



UMI



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LUNCH BENTO £24

APPETISER

1

MISO SOUP
KIMCHI
SALTED EDAMAME
KAISO SALAD
PICKLED RADISH

SIDE DISH

2

STEAMED RICE
POTATO SALAD
PLAIN ONIGIRI

MAIN

3

7oz SIRLOIN STEAK [+£5]
CHICKEN TERIYAKI
CHICKEN KATSU
CHICKEN KARAAGE
PUMPKIN CROQUETTES (2PC)
TOFU KATSU(2PC)
all served with steamed vegetable

SUSHI [URAMAKI]

4

SALMON & AVOCADO
TUNA & SOFTCHEESE
AVOCADO & CUCUMBER

SAUCE

5

MAYO
SPICY MAYO
TERIYAKI SAUCE
STICKY SOY SAUCE
KATSU CURRY SAUCE
VEGAN CURRY SAUCE

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SELECT
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ONE
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FROM
/
EACH

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NIBBLES

EDAMAME (VG) [SPICY +10P]	4.50
Beans in Pod	
MISO SOUP	4.50
Wakame, Tofu, Spring Onion	
KIMCHI	4.50
Korean Fermenting Cabbage, Spicy Sauce	
KAISO SEAWEED SALAD (VG)	5.20
Assorted Seaweed, Sesame	
SALMON POKE BITE	5.20
Crispy Seaweed Tart	
BEEF FILLET POKE BITE	5.20
Crispy Seaweed Tart	

SMALL PLATES

VEGETABLE GYOZA (VG)	7.50
Dumplings, Vinegar Dip, Chilli Oil	
CHICKEN GYOZA	7.90
Dumplings, Vinegar Dip, Chilli Oil	
PRAWN GYOZA	7.90
Deep Fried Dumplings, Tartare Sauce	
CHICKEN KARAAGE	7.90
Deep Fried Chicken, Japanese Mayo, Lemon	
SQUID KARAAGE	8.50
Deep Fried Squid, Spicy Mayo, Panko, Spring Onion	
TAKOYAKI	8.50
Octopus Doughballs, Mayo, Bonito, Okonomiyaki Sauce	
OYSTER KATSU	10.90
Oysters, Panko, Tartare Sauce	
OCTOPUS TENTACLE	9.90
Pan Fried Tentacle, Garlic Butter, Ponzu Sauce, Cherry Tomato, Sesame, Spring Onion	
EBI PRAWN TEMPURA	8.50
Tentsuyu	
CAULIFLOWER TEMPURA	7.20
Okonomi Sauce	
PURPLE SWEET POTATO ROLLS (VG)	7.20
Okonomi Sauce	

BAO BUN

CHEESEBURGER BAO	6.90
Fillet Steak, Spicy Cheddar, Pickled Cucumber, Spring Onion	
HOT DOG BAO	5.90
Grilled Sasauges, Crispy Onion, Spicy Cheese	
PORK BELLY BAO	5.90
Pickled Apple, Savoury Glaze, Spring Onion	
DUCK BAO	5.90
Pickled Cucumber, Aromatic Sauce, Spring Onion	
CHICKEN KARRAGE BAO	5.90
Curry Flavoured, Chilli Mayo	
CAULIFLOWER BAO (V/VG)	5.50
Spicy Mayo (v)	





SKEWERS

YAKITORI (3pc)	7.50
Grilled Chicken with Yakitori Sauce, Spring Onion	
STEAK SKEWERS (3pc)	7.90
Sirloin Steak with Sticky Soy, Spring Onion	
OKONOMIYAKI STICKS (3pc)	7.50
Squid, Savoury Pancake on Sticks	
KING PRAWN LOLLIPOPS (3pc)	7.90
Crispy Prawns Katsu, Spicy Mayo, Spring Onion	

Please inform a member of staff if you have any dietary requirement or food allergy
V=Veggie VG=Vegan



SUBJECT TO AVAILABILITY

SUSHI BOKKUSU £49

3-tier Sushi Box (30 pc)

TOP

2 PCS SALMON POKE BITES
4 PCS WAKAME GUNKAN

MIDDLE

8PCS CHICKEN URAMAKI
8PCS KIMCHI URAMAKI

BOTTOM

2PCS UNAGI EEL ONIGIRI
2PCS SALMON NIGIRI
2PCS TUNA NIGIRI
2PCS FILLET STEAK NIGIRI

PLEASE ALLOW MIN. 30 MINS FOR OUR CHEF TO PREPARE YOUR ORDER

SUSHI

SALMON or TUNA SASHIMI	7.20
3 Raw Fish Slices	
TUNA TATAKI	8.90
5 Slices of Seared Tuna with Ponzu Sauce	
2 Pieces Hand Pressed Sushi	
SALMON or TUNA NIGIRI	5.20
TAMAGO NIGIRI (V)	4.90
INARI TOFU POCKET (VG)	4.90
WAKAME GUNKAN (VG)	4.90
8 Pieces Sushi Roll	
SALMON or TUNA HOSOMAKI [SPICY +10P]	5.20
CUCUMBER OR AVOCADO HOSOMAKI (VG)	4.90

SUSHI PLATTER

UMI SUSHI PLATTER	26
(16pc)	
Salmon Nigiri, Tuna Nigiri, King Prawn Maki, Salmon Futomaki	
VEGGIE SUSHI PLATTER	23
(16pc) (VG)	
Inari Tofu Pocket, Wakame Gunkan, Yasai Futomaki, Cucumber and Avocado Uramaki	
NIGIRI PLATTER (7PC)	18
Kuruma Ebi, Tako, Inari, Fillet Steak, Salmon, Tuna, Squid	



FUTOMAKI - SUSHI

8-Piece Large Sushi Roll

FILLET STEAK FUTOMAKI	14.90
Fillet Steak, Spicy Panko, Avocado, Cucumber, Carrot, Crispy Onion, Mayo	
CALIFORNIA FUTOMAKI	13.90
Salmon, Crab Stick, Avocado, Cucumber, Carrot, Fish Roe, Spicy Mayo	
CHICKEN KARAAGE FUTOMAKI	13.90
Chicken, Avocado, Cucumber, Carrot, Curry Powder, Crispy Onion, Sesame Mayo	
SEARED SALMON CHEDDAR FUTOMAKI	13.90
Salmon, Avocado, Cucumber, Carrot, Spicy Cheddar, Sesame, Mayo	
SPICY TUNA FUTOMAKI	13.90
Tuna, Avocado, Cucumber, Carrot, Sesame, Chilli Mayo, Chilli Flakes	
PACIFIC FUTOMAKI	14.90
Katsu Prawn, Squid, Fish Roe, Avocado, Carrot, Cucumber, Spicy Mayo, Eel Sauce, Spring Onion	
YASAI FUTOMAKI (VG)	12.90
Kaiso, Inari Tofu, Avocado, Carrot, Cucumber, Spring Onion	

URAMAKI - SUSHI

8-Piece Medium Sushi Roll

TUNA & SOFTCHEESE URAMAKI [D,F]	7.90
Half Nori Inside out Sushi Roll with Tuna, Soft-cheese, Spring Onions, Sesame	
SALMON & AVOCADO URAMAKI [F]	7.90
Half Nori Inside out Sushi Roll with Salmon, Avocado, Sesame	
AVOCADO & SOFT CHEESE URAMAKI (V) [D]	7.50
Half Nori Inside out Sushi Roll with Avocado, Soft Cheese, Sesame	

MAIN COURSE

STEAK TERIYAKI DON	22.90
7oz Sirloin Steak, Rice Bowl, Steamed Veg	
CHICKEN TERIYAKI DON	15.90
Rice Bowl, Sweet Soy Sauce, Steamed Veg	
CHICKEN KATSU CURRY DON	15.90
Rice Bowl, Steamed Veg	
PUMPKIN CROQUETTE CURRY DON (VG)	15.90
Rice Bowl, Steamed Veg	
MIXED VEGGIE NOODLE STIR-FRIED (VG)	14.90
[Grilled Chicken(+£2)]	
Cabbage, Carrot, Onions, Spring Onions	
KAISEN-DON	25
A Bowl of Rice Topped with Fresh Raw Seafood	
Salmon, Tuna, Cucumber, Ama Ebi, Tamago, Spring Onion	

RAMEN

TONKOTSU PORK BONE BROTH	
[Udon Noodles (+£1)]	
Served with Ajitsuke Egg, Seaweed, Spring Onion	
PORK BELLY	16.90
BEEF BRISKET	16.90
DUCK BREAST	17.90
SPICY MIXED SEAFOOD	16.90
Shrimp, Squid, Mussel	
SHIITAKE MUSHROOM (VG)	16.90
Chilli, Seaweed, Spring Onion, Leeks	



DESSERT

MATCHA YUZU CHEESECAKE (V)

Matcha Cake, Shortbread, Yuzu Cream Cheese, Raspberry
7.20

CHOCOLATE BROWNIE & GELATO (V)

Gelato, Brownie, Yuzu Cream Cheese, Raspberry, Oreo
7.20

COCONUT BANANA ICE CREAM (VG)

Crispy Tart Base, Raspberry, Yuzu Gel
7.20

ICE CREAM MOCHI [GF]

Chocolate(VG)/Strawberry Cheesecake(V)/Pistachio(V)
3 for One Mochi



TEA / COFFEE

HOT COFFEE

Latte/Americano/Cappuccino/Espresso

HOT MATCHA LATTE

HOT TEA

Matcha/Jasmine/Osmanthus Oolong Tea/Sencha

UMI TEA BLEND

Light and Floral Blend

£4.50

Please inform a member of staff if you have any dietary requirement or food allergy
V=Veggie VG=Vegan



DRINKS 

COCKTAILS

TREASURE NO SHIMA	11.90
Ciroc Apple Vodka, Spiced Rum, Butterscotch, Vanilla, Cinnamon, Egg White, Cream	
THE GREAT WAVE OFF KANAGAWA	12.90
Spiced Rum, Triple Sec, Blue Curacao, Coconut, Pineapple Juice, Peach, Passionfruit, Egg White	
LYCHEE MARTINI	11.90
Kwei Feh, Vodka, Lychee Syrup, Rose Vermouth	
A DROP OF UMI	4.20
Roku Gin, Peach, Elderflower [Molecular Gastronomy Cocktail, Subject to Availability] Please follow staff instruction	
TOKYO SUNRISE	11.90
Vodka, Strawberry Liqueur, Lychee Liqueur, Elderflower, Yuzu Juice	
GEISHA	12.90
Vanilla Vodka, Cherry, Passionfruit, Pineapple, Grenadine, Lime, Egg White [Kanzashi for decoration only]	
SAMURAI	11.90
White Rum, Coconut, Activated Charcoal	
UME MOJITO	12.90
Umeshu, Dark Rum, Soda Water, Mint, Brown Sugar, Lime	
BANANA COLADA	11.90
White Rum, Banana, Caramel, Pineapple, Coconut	
FUJI YAMA	11.90
Wheat Shochu, Yuzu Nigori, Peach Liqueur, Vanilla, Egg white, Lavender	
BATH BOMB	11.90
Blue Curacao, White Rum, Lime, Pineapple, Soda, Watermelon	
SWEET RUSSIAN	11.90
Vodka, Baileys, Kahlua, Milk, Espresso	

NON-ALCOHOLIC

MELON SODA FLOAT	5.50
Melon, Soda, Vanilla Ice Cream	
GALAXY LEMONADE	5.50
Blue Tea, Lemonade, Tropical Juice	
MINTY CHOCOLATE	5.50
Cocoa, Mint, Milk	
TIRAMISU BANANA LATTE	5.50
Banana Puree, Espresso, Milk	
+£4 Tiramisu Bailey's 50ml	
MATCHA & PLUM	5.50
Matcha, Cherry, Plum Juice, Soda	
MERO MERO	8.50
Warner's Juniper Dry Spirit 0%, Melon, Cucumber, Apple	

BOTTLE / CAN

RAMUNE	4.20
POPPING BOBA	4.20
SPARKLING WATER	4.80
STILL WATER	4.80
CLASSIC LEMONADE	3
COKE CLASSIC	3.90
COKE DIET	3.70
COKE ZERO	3.70

HOT/COLD BEVERAGE

HOMEMADE ROSE LEMONADE [STILL]	4.90
ICED COFFEE LATTE	4.90
[Simple, Caramel, Chocolate Cookie, Pumpkin Spice, White Chocolate, Vanilla]	
ICED TEA	4.90
[Lemon, Lychee, Mango, Peach, Pineapple, Raspberry, Rose]	
ICED MATCHA LATTE	4.90
HOT COFFEE	4.50
HOT MATCHA LATTE	4.50
HOT MATCHA GREEN TEA	4.50
UMI TEA BLEND	4.50
[Light and Floral Blend]	
JUICE/FLAVOURED SODA/TONIC/MILK	3

ALCOHOLIC

UMI SAKE FLIGHTS

Premium Sake Flight	17
3 servings of sake 35ml	
Adventure Sake Flight	12
3 servings of sake 35ml	
Beginner Sake Flight	9
3 servings of sake 35ml	

TODAY'S SELECTIONS HAVE BEEN HAND PICKED
BY OUR BARTENDER.

SPIRITS/LIQUEUR

	25 ml
Suntory Roku Craft Gin	6
Ki No Bi Dry Gin	7
Gordan Peach Gin	5
Bombay Sapphire	5
Edinburgh Dry Gin	6
Haku Vodka	6
Absolut Vodka	4.50
Bacardi White Rum	4.50
Captain Morgan Gold Rum	4.50
Captain Morgan Dark Rum	4.50
Bumbu Rum	5
Midori Melon Liqueur	3
Monin Mint Liqueur	3
Uji Matcha Liqueur	5
Yamanashi Peach Liqueur	5
Fukuoka Strawberry Liqueur	5
Kwai Feh Lychee Liqueur	5
Kahlua Coffee Liqueur	3.50

MIXER

Juice/ Soda/ Tonic/ Dash	1
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BEER

	BOTTLE
Asahi Super Dry	4.90
Asahi Super 0%	4.90
Sapporo Premium	4.90
Lucky Buddha	4.90
(Stock on a rotation, ask what we have today!)	

SAKE

Dassai 23 720ml • (Bottle)	135
Aroma of Melon and Peach, Smooth and Velvet / Yamaguchi	
Tosatsuru Tenpyo 500ml • (Bottle)	95
Floral Scent with Subtle Fruitiness / Kochi	
Takara Gokai Karakuchi Sake 180ml	9.90
Futsushu/ Extremely Dry, Rich/ Kyoto	
Hakushika Chokara Sake 180ml	9.90
Junmai/ Dry, Crisp/ Hyogo	
Dassai 39 180ml	17.90
Luscious and juicy character with a nectar-like sweetness on the pallet, followed by a long bright finale/ Yamaguchi	
Yuzu Nigori 300ml	15
Cloudy Sake	
Sakura Nigori	25

UMESHU

On the rocks

75 ml/BOTTLE
10 /56

Kitsumonogatari Mi Iri

JAPANESE WHISKY

On the rocks / Straight/ Mizuwari

	25 ml
Blended-	
Hibiki Harmony	9
Hibiki Blossom Harmony	18
Hibiki Harmony 100th Anniv. (Bottle)	POA
Toki	6
Nikka From the Barrel	9
Single Malt-	
Yamazaki Distiller Reserve	9
Yamazaki 12 yo	14
Yamazaki 18 yo (Bottle)	POA
The Chita	9
Hakushu Distiller Reserve	9

SHOCHU

On the rocks / Straight/ Highball/ Mizuwari

	25ml
Takara Kuro Yokaichi Imojochu	7
Satsuma Kan-noko Mugi Shochu	7

DRAUGHT

	1/2 PINT
Asahi Super Dry	4
	PINT
	7

WINE

WHITE WINE

FARFALLA PINOT GRIGIO

Italy

Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA Commended.

Bottle 19

175ml 5.40

250ml 6.50

SAN ANDRES SAUVIGNON BLANC

Chile

Crisp and lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon and gooseberry.

Bottle 21

175ml 5.70

250ml 7.10

RED WINE

CENTRAL MONTE MERLOT

Chile

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

Bottle 19

175ml 5.40

250ml 6.50

SAN ANDRES CABERNET SAUVIGNON

Chile

A soft, mellow wine with dark fruit aromas. Ripe, Fruity flavours of blackcurrant and plum with delicate hint of spice.

Bottle 21

175ml 5.70

250ml 7.10

ROSE WINE

FARFALLA PINOT GRIGIO BLUSH

Italy

Pale Rose colour with raspberry fruit flavours and a delicate finish.

Bottle 19

175ml 5.40

250ml 6.50

SPARKLING WINE

PROSECCO SERENELLO EXTRA DRY 20CL

Italy

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Bottle

7.90

Stock on rotation, ask what we have in!