



Umami

A la Carte

STARTER

BITES

Edamame 14
Sea salt

Spicy Edamame (G|L) 16
Chili-garlic, soy butter

Crispy Tuna Sashimi Taco (G) (Three pieces) 26
Yellow fin tuna, truffle dressing

Crispy Sushi Rice Nigiri (G) 26
Salmon, rocoto, unagi sauce, scallions

SASHIMI (three pieces)

Salmon Norway 25

Yellow Fin Tuna Maldives 25

Yellowtail Kingfish Australia 26

Served with wasabi, soy, pickled ginger

NIGIRI (Two pieces)

Avocado (G) Truffle Mayo, Tempura Flakes 18

Salmon (G) Wasabi Relish, Tempura Flakes 24

Kingfish (G) 25

Unagi (Eel)(G) 25

Wagyu Aburi Truffle Mayo 32

Served with wasabi, soy, pickled ginger

MAKI ROLLS (Six pieces)

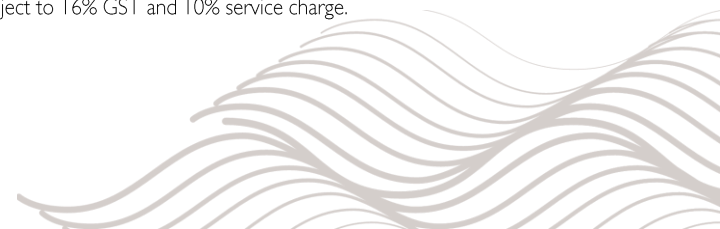
Cucumber 22

Goma Wakame 28

Avocado 28

Served with wasabi, soy, pickled ginger

G – contains Gluten L – contains Lactose N – contains Nuts P – Pork V – Vegetarian
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URAMAKI

Dynamite (G) (six pieces) Tuna, avocado, tobiko, spicy sauce, spring onion, roasted sesame, togarashi	30
Shrimp Tempura (G) (six pieces) Asparagus, spicy sauce, roasted sesame	36
Salmon (G) (six pieces) Avocado, tobiko, spicy mayo, spring onion	38
Dragon (G) (eight pieces) Prawn tempura, unagi, avocado <i>Meal package supplement is applicable</i>	40 10

COLD PLATES

Tokyo Salad (G) Cabbage, crispy tortilla and noodles, snow crab, avocado, tobiko, sesame dressing	26
Tuna Tataki (G) Passion fruit ponzu, spring onion, garlic chips, wasabi	28
Salmon Tartare (G) Salmon, yuzu, crispy rice cracker	36

HOT PLATES

Fried Eggplant Miso (V) Roasted sesame, den miso	24
Gyoza (G) Prawns, chicken, ginger, garlic, carrot, sesame oil, chili ponzu	32
Tori Karaage (G) Chicken thigh, ginger, garlic, soy, Japanese mayo	32
Rock Shrimp Tempura (G) Yuzu spicy mayo, chives <i>Meal package supplement is applicable</i>	42 10



MAINS

SEAFOOD

Catch of the Day (G L) Chef's special sauce	48
Roasted Salmon (L) Jalapeno dressing, lime	55
Miso Marinated Black Cod (G) Pickled ginger stem <i>Meal package supplement is applicable</i>	75 45
Whole Coral Lobster 700g (G L) Yuzu butter glaze, parmesan cheese, panko <i>Meal package supplement is applicable</i>	145 75

MEAT

Chicken Thigh (G) Tobanjan miso, roasted sesame	55
Australian Wagyu Striploin Mb 8+ 200g (G L) Onion jus, teriyaki <i>Meal package supplement is applicable</i>	98 55
Australian Wagyu Tenderloin Mb 9+ 200g (G L) Onion jus, teriyaki <i>Meal package supplement is applicable</i>	110 75

VEGETARIAN

Steam Bok Choy (G L) Soy garlic sauce	26
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SIDES

Steamed Japanese Rice	14
Truffle Mushroom Rice (G L) Truffle butter, shimeji mushrooms, Japanese rice	18
Seasonal Vegetables (L V)	16
Sauté Mushrooms (G L V) Sake and soy garlic butter	16



DESSERTS

Matcha Mille Feuille (G L) Vanilla ice cream	25
Chocolate Banana Finger (L) Lemon streusel	24
Assorted Mochi Sorbet (V) Mango Coconut Passion	25
Mochi (L) Coconut Mango Matcha	25
Seasonal Fruit	18

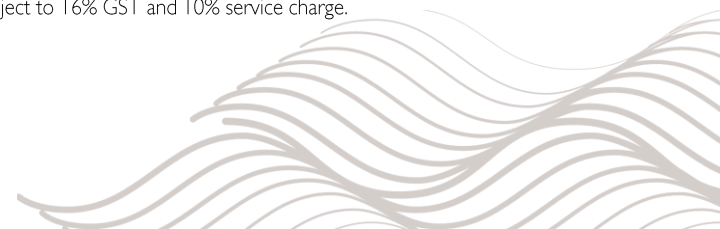
ICE CREAM

Vanilla (L) Chocolate (L) Green tea (L)	Scoop	7
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SORBET

Mango Coconut Passion fruit	Scoop	7
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Kids Menu

STARTER

Miso Soup Tofu, wakame, spring onion, miso broth	14
Tori Karaage (G) Chicken thigh, tartar sauce	16
Prawn Tempura (G) Prawn tempura, batter Japanese mayonnaise	18
Gyoza (G) Prawn, chicken, carrot, sesame oil, ponzu sauce	18

MAIN DISHES

California Rolls Crab stick, avocado, Japanese mayo, tobiko	18
Grilled Chicken Chicken thigh, yuzu, miso mayo	20
Chicken Fried Rice (G) Rice, chicken thigh, egg, vegetables, soy sauce	20
Grilled Salmon (L) Salmon steak, seasonal vegetables, teriyaki sauce	24
Steamed Japanese Rice Steam rice furikake	12

SWEETS

Chocolate Mille-Feuille (L)	16
Mochi Ice Cream (L)	16
Mango Melba (L N)	16

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