SAOKE

JOALI MALDIVES

MENUS

Set over the lagoon, with uninterrupted views of the water and setting sun, Saoke was designed by famed restaurant architect Noriyoshi Muramatsu. Timber and chiselled stone frame the space, drawing the eye up to a geometric lattice of wood that stretches above. Recognised with a Forbes Travel Guide Four-Star rating, Saoke has earned its place among the Maldives' finest dining addresses. From traditional sushi, sashimi and tempura to charcoal-grilled Robata and interactive teppanyaki, alongside JOALI's own take on Nikkei cuisine, each course enlightens the palate with classical specialities and contemporary creations alike. Sommeliers are available to curate the dining experience to match the guests' preferences, guiding sake pairings by dish, mood, and palate.

FOOD

SAOKE DINNER SPECIALS

PER PERSON 220

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 Cake
Vanilla sponge, mascarpone yuzu cream, coconut crumble, yuzu sorbet

ZENSAI

Edamame 24
Spicy, teriyaki sauce, truffle oil, salt

Grilled Iidako 31
Octopus ocellatus, garlic, Japanese mayonnaise

Seared Hokkaido Scallop 36
Yuzu avocado salsa, radish and black sesame olive sauce

Homemade Gyoza
Ponzu sauce and miso sauce

Chicken 54

Seafood 56

Beef 58

Pork 58

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FOOD

ZENSAI · CONTINUED

Local Octopus, Robata and Seasonal Harvest 62
Charred local octopus, vibrant seasonal mango salsa, coconut and mango yuzu sauce

TEMPURA AND AGEMONO

Vegetable Tempura 34
Asparagus, baby corn, pepper, broccoli, eggplant, mushroom, Shiso leaf, grated daikon radish, tempura sauce

Chicken Karaage 40
Chicken thigh, garlic, ginger, shio koji, potato starch

Prawn Tempura 48
Sri Lankan prawns, grated daikon radish, ginger, tempura sauce

Assorted Tempura 48
Local reef fish, Sri Lankan prawns, broccoli, eggplant, asparagus, mushroom

SHIRUMONO

Miso Soup 31
Tofu, wakame, shiitake mushroom, spring onion

Chicken Soba Soup 37
Nori, spring onion, chicken, egg, mushroom

Seafood Miso 39
King crab, Maldivian lobster, scallops, seasonal vegetables, local lobster dashi stock

SAOKE TATAKI

Yellowfin Tuna Tataki 45
Jalapeño and cilantro dressing, hot mustard, crushed pistachio, asparagus and caviar

Sher Wagyu Tenderloin MB9 48
Shiso leaf, wakame, wasabi, ponzu and caviar

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FOOD

SALAD

Tofu Salad 40
Japanese silken tofu, wakame seaweed, red vine tomato, white onion, daikon cress, edamame, garlic ponzu sauce

Avocado Salad 40
Mixed greens, asparagus, cucumber, avocado, daikon, cherry tomatoes, sesame seeds, goma dressing

Chilled Soba Noodles 42
Sliced avocado, tempura broccolini, radish, carrot, truffle oil, chuka and miyabi sauce

Kamo Salad 45
Crispy duck, mixed green salad, cherry tomatoes, pumpkin seeds, pomegranate, goma ponzu

SASHIMI

3 PIECES PER ORDER

Kisetsu No Sashimi 48
Three kinds of seasonal sashimi, fresh wasabi, sashimi soy sauce (for two or three)

Takumi No Sashimi 59
Five kinds of premium sashimi, fresh wasabi, sashimi soy sauce (for two or three)

CHILLED

Salmon Ceviche 42
Salmon, cucumber, onions, caviar, pickled beetroot, soya mayo, passion vinaigrette dressing

Yellowtail Hamachi New Style 54
Lychee dashi broth, burnt orange, seaweed oil and jalapeño

Suzumi Hotate 58
Pickled zucchini, Hokkaido scallop, caviar, cherry tomatoes and vinaigrette dressing

ABURI / NIGIRI

2 PIECES PER ORDER

Tamagoyaki 20
Japanese Sweetened Omelette

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FOOD

ABURI / NIGIRI · CONTINUED

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

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FOOD

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, kampyo (dried gourd shavings), cucumber, tobiko (fish roe), avocado	59
Spider Roll Soft shell crab tempura, cucumber, spicy mayonnaise	59

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FOOD

TEMAKI HAND ROLLED SUSHI

A PIECE PER ORDER

Daily Vegetables 21
Cucumber, pickled radish

Spicy Salmon 21
Avocado, ginger pickle

Baby Octopus 22
Crispy tempura, avocado

Spicy Tuna 26
Cucumber, ginger pickle

Crab Meat 26
Mango, garden cress

SUSHI/SASHIMI PLATTER

Sushi/Sashimi Platter 139
Two kind of selected maki rolls, three types of nigiri, three types of sashimi, hand rolled temaki

ROBATA

LAMB

Maori Lakes Lamb Rack 119
Celeriac purée, dashi mash potato, burnt slow cooked onion and sesame oil sauce

TAJIMA

Wagyu Beef Tajima Striploin MB7-8 180
Baby vegetables, dashi mash potato with truffle wafu sauce

SHER

Wagyu Beef Sher Tenderloin MB9+ 193
Nori potato terrine, dashi mash potato and sesame sauce

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FOOD

MIYAZAKI

Wagyu Beef Miyazaki Striploin A5 — 279
Burnt slow cooked onion, asparagus, fried leeks and truffle wafu sauce

Add-ons on the Side: — 18
- — Dashi mash potato
- — Robata broccolini
- — Robata asparagus
- — Corn on the cob
- — Robata mushroom
- — Steam rice

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 — 279
Panko crusted beef sandwich, katsu sauce, garden salad, nori flavored Coleslaw and truffle fries

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

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FOOD

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

Seasonal, Locally Sourced Bigeye Tuna 68
Maldivian bigeye tuna, silky local pumpkin miso purée, black garlic emulsion, charred asparagus and young ginger

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

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TEPPANYAKI MENU

MANTA MENU

PER PERSON 300

Amuse Bouche

Seared Japanese Scallop
Ponzu sauce and caviar

Wagyu Beef Gyoza
Wagyu striploin, garlic, onion, rayo sauce

River Prawns
U7 Tiger prawns, carrots, spring onion, spicy mayo

Homemade Yuzu Sorbet

Beef Wagyu
Sher wagyu striploin MB9, mixed vegetables, pepper sauce served with Teppanyaki garlic fried rice

Dorayaki
Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

DASSAI 23, Junmai Daiginjo 720
Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

'COWBOY YAMAHAI', Shiokawa, Junmai Ginjo 253
Smoky, oaky, and has a fair amount of acid for a sake

ENJOY WITH OUR SUGGESTED WINE

NV Champagne, R de Ruinart Brut, Reims, France 322
Blend of elegant Chardonnay with the delicate structure of Pinot and the fruity notes of Meunier

2020 Viognier, By-Farr, Geelong, Australia 253
Complex flavors of apricot, honey, quince and lemon sorbet

2018 Cabernet Sauvignon, Caymus Vineyards, Napa Valley 456
Tantalizing notes of anise, cocoa, cherry vanilla, tobacco, and a hint of pepper

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TEPPANYAKI MENU

SAKURA MENU

PER PERSON 400

Amuse Bouche

Seared Japanese Scallop
Ponzu sauce, caviar

Seafood Gyoza
Garlic, onion, rayo sauce

River Prawns
U7 Tiger prawns, carrots, spring onion, spicy mayo

Yellowtail Hamachi
Den miso, garden spinach, beetroot, tsuma

Homemade Yuzu Sorbet

Beef Wagyu
Sher wagyu tenderloin MB9+, mixed vegetables, pepper sauce Served with yakisoba noodles

Dorayaki
Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

Jozen Mizuno Gotoshi Jukusei Junmai-Ginjo (Aged) 228
Nose rich with the scent of plums, cherries and raisins, and a bolder, richer, drier body

DASSAI 23, Junmai Daiginjo 720
Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

Shingo No Ippon Junmai-Daiginjo 732
Nuanced notes of honeydew, lemon peel, and white flowers

ENJOY WITH OUR SUGGESTED WINE

NV Champagne, R De Ruinart Brut, Reims, France 322
Blend of elegant Chardonnay with the delicate structure of Pinot and the fruity notes of Meunier

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TEPPANYAKI MENU

ENJOY WITH OUR SUGGESTED WINE · CONTINUED

2020 Sancerre, Cuvée Silex, Fournier Père et Fils 234
White flowers and citrus in nose, apple, lime, minerals, flint in mouth

2013 Château Montrose, 2eme Crus Classé, Bordeaux, France 850
Fruity, gourmand, generous and relatively concentrated

MIYARU MENU

PER PERSON 500

Amuse Bouche

Warm Sashimi Hamachi
Yellowtail hamachi with yuzu soya

Mixed Seafood Okonomiyaki
White cabbage, spring onion, tonkatsu, katsuoboshi, aonori, mayonnaise, okonomiyaki sauce

Wagyu Beef Gyoza
Wagyu striploin, onion, garlic, rayo sauce

Japanese Scallop
Asparagus and ponzu butter

Beef Wagyu
Sher wagyu tenderloin MB9+, mixed vegetables, pepper sauce Served with yakisoba noodles

Homemade Passion Fruit Sorbet

Maldivian Lobster
With ginger soya, carrots, spring onion

Dorayaki
Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

DASSAI 23, Junmai Daiginjo 720
Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

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TEPPANYAKI MENU

ENJOY WITH OUR SUGGESTED SAKE · CONTINUED

2001Tochikura Vintage 576
Punchy, peppery notes, some numbing clove notes, and toasty oak

'COWBOY YAMAHAI', Shiokawa, Junmai Ginjo 253
Smoky, oaky, and has a fair amount of acid for a sake

ENJOY WITH OUR SUGGESTED WINE

2020 Sancerre, Cuvée Silex, Fournier Père et Fils 234
White flowers and citrus in nose, apple, lime, minerals, flint in mouth

2021 Gaja, Rossj-Bass Langhe, Chardonnay, Italy 590
Delicate notes of white flowers, toasted hazelnuts, lemon peel, comice pear, and honey

2018 Allaegrini, Amarone della Valpolicella Classico, Veneto, Italy 474
Typical notes of plum, cherry and Morello cherry followed by tea leaves, licorice and spices

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JUNIOR ART

BY SAOKE

ABOVE AND BEYOND MOCKTAILS…

For the bodies and minds of our juniors, we aim to provide food to keep them going and growing. Meals which are both delicious and well balanced. Please do ask our service team if you have any requests off the menu. With a little time, our culinary team can perform mini miracles.

Kung Fu Panda 8
Rice milk, Oreo cookies, vanilla ice cream

SpongeBob 8
Fresh pineapple juice, pineapple cream, sprite

Surface Paradise 8
Fresh mango juice, banana, strawberry, vanilla ice cream

Mura Apple Tree 8
Apple juice, cinnamon syrup, ice

Moana Punch 8
Banana, strawberry ice cream, fresh coconut cream

SUSHI AND STARTERS

Edamame 6
Simply steamed

Raw Vegetables Stick 6
Avocado, cucumber, carrot

Tuna Temaki 10
Shredded cooked tuna, cucumber, Japanese mayonnaise

Karaage Temaki 10
Crispy chicken, avocado, Japanese mayonnaise

JOALI Children's Roll (6 pieces per order)

Cucumber 10

Avocado 10

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JUNIOR ART

SUSHI AND STARTERS · CONTINUED

Cucumber, avocado 10

Cooked tuna, Japanese mayonnaise 12

Shrimp tempura, Japanese mayonnaise 12

Karaage, Japanese mayonnaise 12

JAPANESE SPECIALTIES

Fish Tempura 14
Tempura fried fish, French fries

Udon Soup 14
Lightly seasoned dashi, organic chicken, shiitake mushrooms, carrots, bok choy

Karaage 16
Crispy fried chicken pieces, Japanese mayonnaise

Tonkatsu 18
Panko crumbed pork, shredded cabbage, tonkatsu sauce

Shrimp Tempura 18
Tomato aioli

ROBATA

ALL SERVED WITH JAPANESE RICE, BROCOLLINI, SWEET POTATO

Catch of the Day 16
Simply done

Organic Salmon 18
Teriyaki glazed

Organic Chicken 18
Crispy chicken with teriyaki glaze

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JUNIOR ART

ROBATA · CONTINUED

Angus Beef Striploin 22
Simply done

DESSERTS

Ice Creams and Sorbets (per scoop) 6
Please ask your host for the flavors of the day

Exotic Fruit Plate 10
Seasonally selected fruit

Harumaki 14
Vanilla ice cream and chocolate sauce

Choice of Tempura Ice Creams 14
- Mix berry compote
- Vanilla
- Chocolate
- Strawberry

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THE SAOKE GOLDEN GAI

HER SELECTION OF JOALI SIGNATURE COCKTAILS

The tradition of Japan under the blue ocean of Maldives, the encounter of bespoke view and 2000 years of Japanese craftsmanship. "The old pond.. frog jumps in, sound of water." Matsuo Bashō "Don't touch my plum tree! Said my friend and saying so... Broke the branch for me" - Matsuo Bashō

The Copper Frozen 25
Plantation 3 Star, Plantation Original Dark, strawberry, lime juice, lemon juice, prosecco Light and refreshing, like mornings on this Island.

Joagarita 25
Patrón Blanco, Don Julio Reposado, coriander, watermelon cordial, lime juice, agave, chili Sun, beach & pool.

JOALI Negroni 25
London N°1, martini rosso, campari, pink peppercorn, cassia bark Our version.

Sunrise At Mura-Vandhoo 25
Belvedere, peach, ginger honey, orange, lemon juice, ginger beer Just sit and relax, let us do the rest.

HER SELECTION OF SAOKE SIGNATURE COCKTAILS

Pick Me Up 25
Belvedere, matcha tea, espresso When Japanese tradition meets an old friend.

Spring In Japan 25
London N°1, elderflower liqueur, jasmine tea, lemon juice Delicate, like spring in Japan.

Bamboo In Saoke 25
Cowboy sake, lillet, grapefruit bitters Something to sip on the whole night.

Shiso Highball 25
Taketsuru whisky, shiso cordial, lime juice, soda water Classic and old as this island.

HER SELECTION OF CLASSIC COCKTAILS

Our International team at the bar brings you the best of cocktails from all around the world! Ask any drink that could take your fancies, our bar team is ready for you.

Aperol Spritz 25
Aperol, soda water, prosecco

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THE SAOKE GOLDEN GAI

HER SELECTION OF CLASSIC COCKTAILS · CONTINUED

Cosmopolitan Belvedere, cointreau, cranberry, lime	25
Mai Tai Plantation Original Dark, cointreau, lime, orgeat	25
Manhattan Maker's Mark, martini Rosso, angostura bitters	25
Tommy's Margarita Patrón Blanco, lime, agave	25
Martini London N°1, martini Dry	25
Negroni London N°1, campari, martini Rosso, orange bitters	25
Old Fashioned Maker's Mark, sugar, angostura & orange bitters	25
Whiskey Sour Maker's Mark, lemon, sugar, egg white	25
Dark and Stormy Plantation Original Dark, lime, ginger beer, bitters	25

BEERS OF THE WORLD

ASIA

330ml Tiger, Singapore	12
330ml Asahi, Japan	14
330ml Sapporo, Japan	14

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THE SAOKE GOLDEN GAI

EUROPE

330ml Heineken, Holland	12
330ml Menabrea Birra Bionda Premium Lager, Italy	14
550ml Erdinger Weissbier Dunkel, Germany	16

NORTH AMERICA

355ml Corona, Mexico	14

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SAKE, NIHONSHU

BY THE GLASS AND CARAFE

GLASS 60 ML · CARAFE 240 ML

NHS080 Uonuma Karakuchi Junmai (Dry Flavoured) 14 / 48
A clean refreshing dryness. This sake has a sharp cleansing aftertaste.

NHS111 'SECCHU JYUKUSE' Ginrei Gassan Junmai Ginjo 18 / 65
Made with the highest quality waters in the "Fumai-style tea ceremony Kawae-shi" Yamagata.

NHS130 'FISHERMAN' Sokujo Shiokawa, Junmai Ginjo 21 / 78
Made especially for fish in Niigata. With fruity aromas and refreshing acidity, a light, and fruity aftertaste.

NHS140 COWBOY YAMAHAI', Shiokawa, Junmai Ginjo 24 / 88
This is the big boy of sake for Tataki, Kobe beef. Full flavour unpasteurized and unfiltered, a pure sake for the Samurai.

Um01 Hyakunen Plum Wine (Umeshu) 17 / 62
The sweet savour of dry plum with a hint of apricot and Shirakagekaga forest perfume.

SPARKLING SAKE BY THE BOTTLE

NHS163 Jozen Mizuno Gotoshi Sparkling 360 ml 129
The perfect festive drink to liven up any party. Its crisp and refreshing coolness is best enjoyed chilled.

NHS420 Sirakawa-Go, Tansan, Sparkling, Nogori-Sake, Junmai 500 ml 150
Creamy texture with green apple acidity finish.

NHS165 Sa Kén Ice Methodo Classico Sparkling 750 ml 190
Sa Kén Ice is a remarkable union of Japanese sake tradition and Italian wine culture. Made from 50% sake and 50% pinot noir from the Franciacorta region.

NHS164 Sa Kén Methodo Classico Sparkling 750 ml 210
This is a classic sake with the rediscovery of umami flavour. It is made using the traditional secondary bottle fermentation method.

SAKE BY THE BOTTLE

HONJOZO

NHS112 Ginrei Gassan Honjozo 720 ml 150
Clear throat and elegant umami, with aromas of melon, and green apple, dry-sweet and light.

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SAKE, NIHONSHU

JUNMAI

NHS080 Uonuma Karakuchi Junmai (Dry Flavoured) — 720 ml 150
A clean refreshing dryness. This sake has a sharp cleansing aftertaste.

NHS060 Zuiyo Honjun Junmai — 720 ml 169
From Kumamoto Prefecture, crafted with pristine spring water. Its dry profile and fragrant body pair beautifully with Asian cuisines.

GINJO

NHS121 Jopari Ginjo — 720 ml 228
Fine flavour of ginjo sake and sweet rice taste, also provide tastes of sharpness and fine feeling.

NHS116 Tochikura Vintage 2001 — 720 ml 576
Only the best Yamada Nishiki rice, with a traditional brewery making, from Hyogo prefecture.

NHS115 Tochikura Vintage 1996 — 720 ml 660
Mild and dry, vintage sake with great complexity.

JUNMAI-GINJO

NHS610 Kuromatsu - Hakushika - White Deer — 300 ml 85
Simple Junmai showing a master craftsman work at one of the best brewery.

NHS162 Jozen Mizuno Gotoshi Junmai-Ginjo — 300 ml 110
A fresh and clean, easy drinking sake.

NHS131 Fisherman Sokujo Junmai-Ginjo — 300 ml 125
A sake with fruity aromas and refreshing acidity.

NHS141 Cowboy Yamahai Junmai-Ginjo Genshu — 300 ml 135
This is the big boy of sake for Tataki, Kobe beef. Full flavour sake with long finish complexity.

NHS111 Secchu Jyukuse Ginrei Gassan Junmai Ginjo — 720 ml 192
Made with the highest quality waters in the “Fumai-style tea ceremony Kawae-shi” Yamagata.

NHS160 Jozen Mizuno Gotoshi Jukusei Junmai-Ginjo (Aged) — 720 ml 228
An aged Jozen, slightly sour with very deep and rich aftertaste.

NHS130 Fisherman Sokujo Shiokawa, Junmai Ginjo — 720 ml 234
Made especially for fish in Niigata. With fruity aromas and refreshing acidity, a light, and fruity aftertaste.

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SAKE, NIHONSHU

SAKE BY THE BOTTLE · CONTINUED

NHS140 Cowboy Yamahai, Shiokawa, Junmai Ginjo — 720 ml 253
This is the big boy of sake for Tataki, Kobe beef. Full flavour unpasteurized and unfiltered, a pure sake for the Samurai.

NHS150 Kome Hyappyo Junmai-Ginjo, Tochikura brewery — 720 ml 270
Kome Hyappyo refers to a famous event in Japan, the literal meaning of which is "One Hundred Bags of Rice".

JUNMAI-DAIGINJO

NHS620 Ginrei Gassan Junmai-Daiginjo — 300 ml 140
Dewa san san rice from Kawae-shi, Yamagata Prefecture, giving a pure sweet light feel with acidity of green apple.

NHS161 Jozen Mizuno Gotoshi Junmai-Daiginjo — 300 ml 150
A pure, crisp and clean Daiginjo, enjoy this sake hot or cold, with seafood, poultry and meat dishes.

NHS03 DASSAI Elegantly Tipsy, Junmai Daiginjo — 720ml 610
A fruity aroma reminiscent of high-quality, a combination of freshness and aromas.

NHS151 Kome Hyappyo Junmai-Daiginjo — 720ml 630
Great complexity and finesse, a quality to accompany a fine Japanese dinner.

NHS070 DASSAI 23, Junmai-Daiginjo — 720ml 720
Rich in fruity aromas of ripe fruit, apple and pear and with great finesse.

NHS070 Shingo No Ippon Junmai-Daiginjo — 720ml 732
Ultra Premium Sake. Semi-dry, smooth and aristocratic.

NHS071 Shirataki Seven Junmai-Daiginjo — 720ml 932
A typical modern daiginjo style, aromatic floral and fruity.

NHS04 DASSAI BEYOND — 720ml 2290
Dassai "Beyond" because its quality goes beyond rice polishing, even high polishing ratio.

UMESHU BY THE BOTTLE

Um03 Hakushika Hana Kohaku Plum — 300ml 65
Pure plum, fresh and creamy with premium sake.

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SAKE, NIHONSHU

UMESHU BY THE BOTTLE · CONTINUED

Um01 Hyakunen Plum Wine (Umeshu) 720ml 186
The sweet savour of dry plum with a hint of apricot and Shirakagekaga forest perfume.

NH01 DASSAI Umeshu 720ml 590
A very limited release by Asahi Shuzo,the maker of Dassai sake launched its super limited edition Umeshu.

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SPIRITS OF THE WORLD

KOREAN SOJU

KS010 Chum Churum, 19%, 360ml 65
One of the most popular drink in the world, as it is consumed in huge quantity all over Asia, a simple starch base drink, distilled, to drink fresh and fruity. This is for every occasion whatever the time of day.

SOCHU

So10 Lichiko Mugi 720ml 181
Lichiko Mugi Shochu is a distilled spirit from carefully selected barley. Refreshing flavour and crystal clear taste.

RUM

30 ML SHOTS

Green Island Spiced Gold 12
Spiced gold rum, with warm notes of vanilla, caramel and gentle baking spices.

Captain Morgan Spiced Gold 13
Caribbean spiced rum with rich notes of vanilla, brown sugar, dried fruits and warming spices.

Plantation Barbados 5YO 13
5 YO aged Barbados rum, with inviting aromas of tropical fruit, vanilla, caramel and coconut.

Plantation Jamaica 13
Jamaican rum bursting with ripe banana, pineapple, vanilla, honey and warm spices.

Plantation Original Dark 13
A dark blend of Caribbean rums aged in oak barrels with layers of caramel, vanilla, hints of dried fruit, cocoa and warm baking spices.

Plantation White 13
A blend of Caribbean white rums, with aromas of citrus, tropical fruits, with delicate notes of vanilla and white pepper.

Ron Zacapa, Sistema Solera 23YO, Gran Reserva 16
Guatemalan rum crafted using the Solera aging system, blending rums matured between 6 and 23 years bustling with caramel, vanilla, toasted oak, dark chocolate and warm baking spices.

Ron Zacapa Centenario, XO, Gran Reserva Especial 25
Guatemalan blended rum finished in French oak casks that previously held cognac, with layers of dark chocolate, dried fruits and caramel.

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SPIRITS OF THE WORLD

CACHAÇA — 30 ML SHOTS

Cachaça 51 — 13
Brazil's iconic spirit, renowned for its fresh finish offering bright notes of sugarcane, citrus and tropical fruit with a subtle peppery finish.

Copacaïba — 13
Brazilian cachaça offering lively aromas of sugarcane, citrus and delicate floral notes, with hints of tropical fruits.

TEQUILA — 30 ML SHOTS

Patrón Bianco Silver — 14
100% Weber Blue Agave tequila, with fresh aromas of citrus, sweet agave, light pepper and hints of tropical fruit and herbal notes.

Patrón Citrónge — 14
Orange liqueur from Patron, with notes of sweet orange peel, lime and subtle floral undertones.

Gran Patrón Platinum — 48
100% Weber Blue Agave tequila, triple distilled with notes of fresh agave, citrus, layered with hints of vanilla and black pepper.

MEZCAL — 30 ML SHOTS

Benevá Mezcal — 14
Mezcal crafted from high-quality agave, offering smoky aromas balanced by notes of citrus, fresh herbs and earthy minerality.

VODKA — 30 ML SHOTS

Pravda, Poland — 13
Crafted from the finest sweet rye and pristine spring water, offering delicate notes of vanilla, white pepper and a subtle creamy sweetness.

Cristal Head, Canada — 15
Crafted from best quality Canadian corn, distilled seven times, offering delicate notes of vanilla, soft citrus and a subtle touch of sweetness.

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SPIRITS OF THE WORLD

VODKA · CONTINUED

Belvedere, Poland 20
Crafted from 100% Dankowskie rye, offering a smooth, velvety texture with delicate notes of vanilla, white pepper and soft cream.

Cîroc, France 20
Crafted exclusively from fine French grapes and distilled five times for exceptional purity offering silky delicate notes of fresh citrus and ripe grapes.

Grey Goose, France 22
Crafted from fine French winter wheat and pure spring water from Cognac offering delicate notes of soft citrus, almond and subtle sweetness.

Roberto Cavalli, Italy 25
Crafted from fine Italian grain and pure Alpine water, offering delicate notes of soft citrus, vanilla and a gentle mineral freshness.

Beluga Gold Line, Russia 48
Crafted from the finest malt spirit and pure artesian water, revealing delicate notes of grain, honey, vanilla and white pepper.

PISCO — 30 ML SHOTS

Pisco Portón Mosto Verde Acholado 13
Crafted from a blend of partially fermented aromatic and non-aromatic grapes using the traditional Mosto Verde method revealing elegant notes of ripe stone fruits, citrus blossom, honey and subtle spice.

Pisco La Caravedo Torontel Puro 18
Single-varietal Peruvian pisco crafted exclusively from Torontel grapes offering vibrant floral aromas of jasmine and orange blossom, with notes of ripe tropical fruit, citrus and white peach.

RAKI — 30 ML SHOTS

Ala, Yeni Raki, Triple Distilled 20
Turkish anise spirit, triple distilled offering rich herbal aromas with delicate notes of licorice, fennel and subtle spice.

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SPIRITS OF THE WORLD

GIN — 30 ML SHOTS

Aviation, USA 13
Dutch styled American gin renowned for its smooth, balanced character offering a rich delicate floral aromas with notes of orange peel, spice and subtle sweetness.

Dutch Courage, Holland 13
Refined Dutch gin inspired by traditional genever craftsmanship, offering a smooth and aromatic profile with citrus peel, warm spice and subtle herbal undertones.

London №1, England 13
Distinctive premium English gin, balanced with citrus peel, coriander, angelica, cinnamon and delicate spice, creating a smooth, aromatic palate.

Musgrave Pink Gin, Rose Water, South Africa 13
Aromatic South African pink gin infused with African botanicals. Soft floral notes of rose petals, balanced with juniper, citrus and gentle spice.

Hendrick's, Scotland 16
Distinctive Scottish gin infused with rose and cucumber, offering delicate floral notes balanced with classic juniper, citrus, coriander and gentle spice.

The Bitter Truth, Pink Gin, Germany 20
Refined German pink gin with a classic aromatic character, balanced by bitters, herbs and warm spice with citrus notes.

Monkey 47, Germany 20
Complex German dry gin, crafted with a selection of 47 botanicals offering intense aromas of juniper, citrus peel, forest herbs, warm spice and a hint of lingonberry.

SHERRY — 60 ML

"And on the eve of my death, I have only one regret, so many drinks & so little time"

Lustau Solera Reserva East India 16
A rich cream sherry with luscious notes of raisins, caramel, dried figs and toasted nuts, balanced by gentle sweetness, and a long, luxurious finish.

Lustau Solera Reserva Pedro Ximenez San Emilio 20
An intensely rich Pedro Ximénez sherry made from sun-dried grapes offering deep aromas of raisins, dates, figs, layered with notes of dark chocolate, coffee and caramel.

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SPIRITS OF THE WORLD

PORT — 60 ML

Niepoort "The Junior Ruby" 13
A youthful Ruby Port with aromas of ripe red berries, black cherries and plums.

Quinta Do Noval 10Years Old Tawny Port 16
Aged Tawny Port matured in oak casks for a decade, developing a beautiful complex character offering aromas of dried fruits, toasted almonds and caramel.

Quinta Do Noval Late Bottled Vintage Port 2009 16
A full-bodied Late Bottled Vintage Port from a single harvest, offering concentrated aromas of ripe blackberries, black cherries and plums, layered with notes of dark chocolate, licorice and sweet spice.

APERITIF — 30 ML SHOTS

Carpano Antica Formula	10
Absinth	12
Lillet Blanc	13
Lillet Rosé	13
Lillet Rouge	13
Pernod	13
Ricard	13
Aperol	16
Campari	16
Fernet Branca	16
Fernet Branca Menta	16
Martini Bianco	16

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SPIRITS OF THE WORLD

APERITIF · CONTINUED

Martini Extra Dry	16
Martini Rosso	16
Pimms No.1	16
Ramazotti	16

LIQUEURS

30 ML SHOTS

"I am prepared to believe that a dry martini slightly impairs the palate, but think what it does for the soul!" From Angers in Val de Loire, a Pure Family production with only one goal, respecting the nature and the plants, started in 1885 with the Menthe-Patille and now covering a full range of flavour's and countries, from the Middle East to JOALI in the Maldives.

Amaretto	10
Baileys	10
Benedictine DOM	10
Kahlua	10
Southern Comfort	10
Tia Maria	10
Caribbean Pineapple	12
Chartreuse	12
Pistachio Liqueur	12
Vanilla Madagascar	12
Archer's Peach Schnapps	13

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SPIRITS OF THE WORLD

LIQUEURS · CONTINUED

Chambord	13
Cointreau	13
Galliano	13
Grand Marnier	13
Midori Melon	13
Molinari Sambuca	13
Pages Aloe Vera	13
St-Germain	13
Jägermeister	16

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WHISKEY / WHISKY

AMERICAN WHISKEY — 30 ML SHOTS

"The American created Whiskey to make cocktails, Irish created Whiskey to make everyone happy, Scottish created Whisky to make a real Man !"

KENTUCKY

Evan Williams 14
Rich aromas of caramel, vanilla and toasted oak with notes of honey and baking spice.

Maker's Mark 14
Notes of caramel, vanilla and toasted oak with hints of baking spices and ripe fruit.

Woodford Reserve, Master's Collection, Sweet Mash 18
Complex aromas of caramel, vanilla and toasted oak, dark fruit and baking spices.

TENNESSEE

Jack Daniels Tennessee Honey 14
Warm notes of honey, vanilla and toasted oak, hints of caramel and gentle spice.

Gentleman Jack 18
Notes vanilla, caramel and toasted oak with hints of ripe fruit and gentle spice.

Single Barrel 20
Robust notes of caramel, toasted oak, vanilla and ripe banana.

BLENDED SCOTCH WHISKY — 30 ML SHOTS

Chivas Regal 12YO 18
Ripe orchard fruits, honey and vanilla with hints of hazelnut.

Ballantine's 17YO 22
Elegant aromas of honey, vanilla and toasted oak and a delicate hint of smoke.

Johnnie Walker Blue Label 48
Rich notes of honey, dried fruits, dark chocolate and a delicate whisper of smoke.

Royal Salute Diamond Tribute 65
Ripe apricots, pears and vanilla with toasted oak and delicate spice.

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WHISKEY / WHISKY

SCOTCH SINGLE MALT — 30 ML SHOTS

HIGHLAND

Glenmorangie 10YO — 25
Delicate aromas of citrus, peach and vanilla with notes of honey and almonds.

Highland Park 18YO — 32
Rich aromas of dried fruits, honey with notes of heather honey and gentle aromatic peat smoke.

Dalmore Cigar Malt — 35
Rich notes of toffee, dark chocolate and warm baking spices.

ISLAY/SKYE

Octomore 5 YO — 22
Explosive aromas of peat smoke, balanced by notes of vanilla and toasted oak.

Isle of Jura Prophecy — 30
Intense aromas of peat smoke balanced by notes of dried fruits, dark chocolate, espresso and warm spices.

Bruichladdich 21 YO 3rd Production — 30
Aromas of ripe orchard fruits, honey and vanilla with toasted oak, dried apricots and citrus zest.

IRISH WHISKEY — 30 ML SHOTS

Jameson — 14
Notes of vanilla, honey, orchard fruits and hints of light spice.

Paddy Irish Whiskey — 14
Light, smooth aromas of honey, malt and fresh orchard fruits and hints of vanilla.

JAPANESE WHISKY — 30 ML SHOTS

Nikka Taketsuru — 18
Elegant aromas of ripe orchard fruits.

Nikka Whiskey from the Barrel — 18
Intensely rich aromas of ripe stone fruits, vanilla and caramel.

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WHISKEY / WHISKY

JAPANESE WHISKY · CONTINUED

Nikka Pure Malt 25
Aromas of honey, delicate floral notes with hints of dried fruits and a whisper of smoke.

OTHER WHISKY

30 ML SHOTS

Kavalan Whisky, Taiwan 45
Notes of tropical fruits and chocolate that mingle with toffee apples, salted caramel, vanilla, and tropical spices.

Sullivan Coast, Double Cask, Tasmania 65
Tradition and 100% Tasmanian heart, rich palate, complex and fruity elderflower tea lengths.

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THE BRANDY FAMILY

ARMAGNAC — 30 ML SHOTS

"Too much of anything is bad, but too much good whisky is barely enough." - Mark Twain

Janneau VSOP 13
The master of Armagnac with light lilacs, dry herbs, honey and dry figs finish.

Demandis Armagnac X.O 13
A classic Armagnac with a butterier/treacle.

CALVADOS — 30 ML SHOTS

Sylvain Calva 13
From the communes in the heart of Calvados.

Saint-Vital Calvados 20 YO 18
Domaine Vectiere, fine tannins and cooked fruits with a dry exit of fresh, limited edition.

COGNAC — 30 ML SHOTS

Delamain X.O Grande Champagne Premier Cru 18
A blend of only long aged Eaux, round intense and mellow.

Delamain Vesper X.O Grande Champagne 25
Handcrafted cognac selection from oldest family house, 1759, minimum of 35YO, grapefruits and spices for a good cigar.

Hennessy V.S.O.P 26
JOALI is starting with VSOP not VS, a more refined taste of burned honeywood and 60 different Eaux from 15YO.

Davidoff Cognac Classic 40
Made with one idea in mind, smoky, deep, earthy and quality, limited editions and connoisseur exclusive.

Hennessy X.O 48
The Master distiller and blender, the unique and bold cognac, not for the faint hearted.

Hennessy Paradis 200
The extra level of excellence, if you never had a cognac you will be transported in another dimension of fruits, mulled honey and caramels.

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THE BRANDY FAMILY

COGNAC · CONTINUED

Richard Hennessy 440

The Saint Graal of cognac aficionados, blend of 100 eaux from 100YO minimum from the private collections and fully matured cognac.

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A SELECTION OF NON-ALCOHOLIC DRINK FOR YOUR PLEASURE

HER SELECTION OF NON-ALCOHOLIC COCKTAILS (MOCKTAILS)

Dream Chaser 20
Jasmine tea, fennel syrup, elderflower, lime juice, mint, cucumber

I Feel Pretty 20
Watermelon cordial, lime juice, soda water

Shiso Me, Swizzle Me 20
Shiso cordial, lime juice, soda water

Basilero 20
Orange, basil syrup, lime juice, ginger ale

Something Cool 20
Peach raspberry tea, lemon juice, clove syrup

Tropical Tonic 20
5 spice pineapple syrup, lemon, lime, tonic water

SMOOTHIES

The Pink Panther 20
Strawberry purée, honey, yoghurt

The Monkey Boat 20
Fresh banana, honey, yoghurt

The Jungle Book 20
Avocado, lychee purée, honey, yoghurt

Coconut Climber 20
Coconut purée, honey, yoghurt

MILKSHAKES

Strawberry English Summer 16
Strawberry ice cream, strawberry purée, fresh milk

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A SELECTION OF NON-ALCOHOLIC DRINK FOR YOUR PLEASURE

MILKSHAKES · CONTINUED

Chocolate Paradise 16
Chocolate ice cream, chocolate syrup, fresh milk

Vanilla Fountain 16
Vanilla ice cream, vanilla syrup, fresh milk

Banana Forest 16
Vanilla ice cream, banana purée, fresh milk

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THE SOFT SIDE OF LIFE

MIXER'S FEVER TREE ORGANIC

200ml Indian Tonic	15
200ml Ginger Ale	15
200ml Elderflower Tonic Water	15
200ml Mediterranean Tonic Water	15
200ml Naturally Light Tonic Water	15
200ml Soda Water	15

SOFT DRINKS, ORGANIC JOY OF JOALI

REMEDY KOMBUCHA

330ml Ginger and Lemon	12
330ml Apple Crisp	12

SOFT DRINKS, JOALI FAVOURITES

320ml Coca Cola	8
320ml Coca Cola Zero	8
320ml Diet Cola	8
320ml Fanta	8
320ml Sprite	8
375ml Ginger Beer	8

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THE SOFT SIDE OF LIFE

MINERAL WATER FROM THE SOURCE

STILL WATER

750ml Evian	12
750ml Acqua Panna	14

SPARKLING WATER

750ml San Pellegrino	14
750ml Perrier	14

THE JOY OF JOALI FRESH PRESSED FRUITS

250ml All of our fruits are fresh, so will depend on season and availability	16

NON-ALCOHOLIC SPARKLING

750ml Bella Dream, Italy	80

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ENERGY AND SOOTHING

COFFEE SELECTION

All our coffee's are sustainably sourced

Espresso, the strong one	9
Americano, the black coffee with water	9
Decaffeinated Coffee, to unwind with every sip	9
Flat White, the light milky one	9
Turkish Coffee, the traditional one	9
Mocha, the choccy one	10
Hot Chocolate, not coffee	10
Caffé Macchiato, the milky top one	10
Double Espresso, twice the intensity	10
Cappuccino, the frothy one	10
Caffé Latte, the milky one	10

TEA SELECTION

All our tea's are sustainably sourced Tea selected from all around the world finest tea leaves and exclusives crops. Newby tea, the aristocrat of tea.

HERBAL TEA

Chamomile, to sleep	10
Ginger & Lemon, to beat the jetlag	10
Peach & Raspberry, to cool down	10
Peppermint, to relax the body and mind	10

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ENERGY AND SOOTHING

TEA SELECTION · CONTINUED

Nil's Chai - Blue Pea, Basil & Chamomile, to embrace tranquility	10

WHITE TEA

Silver Needle - Baihao Yinzhen, to detox	10
White Peony Tea - Bai Mudan, to beat the headache	10

GREEN TEA

Gyokuro, to bring Joy	10
Gunpowder, to shoot out toxin	10
Matcha, to purify	10
Oriental Sencha, to energize	10

BLACK TEA

English Breakfast, the morning breath of Englishness	10
Decaf English Breakfast, to freshen the morning	10
Black Tropical, to boost	10
Earl Grey, to awaken the senses	10
Premium Pu Erh, to heal your heart	10

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CIGARETTE

CAMEL

Camel Blue 35

Camel Blue are mostly appreciated for a luxury quality at a lower cost. For the production of these cigarettes are used only premium varieties of tobacco and has a great strong taste for a light cigarette with no chemical aftertaste. Camel Blue cigarettes are perfect for all lovers of medium strength tobacco products who don't like to experiment with taste and smell of tobacco products giving preference to the classical tobacco products.

Camel Filters 35

Tobacco connoisseurs who have ever managed to try Camel Filters, all as one noticed the extraordinary softness of tobacco despite the high nicotine content and the amazing aroma which gives you exceptional sensation of luxury. It is impossible not to appreciate the unusual bouquet of taste sensations of these cigarettes. That is why many people are switching to these cigarettes having tried this product just once.

MARLBORO

Marlboro Gold 35

Marlboro Gold are considered to be mild cigarettes that are very easy to smoke and has a smooth and light taste. It is enough to try Marlboro Gold once and you can hardly ever give them up because of their incomparable flavour and a soft velvety flavour of premium tobacco.

Marlboro Red 35

Marlboro Red are one of the strongest cigarettes in assortment of Marlboro and has a unique and intense taste. Choose these strong cigarettes to feel a rich flavour of purest tobacco, calm down and spend a few minutes in heaven.

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