



Yutori

Kids Menu



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.



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.

ZENSAI



TOFU SALAD

18

Mixed Lettuce, Silky Tofu, Wafu Dressing



OKONOMIYAKI

18

Prawn, Cabbage, Bonito Flakes, Japanese Oyster Sauce



TEMPURA MORIAWASE

30

Prawn, Vegetables, Umami Sauce



SHIRUMONO



EDAMAME SOUP

18

Soybean, Silky Tofu, Soy Milk



MISO SOUP

20

Wakame, Silky Tofu, Vegetables



TEMPURA UDON

30

Prawn, Narutomaki, Bok Choy



OKINIIRI



CREAMY SALMON CROQUETTE

30

Potato, Breadcrumbs, Mixed Salad



KARAAGE

28

Organic Chicken, Japanese Mayo



JAPANESE FRIED RICE

30

Prawn, Japanese Rice, Vegetables



TERIYAKI CHICKEN

30

Organic Chicken, Japanese Rice



JAPANESE BEEF STEW

32

Wagyu Beef, Potato, Spring Onion



SUSHI



CHIRASH-ZUSHI 36

Prawn, Salmon, Maldivian Yellowfin Tuna,
Hamachi, Crab, Avocado



NIGIRI-TWO PIECES AVOCADO NIGIRI 20

Ginger Pickles



SALMON NIGIRI 25

Ginger Pickles



MAKI-SIX PIECES KAPPA MAKI 26

Cucumber, Seaweed, Ginger Pickles



AVOCADO MAKI 28

Avocado, Seaweed, Ginger Pickles



DEZATO

SEASONAL FRUIT PLATTER 30



KUDZU PUDDING 25
Soft Set, Strawberry Compote



CARAMELISED 29
WHITE CHOCOLATE BROWNIES
Matcha, Mixed Berries, Vanilla Ice Cream



MOCHI SELECTION 29
Please ask your host for our flavours of the day.



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 is offered along with regional and seasonal options.

