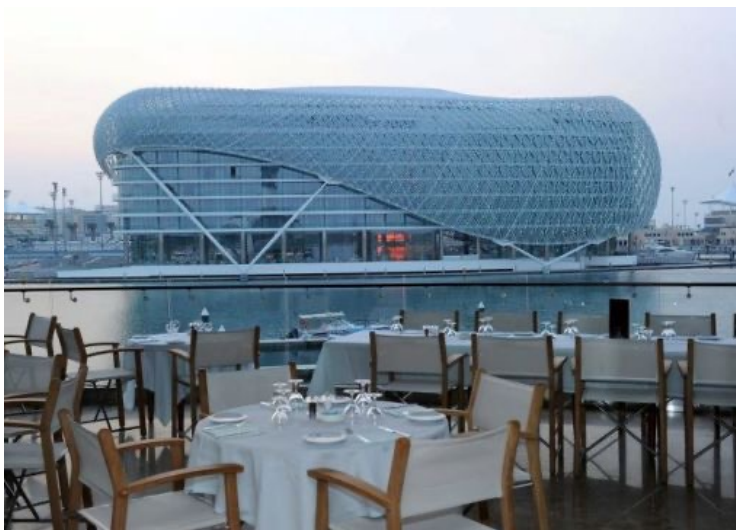
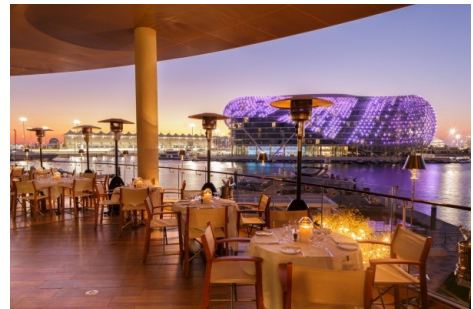


CIPRIANI
YAS ISLAND

Abu Dhabi
UAE





YOTTO

J A P A N E S E C U I S I N E

by **CIPRIANI**



YOTTO

J A P A N E S E C U I S I N E



Yotto restaurant's head chef Shane Macneil, left, and Yutaka Tsurumaki, the head sushi chef.



Yutaka Tsurumaki's salmon and avocado maki. Photos by Jumana El-Heloueh for The National

Source: www.thenational.ae -18/05/2011

Yotto | Japanese Restaurants – Abu Dhabi, UAE

Skilled sushi chefs draw on years of experience rolling and stacking fresh ingredients to create magic on the platter. The menu's distinctive line-up serves starters that you could give a miss just to hurry up the main course. The miso blackened cod is a "triumph" as timeout Abu Dhabi quoted. Gird your tongue to take an onslaught of sheer bliss of perfectly cooked fish smothered in a sweet, sticky sauce. The lamb is an interesting take on a classic roast, served up with butternut squash and a subtle Japanese twist. Modern Japanese cuisine lovers will find a plethora of artfully served sushi, noodles, and seafood. Book a table and let the hours diminish, with pleasure.



Yotto

2nd Floor, Yas Yacht Club Building

Yas Island, Abu Dhabi

Tel: +971 2 5650722

Source: www.dubaiinternetmarketing.com – 06/05/2011



Yotto

Cuisine: Japanese

Set on the second floor of the Yas Yacht Club, Yotto offers endless views of the marina and Yas Island through its floor-to-ceiling windows.

The cuisine is contemporary Japanese... light, fresh and perfectly matched, an ideal complement to the surroundings.

As with many Asian cuisines, the idea is to order a series of smaller dishes, starting off light and working up to a slightly heavier, cooked dish. For example, begin with edamame (blanched soya beans with sea salt flakes), sashimi and a tartar of deli-



PHOTOGRAPHY: ANTONIE ROBERTSON

ciously fresh salmon served with caviar and creamy wasabi, before working up to the sensational marinated Alaskan cod with yuzu miso sauce and pickled ginger stem.

The sushi, sashimi and maki meanwhile are fresh and tasty. The menu is for lovers of fish and those who appreciate subtle and delicate flavours.

The Japanese offering extends to the beverage menu, which features both cold and hot sake, Japanese beer and whisky, plum wine and sake-based cocktails.

It's the ideal location for a long lazy lunch overlooking the marina, or a nighttime feast of the Japanese kind.

Where: Yas Yacht Club
When: Tue to Sun, noon to midnight
Contact: 02 5650050





Fishmongers tackle bluefin tuna at a Tokyo market. The loss of Japanese exports has left importers of the fish in the lurch.

Japanese food ban beginning to bite

Gregor Stuart Hunter

March 28, 2011



Related

UAE lifts ban on Japanese fresh produce

The Fukushima nuclear emergency in Japan has taken its toll on the multibillion-dollar global market for Japanese speciality foods, with import restrictions hitting foodstuffs such as high-priced tuna and vegetables.

Import bans on perishable goods are preventing restaurants and supermarkets around the world from buying Japanese fish, exports of which were worth US\$1.69 billion (Dh6.2bn) to the Japanese economy in 2008, according to the latest available data from the UN Food and Agriculture Organization.

The loss of the Japanese market has left importers scrambling for alternative sources of bluefin tuna, which sushi restaurants prize for otoro, a lean cut from the fish's belly with an unmistakable flavour.

"It's a big seller," said Shane MacNeill, the head chef at Yotto, a sushi bar at the Yas Marina Hotel. "When fresh, it's incredibly tasty and very soft."

Otoro is typically the priciest type of fish available at sushi restaurants. Two pieces of nigiri sushi, made with otoro, cost Dh40 at Yotto.

However, Mr MacNeill said the impact of the nuclear quarantine was not limited to fish.

"We use fresh Japanese vegetables, including shishito peppers and yuzu, a type of Japanese citrus."

The restaurant also imported sea urchin fresh from Japan for use in sushi, maki rolls and a classical Japanese dish called chawanmushi, a kind of steamed egg custard. "Since what's happened, we've stopped importing," Mr MacNeill said.

Last week, the UAE joined countries including the US and Canada in restricting the imports of some Japanese produce.

The Ministry of Environment and Water on Thursday banned imports of fresh Japanese perishables including vegetables, fruits, dairy products, meat and seafood.

Wholesalers of Japanese produce said the ban would have a big impact on sales. "There are so many Japanese products that we're not able to import now," said one distributor at Fresh Express, one of the UAE's major importers, who asked not to be identified.

He said while bluefin tuna and octopus could be sourced from the Mediterranean and had not yet been subject to major fluctuations in price, vegetables and other produce were proving more difficult.

"We're trying to source a lot of the produce from China ... the quality will be different for some items, but very few."

Up to 2 tonnes of bluefin tuna are sold throughout the UAE every month, sourced from Spain, Malta, Greece and Portugal, according to Fresh Express.

Bluefin tuna meat sells for Dh350 to Dh400 per kilogram. A single tuna, weighing about 170kg, typically produces about Dh28,000 worth of meat once wastage is cleaned off. Mr MacNeill said.

But the lack of Japanese tuna production could accelerate the depletion of dwindling stocks of Mediterranean bluefin. The EU caps the amount of bluefin that can be caught each year to preserve its native species.

While other species of tuna, such as yellowfin and albacore, could be used in the same dishes, Mr MacNeill said they were poor substitutes.

"You won't get that kind of succulent, juicy flavour that you'd get from the bluefin," he said.

ghunter@thenational.ae

Source: www.thenational.ae – 28/03/2011

Yotto



PHOTOGRAPHY: ITP PHOTOGRAPHERS

Overpriced sushi: substance comes second to style

In a city that has such a penchant for sushi, it was only a matter of time before another Japanese eatery opened its doors. The newest arrival to grace Abu Dhabi's dining scene is Yotto, the Cipriani brand's first Japanese restaurant, at the Yas Marina & Yacht Club. It's certainly different in terms of decor, managing to be both stylish and homely at the same time, with soft red and yellow furnishings and pale wooden tables filling the small circular restaurant. Each table also has its own bonsai tree – a nice touch, making sure you can't forget you're in a Japanese restaurant.

Such a shame, then, that our starter of salmon nigiri and unagi maki was so disappointing. The salmon and rice blocks, while perfectly presented, were depressingly small, and the unagi roll was almost tasteless. This was possibly in part because we'd just

polished off an entire bowl of spicy edamame shortly before the sushi had arrived. While Yotto's offering was deliciously salty and fiery, this was a strange appetiser to serve – starting a Japanese meal with something so heavily spiced removes any chance of tasting the delicate flavours of the sashimi.

Fortunately, the main course was more successful. Our dining partner's order of miso blackened cod was a triumph, consisting of perfectly cooked fish smothered in a sweet, sticky sauce, while our lamb was an interesting take on a classic roast, served up with butternut squash and a subtle Japanese twist.

Yotto's short menu has some pleasing dishes, and the dessert list features a few Japanese classics that would be hard to find elsewhere in the city, but don't expect portion sizes to reflect the price.

Open Tuesday-Sunday, noon-midnight. Closed Mondays. Yas Marina & Yacht Club, Yas Island (02 565 0050)



The bill (for two)

Spiced edamame	Dhs30
Salmon sushi	Dhs30
Unagi maki	Dhs80
Black cod	Dhs180
Lamb cutlets	Dhs180
Steamed rice	Dhs20
Steamed vegetables	Dhs40
Total (excluding service)	Dhs620



Patrons enjoy the service at Cipriani Yas Island.

At Cipriani Abu Dhabi, 20-year veteran has fresh ideas

Jonathan Castle
January 25, 2011



Topics: [Abu Dhabi](#)

With yachts bobbing gently in the turquoise waters of the lagoon, carpaccio on order and libation in hand, you could only be in a Cipriani. That easy style, the relaxed sophistication that is the hallmark of the brand, is now firmly established at the Yas Yacht Club.

It's the latest outpost of an empire that began in Venice in 1931, expanded to a luxury hotel on the tip of Giudecca Island, only four minutes by boat from St Mark's Square, in 1956, and now spans the world, with Ciprianis around the globe, from Los Angeles to Hong Kong.

The Yas Island Cipriani is a sleek, ultra-modern building designed by the O1A architects' founder and principal Omiros Emmanouilides, who describes the design as "a composition of dynamic and fluid forms that link the buildings to the nautical theme, the heritage of the location and the new F1 character of Yas Island. The yacht club is designed to excite, inspire and strengthen the concept that is Yas."

On offer are two restaurants, Cipriani and Yotto; a luxuriously appointed Cigar Room; and a new nightclub, Allure. Cipriani brings with it a company stalwart of 20 years, the executive chef Tito Piazza, responsible for

safeguarding the signature dishes for which the original Harry's Bar was so widely regarded. All the classics are here - carpaccio, calamari, scallops, steaks and grills - together with more modern staples.

The head of the global organisation, the third-generation Giuseppe Cipriani, describes a simple philosophy, that of "good food that you can eat every day many times a day", backed up with great attention to service and detail.

Yotto seeks to offer a more contemporary experience - modern Japanese cuisine served with the same easy confidence that is the Cipriani style. Though Irish by origin, the Nobu Matsuhisa protégé chef Shane Macneil brings a passion for oriental cuisine sparked by early years in Australia.

"That's really where I started to see the real Asian influence in cooking with barely or not even cooking. This for me was a whole new side to what I had seen," Macneil says. So inspired, he went straight to London and the kitchen of Nobu, then Ubon by Nobu, followed by stints in Nobu Paris, Armani Nobu in Milan, and other restaurants in St Moritz, Mykonos and Athens.

Now even more passionate about the thrill of the service, Macneil says of his new posting: "Cipriani has given me that fuel required for the extra mile, an impeccable record and such history revolving around fresh products and attention to detail. I feel very fortunate to have been chosen for this position."

Yotto offers the full spectrum of sushi, sashimi, nigiri and maki, tempura, yakitori and udon, prepared with passion and consummate skill. But though the food and the service are impeccable, in true Cipriani tradition, they are never intimidating.

Cipriani Yas Island, 02 565 0050, yasisland@cipriani.com, www.cipriani.com

How it all began

Harry's Bar in Venice, the flagship of the Cipriani empire, opened in 1931 in a stone building on a canal just off Piazza San Marco.

According to company history, Giuseppe Cipriani was a bartender at the Hotel Europa in Venice. When Harry Pickering, a rich, young Bostonian, stopped coming in, Cipriani asked him why. Pickering said he was broke because his family had cut him off for his drinking habits. Cipriani loaned him 10,000 lire.

Two years later, Pickering returned, ordered a drink and said: "Mr Cipriani, thank you. Here's the money. And to show you my appreciation, here's 40,000 more, enough to open a bar. We will call it Harry's Bar".

Harry's Bar has been a favourite of Ernest Hemingway, Humphrey Bogart and Lauren Bacall, Sophia Loren, Orson Welles, among other iconic celebrities. In 2001, the Italian Ministry for Cultural Affairs declared it a national landmark.