mar-umi

DINNER

Appetizers

Smoked Triradio 26
sliced local fish | yellow smoked tiger's milk |
onion | coriander | burnt avocado | sweet potato

Edamame 22
spicy or salty japanese soya beans | sesame oil |
furikake | garlic chips

Tofu Ankake 26
pan-fried tofu glazed with yuzu sweet chilli sauce |
bok choy

Tempura Moriawase 30
mix of white local fish | calamari | tuna |
prawn | radish spicy ponzu sauce

Kuda Spicy Prawn 30
panko fried prawn | spicy yuzu sweet chilli |
avocado mousse

Pulpo al Olivo 32
octopus | peruvian olive mayo | avocado |
burned | fried quinoa | coriander | radish

Beef Tataki 50
thinly sliced beef | garlic chips | wakame | avocado |
radish | orange ponzu sauce | shichimi

Vegetarian Vegan Gluten Spicy Diary Shellfish Nuts Alcohol

All prices are in US Dollars and subject to 10% service charge and 17% GST

Salad

Wakame Salad 28
dry wakame | cucumber | tomato | edamame
avocado | sesame seed | ginger ponzu dressing

Kuda Green Salad 26
Asian mixed leaves | avocado | tomato | arugula |
cucumber | lime soy dressing

Kani Salad 28
crab | cucumber | avocado | tomato | wafu dressing |
tobiko | iceberg lettuce

Seaweed Salad 26
fresh seaweed | avocado | lettuce | tomato |
cucumber | gomma dressing

Nikkei Soup

Seafood Ramen 26
mix seafood | seafood dashi broth | eggs | nori |
cabbage | bok choy | sweet corn

Chicken Ramen 26
soya marinated chicken | light dashi broth | egg |
cabbage | sweet corn | bok choy | mushrooms

Japanese Miso 26
miso paste | wakame | spring onion | tofu | dashi |
shitake mushroom

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Maki

New Style Philadelphia 24
smoked salmon | cream cheese | avocado |
panko | sesame seeds | teriyaki

Pink Panther 24
prawn tempura | avocado | crab mousse | tobiko |
siracha

Ura Spicy Shrimp 30
crab | avocado | spicy shrimp paste | tobiko

Godzilla Maki 30
prawn | salmon | avocado | smoked salmon |
sesame seed | teriyaki

Island Maki 28
spice tuna | mango | cream cheese | avocado

Dragon Maki 30
prawn tempura | avocado | unagi | teriyaki |
sesame seed

California Maki 30
crab meat | tobiko | sesame | cucumber | avocado

Ura Crispy Shrimp 30
prawn tempura | avocado | crispy rice |
spicy goma teriyaki

Rainbow Maki 24
salmon | tuna | reef fish | prawn | cucumber |
avocado | tobiko

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Maki

Dynamite Yellow Tail 32
yellow tail | cheese | avocado | shichimi | spicy mayo

Volcano Maki 36
crab | cheese | avocado | smoked salmon |
panko | spicy shizo sauce

Philadelphia Maki 32
salmon | avocado | cheese | teriyaki | sesame

Veggie Maki 22
soya sheet | avocado | asparagus | carrots |
mushrooms | fried quinoa

Asparagus Maki 24
asparagus tempura | panko | truffle paste |
spicy mayo

Nikkei Tartare

Your Choice of:

Salmon 34

Tuna 28

Reef Fish 26

all served with mustard passion dressings

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Nikkei Sashimi

(4 pcs)

Salmon	24
Tuna	18
Reef fish	18
Yellow Tail	34
Unagi	32
Scallops	24
Tuna Saku	24
Shrimp	22
Octopus	22

Nikkei Nigiri

(3 pcs)

Salmon	24
Yellow Fin Tuna	22
Reef Fish	20
Hamachi	34
Fresh Water Eel	32
Octopus	22
Tuna Saku	26
Shrimp	26

Main Course

Ramen Criollo 45

nikkei seafood ramen | vegetables | nori | shoyu tamago | spring onion

Pulpo y Tierra 42

octopus | potato foam | anticuchero sauce | crunchy quinoa | chlorophyl oil | mushroom powder

Hotate Bata Yaki 43

grilled scallops | bok choy | truffle edamame foam | tobiko | sweet potato chips

Salmon Teriyaki 48

grilled salmon | glazed teriyaki | vegetables | kimchi | garlic chips

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Main Course

Yaki Tori 38
chicken skewers | baby leeks | glazed teriyaki |fried rice |
bok choy | kimchi

Kamo Rosu 65
seared marinated duck breast | orange carrot puree |
Japanese pickle | asparagus

Lamb Seco 70
Peruvian spice marinated lamb chops | Amarillo rice |
mushroom | edamame | bell peppers

Striploin Miso Shiro 80
truffle roasted potato | kimchi | miso black angus
striploin | wasabi goma teriyaki sauce

Beef Shichimi 90
spicy grilled tenderloin | Amarillo cream with cheese & quinoa |
kimchi | crispy rice

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Chargeable Menu

Maki

Foie Gras Maki

eel | avocado | prawn tempura | teriyaki | foie gras

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	35
BB - à la carte rate	60

Main Course

Cod Miso Yaki

miso marinated black cod | shiso leaves | grilled asparagus | lime

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BB - à la carte rate	70

Chimichurri Grilled Lobster

roasted potato | Argentinean chimichurri | vegetables | lemon butter sauce

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BB - à la carte rate	110

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Dessert

Torta de Chocolate (Soft Chocolate Cake) 22
Crunchy glaze | dulce de leche sauce | whipped ganache | micro herbs

Peruvian Sesame Crema Volteada 22
Silky caramel baked custard | fresh berries | miso caramel sauce | coconut meringue stick

Mangō Yuzu Coconut 22
Crunchy sablé | yuzu gel | chocolate garnish | fresh berries | microgreens | coconut ice cream

Matcha Mousse Cake 22
Matcha mousse cake | coconut streusel | micro sponge | sesame ice cream

Mazamorra Morada 22
Silky Peruvian purple corn mousse | berry coulis | chocolate garnish | crispy rice wafer | white crumble | fresh berries.

Matcha Ice Cream 08

Passion Fruit Sorbet 08

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