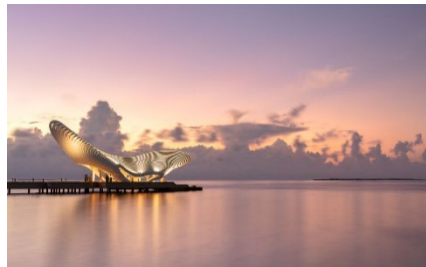


JOALI BEING

– BODUFUSHI –

JOALI BEING ADDS A NEW JAPANESE RESTAURANT WITH CHEF HIDEMASA YAMAMOTO

Innovative Japanese cuisine intertwine with wellbeing at JOALI BEING,
setting the stage for an elevated gastronomical journey immersed in nature.



Bodufushi Island, Maldives 04 October 2024

JOALI BEING, the first wellbeing island of its kind in the Maldives, unveils a new Japanese restaurant conceptualised by the Michelin-acclaimed talents of Chef Hidemasa Yamamoto. Yutori symbolises a sense of wellbeing in daily life and is nestled in a serene sanctuary that sits overwater at JOALI BEING. The restaurant is set to open on 21st October 2024, featuring a special guest and renowned Japanese Sake Master, Natsuki Kikuya.

Yutori is inspired by the Japanese concept of spaciousness, welcoming guests to a space they can truly savour and feel at peace. Surrounded by the infinite movement of the ocean and under the gracious shade of a bamboo-thatched roof, Yutori is an island in itself. The design and architecture are centred around JOALI BEING's principles of biophilic design, integrating nature and harmony through positive energy flow. The restaurant also features an interactive sushi bar, and live music harmonised with the rhythm of ocean waves and gentle sea breeze. "Yutori is a mindfully crafted experience that further enhances the unique culinary offerings at JOALI BEING", comments General Manager, Graeme Freeman. "We are excited to bring Yutori to life, as we continue to elevate our guest journey through transformational experiences. Transcending over water in a beautiful 360 setting, our new Japanese dining experience reflects natural elegance, balance, and harmony – inviting our guests to immerse in the joy of wellbeing and true weightlessness" he says.

Serving as a true epitome of Japanese charm and elegance, Yutori invites guests of all ages at JOALI BEING to relish in an exemplary à la carte menu on selective evenings for dinner. Crafted with the finest ingredients from land and sea, the menu is centred around the wellbeing island's Earth-to-Table and Ocean-to-Table culinary philosophy, promising ingredient traceability with fresh, locally harvested food that supports small farms and is sustainably sourced. Each dish showcases the best of Japanese culinary craftsmanship, aligning with the principles of authentic Japanese cuisine – balance, harmony and respect for nature. Guests can indulge in gastronomic delights starting from Zensai appetisers, Sashimi, Sushi, and Temaki hand rolls, to sensory salads, and Robata grills such as Charcoal-grilled Wagyu and Seafood Toban Yaki, and exquisite desserts of Japanese heritage.

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 and Chez Nous Hama in San Francisco.

Japanese Sake Master, Natsuki Kikuya, will perform a traditional 'Kagami Biraki' ritual on the grand opening of Yutori – a symbol of good fortune, prosperity, and sharing of joy. Kikuya was a Sake Sommelier for Zuma and Roka restaurants in London, having consulted prominent establishments in the UK including Sushi Kanesaka London, Namaiki London and Kioku Bar. She won the 'Sake Samurai Award 2015' by the Japan Sake Brewers Association and 'Woman of Year 2024' award under the Innovator Category by Code Hospitality, to name a few.

At JOALI BEING, all culinary experiences are expertly curated with the help of the island's nutritionists, offering a selection of flavours and cuisines, with healthy yet indulgent dining options. FLOW is an open-plan interactive dining space, featuring three distinctive kitchens. MOJO, the island's tropical beach sanctuary, is located on a three-layered sundeck and offers an ideal spot for lunch and sundowners by the pool. At SAI tea lounge, guests can explore an incredible range of brews, and join tea ceremonies with the resident Tea Sommelier. Astonishing views of the Gate of Zero set stage for artistry grills at the Teppanyaki dining experience. Bespoke dining arrangements can be enjoyed wherever guests desire, from a private sandbank to an inviting Turtle Treehouse, and interactive nutritional cooking classes at the Culinary Learning Centre.

JOALI BEING has villas from \$2700 per night based on two persons sharing an Ocean Pool Villa on a B&B basis. Wellbeing Programmes start from \$1,693 per person based on a five-night programme.

For bookings and further information, please contact reservations.being@joali.com

About JOALI BEING

Opened in 2021, JOALI BEING is the first wellbeing island of its kind in the Maldives, meeting guests where they are for a personalised and results-driven transformative experience of self-discovery and renewal. Built on the principles of biophilic design, nature is at the centre of life at JOALI BEING, with the island being completely committed to nature immersive and responsible travel – the pathway to true “weightlessness”. This distinctive wellbeing island is home to a total of 68 exclusive guest villas with pools, consisting of 33 beach villas and 35 water villas. With 13 categories to choose from, guests can opt for one-, two-, three- or four-bedroom villas and residences. Offering guests unrivalled expertise in ancient Eastern and modern Western philosophies, a dedicated team of naturopaths, therapists and movement experts guide guests through elemental therapies and healing experiences in unique transformation spaces such as KAASHI, the hydrotherapy hall which offers Watsu and Aufguss Sauna, a Turkish-style Hammam, Salt Inhalation Room for halotherapy, and much more. Inviting families to enjoy a multigenerational wellbeing vacation, JOALI BEING recently announced B'Kidult, a new zone for multigenerational play with specially curated offerings to inspire young hearts and minds.

Please find the [link](#) to the image gallery (password: JOALIBEING@2022)

<https://www.joali.com/>

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