



Yutori
MENU



Yutori

a space to savour

Discover the art of living with spaciousness.

Surrounded by the infinite movement of the ocean, Yutori is an island in itself. Under the gracious shade of the bamboo-thatched roof, the rest of the world feels a million miles away. Take a deep breath, then exhale slowly. Welcome an abundance of space, peace and time into your heart.

There is nowhere else to be, but here. There is nothing else to do, but savour this moment. Taste the flavours of tranquillity through our delectable selections, conceptualised by the Michelin-acclaimed talents of Chef Hidemasa Yamamoto.

Crafted with the finest ingredients from land and sea, each exquisite dish showcases the best of Japanese culinary craftsmanship.

Go ahead and linger at the table a little longer. In this serene sanctuary, you have all the space and time in the world...

yutori

Japanese | noun

a subjective sense of wellbeing that arises from living with spaciousness

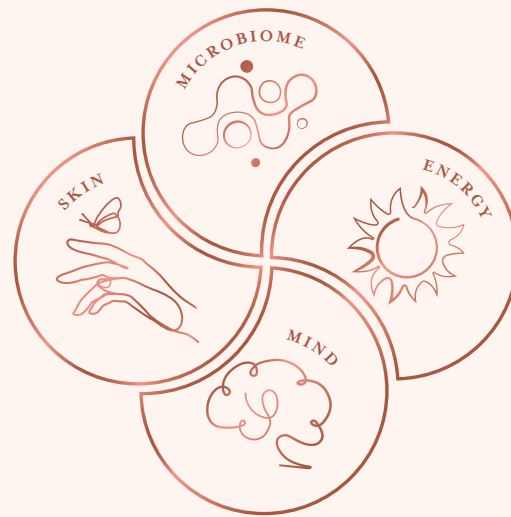


Hidemasa Yamamoto

The culinary arts at Yutori are led by the imagination of Chef Hidemasa Yamamoto, recipient of multiple Michelin stars and winner of the Global Chef Award by the World Gourmet Summit.

Born in Japan and trained in France and Italy, Chef Yamamoto has honed his craft over an illustrious four-decade career spanning the globe. He holds the distinction of serving three generations of American presidents at the legendary Jockey Club in Washington, D.C. He has also graced the kitchens of the legendary Roger Verge in Provence, Chez Nous Hama in San Francisco, and his own celebrated namesake restaurant — Hide Yamamoto in Marina Bay Sands, Singapore.

Discover Chef Yamamoto's exemplary talents through the carefully curated menu at Yutori, where outstanding ingredients are meticulously crafted into delectable flavour compositions.



The Four Pillars

Whilst each recipe has been curated to nourish all of the four pillars, highlighted icons indicate those that contain elements to enhance specific pillars.

MIND

The Mind is responsible for thinking, feeling, and making choices, as well as directing our emotional, psychological, and social wellbeing.

Our mind is the gravitational field that determines how we express ourselves, handle stress and relate to others.

MICROBIOME

Referred to as the second brain, the gut's Microbiome plays a key role in human health by breaking down and absorbing nutrients and strengthening the immune system.

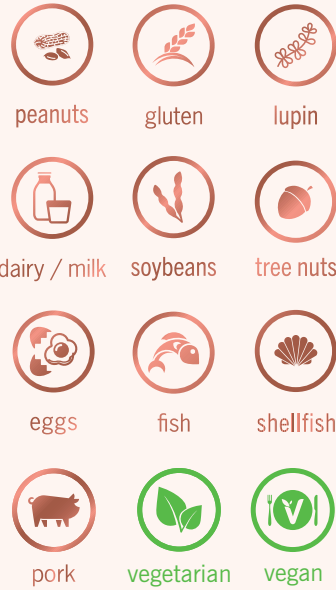
When the gut is healthy, the other pillars thrive.

SKIN

Skin is the largest body organ with its own microbiome. By focusing on the skin health, we nurture the body, restore natural beauty and reverse ageing, impacting many areas of life, including self-confidence.

ENERGY

Energy is a journey of the body, expanding through conscious movement. This pillar reflects how we sustain and renew physical energy to have the capacity to keep thriving. Regular intervals of self-care, restoration, and recovery help to re-energise ourselves, even during high-paced periods.



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.

KOZARA



VEGETABLE TEMPURA    
Seasonal Vegetables, Shiso, Tempura Sauce

26



NANBAN ZUKE   
Marinated Seasonal Vegetables, Nanban Sauce

18



WHITE FISH WITH TOBIKO   
Tobiko, Pickled Vegetables, Sudachi Dressing

26



**MALDIVIAN YELLOWFIN
TUNA TARTARE**   
Sesame Oil, Wasabi, Ginger, White Sesame Seeds

34



**MALDIVIAN YELLOWFIN
TUNA TATAKI**  
Crunchy Vegetables, Mushroom Puree, Onion Dressing

47



MARINATED SALMON 
Thinly Sliced, Fermented Vegetables, Mango Chilli Sauce

43

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

KOZARA



JAPANESE EEL NANBAN YAKI   
Marinated Eel, Grilled Turnip, Nanban Sauce

36



UMAKI    
Japanese Marinated Eel Tamagoyaki

26



MALDIVIAN OCTOPUS   
Slow Braised Octopus, Cherry Tomatoes,
Crispy Garlic, Yuzu Dressing

28



YUDE DAKO    
Slow Braised Octopus, Marinated Seasonal Vegetables,
Chilli Oil

28



FRESH OYSTERS    
Marinated in Soy Miso Dashi, Spring Onion

38



SHIRAAE   
Creamy Tofu, Tiger Prawns, Spinach, White Miso

32

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KOZARA



PRAWN TEMPURA    
Tiger Prawns, Shiso, Tempura Sauce

38



HOKKAIDO SEA SCALLOPS   
Aburi, Grapefruit, Avocado, Cherry Tomatoes,
Tosa Vinaigrette

37



HOKKAIDO SEA SCALLOP TEMPURA     
Creamy Edamame, Warm Tempura Broth

37



CRISPY CRAB ROLLS    
Crab Meat, Eggplant, Shiso, Citrus Soy

28



KING CRAB    
10 Hour Marinated in Sake & Soy

38



ABURI WAGYU BEEF 
Fermented Vegetables, Kabocha, Chilli Sauce

68

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SHIRUMONO



SUMASHI SOUP   
Clear Soup, Tofu, Soy Milk Skin, Shimeji

28



MISO SOUP  
Mackerel, Wakame, Sesame, Tofu

30

NAMA YASAI



JAPANESE STYLE     
CAESAR SALAD
Romaine Lettuce, Radicchio, Yuzu Dressing,
Parmesan Cheese

26



MARINATED SEAFOOD AND    
EGGPLANT SALAD
Local Reef Fish, Sea Scallops, Tiger Prawns, Plum Dressing

31



SHRIMP POPCORN SALAD   
Green Salad, Yuzu, Creamy Spicy Aioli

45

SASHIMI

(Five pieces)



LOCAL REEF FISH  

20



YELLOWTAIL HAMACHI  

30



MALDIVIAN YELLOWFIN TUNA  

25



ATLANTIC SALMON  

34



SASHIMI MORIAWASE  
Chef's Assorted Sashimi Platter

48

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CLASSIC NIGIRI

(Two pieces)



AVOCADO  

22



GRILLED MUSHROOM  

22



SEABASS  

25



YELLOWTAIL HAMACHI  

27



MALDIVIAN YELLOWFIN TUNA  

25

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

CLASSIC NIGIRI

(Two pieces)



ATLANTIC SALMON  

25



JAPANESE MARINATED EEL   

28



TIGER PRAWN  

30



ABURI HOKKAIDO SEA SCALLOP  

32

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SIGNATURE NIGIRI

(Two pieces)



YELLOWTAIL HAMACHI   
Avruga Caviar

34



MALDIVIAN YELLOWFIN TUNA  
Spicy Yuzu Salsa

29



ATLANTIC SALMON   
Salmon Roe


29



JAPANESE MARINATED EEL   
Teriyaki Sauce, Toasted Sesame Seeds

32



TIGER PRAWNS   
Creamy Spicy Aioli, Avocado

34



ABURI HOKKAIDO SEA SCALLOP   
Tobiko

36

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GUNKAN

(Two pieces)



IKURA (V) (P)

25



TOBIKO (V) (P)

25



MALDIVIAN YELLOWFIN TUNA (V) (P) (S)
Creamy Spicy Aioli, Chives, Toasted Sesame Seeds

28



ATLANTIC SALMON (V) (P) (S)
Avocado, Creamy Spicy Aioli

28



WAGYU BEEF (V)
Miyazaki A5 Wagyu, Teriyaki Sauce

41

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

MAKIMONO ROLL




(Six pieces)



SPICY TUNA ROLL  
Maldivian Yellowfin Tuna, Cucumber, Spring Onion

4 2



ATLANTIC SALMON ROLL   
Ikura, Avocado, Cucumber

4 2



SHRIMP TEMPURA ROLL    
Asparagus, Creamy Spicy Aioli, Tempura Flakes

4 2



CALIFORNIA ROLL   
Crab Meat, Avocado, Cucumber, Tobiko

4 2



SPIDER ROLL     
Softshell Crab, Cucumber, Tobiko

4 2

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TEMAKI HAND ROLL

(Single Piece)



MALDIVIAN YELLOWFIN TUNA    
Pickled Radish, Avocado, Cucumber, Mixed Leaves

25



ATLANTIC SALMON   
Avocado, Cucumber, Mixed Leaves

21




CRAB MEAT   
Avocado, Cucumber, Mixed Leaves, Japanese Mayo

25

ROBATA



YELLOWTAIL HAMACHI 
Asparagus, Pumpkin, Mandarin Sauce

72



MISO BLACK COD  
Marinated & Roasted, Japanese Rice, Lemon, Hajikami

85

ROBATA



**ATLANTIC SALMON IN
MAGNOLIA LEAF**    
Soy Dashi Marinated, Walnuts, Asparagus

66



SEAFOOD TOBAN YAKI    
Seafood Selection, Wild Mushroom, Broccolini

88



MALDIVIAN LOBSTER  
Yuzu Miso, Mango Chili Sauce, Fennel

160



BABY CHICKEN    
Truffle Rice, Seasonal Vegetables, Sesame Sauce

74



MIYAZAKI A5 WAGYU BEEF   
Shiso Sauce, Seasonal Vegetables

190

DEZATO



CHOKOREETO  
Chocolate Mousse, Pistachio, Mandarin Gel,
Chocolate Ice Cream

25



WARABI MOCHI    
Traditional Japanese Mochi, Seasonal Fruits,
Vanilla Ice Cream

25



MATCHA TIRAMISU   
Mascarpone Cheese, Red Bean Compote

25



TOKYO CHEESECAKE   
Matcha, Adzuki Beans, Matcha Ice Cream

25



FROZEN MOCHI    
Please ask your host for our flavours of the day

32

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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.