

**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”.**

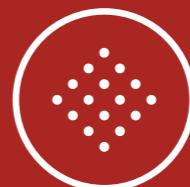
YUi welcomes guests in a unique,
unobtrusive environment designed by
Japanese architects SCHEMATA,
led by Jo Nagasaka.

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



Organic Egg

Farm fresh organic eggs, sourced from free range hens, free from antibiotics and more natural flavor



8-16 hour broths

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

RAMEN



AED 55 / 60 / 65

SHIO / SHIO TAMA / SHIO CHA-SHU

Shio broth, chicken chashu, menma, spring onion
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

Hearty clear broth made by cooking local chicken bones for 8 hours. Light, smooth soup supports the flavor of toppings.



AED 65 / 68

TANTAN-MEN / TANTAN-MEN SPICY BEANS

Rich paitan broth, minced miso chicken, pack choy, spring onion, sesame & peanut paste, chili oil, aji tama egg.

Allergy: Celery, Egg, Fish, Gluten, Nuts, Sesame, Soy

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



AED 55 / 60 / 65

SHOYU / SHOYU TAMA / SHOYU CHA-SHU

Shoyu Broth, chicken chashu, menma, spring onion
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

Our clear broth with shoyu tare creates umami filled soup. Umami sweetness gives a satisfying after taste.



AED 65

MISO VEGGIE

VEGAN

Miso veggie broth, spicy moyashi bean sprouts, wakame, spring onion, menma, sweet corn, pak choy
Allergy: Gluten, Sesame, Soy

Our hearty miso ramen is made of 100% vegetable-based broth- wholesome, nourishing, and full of fresh, vibrant flavors.



AED 55 / 60 / 65

SHIO PAITAN / SHIO PAITAN TAMA / SHIO PAITAN CHA-SHU

Rich paitan broth, chicken chashu, kikurage, nori, spring onion, black garlic oil
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

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



AED 70

YUI ORIGINAL

Rich paitan shoyu broth, yakiniku rib eye beef, spicy moyashi beans sprout, aji tama egg, spring onion
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

Our paitan broth with smokey, grilled yakiniku rib-eye beef, filled with bold flavors, delicious until the last drop.

NON SOUP RAMEN



AED 62

YAKI SOBA

Thick noodles, rib eye beef, egg, cabbage, carrot, onion, yakisoba-tare
Allergy: Egg, Fish, Gluten, Sesame, Shellfish, Soy

Orthodox style, Japanese stir-fried noodles with fresh local vegetables and good old yakisoba-tare.



AED 65

MAZE SOBA

Shoyu tare, minced miso chicken, onsen egg, spring onion, pak choy, menma, fried onion, katsuobushi, dried sweet chili
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

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

RAMEN ADD-ONS

	AED
Spring Onion	3
Nori	3
Sweet Corn	3
Kikurage	3
Menma	5
Aji Tama Egg	10
Chashu	10
Extra Soup	10
Onsen Egg	10
Noodles Vegan	15
Noodles Thick	15
Noodles Thin	15
Chicken Chashu	15
Minced Miso Chicken	15
Rib - Eye Slice	42

RAMEN SERVED WITH

SMALL BITES



AED 15

KIMCHI

Allergy: Crustaceans, Gluten, Soy



AED 20

SPICY EDAMAME

VEGAN

Allergy: Gluten, Soy



AED 15

WHITE MISO SOUP

Allergy: Fish, Gluten, Soy



AED 30

KAISO SALAD

VEGAN

Allergy: Gluten, Soy, Sesame



AED 15

STEAMED RICE

VEGAN

Allergy: Allergy-free



AED 30

CORN & MIZUNA SALAD

VEGAN

Allergy: Gluten, Soy, Sesame



AED 18

EDAMAME

VEGAN

Allergy: Soy

GYOZA



AED 70

WAGYU BEEF

Wagyu beef mix, soy vinegar, sesame oil, chili crisp
Allergy: Egg, Gluten, Nuts, Sesame, Soy



AED 48

CHICKEN

Minced Chicken, soy vinegar, sesame oil, spring onion
Allergy: Gluten, Sesame, Soy



AED 30

VEGETABLE

VEGAN

Mixed veg, soy vinegar
Allergy: Gluten, Sesame, Soy

AGEMONO



AED 55

KARAAGE

Deep-fried chicken thigh, lemon wedge
Allergy: Gluten, Sesame

Select One Sauce (Per Order)



Yangnyeom
Allergy: Gluten, Sesame, Soy



Sweet Chili
Allergy: Gluten, Sesame, Soy



Honey Mustard
Allergy: Gluten, Mustard, Sesame



Mango Chili
Allergy: Gluten, Sesame



Yu Lin Chi
Allergy: Gluten, Sesame, Soy



Chili Mayo
Allergy: Egg, Gluten, Mustard, Sesame



AED 48

EBI SPRING ROLL

Prawn & menma mix, Sriracha mayo
Allergy: Crustaceans, Egg, Mustard, Gluten, Soy



AED 48

EBI TEMPURA

Prawn, tentusyu, oroshi daikon
Allergy: Crustaceans, Egg, Fish, Gluten, Soy

KIDS SET



AED 40

KARAAGE RICE

Deep-fried Chicken thigh, miso soup, orange juice
Allergy: Fish, Gluten, Sesame, Soy



AED 40

KARAAGE RAMEN

Deep-fried Chicken thigh, orange juice
Allergy: Celery, Egg, Fish, Gluten, Sesame, Soy

BEVERAGE

	HOT	COLD
Genmai Cha		18
Yuzu Sencha		20
Matcha		26
Coke		13
Coke Zero		13
Yuzu Sencha		24
Pomegranate & Hoji Cha		26
Still Al Ain 33cl		11
Still Al Ain 75cl		20
Sparkling Al Ain 33cl		11
Sparkling Al Ain 75cl		20



THANK YOU FOR DINING WITH US!