



U M I



CHEF'S SPECIAL

おすすぬ

FILLET STEAK URAMAKI

13.90

Fillet Steak, Asparagus, Spicy Panko, Avocado, Carrot, Chives, Mayo





## NIBBLES

## スナック



EDAMAME (VG) [SPICY +10P] Beans in Pod	2.50
MISO SOUP Wakame, Tofu, Spring Onion	2.50
KAISO SEAWEED SALAD (VG) Assorted Seaweed, Sesame	4.50

## SMALL PLATES

## おつまみ



VEGETABLE GYOZA (V/VG) with Vinegar Dip, Chilli Oil	6.30
CHICKEN GYOZA with Vinegar Dip, Chilli Oil	6.60
CHICKEN KARAAGE with Japanese Mayo, Lemon	5.90
EBI PRAWN TEMPURA with Tentsuyu	6.90
PANKO OCTOPUS Crispy Chilli Panko, Savoury Marinate	7.50



## BAO BUN

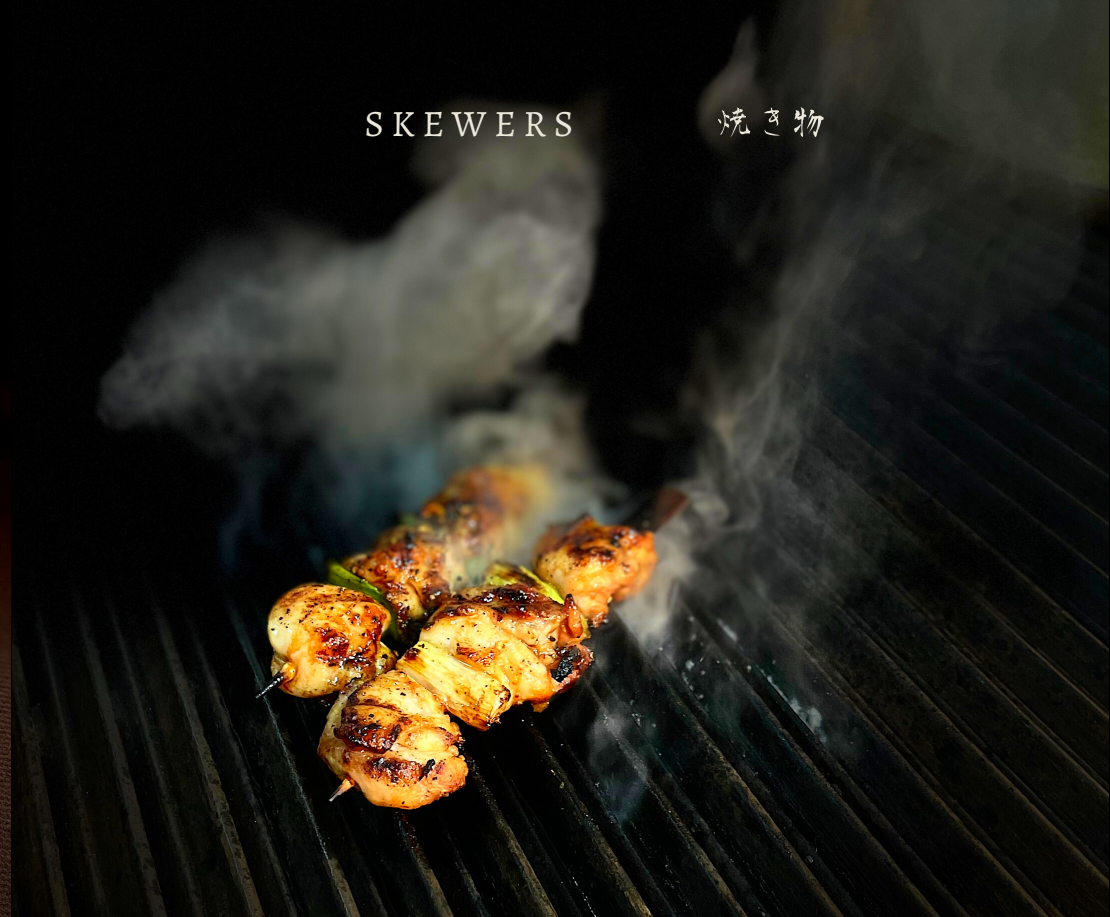
バオ



PORK BELLY BAO Savoury Glaze, Spring Onion	4.90
DUCK BAO Pickled Cucumber, Aromatic Sauce, Spring Onion	4.90
CAULIFLOWER BAO (V/VG) Spicy Mayo (v)	4.20

## SKEWERS

焼き物



YAKITORI Grilled Chicken with Yakitori Sauce, Scallion	4.50
DUCK BREAST Grilled with Garlic, Yakitori Sauce	4.90
PORK BELLY Chilli Flakes, Sesame	4.90
GRILLED SQUID Spicy Miso Glazed	5.90

## URAMAKI

## 裏巻き

**FIVE SPICE DUCK** 12.90  
**URAMAKI**  
Duck, Avocado,  
Cucumber, Carrot, Five  
Spice Sauce, Spring  
Onion

**SEARED SALMON** 12.90  
**URAMAKI**  
Salmon, Avocado,  
Cucumber, Carrot, Soft  
Cheese, Mayo, Chives

**SPICY TUNA** 12.90  
**URAMAKI**  
Tuna, Spicy Beetroot,  
Avocado, Cucumber,  
Carrot, Cripsy Onion

**TOFU CURRY** 11.90  
**URAMAKI (VG)**  
Silken Tofu, Avocado,  
Cucumber, Carrot,  
Coconut Carrot Puree,  
Spring Onion



## SASHIMI/ NIGIRI

## 刺身/握り

**SASHIMI - 3 CUTS / NIGIRI - 2 PCS**  
**SALMON**  
**TUNA**  
**TUNA TATAKI** Sashimi Only

**SASHIMI / NIGIRI**  
4.90  
4.90  
5.20

**VEGGIE NIGIRI - 2PCS / GUNKAN- 2 PCS**  
**TAMAGO NIGIRI (V)**  
**INARI TOFU POCKET (V/VG)**  
**WAKAME GUNKAN (V/VG)**

**NIGIRI**  
3.90  
3.90  
3.90

## SUSHI ROLL

## 細巻き

**CUCUMBER HOSOMAKI** 2.90  
**AVOCADO HOSOMAKI** 2.90  
**SALMON HOSOMAKI [Spicy+10p]** 3.90  
**TUNA HOSOMAKI [Spicy+10p]** 3.90

## SUSHI MASU

## 枠

**CRAB MEAT BOX** 5.90  
Masu Sushi Box, Cucumber, Tokiko, Ponzu Sauce,  
Chives , Mayo



## MAIN

メインコース



ALL MAIN DISHES SERVED WITH RICE

## RAMEN

ラーメン



STEAK TERIYAKI DON	Garlic Butter, Roasted Veg	14.50
CHICKEN TERIYAKI DON	Crispy Chicken Skin, Roasted Veg	11.90
CHICKEN KATSU CURRY DON	Breaded Chicken, Roasted Veg	11.90
MUSHROOM CAULIFLOWER DON (VG)	Homemade Cumin Sauce	10.90
SEA BASS FILLET	Cauliflower Puree, Asparagus	14.90

TONKOTSU PORK BONE BROTH	
Served with Ajitsuke Egg, Seaweed, Spring Onion	
PORK BELLY	13.90
BEEF SHIN	14.90



DESSERT

デザート



MIZUSHINGEN MOCHI (VG) Raindrop Mochi, Miso Caramel, Edible Flower

4.90

ESPRESSO CARAMEL BROWNIE (V) Coffee Buttercream

5.90

SOFT-CHEESE SOUFFLÉ (V) Strawberry Gel, Coconut Crumbs

5.90



DRINKS 

## UMI SAKE FLIGHTS

Premium Sake Flight 13  
3 servings of sake 35ml

Adventure Sake Flight 9  
3 servings of sake 35ml

Beginner Sake Flight 7  
3 servings of sake 35ml

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



日本酒

## JUNMAI 純米

## JUNMAI GINJO 純米吟醸

## JUNMAI DAIGINJO 純米大吟醸

	BOTTLE
Takara Shochikubai Classic 180ml • • Smooth and Mild, Medium Dry / U.S.	7.90
Tosatsuru Table Sake 300ml • • Casual Table Sake, Enhances Umami of Food / Kochi	23.90

	BOTTLE
Jozen Mizuno Gotoshi White 300ml • Extremely Light, Fresh and Pure / Niigata	22.90
Gangi Mizunowa 300ml • Mango and Papaya, Light and Refreshing / Yamaguchi	29.90

	BOTTLE
Kubota Junmai Daiginjo 300ml • Floral Aroma Reminiscent of Pear and Melon / Niigata	27.90
Dassai 45 300ml • Rich and Fatty, Medium body with Mild Acidity / Yamaguchi	29.90
Dassai 23 720ml • Aroma of Melon and Peach, Smooth and Velvet / Yamaguchi	126

	BOTTLE
TOKUBETSU JUNMAI 特別純米 Nanbu Bijin Tokubetsu Junmai 300ml • • Sweetness of Melon and Pear, Moderate Acidity / Iwate	26.90

*Ask a member of staff for a perfect serve recommendation*

## HONJOZO 本醸造

## GINJO 吟醸

## DAIGINJO 大吟醸

	BOTTLE
Nishinoseki Cube 300ml • • Spicy and Powerful, Rich Umami / Oita	29.90

	BOTTLE
Kubota Senju 300ml • Light and Dry Sake / Niigata	21.90
Tosatsuru Senju 300ml • Sharp and Dry Finish with Chocolate and Ginger / Kochi	25.90

	BOTTLE
Tosatsuru Tenpyo 500ml • Floral Scent with Subtle Fruitiness / Kochi	105.90



# OSAKE

上酒

## JAPANESE WHISKY

On the rock/ Straight/ Mizuwari

Blended-	25 ml
Suntory Hibiki Harmony	7
Suntory Toki	6
Single Malt-	
Suntory Yamazaki Distiller Reserve	8
Suntory Yamazaki 12 year-old	12

## JAPANESE GIN

On the rock/ Straight/ Highball

	25 ml
Suntory Roku Craft Gin	4
Jinzu Gin	5
Ki No Bi Dry Gin	5

## JAPANESE VODKA

On the rock/ Straight/ Highball

	25 ml
Haku Vodka	4

## JAPANESE RUM

On the rock/ Straight/ Mizuwari

	25ml
Ryoma Rum (Out of Stock)	7.50

## JAPANESE LIQUEUR

Exceptional with Lemonade

Uji Matcha	4
Fukuoka Strawberry	4
Yamanashi White Peach	4

## MIXER

Tonic	2
Coke	2
Tropical Juice	2
Lemonade	2
Mango Soda	2
Watermelon Soda	2
Peach Soda	2
Lychee Soda	2
Green Apple Soda	2
Pineapple Soda	2
Passion Fruit Soda	2

## UMESHU

On the rock

	75 ml/BOTTLE
Kitsumonogatari Mi Iri	9 /54

## SHOCHU

On the rock/ Straight/ Highball/ Mizuwari

	25ml
Takara Shiso Shochu	3
Takara Kuro Yokaichi Imojochu	3
Satsuma Kan-noko Mugi Shochu	3.50

## DRAUGHT

	1/2 PINT		PINT
Asahi Super Dry	3.20	Old Mout Berries and Cherries	4.90
	PINT		
	4.90		

## BEER

	BOTTLE
Kirin	3.90
Lucky Buddha	3.90

Ask a member of staff  
for a perfect serve recommendation



# COCKTAILS

## UMI COCKTAILS

OUR COCKTAILS ARE  
INSPIRED BY JAPANESE  
CULTURE.

IF YOU HAVE ANY ALLERGY  
OR DIETARY REQUIREMENT,  
PLEASE INFORM A MEMBER  
OF STAFF.

ALL OF OUR SIGNATURE  
BLUE ICE IS DYED WITH  
NATURAL INGREDIENT.



### A DROP OF UMI

3.90

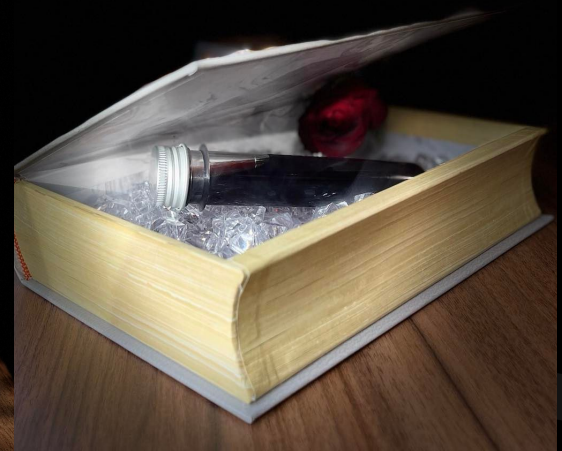
Roku Gin, Peach, Elderflower  
[Molecular Gastronomy  
Cocktail, Subject to  
Availability]  
please follow staff instruction  
when consuming



### BANANA COLADA

9.90

White Rum, Banana,  
Caramel, Pineapple,  
Coconut



### LOVE POTION

7.90

Roku Gin, Rose,  
Vermouth

# COCKTAILS



## BATH BOMB

10.90

Blue Curacao, White Rum, Lime, Pineapple, Soda, Watermelon



## THE LADY

10.90

Bombay Sapphire, Peach, Lemon, Egg White



## DAIGINJO SPRITZ

9.90

Daiginjo, Peach, Supersawa, Soda



## DARK MOUNTAIN

11.90

Nikka From the Barrel, Matcha, Mint, Sugar



## LAVENDER SOUR

10.90

Roku Gin, Lavender, Violet, Supersawa, Egg White



# COCKTAILS



## GINGA

9.90

Haku Vodka, Peach,  
Spicy Mango,  
Tropical Juice



## PINKU

9.90

Prosecco, Rose,  
Elderflower



## BAD APPLE

11.90

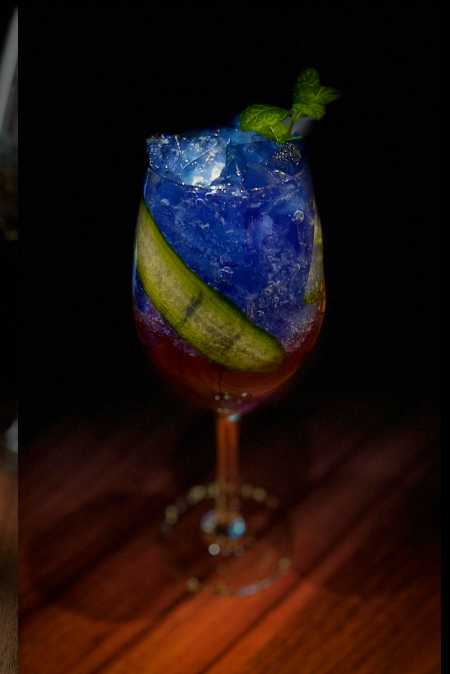
White Rum, Midori,  
Sparkling Sake, Green  
Apple, Egg white



## UME MOJITO

11.90

Umeshu, Dark Rum,  
Soda Water, Mint,  
Brown Sugar, Lime



## AOI TSUKI

10.90

Roku Gin, Violette  
Syrup, Cucumber,  
Lime Juice, Soda  
Water

# DESSERT COCKTAILS

## CHOCOLATE MARTINI

10.90

Baileys, Chocolate Liqueur,  
Milk, Butterscotch

## SWEET RUSSIAN

10.90

Vodka, Baileys, Kahlua, Milk,  
Espresso

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# NON-ALCOHOLIC

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GALAXY LEMONADE

4.50

Colour Changing Lemonade

Blue Tea, Lemonade, Tropical Juice

MATCHA-RCOAL

5.50

Matcha, Honey, Lime, Egg White,

Activated Charcoal

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## SOFT DRINKS

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### BOTTLED

Sparkling Water

2.20

Still Water

2.10

Cloudy Lemonade

3.90

Classic Lemonade

2.50

Coke Classic

2.90

Coke Diet

2.50

Coke Zero

2.50

### COLD

Iced Coffee Latte

4

Iced Matcha Latte

4

Iced Lemon Assam Tea

2.90

### HOT

Coffee Latte

3.90

Matcha Latte

3.90

Sencha Tea

2.50

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# WINE

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## WHITE WINE

### MORADOR BLANCO

*Spain*

A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well-balanced palate with delicate fruity notes.

*Bottle*

*15*

### FARFALLA PINOT GRIGIO

*Italy*

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

*Bottle 17*

*175ml 4.90*

*250ml 5.90*

### SEEWINKEL GRUNER VELTLINER

*Austria*

A refreshing, well-balanced and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.

*Bottle 19.95*

*175ml 5.50*

*250ml 6.75*

### MUSCADET DE SEVRE ET MAINE SAGET

*France*

Clean and refreshing with a whirlwind of freshness, complexity and finesse and balanced flavours of ripe melon and crisp citrus fruit.

*Bottle*

*19.95*

## ROSE WINE

### INKOSI PINOTAGE ROSE

*South Africa*

Easy drinking rose with abundant summer fruit flavours – perfect for any occasion.

*Bottle*

*15.95*

### FARFALLA PINOT GRIGIO BLUSH

*Italy*

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

*Bottle 17*

*175ml 4.90*

*250ml 5.90*

### QUINSON PROVENCE ROSE

*France*

A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.

*Bottle*

*21.95*

*Ask a member of staff  
for a perfect serve recommendation*

# WINE

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## RED WINE

### MORADOR TEMPRANILLO

*Spain*

A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop in to a fresh palate of berry fruit with a delicate hint of vanilla.

*Bottle*

*15*

### CRAMELE RECAS PINOT NOIR

*Romania*

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate. SWA Commended.

*Bottle 19.95*

*175ml 5.50*

*250ml 6.75*

### 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 17*

*175ml 4.90*

*250ml 5.90*

### BEAUJOLAIS VILLAGES CHATEAU DE

MAONTMELAS MOMMESSIN

*France*

From a small estate, the Gamay grape here showing bright ripe red fruit character with a seductive intensity and lingering flavour.

*Bottle*

*21.95*

### IZAKAYA RED

*Portugal*

This wine is made from Merlot grapes, which give the wine its ruby colour. It has a long and soft finish. It presents aromas with elegance and very rich notes of ripe red fruits well conjugated with vanilla and spices from the wood.

*Bottle 18*

*175ml 5.50*

*250ml 6.50*

*Ask a member of staff  
for a perfect serve recommendation*

# WINE

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## 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*

PROSECCO MAGNIFICO

*Italy*

A beautiful straw yellow colour with aromas of apples and pears. Fresh, fragrant and fruity.

*Bottle*

*23.95*

SPARKLING SAUVIGNON BLANC,  
DURBANVILLE HILLS

*South Africa*

The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc, resulting in a delightful bouquet of green pepper, kiwi fruit, fig and gooseberry.

*Bottle*

*25.95*

## CHAMPAGNE

LA CUVÉE LAURENT-PERRIER

*France*

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

*Bottle*

*54*

CUVÉE ROSE LAURENT-PERRIER

*France*

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

*Bottle*

*74*

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*All our wines have been specifically chosen to match the complex savoury and famously aromatic style of Japanese cuisine.  
Whether you play it safe, or go experimental, we hope you enjoy our recommendations.*

*Where wines are available by glass, a 125ml glass can be offered.*

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