



JAPANESE
MENU

JOALI BEING



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.

APPETISER

ABURI WAGYU BEEF 	68
Picked Plum Soy Sauce	
MARINATED SALMON 	43
Mango Puree	
MALDIVIAN OCTOPUS 	28
Vegetables Garlic Perilla	
SCALLOPS AND GRAPEFRUIT  	37
Avocado Grated Radish Tosa Vinaigrette	

Half Board credit applies

All prices listed in USD and subject to 10 percent Service Charge and 16 percent Government Tax

MALDIVIAN WHITE FISH  25
Tobiko Sauce

NORI SCENT SEAFOOD     44
Vegetables | Nori Tempura

SALAD

JAPANESE STYLE CAESAR SALAD   26
Seaweed | Lettuce | Boiled Egg

**MARINATED SEAFOOD AND
EGGPLANT SALAD**    31
Soy | Mirin

Half Board credit applies











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SELECTION OF SASHIMI



48

Yellowfin Tuna
Hamachi
Local Reef Fish
Salmon

NIGIRI (2 PCS PER ORDER)

Japanese Yellowtail 	25
Red Tuna 	25
Japanese Broiled Eel 	28
Salmon 	25
Seabass 	25
Scallop 	32
Cooked Prawn 	30
Grilled Mushroom 	22
Avocado 	22
Tamagoyaki 	20

GUNKAN (2 PCS PER ORDER)

Spicy Salmon with Avocado  	28
Salmon Roe  	25
Flying Fish Roe with Lime 	25
Tuna 	28
Wagyu Beef 	41


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MAKIMONO ROLL (6 PCS PER ORDER)

California Roll 	4 2
Shrimp Tempura  	4 2
Spicy Tuna Roll 	4 2
Crispy Skin Salmon Roll 	4 2
Spider Roll 	5 2

TEMAKI HAND ROLL (A PIECE PER ORDER)

Spicy Salmon 	2 1
Tuna and Pickled Radish 	2 5
Crab Meat 	2 5

SOUP

Miso Soup 	3 0
Mackerel Charred Tofu	
Sumashi Soup 	2 8
Yuzu Tofu	

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MAIN

**CHARCOAL GRILLED
WAGYU BEEF** 190

Goma | Daikon | Black Pepper Sauce

CHARCOAL GRILLED  
BLACK COD 85

Saikyo Miso

MALDIVIAN LOBSTER  160

Mango Chilli Sauce

CHARCOAL GRILLED 
YOUNG CHICKEN 74

Truffle Flavour

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DESSERT

STRAWBERRY, YUZU & COCONUT 25
Coconut Yoghurt | Sweet Yuzu | Mint

TOMATO AND BASIL PARFAIT  25
Basil & Lime | Tomato & Orange Compote
Cream Cheese Ice Cream

TOKYO CHEESECAKE   25
Matcha | Adzuki Beans | Matcha Ice Cream

CHOKOREETO  25
Chocolate Mousse | Pistachio | Mandarin Gel
Chocolate Ice Cream

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SAKE, NIHONSHU

SPARKLING SAKE

Sa Kén Sake Methodo Classico

720 ml

210

PREMIUM SAKE

Kiku-Masamune Junmai Dai-Ginjo

Zuiyo Honjun Junmai Sake

Ginrei Gassan Secchu Jukusei Junmai-Ginjo

Jozen Mizuno Gotoshi Jukusei Junmai-Ginjo

Cowboy Yamahai Junmai-Ginjo Genshu

240 ml

47

60

88

720 ml

150

169

192

228

253

SHOCHU

Iichiko Frasco Shochu

30 ml

17

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

