



KOBEYa at Wasl Vita Shopping Mall in Dubai

The Japanese have become known worldwide for their earnest quality and attention to detail as they strive for simple perfection - and we see that in the Kobe beef industry, now considered the most prized meat in the world, and this is naturally reflected in KOBEYa restaurant in Jumeirah, Dubai.

Simple perfection





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A lovely cafe' feel, KOBEYa is actually a full-fledged restaurant, specializing in gluten-free dining.

It's cozy, and it's tranquil.







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And it has both indoor and outdoor spaces.







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While KOBEYa's namesake is obviously the famous Kobe beef, there is actually a lot more on offer on the menu.

A fresh and fantastic lotus root salad - with a delicious creamy dressing - which combines crunchy with soft, in an attention to detail that will become the standard of the dining experience.





Truly an excellent and unique salad!

With it, came a gluten-free rendition of Japanese tempura, but instead of wheat, rice flour is used - and therefore actually not tempura anymore, but called Panko - and I'll tell you right away it was one of the best tempuras that I've had the pleasure of tasting!





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Not only was it light and crunchy, and again juxtaposed to a soft interior, but the choice of ingredients was exemplary - I just loved the beetroot!



The mains included Kobe beef, but not in steak form, as we expected - instead it is presented as burger patty, or as thin strips forming a sukiyaki-style dish, with rice.

It is probable that prime cuts for medallion steaks are not on the menu as the price would frighten unwary customers - but that is the value of prime Kobe beef, and I would humbly suggest KOBEMa consider adding an extra-special treat in the form of a thick grilled steak, even in small portion, perhaps served on a hot plate at the table.

The Kobe Sukiyaki bowl was certainly delicious, but the amazing quality of the beef is somewhat understated when heavily marinated and cut thinly.

However, it was extremely satisfying, and served as a complete meal, with egg, leek, green onion, firm tofu, and yummy glazed onions!







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Also the noodles were tasty, and a great alternative to rice, yet of course also gluten-free.





Overall, KOBEYa is a wonderful new restaurant, with impeccable quality and extremely delicious food - while it represents Kobe meat, it seems a little shy to show its best potential.

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Nevertheless, for a lovely Japanese cuisine experience, KOBEYa delivers at a high level of satisfaction, and I think will become one of my favorite restaurants in Dubai.

Ah, they also stock gluten-free products!







And I almost forgot!!!

KOBEYa also presents a great selection of quality coffees and teas, including original Japanese Matcha, and an interesting Vietnamese drip coffee.





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As always, that attention to detail!





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As well as a Matcha that you can't drink, but enjoy as a superb dessert - yes, gluten-free!





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All in all, KOBEYa is a reference point for gluten-free eating, as well as representing delicious Japanese cuisine.

Yours to explore!





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