



sa<sup>o</sup>ke

**FOOD**





# KAZUO TAKAGI

JOALI is proud to partner with multi-Michelin-starred chef, Kazuo Takagi, at Saoke.

Renowned for his two-Michelin-star namesake restaurant TAKAGI in Ashiya, Japan, and for his bento brunch shop Nichi Nichi, which also earned him a Michelin star, Kazuo Takagi is recognized as the master of 'Kyo-ryori,' a time-honored and refined Kyoto-style cuisine.

Born into a family of chefs, the seeds of his culinary passion were sown early in life. He began his culinary career at Kyoyamato in Kyoto, where he received training in traditional kaiseki-style cooking, an art form that harmoniously balances beauty, seasonal tastes, textures, and colors.

Aside from his multi-Michelin awards, Takagi has captained many prestigious hotel restaurants for brands such as Mandarin Oriental and Shangri-La. He is constantly invited as a guest chef to showcase his acclaimed culinary style at some of the world's top restaurants in Paris, Bahrain, Macau, Singapore, and Bangkok.

# WELCOME TO SAOKE RESTAURANT

We are very proud to have commissioned world-renowned restaurant architect Noriyoshi Muramatsu to design this distinctly Japanese restaurant.

Saoke is unique in many ways, from its distinct over-water location and mesmerizing views to its hand-chosen stones and tabletops. It's the perfect venue for special occasions and celebrations, sunset views, handcrafted cocktails, and superb sakes.

Chef Takagi's refined dishes brilliantly capture each season, elevating fresh seasonal ingredients into beautifully plated dishes infused with culture and flavor. Takagi has a deep love for these traditions, and his respect for Japanese heritage is shown in each exquisitely plated dish.

Uncover the essence of Japan. Explore ceremonial dishes and unknown flavor combinations. Enlighten your palate with new and unexpected tastes. Choose from traditional Kyo-ryori, teppanyaki, traditional sushi and sashimi, tempura, charcoal Robata dishes, and JOALI's own Nikkei cuisine. Teppanyaki set dinners can be arranged upon request. Your service attendant would be delighted to present the menus.

Curated by the head sommelier, who has a passion for sake, our list of bottles and carafes makes for the perfect meal pairing. For your dining pleasure, we have made a sake recommendation for each dish on the menu.



gluten



crustaceans



fish



eggs



nuts



dairy / milk



organic



vegetarian



pork



alcohol



fair trade



sustainable



JOALI  
HEALTHY



JOALI  
SIGNATURE

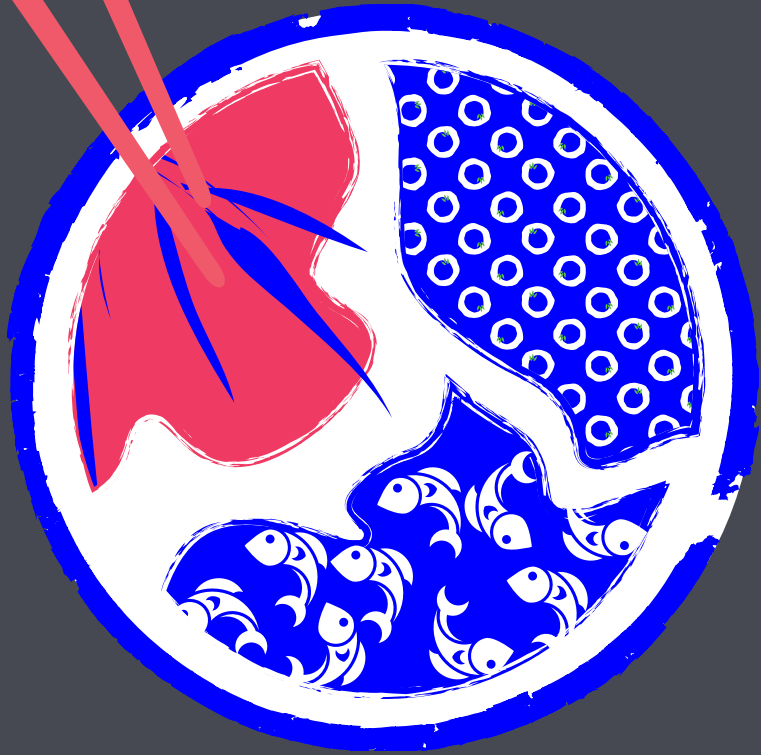


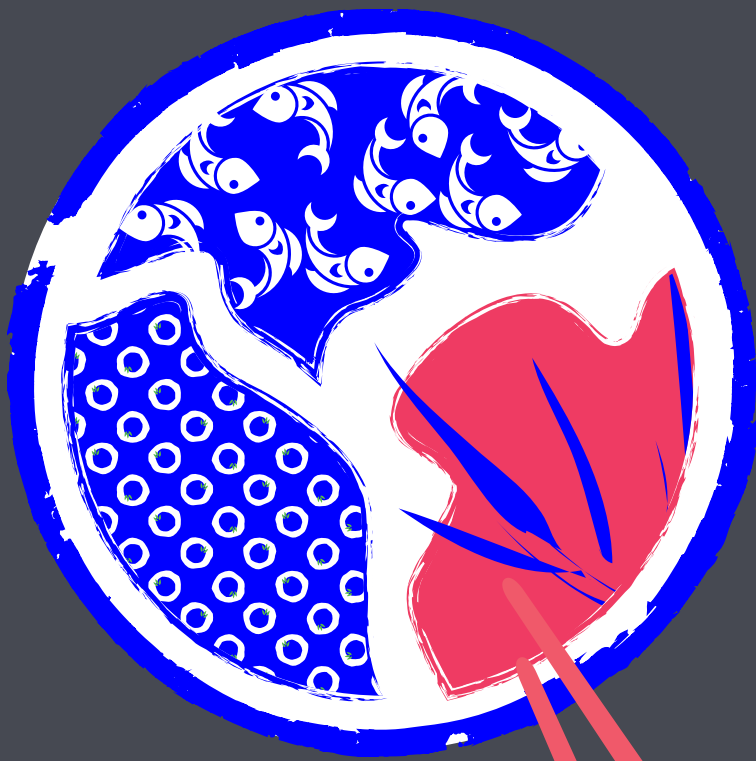
VEGAN

Although all due care is taken, some allergens may still be present in the 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.

At JOALI Maldives, we offer the best whilst being sustainable and ethical. With utmost care and worldwide ethical sourcing, we try to always improve the ingredients offered, whilst respecting environmental concerns.

Our culinary team crafts specialties with locally caught fish and seafood, along with organic produce from our Chef's Garden. Our commitment to fair trade principles is reflected in ethically sourced tea and coffee products. We use local produce as much as possible and offer regional and seasonal options. Please ask our Host for recommendations for locally sourced food.







# SAOKE DINNER SPECIALS BY CHEF TAKAGI KAZUO

(\$220 PER PERSON)

## Umami Seafood

Prawns, salmon, scallops, steamed asparagus, snow peas and soya jelly



## Vegetable Okonomiyaki

Potato, red cabbage, asparagus, mushroom, fresh truffle and truffle okonomiyaki sauce



## Yuzu Beef Roll

Yuzu, Wagyu beef, pickled radish, soy milk mayo and teriyaki sauce



## Calamansi Sorbet

### Miyazaki Tomato Sukiyaki

Miyazaki A5, tomato dashi, fresh tomato, fresh truffle, green pepper, onion, poached egg



### Yuzu Crème Brûlée

Mix berry



# ZENSAI

## Edamame

Spicy, teriyaki sauce, truffle oil, salt



## Grilled Iidako

Octopus ocellatus, garlic, Japanese mayonnaise



## Classic Tuna Tartare

Maldivian tuna, avocado, onion, cucumber, dashi jelly, caviar, Yukari powder and egg yolk



## Homemade Pork Gyoza

Ponzu sauce and miso sauce



## TEMPURA AND AGEMONO

### Vegetable Tempura

Asparagus, baby corn, pepper, broccoli, eggplant, mushroom, Shiso leaf, grated daikon radish, tempura sauce

34 

### Chicken Karaage

Chicken thigh, garlic, ginger, shio koji, potato starch

40 

### Prawn Tempura

Sri Lankan prawns, grated daikon radish, ginger, tempura sauce

48 

### Assorted Tempura

Local reef fish, Sri Lankan prawns, broccoli, eggplant, asparagus, mushroom

48 

## SHIRUMONO

### Miso Soup

Tofu, wakame, shiitake mushroom, spring onion

31 

### Kyoto Style Chicken Udon

Wakame, green onion, bok choy, carrot, snow pea

34 

### Seafood Miso

King crab, Maldivian lobster, scallops, seasonal vegetables, local lobster dashi stock

39 

## SAOKE TATAKI

### Local Maldivian Yellowfin Tuna

Yellowfin tuna, ponzu dressing, bell pepper, white onion, spring onion, sesame seed, lime, cucumber

45 

### Sher Wagyu Tenderloin MB9

Fresh vegetables, pickled plum, pomegranate seeds, truffle ponzu sauce

45 

# SALAD

## Tofu Salad

Japanese silken tofu, wakame seaweed, red vine tomato, white onion, daikon cress, edamame, garlic ponzu sauce

40 

## Avocado Salad

Mixed greens, asparagus, cucumber, avocado, daikon, cherry tomato, sesame seeds, goma dressing

40     

## Kamo Salad

Crispy duck, mixed green salad, cherry tomato, pumpkin seeds, pomegranate, goma ponzu

45  

# SASHIMI

(3 PIECES PER ORDER)

## Kisetsu No Sashimi

Three kinds of seasonal sashimi, fresh wasabi, sashimi soy sauce (for two or three)

48   

## Takumi No Sashimi

Five kinds of premium sashimi, fresh wasabi, sashimi soy sauce (for two or three)

59   

# CEVICHE

CONSIDERED PERU'S NATIONAL DISH

## Yellowtail Hamachi

Yellowtail Hamachi, ginger julienne, chuka wakame, jalapeño yuzu dressing

54  

## Salmon

Salmon, cucumber, pickled beetroot, fennel, white onion and vinaigrette dressing

59 











## ABURI / NIGIRI

(2 PIECES PER ORDER)

Tamagoyaki	Japanese Sweetened Omelette	20	 
Asparagus	Asparagus	22	
Âtichôku	Artichoke	22	
Abokado	Avocado	22	
Kinoko	Grilled Mushroom	22	
Ebi	Cooked Prawn	22	
Sakana	Reef Fish	26	 
Hotate gai	Scallop	26	
Suzuki	Seabass	26	
Sake	Salmon	26	
Shime saba	Marinated Mackerel	26	
Unagi	Japanese Broiled Water Eel	26	
Maguro	Red Tuna	29	  
Hamachi	Japanese Yellowtail	29	

## GUNKAN SUSHI

(2 PIECES PER ORDER)

Spicy Salmon	Avocado	26	 
Ikura	Cucumber	25	 
Tobiko	Lime	26	 
Tuna	Garlic, shallot	29	  
Wagyu Beef		42	

# MAKIMONO ROLL

(6 PIECES PER ORDER)

## California Roll

Crab meat, cucumber, rolled avocado, red tobiko (fish roe)

48 

## Spicy and Crunchy Roll

Yellowtail Hamachi, avocado, boiled shrimp, tanuki, shichimi pepper

48 

## Shrimp Tempura Roll

Crispy shrimps, chives, avocado, tobiko (fish roe)

48 

## Spicy Tuna Roll

Marinated tuna, shichimi pepper, spring onion, cucumber, sesame seeds

48 

## Crispy Skin Salmon Roll

Salmon skin, hajikami (ginger), cucumber, takuan (pickled radish)

48 

## Futo Maki Roll

Crab meat, tamago (egg), pickled radish, kampo (dried gourd shavings), cucumber, tobiko (fish roe), avocado

59 

## Spider Roll

Soft shell crab tempura, cucumber, spicy mayonnaise

59 

# TEMAKI HAND ROLLED SUSHI

(A PIECE PER ORDER)

**Daily Vegetables** Cucumber, pickled radish

21 

**Spicy Salmon** Avocado, ginger pickle

21 

**Baby Octopus** Crispy tempura, avocado

22 

**Spicy Tuna** Cucumber, ginger pickle

26  

**Crab Meat** Mango, garden cress

26 

# ROBATA

## TAJIMA

Wagyu Beef Tajima Short Ribs MB4-5

131 

Wagyu Beef Tajima Striploin MB7-8

180 

## LAMB


Maori Lakes Lamb Rack

119  

Japanese ginger, white sesame oil

## SHER

Wagyu Beef Sher Tenderloin MB9+

193 

Wagyu Beef Sher Tenderloin F1 Full Blood MB-9

226 

## MIYAZAKI

Wagyu Beef Miyazaki Striploin A5

279  

All the above dishes are served with:

- Miso steamed asparagus, heirloom carrots, baby corn, broccoli, robata sweet potato, robata zucchini, shitake mushroom
- Dashi mash potato



Sauce on the Side:

Sesame sauce



Daikon-oroshi tare



With your Choice of Specialty Salt:

Sea Salt Flakes Black

Murray River Naturally Pink Salt Flakes

Pukara Estate Pepper and Olive Smoked Salt Flakes

Lite Salt 50% Less Sodium

Maldon Sea Salt Flakes

Miyazaki Striploin A5 Katsu

279  

Panko crusted beef sandwich, katsu sauce, garden salad, nori flavored Coleslaw and truffle fries

## POULTRY

### Truffle Teriyaki Chicken

Takikomi Japanese rice, robata asparagus

83 

## SEAFOOD

### Sumiyaki Charcoal Grilled Black Cod

Miso marinated black cod, enoki mushroom

130 

#### HER STORY

*Once Upon a Time in Nobu*

*This edible tale began at the very first Nobu. It was here that the miso black cod found its most famous form, now loved around the world.*

*Now, this iconic dish finds fresh expression. Marinated in miso and sake, the cod is wrapped in bamboo leaf and cooked over charcoal, using a traditional robata-yaki grill. I bite into the glazed, buttery goodness...oh my!*

*There is a special pleasure in rediscovering an old favourite, isn't there?*

### Grilled Octopus

Shiso tempura, Japanese Karashi mustard, ponzu mayonnaise

66 

### Catch of the Day

Negi olive oil sauce, ponzu mayonnaise

45 

### King Prawns

Negi olive oil sauce, ponzu mayonnaise

62 

### Maldivian Lobster

Black sesame, black olive oil sauce, negi olive oil sauce

176 

#### All the above dishes are served with:

- Miso steamed asparagus, heirloom carrots, baby corn, broccoli, robata sweet potato, robata zucchini, shitake mushroom.
- Dashi mash potato



## VEGETARIAN

### Vegetarian Robata

Asparagus, capsicum, eggplant, pumpkin, sweet potato, broccolini, baby corn, heirloom baby carrot, mushroom, red cabbage, white truffle oil, fresh black truffle

48 

### Mushroom Gratin

Portobello mushroom, soya bechamel, asparagus, white truffle oil, fresh black truffle

48 

