



Yutori

MENU

Yutori

a space to savour

Discover the art of living with spaciousness.

Surrounded by the infinite movement of the ocean, Yutori is an island in itself. Under the gracious shade of the bamboo-thatched roof, the rest of the world feels a million miles away. Take a deep breath, then exhale slowly. Welcome an abundance of space, peace and time into your heart.

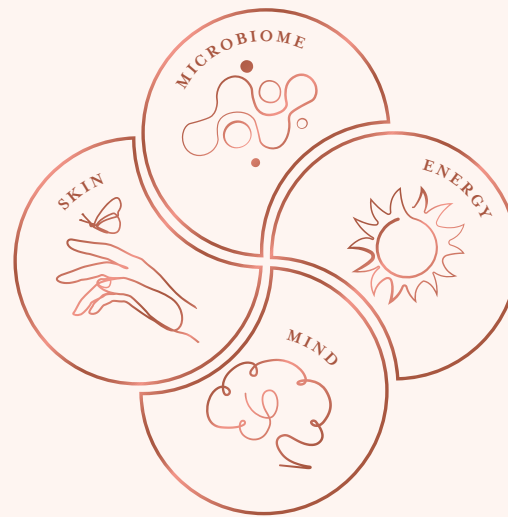
There is nowhere else to be, but here. There is nothing else to do, but savour this moment. Crafted with the finest ingredients from land and sea, each exquisite dish showcases the best of Japanese culinary craftsmanship.

Go ahead and linger at the table a little longer. In this serene sanctuary, you have all the space and time in the world...

yutori

Japanese | noun

a subjective sense of wellbeing that arises from living with spaciousness



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.



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.

KOZARA



VEGETABLE MISOZUKE  
Miso Marinated Seasonal Vegetables

26



**SPINACH & BROCCOLINI
OHITASHI**   
Vibrant Greens, Dashi, Bonito Flakes & Toasted White Sesame

26



VEGETABLE TEMPURA    
Seasonal Vegetables, Shiso, Tempura Sauce

26



NANBAN ZUKE   
Marinated Seasonal Vegetables, Nanban Sauce

18



**MALDIVIAN YELLOWFIN
TUNA TARTARE**   
Sesame Oil, Wasabi, Ginger, White Sesame Seeds

34



**MALDIVIAN YELLOWFIN
TUNA TATAKI**  
Crunchy Vegetables, Mushroom Purée, Onion Dressing

47

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

KOZARA



MARINATED SALMON 🐟

Thinly Sliced, Fermented Vegetables, Mango Chilli Sauce

43



JAPANESE EEL NANBAN YAKI 🐟🌿🍷🐟

Marinated Eel, Grilled Turnip, Nanban Sauce

36



UMAKI 🌿🍷🍷🐟

Japanese Marinated Eel Tamagoyaki

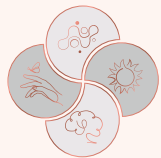
26



MALDIVIAN OCTOPUS 🌿🍷🐙

Slow Braised Octopus, Cherry Tomatoes,
Crispy Garlic, Yuzu Dressing

28



FRESH OYSTERS 🌿🍷🐙🐚

Marinated in Soy Miso Dashi, Spring Onion

38



SHIRAAE 🍷🐙🐚

Creamy Tofu, Tiger Prawns, Spinach, White Miso

32

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KOZARA



PRAWN TEMPURA     
Tiger Prawns, Shiso, Tempura Sauce

38



HOKKAIDO SEA SCALLOPS   
Aburi, Grapefruit, Avocado, Cherry Tomatoes,
Tosa Vinaigrette

37



HOKKAIDO SEA SCALLOP TEMPURA     
Creamy Edamame, Warm Tempura Broth

37



CRISPY CRAB ROLLS    
Crab Meat, Eggplant, Shiso, Ponzu

28



KING CRAB    
10 Hour Marinated in Sake & Soy

38



ABURI WAGYU BEEF  
Miso Marinated Seasonal Vegetables, Kabocha, Chilli Sauce

68

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

SHIRUMONO



TEMPURA SOBA SOUP    
Shiitake Broth, Wild Mushrooms, Spring Onion

26



SUMASHI SOUP   
Clear Soup, Tofu, Soy Milk Skin, Shimeji

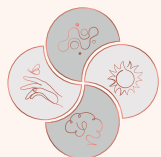
28



MISO SOUP  
Mackerel, Wakame, Sesame, Tofu

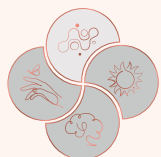
30

NAMA YASAI



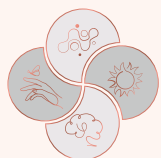
KINPIRA SALAD  
Toasted White Sesame & Soy Seasoned Lotus Root

26



JAPANESE STYLE     
CAESAR SALAD
Romaine Lettuce, Radicchio, Yuzu Dressing,
Parmesan Cheese

26



SHRIMP POPCORN SALAD   
Green Salad, Yuzu, Creamy Spicy Aioli

45

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

SASHIMI

(Five pieces)



LOCAL REEF FISH



20



YELLOWTAIL HAMACHI



30



MALDIVIAN YELLOWFIN TUNA



25



ATLANTIC SALMON



34



SASHIMI MORIAWASE



48

Chef's Assorted Sashimi Platter

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

CLASSIC NIGIRI

(Two pieces)



AVOCADO  

22



GRILLED MUSHROOM  

22



YELLOWTAIL HAMACHI  

27



MALDIVIAN YELLOWFIN TUNA  

25

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CLASSIC NIGIRI

(Two pieces)



ATLANTIC SALMON



25



JAPANESE MARINATED EEL



28



TIGER PRAWN



30



ABURI HOKKAIDO SEA SCALLOP



32

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SIGNATURE NIGIRI

(Two pieces)



YELLOWTAIL HAMACHI   
Avruga Caviar

34



MALDIVIAN YELLOWFIN TUNA  
Spicy Yuzu Salsa

29



ATLANTIC SALMON   
Salmon Roe

29



JAPANESE MARINATED EEL   
Teriyaki Sauce, Toasted Sesame Seeds

32



TIGER PRAWNS   
Creamy Spicy Aioli, Avocado

34



ABURI HOKKAIDO SEA SCALLOP   
Tobiko

36

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

GUNKAN

(Two pieces)



IKURA  
Seasoned Salmon Roe

25



TOBIKO  
Orange Flying Fish Roe, Lime

25



MALDIVIAN YELLOWFIN TUNA    
Creamy Spicy Aioli, Chives, Toasted Sesame Seeds

28



ATLANTIC SALMON   
Avocado, Creamy Spicy Aioli

28



WAGYU BEEF 
Miyazaki A5 Wagyu, Teriyaki Sauce

41

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

MAKIMONO ROLL

(Six pieces)



SALAD ROLL



Crisp Romaine, Cucumber, Heirloom Carrots,
Wasabi & Spinach Vegan Mayo

38



VEGETABLE TEMPURA ROLL



Asparagus, Zucchini, Baby Corn, Beetroot Vegan Mayo,
Tempura Flakes

38



SPICY TUNA ROLL



Maldivian Yellowfin Tuna, Cucumber, Spring Onion

42



ABURI ATLANTIC SALMON ROLL



Ikura, Avocado, Cucumber

42

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

MAKIMONO ROLL

(Six pieces)



PHILADELPHIA ROLL 
Atlantic Salmon, Cream Cheese, Avocado, Cucumber

4 2



SHRIMP TEMPURA ROLL 
Asparagus, Creamy Spicy Aioli, Tempura Flakes

4 2



CALIFORNIA ROLL 
Crab Meat, Avocado, Cucumber, Tobiko

4 2



SPIDER ROLL 
Softshell Crab, Cucumber, Tobiko

4 2

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TEMAKI HAND ROLL

(Single Piece)



MALDIVIAN YELLOWFIN TUNA    
Pickled Radish, Avocado, Cucumber, Mixed Leaves

25



ATLANTIC SALMON   
Avocado, Cucumber, Mixed Leaves

21



CRAB MEAT   
Avocado, Cucumber, Mixed Leaves, Japanese Mayo

25

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SAISHOKU



VEGETABLE GYOZA   
Beetroot, Spinach, Black Sesame,
Ponzu & Sesame Dipping Sauce

5 4



MISO EGGPLANT  
Toasted White Sesame, Chives, Misozuke Vegetables

4 2



YELLOWTAIL HAMACHI 
Asparagus, Pumpkin, Mandarin Sauce

7 2



MISO BLACK COD  
Marinated & Roasted, Japanese Rice, Lemon, Hajikami

8 5

ROBATA

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

ROBATA



ATLANTIC SALMON IN MAGNOLIA LEAF

Soy Dashi Marinated, Walnuts, Asparagus

66



MALDIVIAN LOBSTER

Yuzu Miso, Mango Chilli Sauce, Fennel

160



BABY CHICKEN

Truffle Rice, Seasonal Vegetables, Sesame Sauce

74



MIYAZAKI A5 WAGYU BEEF

Shiso Sauce, Seasonal Vegetables

190

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DEZATO



SEASONAL FRUIT PLATE

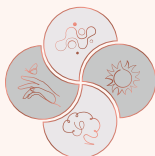
35



CHOKOREETO

25

Chocolate Mousse, Pistachio, Mandarin Gel,
Chocolate Ice Cream



WARABI MOCHI

25

Traditional Japanese Mochi, Seasonal Fruits,
Vanilla Ice Cream



MATCHA TIRAMISU

25

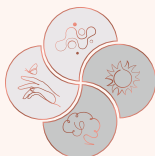
Mascarpone Cheese, Red Bean Compote



TOKYO CHEESECAKE

25

Matcha, Adzuki Beans, Matcha Ice Cream



FROZEN MOCHI

32

Please ask your host for our flavours of the day

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.

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.