



saoke

FOOD



HIDEMASA YAMAMOTO

JOALI has partnered with award-winning Chef Hidemasa Yamamoto to oversee Saoke.

Born in Japan and trained in France and Italy, Chef Yamamoto has garnered multiple culinary accolades during his illustrious career. He is the driving force behind his namesake restaurant Hide Yamamoto in Marina Bay Sands Casino and Hotel, Singapore.

Chef Yamamoto holds the honourable distinction of serving numerous American presidents in the distinguished Jockey Club at Washington D.C.'s Ritz-Carlton Hotel. He has also trained in the kitchens of the legendary Roger Verge in Provence and Chez Nous Hama in San Francisco.

The new menus at Saoke mirror the dishes at Chef Yamamoto's award-winning restaurant in Singapore, which features signature innovative creations including Handmade Soba Noodles Topped with American Imperial Sevruga Caviar, the Miso and Yuzu-Marinated Foie Gras, and Truffle Egg Flan with Sea Urchin and Snow Crab.



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 mesmerising views to its hand-chosen stones and tabletops. The perfect venue for special occasions and celebrations, our lounge offers incredible sunset views, handcrafted cocktails and superb sakes.

Our new menus mirror the dishes at Chef Hidemasa Yamamoto's award-winning restaurant in Singapore, which features elegant and well-executed plates along with signature innovative creations.

Choose from 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 ease and convenience, we have made a sake recommendation for each dish on the menu.

In addition to the a la carte menu, we also offer Chef Yamamoto's seasonal menus with sake degustation. You may ask your service attendant for reservations to this very special experience.

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



GLUTEN



VEGETARIAN



ORGANIC



DAIRY / MILK



EGGS



NUTS



CRUSTACEANS



FISH



PORK



ALCOHOL



FAIR TRADE



SUSTAINABLE



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 SPECIALS BY HIDE YAMAMOTO

Chilled soba noodle

Caviar, extra virgin olive oil, citrus, spring onion, tenkasu tempura bits, soba soup

29    

Omakase sashimi

Chef's recommended sashimi, fresh wasabi, sashimi soy sauce

38  

Sumiyaki charcoal grilled black cod

White miso, maitake mushroom

110 

Sher Wagyu tenderloin MBS9+

Smoked takuan potato salad, Japanese sansho pepper sauce

118  

Soft and creamy cheesecake

Japanese style cheesecake, sweet red beans, strawberry gelato

31   

ZENSAI

Edamame

Spicy teriyaki sauce, truffle oil, salt

19  

Grilled lidako

Octopus ocellatus, garlic, Maldivian chili, mayonnaise

26  

Agedashi tofu

Deep fried Japanese silken tofu, eggplant, lotus, sweet chilli dashi sauce

26  

Grilled lemongrass chicken skewer

Marinated chicken, chili, lemongrass, ginger, white soy sauce

31  

Foie gras

Foie gras, Japanese leek salad, crispy rice crackers, Saikyo miso, yuzu juice

50 

TEMPURA AND AGEMONO

Vegetable tempura

Asparagus, green beans, red pepper, kabocha (pumpkin), eggplant, white onion, truffle salt, grated daikon radish, tempura sauce

29   

Chicken karaage

Deep fried chicken, Japanese mayo, chives, shichimi pepper, cabbage, lemon, ponzu

34   

Assorted tempura

Prawn, seasonal white fish, kabocha (pumpkin), eggplant, asparagus, red pepper, matcha salt, grated daikon radish, tempura sauce

38    

Prawn tempura

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

41    

SHIRUMONO

Miso soup

Tofu, wakame, shiitake mushroom, spring onion

26 

Hachimitsu chicken

Shiitake mushroom, onion, honey, garlic, sake, katsuo dashi, cream, soy sauce

29     

Seafood char miso soup

Sri Lankan shrimp, white fish, crab meat, burdock, snow pea, spring onion, red miso

38     

SAOKE TATAKI

Local Maldivian yellowfin tuna

38     

Wagyu beef

38  

Above dishes are served with:

White onion, chives, cucumber, fried garlic, micro cress, red radish, momiji oroshi, ponzu

SALAD

Tofu salad

34    

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

Avocado salad

34   

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

Kamo salad

38  

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

SASHIMI

(3 PIECES PER ORDER)

Kisetsu no sashimi

41  

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

Takumi no sashimi

50  

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

CEVICHE

CONSIDERED PERU'S NATIONAL DISH

Yellowtail Hamachi

46   

Yellowtail Hamachi, heirloom tomato, island basil, Japanese mustard dressing

Salmon

50  

Aburi salmon, cherry tomato, sugar snap pea, micro negi, red radish, nuta-miso sauce

Yellowfin tuna Zuke

94   

Salmon roe, caviar, quail egg, lime, extra virgin olive oil, rice cracker, Tosazu jelly

ABURI / NIGIRI

(2 PIECES PER ORDER)

Tamagoyaki	Japanese sweetened omelette
Asparagus	Asparagus
Âtichôku	Artichoke
Abokado	Avocado
Kinoko	Grilled mushroom
Ebi	Cooked prawn
Sakana	Reef fish
Hotate gai	Scallop
Suzuki	Seabass
Sake	Salmon
Shime saba	Marinated mackerel
Unagi	Japanese broiled water eel
Maguro	Red tuna
Hamachi	Japanese yellowtail

17	  
19	 
19	 
19	 
19	 
19	  
22	   
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24	    
24	  

GUNKAN SUSHI

(2 PIECES PER ORDER)

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

22	   
22	   
22	   
24	    
36	  

MAKIMONO ROLL

(6 PIECES PER ORDER)

California roll

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

41    

Spicy and crunchy roll

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

41    

Shrimp tempura roll

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

41   

Spicy tuna roll

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

41   

Crispy skin salmon roll

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

41   

Futo maki roll

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

50    

TEMAKI HAND ROLLED SUSHI

(A PIECE PER ORDER)

Daily vegetables Cucumber, pickled radish

18  

Spicy salmon Avocado, ginger pickle

18  

Baby octopus Crispy tempura, avocado

19   

Spicy tuna Cucumber, ginger pickle

22    

Crab meat Mango, garden cress

22  

ROBATA

TAJIMA

Wagyu beef Tajima short ribs MB4-5

118 

Wagyu beef Tajima striploin MB7-8

162 

SHER

Wagyu beef sher tenderloin score 9+

174 

Wagyu beef sher tenderloin F1 full blood MB-9

204 

Above beef dishes are served with:

Smoked takuan, daikon pickles, potato salad, steamed asparagus, heirloom carrots, robata sweet potato, shiitake mushroom

Sauce on the side:

Wafu Japanese sauce

Edamame wasabi sauce



LAMB

Maori Lakes lamb rack

106  

Miso omusubi, green bean (gomaae), Ohba leaf, Japanese ginger, white sesame oil

POULTRY

Young chicken

74  

Extra dashi black truffle, Takikomi Japanese rice, robata asparagus

SEAFOOD

Grilled octopus

50  

Akashi style grill, herb tempura, Japanese Karashi mustard, ponzu mayo

Catch of the day

38 

Baby vegetables

King prawns

46  

Asparagus, heirloom carrots, robata sweet potato, negi olive oil sauce

Maldivian lobster

150    

Asparagus, heirloom carrots, robata sweet potato, black sesame, black olive oil sauce, negi olive oil sauce

VEGETARIAN

Vegetarian robata

41   

Water bamboo shoot, red radish, asparagus, capsicum, eggplant, pumpkin, sweet potato, broccolini, baby corn, white truffle oil, fresh black truffle

