakiniku Dressing

GYOZA



ORGANIC CHICKEN GYOZA

Homemade Dumplings, Ponzu Dipping Sauce

SHIIZAKANA



MIYAZAKI A5 WAGYU BEEF STRIPLOIN

Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Chives, Japanese Steak Sauce

DEZATO



CARAMELISED WHITE CHOCOLATE & MATCHA BROWNIE

Fresh Berries, Vanilla Ice Cream

All prices listed in USD and subject to 10 percent Service Charge and 16 percent Government Tax.

UMI TO DAICH

USD 425 per person

ZENSAI

SAKIZUKE

A mindful creation to stimulate your palette

SHIRUMONO OR NAMA YASAI (Choice of one)



KING CRAB MISO SOUP



Miso Broth, Silken Tofu, Wakame, Spring Onion



SUKIYAKI SOUP



Soy Dashi Broth, Miyazaki Wagyu Beef, Seasonal Vegetables



TIGER PRAWN SALAD



Mixed Leaves, Cherry Tomatoes, Cucumber, Creamy Soy Vinaigrette



WAGYU BEEF SALAD



Miyazaki Wagyu Beef, Baby Spinach, Roasted Bell Peppers & Onion, Toasted Sesame Seeds, Yakiniku Dressing

GYOZA (Choice of one)



MALDIVIAN LOBSTER GYOZA



Homemade Dumplings, Ponzu Dipping Sauce



WAGYU BEEF GYOZA



Homemade Dumplings, Ponzu Dipping Sauce

SHIIZAKANA (Choice of one)



BLACK COD

Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Yakiniku Sauce



TIGER PRAWNS

Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Shogayaki Sauce



LAMB RACK

Seasonal Vegetables, Teppanyaki Rice, Chives, Japanese Black Pepper Sauce



MIYAZAKI A5 WAGYU BEEF STRIPLOIN

Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Chives,
Japanese Steak Sauce

DEZATO (Choice of one)



COCONUT & MANGO

Coconut Lime Panna Cotta, Mango Compote, Toasted Coconut Flakes



NAMA CHOCOLATE

Dark Chocolate Ganache, Candied Hazelnuts, Caramel Gel, Kinako Ice Cream

TSUIKA



MIYAZAKI A5 WAGYU

BEEF STRIPLOIN

200

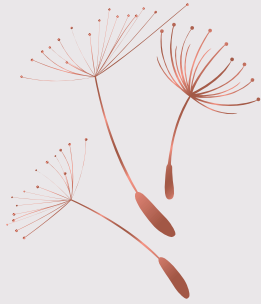
Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Chives,
Japanese Steak Sauce



LIVE MALDIVIAN LOBSTER

200

Seasonal Vegetables, Teppanyaki Rice, Crispy Garlic, Shogayaki Sauce



**BEVERAGE
SELECTION**



BOOCHE BIOME

Seedlip Grove 42, Lemon, Wild Berry Kombucha, Lemongrass
Supports healthy digestion and anti-bacterial aids.

ENERGISER COOLER

Seedlip Garden 108, Watermelon, Wild Berry Kombucha,
Rosemary
Anti-oxidant rich, hydrating and supports heart health.

GOLDEN BERRY

Seedlip Garden 108, Mixed Berry Kombucha, Lime, Hibiscus Tea
Nourishes microbiome, supports heart and liver health.

INFINI-TEA DREAM

Seedlip Garden 108, Cinnamon, Lemongrass, Lime, Chamomile
Calming properties, nourishes microbiome, and supports healthy digestion.

SAKE

An alcoholic beverage made from rice through fermentation and filtration. For fermentation of sake, rice koji, a kind of fungi grown on rice, is used. Sake has been made for over 1,000 years all over the Japanese islands. Served in Tokkuri (120ml) or in a full Botoru and can be enjoyed either cold or warm.

SPARKLING SAKE

Pure sparkling sake using the classic method.

Sa Kén Sake Methodo Classico

TOKKURI**BOTORU**

210

JUNMAI

Pure rice sake, no minimum polishing, no additives have been added.

Hakutsuru Junmai 720 ml

25

100

Zuiyo Honjun Junmai 720 ml

30

155

Eisen Junmai 1800 ml

30

255

JUNMAI-GINJO

60% polished, pure rice wine without added alcohol.

Amabuki Omachi Junmai Ginjo 720 ml

30

140

Jozen Mizuno Gotoshi Jukusei Junmai Ginjo 720 ml

30

140

Ginrei Gassan Secchu Jukusei Junmai Ginjo 720 ml

30

140

Cowboy Yamahai Junmai-Ginjo Genshu 720 ml

35

185

Heavensake Junmai Ginjo 720 ml

50

235

SAKE

JUNMAI DAIGINJO

Pure sparkling sake using the classic method.

	TOKKURI	BOTORU
Kiku-Masamune Junmai Daiginjo 720 ml	30	145
Bizen Omachi Junmai Daiginjo 720 ml	35	185
Tenpyo Genshu Tosatsuru Daiginjo 500 ml		330
Hakurakusei Junmai Daiginjo Hikari 720 ml		340
Heavensake Junmai Daiginjo 720 ml		500
Takashimizu Wacho Daiginjo 720 ml		515

FLAVOURED SAKE

Fruit infused sake.

Choya Umeshu	12	150
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SOCHU

Japanese traditional hard liquor, distilled spirits made from grains and vegetables.

Beniotome Goma Sochu	12	205
Iichiko Frasco Shochu	15	300

JAPANESE SIGNATURE COCKTAILS

25

Japanese-inspired island crafted cocktails.

UME SUPPAI

Bourbon, Umeshu, Lemon Juice, Simple Syrup, Egg White

KYURI KURAI

Vodka, Junmai Sake, Cucumber, Lemon Juice, Simple Syrup

MIDORI HAIBORU

Vodka, Junmai Sake, Melon Liqueur, Pineapple Juice, Lemon Juice

GEISHA SHIPPA

Gin, Junmai Sake, Orange Liqueur, Lemon Juice, Simple Syrup, Raspberry Kombucha

YUZU KAGAYAKU

Gin, Yuzu, Lemongrass, Lemon Juice, Lemonrass Syrup

JAPANESE WHISKY

Japanese whisky is wood-aged, sometimes in American oak, sometimes in Sherry casks, and sometimes in Japanese Mizunara oak, which imparts unique characteristics (think citrus, spice, incense). Japan's distilleries are (mostly) owned by two companies, Nikka and Suntory.

SINGLE MALT

Matsui Shuzo, The Kurayoshi, 12 Years Old Pure Malt	40
Matsui Shuzo, The Matsui, The Peated	42
Matsui Shuzo, The Matsui, Sakura Cask	42
Nikka Yoichi	48
Hibiki Japanese Harmony	55
Matsui Shuzo, The Kurayoshi, 18 Years	65
Suntory Hakushu, 12 Years	95
Suntory Yamazaki, 12 Years	98
The Yamazaki, 12 Years	110
The Yamazaki, 18 Years	470

BLENDED

Nikka Taketsuru Pure Malt	20
Yamazakura Blended Whisky	38
Suntory Toki Blended Whisky	42
Togouchi, 15 Years	50
Mars Maltage Cosmo	56

B E E R

Premium quality Japanese beers.

Kirin Ichiban, Japan	14
Asahi, Japan	15
Sapporo, Japan	15

G I N

Japanese gin represents the fusion of traditional distillation methods with a deep respect for the local flora, yielding a spirit that is both familiar and strikingly new. It encapsulates the essence of Japan's natural beauty, the precision of its craftsmanship, and the innovative spirit of its people.

Roku Craft Gin	16
The Kyoto Distillery, Ki No Bi, Kyoto Dry Gin	20
Matsui, The Hakuto, Premium Gin	20

Our Sourcing Philosophy

We strive for playfulness, meaning and permanence in our cooking. We seek to honour the noble work of farmers and myriad producers hoping that, if we succeed in doing so, we may inspire our team, our guests and our community to eat and live well.

We are the humble custodians of the legacy bequeathed to us. Of history and culture. Of the contributions of many chefs who did the groundwork before us. We continue to learn by remaining true to our beliefs and food philosophy. While doing so, we try to respect the sanctity of the products that we grow and procure.

We take utmost interest in teaching, mentoring and supporting our team. Our daily pursuits remain strongly connected to our mission to make food more nourishing, interesting, delicious, relevant and personal. Our food is what we give of ourselves.

Our relationships with artisans, growers, foragers and other members of this dynamic destination are ever evolving. We hope to continue contributing meaningfully to efforts that support the community, and to share the collective vision of sustainable principles and practices.

The JOALI BEING kitchen is dedicated to consciously sourcing ingredients from organic farms, artisans and small producers. Our restaurant is also home to striking design pieces and handmade crafts, made with passion and the use of traditional techniques.

Our Endeavor Includes.

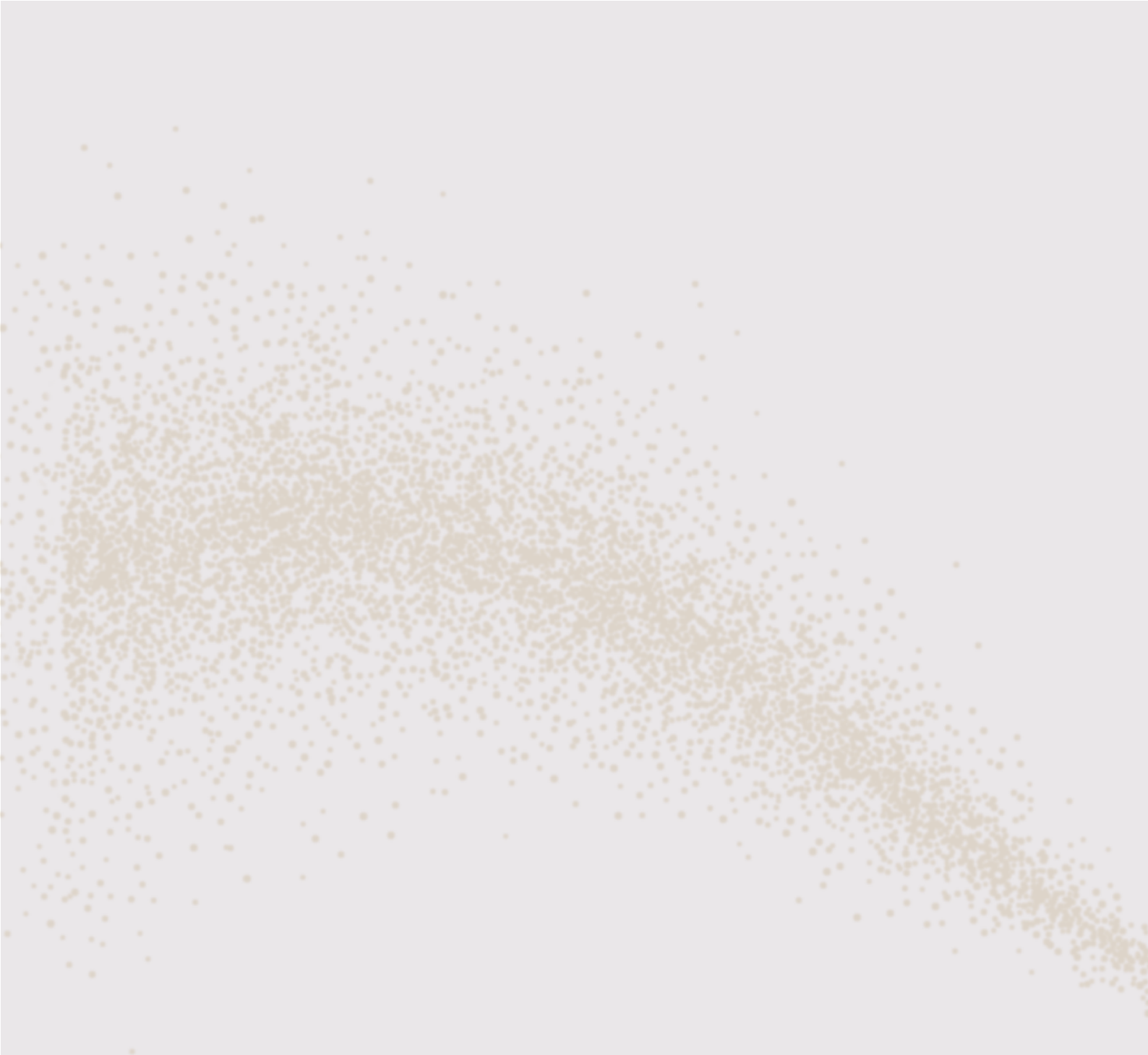
Homemade nut butter, fruit butter, granola, infused honey, sauces

Seasonal produce from small farms and farmer's markets in their respective countries

All fish and seafood are locally sourced or sustainably certified

Humanely treated and environmentally conscious food from "Earth to Table"

Locally sourced food offered along with regional and seasonal options



JOALI BEING