

Modern experiments are one thing, but thousands of years of excellence in culinary traditions have their place at the table – and you will find the pillars of exceptional Japanese hospitality and cuisine at Virgin Izakaya on Bluewaters Island in Dubai.



A delightful waterfront dining terrace, and exciting indoor halls and balcony form the floorplan of Virgin Izakaya, with views spanning across the blue water and entrance to Dubai Marina.



At the same time, there is a funky mischievousness, a quick tease of a smile, and surprises!



And I'll start with dessert!

An amazing and fresh delight – such a clever combination, genius actually, that resulted in a feeling of edible joy...

I'd never experienced it before, and it was a real surprise!



A simple milk cake... what is all the fuss about!?

Well, after tasting, and having my taste buds dancing in sheer love of life, I asked the same!

And the answer is that it's the simple things, the attention to every detail, and the willingness and dedication to excel at the small things.

For instance, the ice cream you see is banana... hardly exciting, until you taste it, and it is absolutely fabulous, amazing texture and real deep banana flavors, not sweetly sugary as I expected, and the perfect combination with the mango topping of the soft cake...

And the banana ice cream is made on the Virgin Izakaya premises – not bought, not supplied.

And that is the secret of thousands of years of excellence in culinary traditions!



I am proud to present to you the best dessert of 2023, so far.

It blew me away.

It arrived, I was suspicious, they said “banana”, I thought “weird, prolly sickly sweet”, they said “mango topping”, I considered “hmmmm” – I tasted, and I was filled with joy, pure joy!

I can’t explain it better than that – try and see.

Normally I will take a few bites, just to taste... empty dessert bowl at Virgin Izakaya!

But that was just the finale to a marvellous meal...





Weekend Dining at Virgin Izakaya, Bluewaters Island, Dubai

The good people at Virgin Izakaya delivered an exceptional weekend feast, from start to finish.

Outstanding fresh seafood dishes, perfectly detailed, in respectful Japanese traditions of flavors, including deep umami taste – fantastic and a dream come true in Dubai.

Look closer:



Ever so lightly cooked – just caressed with fire – to leave a smokey touch upon an untouched, virgin, sliver of expertly-sliced salmon...

...and then blessed with a tangy, salty, and sweet – actually very complex – but simple, marinade...

...truly a magnificent dish!

As were all the other servings at Virgin Ikazaya:











Weekend Dining at Virgin Izakaya, Bluewaters Island, Dubai

Crab meat, fresh scallops, spicy tuna tartare...



...as well as scrumptious pan-fried gyoza, lead up to a majestic mains of salmon on a delicate Hollandaise sauce, upon a crispy rice disk, swimming in rich avocado-based sauce: exceptional!



Again, the simplicity of a perfectly-executed grilled salmon interacts with a complex array of flavors and aromas - the hallmark of fine-dining Japanese culinary culture.

Which all lead to that fabulous, unforgettable dessert, which by the way came accompanied by his sister, an exceptional interpretation of flash-frozen coconut ice cream topped with raspberry!



Overall, Virgin Izakaya restaurant on Bluewaters Island, Dubai, presents a delicious journey framed by traditional Japanese dishes, accompanied by an exceptional level of hospitality - and ending with an unforgettable dessert!