



THE ART OF JAPANESE CUISINE

A MEMBER OF



SMALL DISHES

Traditional Edamame in 3 Styles

Steamed with Sea Salt V \$8

Garlic and Chillies V \$8

Soya Sauce and Sesame Oil \$8

WAHU TATAKI

Seared Wahu Fish, Orange Ponzu, Green Apple, Coriander Oil, Garlic Chips and Pickled Onion FS

\$27

SELECTION OF GYOZA

Pork Gyoza served with Spicy Ponzu P

\$28

Vegetable Gyoza served with Spicy Ponzu ^V

\$25

SALMON TARUTARU

Salmon Tartare with Guacamole and mixed baby greens in sesame dressing, topped with crisp taco and sesame seeds F

\$27

NEW STYLE HAMACHI

Hamachi, Spiced Ponzu, Yellow Pepper Oil, Ikura, Coriander Leaves, Fresh Chilli, Wakame F ${f S}$

SOUP

MISO SOUP

Traditional Light Soya Bean Soup with Tofu Scallions and Seaweed V

\$15

CHICKEN RAMEN

Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Spring Onion, Marinated Chicken Thigh,
Sesame Oil, Nori Sheet, White Sesame Seeds, Togarashi
\$26

PORK RAMEN

Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Spring Onion, Pork Char Siu,
Sesame Oil, Nori Sheet, White Sesame Seeds P
\$29

SALAD

KANI SALAD

Crab Stick / Surimi, Japanese Mayonnaise, Salt, Pepper, Mango, Avocado, Cucumber, Tobiko, Chuka Wakame, Tempura Flakes V \$32

TOFU WAKAME SALAD

Tri-color Wakame, Chuka Wakame, Mango, Goma Dressing, Silken Tofu, Sundried Cherry Tomato, Cucumber, Red Radish V \$25

MAKI 8 PIECES

NEW PHILADELPIA MAKI

Salmon, Cream Cheese, Cucumber, Coriander Leaves, Wasabi Mayonnaise, Ikura F \$22

YASAI MAKI

Takuan, Cucumber, Avocado, Chuka Wakame, Chinese Cabbage, Japanese Mayonnaise, Sesame Seeds, Togarashi V \$22

CALIFORNIA MAKI

Crab Stick / Surimi, Japanese Mayonnaise, Avocado, Cucumber, Tobiko ${\mathbb F}$ \$28

UNAGI MAKI

Prawn Tempura, Roasted Unagi, Teriyaki Sauce, Sesame Seeds, Avocado, Spring Onion, Japanese Mayonnaise ${\mathbb F}$ \$28

UMAMI SIGNATURE MAKI

Salmon Tartare, Tortilla Chips, Crab Stick, Cucumber, Mango, Japanese Mayonnaise, Togarashi, Spring Onion, Tobiko F S \$30

V,Vegetarian B,Signature Dish N,Nuts A,Alcohol F,Fish S,Spicy P,Pork D,Dairy \$,Extra Charge Only

SEAFOOD FUTOMAKI 4PIECES

Salmon, Tuna, White Fish, Prawn Sushi, Takuan, Spring Onion, Cucumber, White Radish, Crabstick F \$30

*All Served with Wasabi, Pickled Ginger and Soy Sauce

SUSHI / NIGIRI 4 PIECES

PRAWN NIGIRI

Prawns, Sushi Rice, Japanese Mayonnaise F \$30

UNAGI NIGIRI

Roasted Eel, Sushi Rice, Sesame Seed, Teriyaki Sauce, Spring Onion F \$32

TUNA NIGIRI

Fresh Yellow Fin Tuna, Sushi Rice, Truffle oil F \$33

SALMON NIGIRI

Fresh Salmon, Sushi Rice F \$32

TORCH SALMON BELLY

Marinated Salmon Belly, Spring Onion, Ikura, Ponzu Dressing F \$31

*All Served with Wasabi, Pickled Ginger and Soy Sauce

SASHIMI 5 PIECES

SALMON SASHIMI

Fresh Salmon, White Radish, Cucumber, Lemon / Lime F

\$35

TUNA SASHIMI

Fresh Yellow Fin Tuna, White Radish, Cucumber, Lemon / Lime F

HAMACHI SASHIMI

Hamachi, White Radish, Cucumber, Lemon F

\$33

*All Served with Wasabi, Pickled Ginger and Soy Sauce

UMAMI SIGNATURE DISHES

PRAWN TEMPURA TEISHOKU

Deep Fried Light Battered Prawns with traditional tempura sauce F \$38

ASIAN SPICED LAMB RACK

Grilled Japanese furikake spiced rack of lamb with pumpkin puree in Yakiniku Sauce ${\cal B}$ \$55

SALMON TERIYAKI WITH SAUTÉED NOODLES

Miso marinated salmon in teriyaki sauce served with yakisoba noodles F \$45

AGEDASHI TOFU STEAK

Fried silken tofu flavored in Katsuobushi bonito flakes and served with tempura sauce Spring onion tempura V \$40

CHICKEN KATSU

Breaded cornfed chicken in Japanese curry served with Japanese coleslaw in a mirin and sesame dressing \mathcal{B} \$38

FROM THE ROBATA GRILL

NEGIMA YAKI

Pork Belly in teriyaki sauce with asparagus and coleslaw in sesame dressing, served with Japanese fried rice P

\$45

YAKITORI

Chicken in teriyaki sauce with asparagus and coleslaw in sesame dressing, served with Japanese fried rice S

SWEETS

MACHA & MANGO CHEESECAKE

Macha tea cheesecake with mango jelly and black sesame crisp

\$18

GINGER & MILK CHOCOLATE BRULEE

Ginger crème brulee with milk chocolate ice cream and sweet potato chips

\$18

YUZU & WASABI

Yuzu parfait with wasabi crunch

UMAMI KIDS MENU

SOUP

CHICKEN NOODLE SOUP

Chicken, Mixed Vegetables with Egg Noodles \$15

MISO SOUP

Tofu, Scallions and Fish \$12

SUSHI

KIDS CALIFORNIA MAKI (8 pcs.)

Avocado, Crab Stick, Japanese Mayonnaise and Cucumber \$18

KAPPA MAKI (6 pcs.)

Cucumber and Japanese Mayonnaise V \$18

TEKA MAKI (6 pcs.)

Tuna and Japanese Mayonnaise \$18

NIGIRI (4 pcs.)

Choice of Tuna, Reef Fish, Salmon or Prawns \$15

SASHIMI (5 pcs.)

Choice of Tuna, Reef Fish, Salmon or Prawns \$16

MAIN COURSE

YAKIMESHI

Vegetable Fried Rice with Egg \$20

SAKANA FRIED (FISH AND CHIPS)

Breaded Fish Fingers Served with Fries \$20

BEEF KUSHIYAKI

Grilled Beef Skewers,Teriyaki Sauce Served with
Japanese Fried Rice
\$20

CHICKEN TERIYAKI

Grilled Chicken Served with Japanese Plain Rice \$20

YAKI SOBA

Stir Fried Egg Noodles with Vegetables V \$20

DESSERT

CHOICE OF ICE CREAM AND SORBET D

*Please Ask for Available Flavours \$5 per scoop

V,Vegetarian

S,Spicy P,Pork D,Dairy \$,Extra Charge Only

UMAMI CHARGEABLE MENU

Miso Black Cod

Alaskan imported black cod in a miso marinade served with seasonal vegetable and pumpkin puree \$ F \$75

WASABI LOBSTER (800 - 1000grams)

Lobster and a selection of fresh vegetables coated in a light tempura batter with wasabi mayonnaise \$ \$100

WAGYU AND FOIE GRAS (250 grams)

Wagyu rib eye topped with seared foie gras in a teriyaki sauce Served with a fresh garden salad in sesame dressing \$