



sa^oke

FOOD



WELCOME TO SAOKE RESTAURANT

At JOALI we are very proud to have commissioned world – renowned restaurant architect Noriyoshi Muramatsu to design this distinctly Japanese restaurant. Saoke is unique in more ways than the obvious over water location, hand chosen stones and table tops from Thailand.

JOALI Nikkei cuisine has been created in partnership Takagi Kazuo, to offer the best combination of Kyoto Cuisine with a Peruvian culinary influence. Chef Takagi restaurant in Japan has received two Michelin stars since 2010, when the first Kyoto, Osaka, Kobe, Nara version of the Michelin Guide was published

Choose from teppanyaki, tradition 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.

Additionally, to support your meal our head sommelier has a true passion for sake. Saoke sake menu and cocktails in our lounge offers the most incredible sunset views making it the perfect venue for special occasions and celebrations.

To enhance your dining experience, we can recommended each dish with a suitable sake.

In addition to the a la carte menu, we also offer chef Takagi seasonal menus with sake dégustation. You may ask your service attendant to contact sommelier to take your reservations for this very special experience.

We hope we can exceed your sake, wine and dining expectations here at Saoke.



Takagi Kazuo

 Two Michelin Star

As part of JOALI culinary arts program, we are very proud to announce Chef Takagi Kazuo has join JOALI, as our Japanese culinary consultant from November 2019. Chef Takagi has been charged with the task to create a uniquely saoke dining experience, drawings from his decorated culinary style whilst respecting regional influences, climate in alignment with the world class JOALI resort in Maldives.

Chef Takagi entered the culinary world at the age of 23. Although he started later than most Japanese chefs, Chef Takagi prevailed with talent, dedication and great passion.

His restaurant Takagi in Japan has received two Michelin stars since 2010, when the first Kyoto, Osaka, Kobe, Nara version of the Michelin Guide was published. Chef Takagi specializes in Kyoto Cuisine. His creations reflect the season and unfold cultural tales.

“Kyoto cuisine reflects the beauty of a season and is prepared with harmony and care.”

Kyo-ryori (Kyoto Cuisine) is not only about eating. The spirit of Kyo-ryori lies in the perfect balance of sophistication, visual beauty, and subtlety of taste. Trained and guided by Kyo-ryori culinary masters, Chef Takagi dedicates himself to serving creations using only the freshest ingredients, aiming to celebrate the season via his food. His cuisine is designed with “season, festivity, and innovation” in mind, incorporating lots of vegetables and other Maldivian ingredients to bring his vision to the Indian ocean and the bounty and versatility of nature. Takagi has deep respect and love for these traditions and hopes to bring a greater understanding of them to a wider audience.



GLUTEN



VEGETARIAN



ORGANIC



DAIRY / MILK



EGGS



NUTS



CRUSTACEANS



FISH



PORK



ALCOHOL



FAIR TRADE



JOALI
HEALTHY



JOALI
SIGNATURE

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.

SAOKE DINNER SPECIAL BY CHEF TAKAGI KAZUO

White miso and lobster soup

Baby turnip, zucchini, Japanese pumpkin, mushrooms, yuzu juice

30    

ZENSAI

(SMALL TASTING PLATES)

Edamame

Spicy, teriyaki sauce, truffle oil, salt

12  

Takoyaki

Grilled octopus

16    

AGEMONO

Chicken karaage

Japanese mayo, chives, shichimi, cabbage, lemon, ponzu

24  

Tonkatsu

Pork belly, cabbage, miso mustard, tonkatsu sauce

28   

Prawn tempura

Tempura sauce

28   

Assorted tempura

Prawn, fish, vegetables, tempura sauce

26    

Vegetarian tempura

Tempura sauce

22   

SHIRUMONO

Miso soup

Tofu, wakame, shiitake mushroom, spring onion

18 

Beef udon soup

Egg, bok choy, carrot, spring onion, mushroom

25  

SALAD


Avocado salad

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

24   

SASHIMI

(3 PIECES PER ORDER)

Tako	Octopus	16	 
Ebi	Cooked prawn	16	 
Shime saba	Marinated mackerel	22	 
Unagi	Japanese grilled water eel	22	 
Sake	Salmon	22	 
Suzuki	Seabass	22	 
Hotate gai	Scallop	22	 
Hamachi	Japanese yellow tail	28	 
Maguro	Red tuna	28	 
Toro	Tuna belly	32	 

ABURI / NIGIRI











(2 PIECES PER ORDER)

Tamagoyaki	Japanese sweetened omelette	12	   
Asparagus	Asparagus	14	 
Âtichôku	Artichoke	14	 
Abokado	Avocado	14	 
Kinoko	Grilled mushroom	14	 
Sakana	Reef fish	16	 
Ebi	Cooked prawn	14	 
Zuke	Marinated fish	16	 
Hotate gai	Sea scallop	16	 
Suzuki	Seabass	16	 
Sake	Salmon	16	 
Shime saba	Marinated mackerel	16	 
Unagi	Japanese broiled water eel	16	 
Maguro	Red tuna	18	 
Hamachi	Japanese yellow tail	19	 
Toro	Tuna belly	22	 

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
















GUNKAN SUSHI

(2 PIECES PER ORDER)

Spicy salmon	Avocado	16	 
Ikura	Cucumber	16	 
Tobiko	Lime	16	 
Tuna	Garlic, shallot	18	 
Wagyu beef		25	 



























TEMAKI HAND ROLLED SUSHI

(1 PIECES PER ORDER)

Daily vegetarian	Cucumber, pickled radish	13	 
Spicy salmon	Avocado, ginger pickle	14	 
Spicy tuna	Cucumber, ginger pickle	18	   
Baby octopus	Crispy tempura, avocado	15	   
Crab meat	Mango, garden cress	16	  

MAKIMONO ROLL

(6 PIECES PER ORDER)

California roll Crab meat, cucumber, avocado rolled, red tobiko	30	   
Spicy and crunchy roll Yellow tail Hamachi, avocado, cooked shrimp, tanuki, shichimi	30	    
Shrimp tempura roll Crispy shrimps, chives, avocado, tobiko	30	   
Spicy tuna roll Marinated tuna, shichimi, spring onion, cucumber, sesame seeds	30	   
Crispy skin salmon roll Salmon skin, hajikami, cucumber, takuwan	30	   
Futo maki roll Crab meat, tamago, pickled radish, kampyo, cucumber, tobiko, avocado	38	    

GRILLED

TAJIMA

Beef wagyu Tajima flank MB4-5

Wafu sauce, honey mustard

52 

Beef wagyu Tajima short ribs MB4-5

Wafu sauce, honey mustard

88 

SEAFOOD

Octopus

Ponzu mayo, chili ponzu

32   

Calamari

Ponzu mayo, chili ponzu

32   

Jumbo prawn

Ponzu mayo, chili ponzu

42   

Catch of the day

Ponzu mayo, chili ponzu

42   

Black cod miso

Miso

76   

Maldivian lobster

Ponzu butter, ponzu mayo

105   

VEGETARIAN

Vegetarian robata

Miso butter

28   



