



Established as the first dedicated Ramen house in 2018, YUi aspires to offer high quality dishes and invites guests to discover deep flavours of Japanese Ramen & more. The word "YUi" in Japanese represents "only one" & "connectivity".

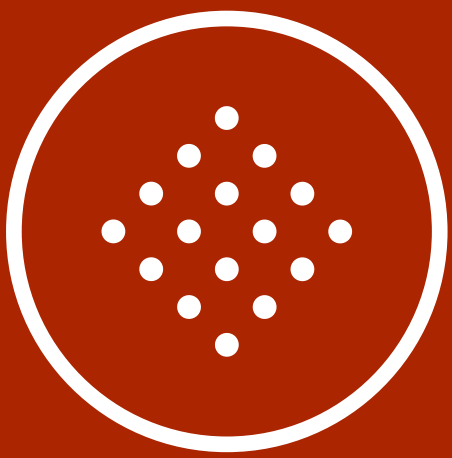
YUi welcomes guests in a unique, unobtrusive environment designed by Japanese architects SCHEMATA, led by Jo Nagasaka.

Our logo was designed by Japanese born artist & illustrator Face_oka.



100% Japanese flour noodle

Japanese flour's high protein and low ash content gives ramen noodles their distinctive texture



No MSG

Promoting a healthier and more natural way of cooking, we prepare most of our food from scratch in-house



Fresh local chicken

We always buy our chicken fresh daily to ensure the quality of the meat



Antibiotic-free egg

Reduces the risk of antibiotic-resistant bacteria developing in both animals and humans



8-16 hour broths

Slow cooking breaks down collagen and bone marrow, unlocking savory and umami flavors

SMALL BITES



AED 38

CHOREGI SALAD

iceberg lettuce, lollo rosso lettuce, korean seaweed, avocado, cherry tomato, chili miso dressing

fresh lollo rosso and crispy seaweed, with tangy, sweet spiciness of chili miso dressing. healthy option with a unique twist.



AED 38

YUI SALAD

atsu-yaki egg, unjour dressing, carrot, white radish, cherry tomato, mixed leaf, crunchy chip

an authentic japanese salad, traditionally made with atsu-yaki egg. combined with a european twist dressing.





AED 18

SUMMER ROLL

carrot, white radish, cucumber, red paprika, coriander, lolo rosso, peanut and sesame sauce

fresh and healthy, mixed vegetables wrapped with rice paper. refreshing flavours comprised of tasty peanut and sesame sauce.



Edamame	AED 18
Spicy Edamame  	AED 20
Kimchi  	AED 15
Miso Soup  	AED 15

RAMEN



AED 55

SHIO RAMEN

shio broth, chicken chashu, menma, spring onion

hearty clear broth made by cooking local chicken bones for 8 hours. light, smooth soup supports flavour of toppings.



AED 55

SHOYU RAMEN

shoyu broth, chicken chashu, menma, spring onion

our clear broth with shoyu-tare creates umami filled soup. umami sweetness gives satisfying after taste.





AED 55

SHIO PAITAN RAMEN

rich paitan broth,
chicken chashu, kikurage,
nori, spring onion,
black garlic oil



creamy, rich paitan broth
made in-house by cooking
local chicken bones and selection
of seasonings for 16 hours.



AED 70

YUI ORIGINAL RAMEN

rich paitan broth, yakiniku
rib eye beef, spicy moyashi
beans sprouts, aji tama egg,
spring onion



our 'paitan' broth with smokey, grilled
yakiniku rib-eye beef. filled with bold
flavours, delicious until the last drop.

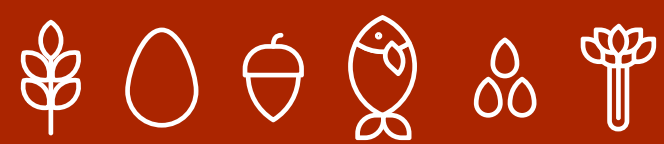


AED 80

YUZU SHIO RAMEN

yuzu-shio, wagyu roasted
beef, kikurage, pak choy,
aji tama egg

our clear broth with yuzu shio
tare. unique combo of citrusy
soup and melting, roasted wagyu
beef slices.



AED 65

TANTANMEN RAMEN

rich paitan broth, minced
miso chicken, pak choy, spring
onion, sesame-peanut paste,
chili oil, aji tama egg

our 'paitan' broth with signature minced
miso chicken and drizzle of chili oil. meaty,
nutty, spicy, and extra slurpy!





AED 65

MISO VEGGIE RAMEN

miso veggie broth, spicy moyashi bean sprouts, wakame, spring onion, menma, sweet corn, pak choy

100% vegetable-based broth made richer and complex by miso. toppings adds variety of texture to the hearty bowl.



AED 65

MAZE SOBA

shoyu tare, minced miso chicken, onsen egg, spring onion, pak choy, menma, fried onion, Katsuo-bushi, dried sweet chili

savoury minced miso chicken coats the noodles instead of soup, topped with soft onsen egg and umami-rich bonito flakes.



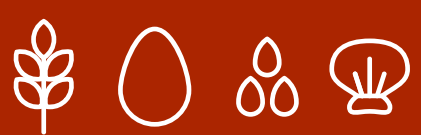


AED 62

YAKISOBA

thick noodles, rib eye beef, egg, shiitake, cabbage, carrot, onion, yakisoba-tare

orthodox style, japanese stir-fried noodles with fresh local vegetables and good old yakisoba-tare!



AED 62

HIYASHI CHUKA

authentic japanese cold-soup style ramen

thin noodle, ponzu-tare, atsu-yaki egg, carrot, daikon, cucumber, wakame, sweet corn, cherry tomato, kikurage, dried beans noodle, prawn



authentic japanese cold noodle dish perfect for the summer. full of garden veggies, healthy kikurage mushrooms, and wakame. with a refreshing and aromatic citrus flavored tare.

RAMEN ADD-ONS

Vegetable Noodles	+ AED 15
Thick Noodles	+ AED 15
Thin Noodles	+ AED 15
Extra Soup	+ AED 10
Chashu	+ AED 10
Aji-tama	+ AED 5
Menma	+ AED 5
Kikurage	+ AED 3
Nori	+ AED 3
Sweet Corn	+ AED 3
Spring Onion	+ AED 3

AGEMONO



AED 48

KARAAGE

deep fried chicken thigh,
lemon wedge

a popular japanese-style fried
chicken dish, dreamily crispy &
juicy. made %100 from locally
sourced chicken.



Sauces are an additional AED 7:



yang-
nyeom



sweet
chili



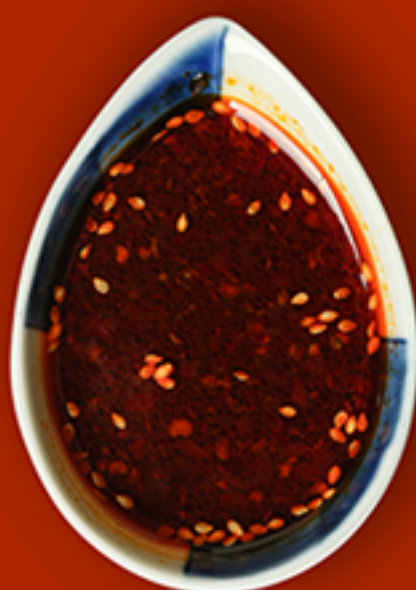
honey
mustard



bbq



mango
chili



yakiniku
tare



yun lin
chi



chili
mayo



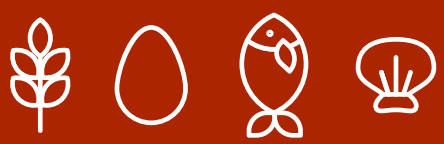


AED 48

PRAWN SPRING ROLL

prawn and menma mix,
sriracha mayo

a playful combo of prawn and menma
with an added kick of mild spicy chili with a
creamy filling and dip.



AED 48

EBI TEMPURA

prawn, ten-tsuyu,
orashi daikon

batter-coated prawn deep fried to
perfection, served with ten-tsuyu, a
traditional sweet sauce and spicy
daikon radish.



ADD-ONS

Steam Rice	AED 15
Chicken Chashu	AED 15
Miso Mince Chicken	AED 15
Ajitama	AED 10
Onsen Egg	AED 10
Rib Eye Slice	AED 42
Tri Tip Wagyu	AED 38

YAKITORI

Available 6pm onwards



AED 34

TORI MUNE

chicken breast, yakitori tare

chicken breast slowly cooked over charcoal, keeping its softness and natural juicy flavours inside.



AED 42

TSUKUNE

minced chicken balls, onsen egg, yakitori tare

soft & puffy minced local chicken meatballs with onsen egg served as creamy dip for those who dare!





AED 32

ASPARAGUS

yakitori tare

crunchy asparagus with its natural sweetness, simply delicious. perfect vegetarian skewer option!



AED 68

WAGYU

wagyu beef tri tip,
mizore sauce

tender wagyu tri-tips carefully rolled and grilled for smokiness. onion mizore balances its richness.





AED 34

NEGIMA

chicken thigh & spring onion,
yakitori tare

one of the most traditional
yakitori dish, juicy chicken thigh
paired with smokey, aromatic
spring onion.



BAO



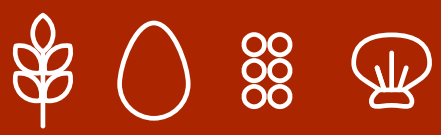
AED 30

BEEF BAO

beef rib eye, spring onion,
black garlic mayo

tender rib eye with daring black
garlic mayo, topped with
refreshing spring onion on
homemade bao.





AED 30

EBI BAO

shrimp tempura, spring onion,
lolo rosso, spicy mayo

perfect pair of crunchy prawn
tempura and fluffy homemade bao,
bound together by creamy spicy mayo.



GYOZA



AED 70

WAGYU BEEF GYOZA

wagyu beef mix, soy vinegar,
sesame oil, chili crisp

mouthwatering beef mix filling,
wagyu richness adding sense of
luxury. served with chili crisp for
additional zing!





AED 48

CHICKEN GYOZA

minced chicken, soy vinegar, sesame oil, spring onion

japanese-style dumpling, made in-house with minced local chicken, pan-fried to crispness, balanced by signature sauce.



DESSERT



AED 14

MOCHI

available flavours:
mango, dates, melon,
strawberry

rice flour, soya, milk

traditional Japanese mochi is a delightful dessert that is soft, chewy, and filled with a smooth, creamy red bean paste.



KIDS MENU

Available daily
12:00pm onwards



AED 40

KARAAGE, RICE, MISO SOUP, ICE CREAM

deep fried chicken thigh



AED 40

KARAAGE, SHOYU RAMEN, ICE CREAM

deep fried chicken thigh,
shoyu broth



DRINKS

Coke	AED 13
Coke Zero	AED 13
Matcha Hot	AED 26
Genmai Cha (Hot)	AED 18
Yuzu Sencha (Hot)	AED 20
Iced Yuzu Sencha	AED 24
Peach Juice	AED 26
Iced Pomegranate & Hoji Cha	AED 26
Acqua Panna 25cl	AED 13
San Pellegrino 25cl	AED 13
Acqua Panna 50cl	AED 18
San Pellegrino 50cl	AED 18

 dairy

 gluten

 eggs

 nuts

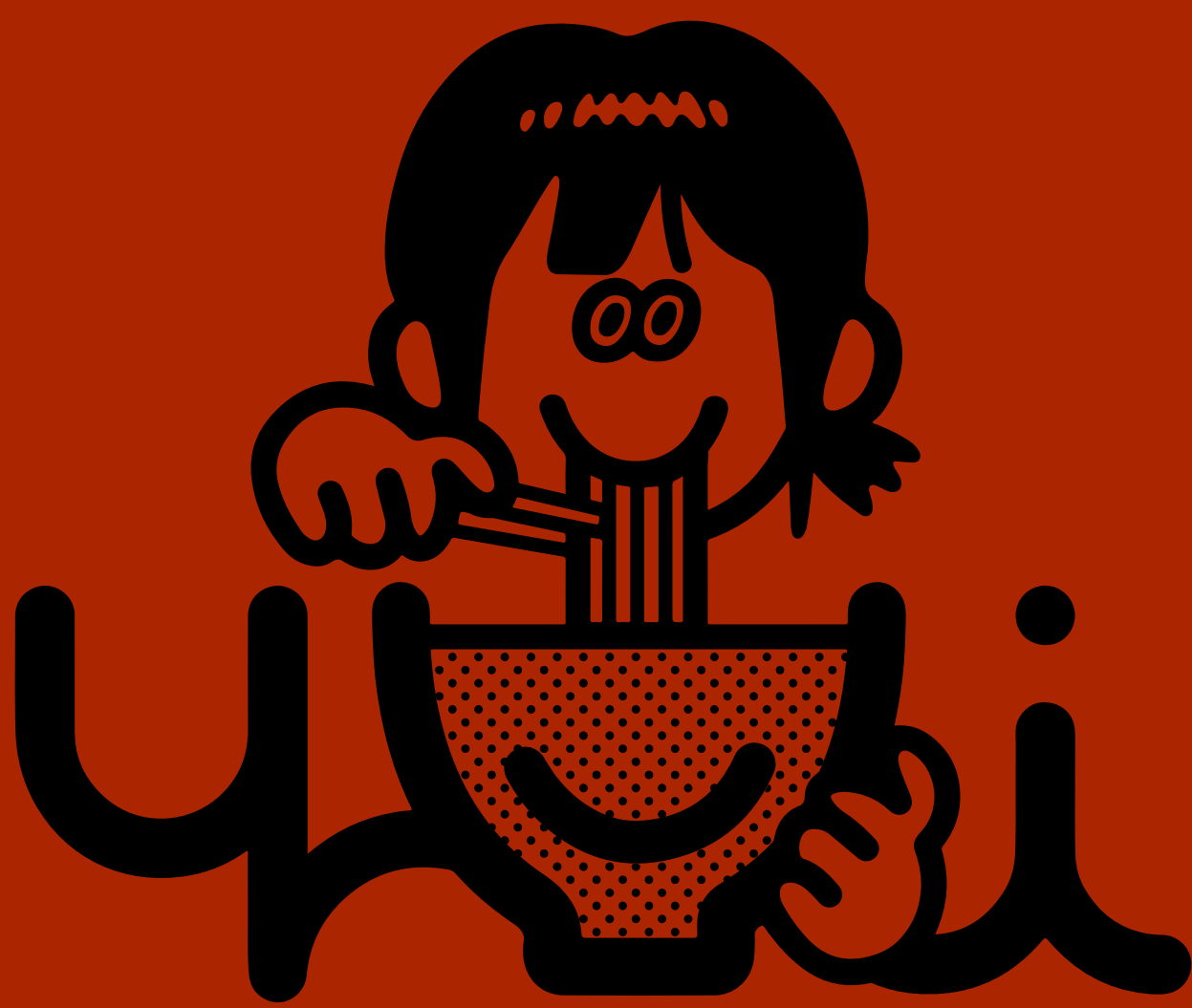
 fish

 mustard

 sesame

 celery

 crustaceans



Thank you for dining with us!