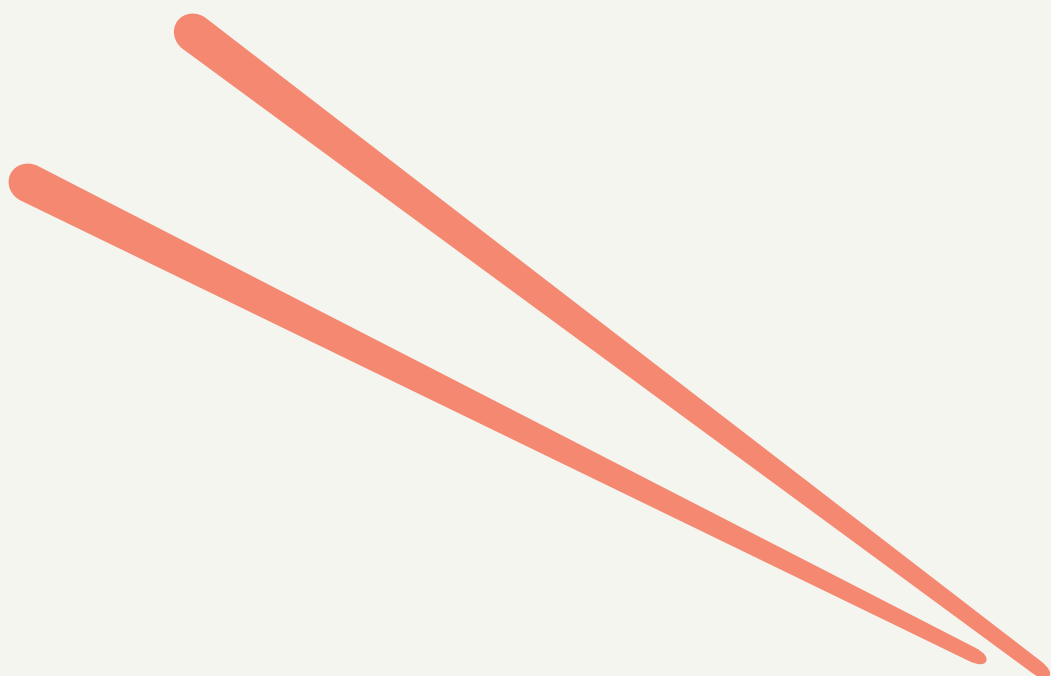




sake

FOOD



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.

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.

Forbes
TRAVEL GUIDE
GLOBAL PARTNER



gluten



crustaceans



fish



eggs



nuts



dairy / milk



soy



molluscs



sesame



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

(\$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, mango crémeux, dry meringue



ZENSAI

Edamame

Spicy, teriyaki sauce, truffle oil, salt



Grilled Iidako

Octopus ocellatus, garlic, Japanese mayonnaise



Seared Hokkaido Scallop

Yuzu avocado salsa, radish and black sesame olive sauce



Yakitori

Beef with leeks, pork with okra, chicken with mushroom



Homemade Gyoza

Ponzu sauce and miso sauce



Chicken

54

Seafood



56

Beef

58

Pork



58

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  

Chicken Soba Soup

Nori, spring onion, chicken, egg, mushroom

37     

Seafood Miso

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

39   

SAOKE TATAKI

Yellowfin Tuna Tataki

Jalapeño and cilantro dressing, hot mustard, crushed pistachio, asparagus and caviar

45     

Sher Wagyu Tenderloin MB9

Shiso leaf, wakame, wasabi, ponzu and caviar

48  

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 tomatoes, sesame seeds, goma dressing

40    

Chilled Soba Noodles

Sliced avocado, tempura broccolini, radish, carrot, truffle oil, chuka and miyabi sauce

42    

Kamo Salad

Crispy duck, mixed green salad, cherry tomatoes, 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   

CHILLED

Salmon Ceviche

Salmon, cucumber, onions, caviar, pickled beetroot, soya mayo, passion vinaigrette dressing

42  

Yellowtail Hamachi New Style

Lychee dashi broth, burnt orange, seaweed oil and jalapeño

54   

Suzumi Hotate

Pickled zucchini, Hokkaido scallop, caviar, cherry tomatoes and vinaigrette dressing

58  

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 

SUSHI/SASHIMI PLATTER

Two kind of selected maki rolls, three types of nigiri, three types of sashimi, hand rolled temaki

139

ROBATA

LAMB

Maori Lakes Lamb Rack

Celeriac purée, dashi mash potato, burnt slow cooked onion and sesame oil sauce

119   

TAJIMA

Wagyu Beef Tajima Striploin MB7-8

Baby vegetables, dashi mash potato with truffle wafu sauce

180   

SHER

Wagyu Beef Sher Tenderloin MB9+

Nori potato terrine, dashi mash potato and sesame sauce

193   

MIYAZAKI

Wagyu Beef Miyazaki Striploin A5

Burnt slow cooked onion, asparagus, fried leeks and truffle wafu sauce

279    

Add-ons on the Side:

Dashi mash potato

Robata broccolini

Robata asparagus

Corn on the cob

Robata mushroom

Steam rice

18



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

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

279  

POULTRY

Japanese Noodles

64  

Udon, bok choy, Julienne pepper, garlic, soya, scallion, chicken katsu

Truffle Teriyaki Chicken

83  

Takikomi Japanese rice, robata asparagus, fresh black truffle

SEAFOOD

Sumiyaki Charcoal Grilled Black Cod

130     

Miso marinated black cod, enoki mushroom, dashi mash potato, baby beetroot, asparagus, heirloom carrot

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 robatayaki grill. I bite into the glazed, buttery goodness...oh my!

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

Catch of the Day

45    

Dashi mash potato, sweet miso and sour vegetables, negi olive oil sauce, ponzu mayo sauce

Grilled Octopus

66    

Yuzu avocado salsa, egg vinaigrette, ponzu mayo sauce

Salmon Teriyaki

68   

Wasabi mash potato, salmon roe, green beans, truffle teriyaki sauce

King Prawns

68   

Dashi mash potato, heirloom baby carrot, asparagus, negi olive oil sauce, ponzu mayo sauce

Maldivian Lobster

176     

Dashi mash potato, heirloom baby carrot, asparagus, black sesame, black olive oil sauce, negi olive oil sauce

VEGETARIAN

Vegetarian Robata

48 

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

Robata Teriyaki Tofu

52  

Edamame garlic rice, grilled sweet potato, avocado

