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**A modern and innovative
Japanese restaurant,
UMAMI is the place to be for a
unique culinary journey**

Highlighting hand-crafted sushi, sashimi,
grilled Robatayaki and amazing, not-to-be-
missed Teppanyaki cooking skills
from our masters.



Greener plate, greener planet

Keen on Green is our commitment to sourcing smarter and supporting local farmers who grow sustainable vegetables, fruits and herbs to create delicious plant-based and vegetarians dishes. In our kitchens, we let the produce shine through, and connect you to the people and stories behind each ingredient. It makes for a meaningful, joyful and positively-impactful dining experience. Even if you're not vegetarian or vegan (yet), we hope that you are keen on trying the dishes labelled in green.

SIGNATURE

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

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NEW STYLE SASHIMI HAMACHI AND SALMON (D) (G) 35

Fresh hamachi, fresh Atlantic salmon, soy sauce, wasabi lemon juice, chives, white radish, ginger pickle, togarashi, sesame seed, hot sesame oil, garlic chips

MARINATED WHOLE GRILLED LOBSTER (D) (G) 160

Shiso marinated grilled lobster, wasabi lemon butter, mixed salad, lemon

KOREAN FRIED RICE AND WAGYU BEEF SOY CARMEL (D) (G) 65

Mixed vegetables, confit egg, scallions, pickled cucumber, grilled cantaloupe melon, soy caramel

MISO-MARINATED "GLACIER TOOTHFISH" (D) (G) 65

Miso-glaze, Patagonian toothfish, Hajikame, sugar snap peas, pickled cucumber

SOUP AND STIR FRY

SOBA NOODLE SOUP (G) 24

CAL 258

Homemade tofu, leeks, seaweed,
shiitake mushrooms

*We can make this dish vegan if you
wish

RAMEN NABE (D) (G) 34

Mixed vegetables, tempura prawns,
ramen noodles, Narutomaki,
seafood soup

BUCKWHEAT NOODLES (G) 24

CAL 260

Stir-fried noodles, broccoli, sugar
snap peas, asparagus, bok choy,
carrot, boosted soy sauce

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wish

PORK RAMEN (D) (G) 36

Ramen noodles, pork broth,
chashu pork, mixed vegetables

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SOUP AND STIR FRY

YAKISOBA CHICKEN (D) (G)

34

Stir-fried soba noodles, chicken, bok choy, zucchini, carrot, sugar snap peas, cabbage, asparagus, broccoli, spring onion, bell pepper, yakisoba sauces

YAKI UDON NOODLES (G)

24

CAL 210

Udon noodles, mixed vegetables, homemade tofu

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STARTERS

COLD

CUCUMBER AND WAKAME SEEDS

(G) 24

CAL 260

Seaweed wakame, cucumber, avocado, edamame beans, sesame seeds, soy-honey dressing

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VEGAN POKE BOWL 26

CAL 320

Sushi rice, edamame, avocado, spring onion, carrot, red radish, beetroot, cucumber, takuan, sesame oil, vegan mayonnaise

KING CRAB (D) (G) 42

King crab meat, crispy tempura crumbles, seaweed, cucumber, avocado, honey, Japanese mayonnaise, Tōgarashi salt, sesame seeds, tobiko

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STARTERS

SASHIMI SALAD

(D) (G)

40

Atlantic salmon, yellow fin tuna, hamachi, Hokkaido scallops, octopus, Tōgarashi, bonito flakes, crispy wontons, red onion, mixed leaves, daikon, ginger pickles, wakame, home-cured soy dressing

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HOT

KINOKO (D) (G) 22

CAL 178

Stir-fried assorted mushrooms,
garlic-ginger sauce

VEGETABLE GYOZA (G) 26

CAL 280

Pan-fried Japanese dumplings,
fragrant oil, garlic soy

PRAWN GYOZA (G) 26

Japanese dumplings, minced prawns,
fragrant oil, herbs, garlic soy

**BUTA NO KAKUNI
(D) (G) 32**

Pork belly, bonito dashi stock, bonito
flakes, flavoured mustard dressing,
garlic butter, garlic-ginger soy

**VEGAN HOMEMADE TOFU
STEAK (G) 24**

CAL 250

Assorted vegetables, garlic-ginger
sauce

TEMPURA

ROCK SHRIMP TEMPURA

(D) (G)

32

Tossed shrimp tempura with goma dressing, seaweed, chili sauce

SHRIMP TEMPURA

(D) (G)

32

Tempura sauce, spicy mayonnaise, grated ginger and radish

SOFT-SHELL CRAB TEMPURA

(D) (G)

36

Soft-shell crab, Japanese spicy mayonnaise, tempura sauce, grated ginger and radish

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TEMPURA

VEGETABLE TEMPURA

(D) (G)

24

CAL 400

Tempura sauce, Japanese spicy mayonnaise, grated ginger and radish

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TEMPURA PLATTER

(D) (G)

46

Shrimp, soft-shell crab, mushrooms, lotus root, asparagus, carrot, shiso leaves, spicy mayonnaise, tempura sauce, grated ginger and radish

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HOT DISH

OKONOMIYAKI SEAFOOD (D) (G) 34

Japanese seafood pancake, mixed seafood, cabbage, carrot, spring onion, sriracha mayonnaise, bonito flakes

JAPANESE VEGETABLE CURRY (G) 30 CAL 510

Garden vegetables java curry,
Japanese steamed rice

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WAGYU BEEF KATSU (D) (G) 55

Panko-crumbed deep-fried Wagyu beef, tonkatsu sauce, green salad, mango dressing

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MAKI ROLLS

4 PIECES

SAKE MAKI 22

Sushi rice, nori sheet, salmon

SPICY HAMACHI MAKI (D) (G) 24

Sushi rice, nori sheet, hamachi, spicy mayonnaise, sesame seeds, crunchy tempura flakes

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CALIFORNIA ROLLS (D) 24

Sushi rice, nori sheet, crab, avocado, Japanese mayonnaise, tobiko

VEGAN AVOCADO ROLLS CAL 160 20

Sushi rice, nori sheet, avocado

VEGAN CUCUMBER ROLLS CAL 160 20

Sushi rice, nori sheet, cucumber

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MAKI ROLLS

4 PIECES

SALMON TEMPURA MAKI **(D) (G) 22**

Sushi rice, nori sheet, Atlantic salmon, avocado, spicy mayonnaise, cucumber, crunchy tempura flakes

ASPARAGUS AND CREAM CHEESE **(D) 20**

CAL 400

Sushi rice, nori sheet, asparagus, cream cheese

*We can make this dish vegan if you wish

ROCK AND ROLL MAKI **(D) (G) 24**

Sushi rice, nori sheet, crab meat, tempura crab, unagi, cucumber, avocado, tempura flakes, spicy mayonnaise, wasabi mayo

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SPECIAL MAKI ROLLS

4 PIECES

SAMURAI ROLL (D) (G) 26

Sushi rice, nori sheet, tempura shrimp, crab meat, scallops, avocado, spring onion, seared salmon, goma sauce, unagi sauce

TEMPURA VEGETABLE FUTOMAKI (D) (G) 20

CAL 110

Sushi rice, nori sheet, asparagus, cream cheese

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SUSHI AND SASHIMI COUNTER

SASHIMI NIGIRI 3 PIECES 2 PIECES

YELLOW FIN TUNA	12	12
ATLANTIC SALMON	18	15
SNAPPER	15	13
GROUPER	15	15
OCTOPUS	16	16
HOKKAIDO SCALLOP	22	18
FRESHWATER EEL (G)	16	18
HAMACHI (YELLOW TAIL)	16	16
WAHOO	16	16
SURF CLAM		16
EBI PRAWN		18
FOIE GRAS		22
TOMATO AND CREAM CHEESE (D)		10
AVOCADO		10
ASPARAGUS		10
TAMAGOYAKI (JAPANESE OMELETTE)		10

SALMON BELLY (D)	20
Seared salmon belly, wasabi, Japanese mayonnaise, tobiko	

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SUSHI

4 PIECES

FUTOMAKI (D) (G) 30

Sushi rice, nori sheet, shrimp tempura, spicy mayonnaise, avocado, cucumber, crunchy tempura flakes

SPIDER ROLL (D) (G) 30

Sushi rice, nori sheet, soft-shell crab tempura, crab meat, Japanese spicy mayonnaise, avocado, cucumber, Tōgarashi

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3 PIECES

SALMON BELLY OSHIZUSHI (D) (G) 26

Sushi rice, nori sheet, salmon belly, avocado, shrimp tempura, spicy mayonnaise, tobiko

TUNA OSHIZUSHI (D) (G) 26

Sushi rice, nori sheet, tuna, avocado, crunchy tempura flakes, spicy mayonnaise, sesame seeds, tobiko

SUSHI SPECIAL

CHEF'S SPECIAL COMBO

(D) (G)

90

FUTO MAKI AND SPIDER ROLL,
4 PIECES

HAMACHI (YELLOWTAIL) SASHIMI,
3 PIECES

ATLANTIC SALMON SASHIMI,
3 PIECES

SURF CLAM NIGIRI, 2 PIECES

HOKKAIDO SCALLOPS NIGIRI,
2 PIECES

FOIE GRAS NIGIRI, 2 PIECES

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**SPECIAL
VEGETARIAN**

VEGETARIAN COMBO

(D) (G)

60

CAL 450

ASPARAGUS NIGIRI, 2 PIECES

AVOCADO NIGIRI, 2 PIECES

TOMATO AND CREAM CHEESE
NIGIRI, 2 PIECES (D)

ASPARAGUS AND CREAM CHEESE
MAKI, 4 PIECES (D)

CUCUMBER ROLL, 4 PIECES

TEMPURA VEGETABLE FUTO MAKI, 4
PIECES (G)

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ROBATAYAKI

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**GRILLED MUSHROOM
SKEWER (D) (G) 16**

CAL 80

Sesame-goma sauce

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**CHICKEN SKEWER
(D) (G) 24**

Teriyaki sauce

**GRILLED ASPARAGUS
SKEWER (D) (G) 20**

CAL 120

Sesame-goma sauce

*We can make this dish vegan if you wish

**GRILLED PRAWN SKEWER
(D) (G) 26**

Wasabi-lemon butter sauce

**HAMACHI STEAK
(D) (G) 50**

Hamachi, mixed salad, spring onion, garlic butter, ponzu sesame sauce, mango dressing

ROBATAYAKI

GRILLED SWEET CORN

(D) (G)

14

CAL 110

Sesame-goma sauce

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TUNA STEAK (D) (G)

40

Tuna belly, mixed salad, spring onion, garlic butter, ponzu sesame sauce, mango dressing

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ATLANTIC SALMON STEAK

(D) (G)

46

Mixed salad, spring onion, garlic butter, ponzu sesame sauce, mango dressing

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DESSERT

MATCHA CHEESECAKE

(D) (G) (N)

20

Matcha Cremeux, vanilla anglaise, ginger ice cream, candied kumquat

YUZU TART (D) (G) (N)

20

Mascarpone, Savoirdi, pistachio biscotti

LYCHEE PARFAIT

(D) (G) (N)

22

Half frozen lychee mousse, matcha micro sponge, passion fruit gel, black sesame ice cream, white chocolate stick

COCONUT YUKON PUDDING

(D)

22

CAL 250

Coconut pudding, exotic fruit salsa, coconut crumbles, mango and passion sorbet

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DESSERT

APPLE CONSOMMÉ **22**

CAL 250

Apple granite, fresh apple cube,
Earl grey tea foam, dehydrated
apple

**SEASONAL FRESH FRUIT
PLATTER** **20**

CAL 220

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