



saoke

FOOD



HIDEMASA YAMAMOTO

JOALI has partnered with award-winning Chef Hidemasa Yamamoto to oversee Saoke. Japanese-born and French and Italian-trained, Chef Yamamoto is the brains and brawns behind Hide Yamamoto restaurant in Singapore. With multiple culinary awards and accolades through his illustrious career, Chef Yamamoto held the honourable distinction of serving numerous presidents in the distinguished Jockey Club at the Washington's Ritz-Carlton Hotel. He has also graced the kitchen of the legendary Roger Verge in Province, Chez Nous Hama located in San Francisco, and in 2021 he opened "Hide Yamamoto" in Marina Bay Sands Casino and Hotel, Singapore.

The new menus at Saoke mirror the dishes at Yamamoto's award-winning restaurant in Singapore which features signature innovative creations including handmade soba noodles topped with American Imperial Sevruga Caviar; miso and yuzu-marinated foie gras; and truffle egg flan with sea urchin and snow crab.



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 tabletops 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 have 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.



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 CHEF TAKAGI KAZUO

White miso and lobster soup

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

35    

Yellowtail Hamachi

Usuzukuri style, soya dashi jelly, lime, edible flowers

45   

Robata Maldivian tuna

Miso marinated tuna, leeks, spring onion

48   

Caviar

Crab meat, dashi, enoki mushrooms

50    

Wagyu beef truffle teriyaki

Daikon, carrot, celery, black pepper

130   

ZENSAI

SMALL TASTING PLATES

Edamame

Spicy, teriyaki sauce, truffle oil, salt

14  

Takoyaki

Grilled octopus

19    

Salmon marinade with Shio-koji

Micro leaves, asparagus, beet root, cucumber,
egg yolk vinegar sauce

19    

Tamago Tofu

Asparagus purée, truffle oil

19    

CHAWAN MUSHI

Cold chawanmushi

Caviar, crab meat, cucumber, beet root,
micro leaves, daikon, dashi jelly

25    

AGEMONO

Vegetarian tempura

Tempura sauce

Chicken karaage

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

Assorted tempura

Prawn, fish, vegetables, tempura sauce

Tonkatsu

Pork belly, cabbage, miso mustard, tonkatsu sauce

Prawn tempura

Tempura sauce

25   

26  

30    

32   

32   

SHIRUMONO

Miso soup

Tofu, wakame, shiitake mushroom, spring onion

Beef udon soup

Egg, bok choy, carrot, spring onion, mushroom

19 

29  

SAOKE TATAKI

local Maldivian yellowfin Tuna

Salmon

Wagyu beef

Above dishes are served with:

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

28    

28   

28  

SALAD


Avocado salad

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

28   

Kamo salad

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

28 

Kani salad

Crab meat, seaweed, carrot, cucumber, dashi jelly, ponzu, goma dressing

30    

SASHIMI

(3 PIECES PER ORDER)

Tako Octopus

19  

Ebi Cooked prawn

19  

Shime saba Marinated mackerel

26  

Unagi Japanese grilled water eel

26  

Sake Salmon

26  

Suzuki Seabass

26  

Hotate gai Scallop

26  

Hamachi Japanese yellowtail

32  

Maguro Red tuna

32  

CEVICHE

CONSIDERED PERU'S NATIONAL DISH

Salmon

Cherry tomato, cucumber, daikon, micro cress, red radish, red onion, yuzusu

32  

Red tuna

Cherry tomato, cucumber, daikon, micro cress, red radish, red onion, yuzusu

36  

Mixed seafood

Scallop, prawn, octopus, caviar, cucumber, cherry tomato, red radish, red onion, seaweed, yuzusu

36  

NEW STYLE SASHIMI WITH JALAPENO

Salmon

Cherry tomato, jalapeno, miso, micro cress,
asparagus, yuzu soya

38  

Yellowtail Hamachi

Cherry tomato, jalapeno, miso, micro cress, yuzu soya

40  

ABURI / NIGIRI

(2 PIECES PER ORDER)

Tamagoyaki Japanese sweetened omelette

14   

Asparagus Asparagus

16  

Âtichôku Artichoke

16  

Abokado Avocado

16  

Kinoko Grilled mushroom

16  

Ebi Cooked prawn

16  

Sakana Reef fish

18  

Zuke Marinated fish

18  

Hotate gai Sea scallop

18  

Suzuki Seabass

18  

Sake Salmon

18  

Shime saba Marinated mackerel

18  

Unagi Japanese broiled water eel

18  

Maguro Red tuna

20  

Hamachi Japanese yellowtail

20  

GUNKAN SUSHI

(2 PIECES PER ORDER)

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

18	 
18	 
18	 
20	 
30	 

TEMAKI HAND ROLLED SUSHI

(1 PIECES PER ORDER)

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

15	 
15	 
16	  
18	  
18	 

MAKIMONO ROLL

(6 PIECES PER ORDER)

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

34	   
34	   
34	  
34	  
34	  
42	    

ROBATA

TAJIMA

Beef wagyu Tajima short ribs MB4-5

92 

Above dish is served with:
Wafu sauce, honey mustard

SHER

Beef wagyu sher striploin MB9

130 

Beef wagyu sher tenderloin score 9+

135 

Beef wagyu sher tenderloin F1 full blood MB9+

170 

Above dishes are served with:
Wafu sauce, honey mustard

LAMB

Maori Lakes lamb rack

60 

Wafu sauce, honey mustard

SEAFOOD

Octopus

38   

Ponzu mayo, chili ponzu

Calamari

38   

Ponzu mayo, chili ponzu

Jumbo prawn

45   

Ponzu mayo, chili ponzu

Catch of the day

45   

Ponzu mayo, chili ponzu

Black cod miso

82   

Miso

Maldivian lobster

115   

Ponzu butter, ponzu mayo

VEGETARIAN

Vegetarian robata

32   

Miso butter



