





**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".**

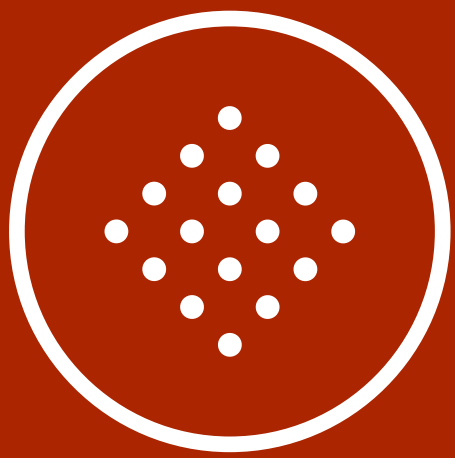
YUi welcomes guests in a unique, unobtrusive environment designed by Japanese architects SCHEMATA, led by Jo Nagasaka.

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.



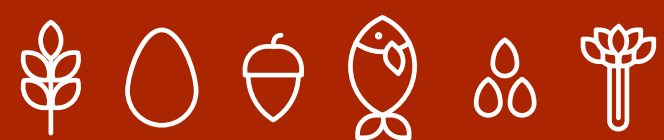


AED 80

## 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, cabbage, carrot, onion,  
yakisoba-tare

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





## **RAMEN ADD-ONS**

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

# 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



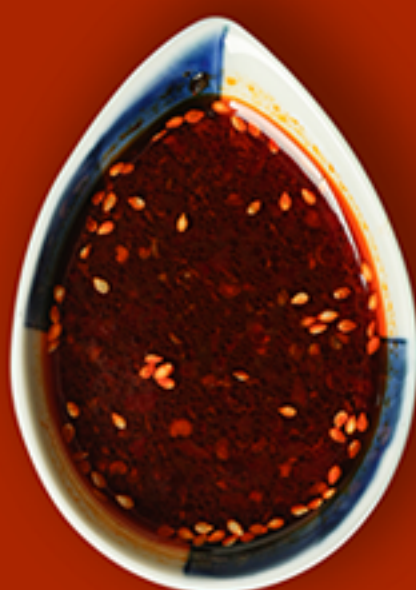
honey  
mustard



bbq



mango  
chili



yakiniku  
tare



yun lin  
chi



chili  
mayo





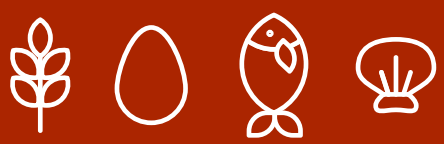


AED 48

## 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**

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

# 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



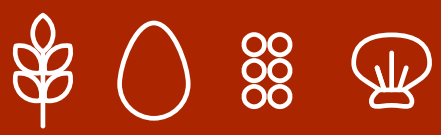
AED 30

## 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
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

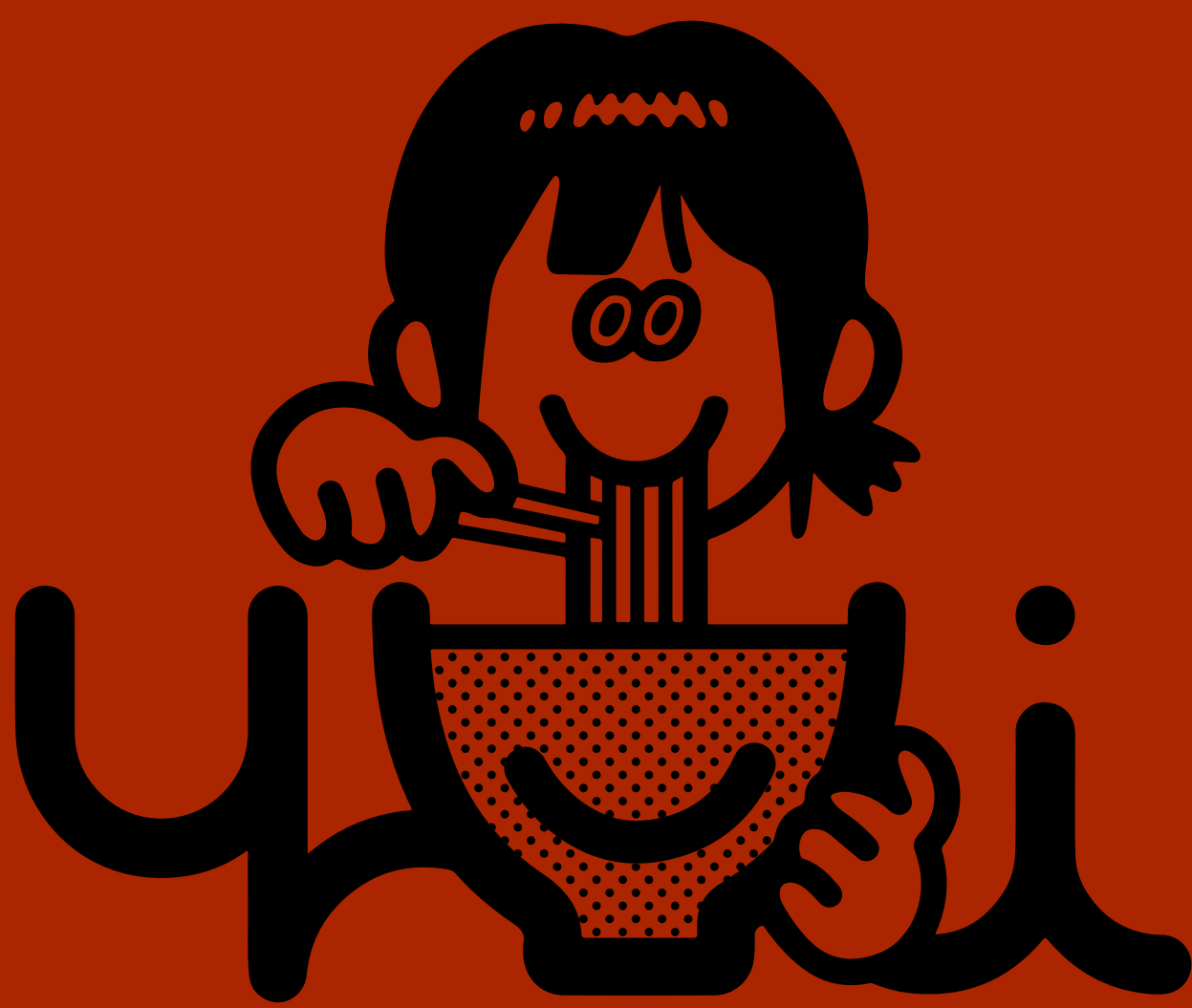
 fish

 mustard

 sesame

 celery

 crustaceans



**Thank you for dining with us!**