



sa<sup>o</sup>ke

**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 crèmeux, 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



## Beef

58

## Pork



## 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)

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

# GUNKAN SUSHI

(2 PIECES PER ORDER)

<b>Spicy Salmon</b>	Avocado	26	  
<b>Ikura</b>	Cucumber	25	  
<b>Tobiko</b>	Lime	26	  
<b>Tuna</b>	Garlic, shallot	29	  
<b>Wagyu Beef</b>		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, kampyo (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

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

64  

### Truffle Teriyaki Chicken

Takikomi Japanese rice, robata asparagus, fresh black truffle

83  

## SEAFOOD

### Sumiyaki Charcoal Grilled Black Cod

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

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 robatayaki grill. ☞ 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

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

45    

### Grilled Octopus

Yuzu avocado salsa, egg vinaigrette, ponzu mayo sauce

66    

### Salmon Teriyaki

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

68   

### King Prawns

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

68   

### Maldivian Lobster

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

176     

## VEGETARIAN

### Vegetarian Robata

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

48 

### Robata Teriyaki Tofu

Edamame garlic rice, grilled sweet potato, avocado

52  

