



CAFE

Umi

DINNER

Cafe Umi ('umi' means ocean in Japanese) welcomes you every morning for breakfast and a relaxing start to your day. Throughout the rest of the day, we entice your senses with Japanese cuisine, both a la carte and teppanyaki grill.

MARUHABA!

As a time for family and friends to gather, to share beautiful stories of the day, dinner has always been a very special time for us here at Maamunagau. As the last meal of the day, we make sure it is a special one.

Café Umi introduces you to its gourmet cuisine on a journey around the world with flairs of Japanese and Peruvian influences.

We are also proud to offer you authentic sushi, and delicious dishes from our fine Teppanyaki Grill –made to perfection.

We source the freshest ingredients from across the world, which are then skilfully prepared by our stellar team and served straight on the platter for you. For that, we lean into our cultures and take inspiration from Asian, the Mediterranean, and so forth.

My team and I are honoured to invite you on an exquisite culinary journey tonight.

Be it handpicking your favourites from our widespread buffet, choosing a specialty dish from our menu, or indulging in a heavenly delicious, interactive, fun night of Teppanyaki Dinner.

I assure you it will be a night of divine gastronomy.

Sincerely,
Chef Deepesh



CHEF'S SELECTION

Nigiri Selections 6 pcs	SF	USD 48
Tuna toro, ama ebi (prawns) served with wasabizuke, salmon caviar, truffle mayonnaise		
Half Board, Full Board and All Inclusive:		USD 34
Spider Rolls	SF	USD 50
Soft shell crab tempura, wasabi tobiko, cucumber, chives, avocado, salmon roe, wasabi sour cream		
Half Board, Full Board and All Inclusive:		USD 35
Wagyu Tajima Beef MB-4/5 Tacos		USD 48
Minced Wagyu beef, spring onions, fried garlic, ponzu sauce		
Half Board, Full Board and All Inclusive:		USD 34
Soft Shell Crab Tempura	SF	USD 50
Soft shell crab, tempura sauce, daikon, and ginger pure, spicy mayonnaise		
Half Board, Full Board and All Inclusive:		USD 35
Lobster Linguini	SF D	USD 75
Squid ink linguini, local lobster, yuzu truffle cream, cherry tomatoes, yuzu pearls		
Half Board, Full Board and All Inclusive:		USD 52
Black Cod	SF GF	USD 66
Marinated in sweet yuzu miso, pickled ginger		
Half Board, Full Board and All Inclusive:		USD 46
Miyazaki Beef 180 GM		USD 200
Served in hibachi grill, Asian mushrooms, asparagus, truffle teriyaki		
Half Board, Full Board and All Inclusive:		USD 140

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

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UMI HOT STARTERS

Our Japanese new-style starter concept offers the following menu selection, to be enjoyed as pre-dinner tasting dishes.

Edamame Murray river salt	V	22
Chicken Wings Creamy spicy mayonnaise	D E S	28
Crispy Rice Spicy tuna, spring onions	SF S	28
Reef Fish Tempura Watermelon ponzu sauce	SF	30
Fried Aubergine Vanilla miso sauce	V	26
Chicken Skewer Teriyaki sauce		28

UMI TACOS

Tasmanian Salmon Smoked jalapeño, miso salsa	SF	36
Local Reef Fish Charred tomato salsa	SF S	30
Yellowfin Tuna Shiso salsa	SF	33
Vegetable Hot miso sauce	V	26

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NEW STYLE SASHIMI

All served with chives, ginger, sesame seeds, sesame oil, yuzu soy.

Tasmanian Salmon	SF	38
Yellow Fin Tuna	SF	36
Local Reef Fish	SF	30
Hamachi	SF	36

SOUPS

Chilled Green Pea Soup Black truffle oil, crème fraîche, mint pesto	V D N	26
Tom Yum Coconut Soup Cherry tomato, mushrooms, coriander, chilli		24
Add seafood	SF GF	14
Traditional Miso Soup Seaweed, tofu, spring onion	V	34

SALADS

Baby Spinach Salad Parmesan cheese, cherry tomatoes, shaved fennel, red radish, yuzu vinaigrette, dry miso powder	D GF V	30
Calamari Salad Asian mix leaves, cherry tomatoes, red radish, grapefruit, mango and spicy lemon dressing	SF	34
Japanese Seaweed Salad Toasted sesame seed, furikake seasoning	V	28
Quinoa and Avocado Organic tri-colours quinoa, grapefruit, heirloom tomato, Asian green salad and Chardonnay dressing	GF E	30
Café Umi Salad Smoked salmon, avocado, boiled egg, mixed green leaves, cherry tomato, basil lemon oil, vegetables	SF E	32
Local Tuna Salad Seared tuna, cucumber, tomato, spring onion, coriander leaves, red chilli and mint leaves, pickled ginger, sesame seed, lemon dressing	SF	32
Caesar Salad Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic, anchovy dressing	D P E SF	28
Add Grilled Chicken		12
Add Grilled Prawn	SF	14
Add Smoked Salmon	SF	14

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COLD STARTERS

Yellowtail Jalapeño chilli, coriander leaves, jalapeño dressing	SF GF	36
Silken Tofu and Tomato Yuzu soy, fresh finger, chives, sesame seed	V	30
Yellowfin Tuna Tataki Onion, ginger dressing, crispy vegetable	SF	36
Umi Seafood Ceviche Raw and cooked seafood, vegetables, spicy sour sauce	SF GF	38

TEMPURA

Served with tempura sauce, daikon and ginger purée

Calamari Tempura Aji Amarillo Aioli	SF E	34
Vegetable Tempura	V	28
Crispy Fried Chicken Tabasco mayonnaise	E	32
Prawn Tempura	SF E	38

SASHIMI

Yellowfin Tuna 9 pcs Local	SF	38
Grilled Eel 6 pcs	SF	36
Hamachi 6 pcs Japan	SF	40
Reef Fish 6 pcs Local	SF	32
Salmon 6 pcs Norwegian	SF	40
Sashimi Selection 3 pcs each 3 kinds		40

Gluten-free options available on request.

NIGIRI

4 pcs per portion

Yellowfin Tuna Local	SF	32
Grilled Eel	SF	36
Hamachi Japan	SF	36
Octopus Japan	SF	36
Reef Fish Local	SF	28
Salmon Norwegian	SF	36

Gluten-free options available on request.

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SIGNATURE NIGIRI

4 pcs per serving

Yellowfin Tuna Shiso salsa, hot miso sauce	SF	35
Salmon Yuzu miso glaze, sesame seeds	SF	38
Reef Fish Jalapeño miso, coriander, furikake	SF	30

Gluten-free option is available on request.

SIGNATURE ROLLS

Yellowfin Tuna and Black Truffle Tuna, black truffle, chives, sesame, tanuki	SF E	40
California Rolls King crab, cucumber, avocado, sesame, wasabi mayonnaise	SF E	40
Mahi Mahi Fish Rolls Local mahi mahi fish, avocado, fried onions, chives, spring onions, pickled carrots, yellow chilli miso	SF	34
Spicy Hamachi Rolls Hamachi, pickled cucumber, tanuki, spicy hot miso	SF	40
Crispy Salmon Salmon, avocado, sesame, chives, tempura crisp, yuzu miso sauce	SF	40
Umi Tuna Rolls Yellow fin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise	SF S E	38
AAC Rolls Avocado, asparagus, cucumber, quinoa puffs, sour plum sauce	V	30

TRADITIONAL MAKI

Avocado	V	28
Yellowfin Tuna Local	SF	32
Cucumber	V	28
Salmon Norwegian	SF	36

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PASTA COLLECTION

Seafood Linguini Squid ink linguini, fresh seafood, cream, cherry tomatoes, basil, lemon olive oil	SF D	42
Spaghettoni Bottarga Aglio e Olio Grated bottarga, olive oil, bread crumbs, fresh parsley, garlic, chilli flakes	SF D	38
Penne Pesto Basil pesto, parmesan, toasted pine nuts, confit cherry tomatoes, buffalo mozzarella	V D N	36
Spaghetti Bolognese Tomato and beef spaghetti, parmesan cheese	D	40
Spaghetti Tomato Fresh tomato sauce, parmesan cheese, olive oil, fresh basil	D V	32
Spaghetti Carbonara Bacon, egg, cream, fresh parsley, parmesan cheese, olive oil	P D E	38

ASIAN AND CURRY SELECTION

Green Curry Chicken Chicken thigh, green curry paste, coconut milk, lime leaf, jasmine rice	GF S SF	42
Fried Rice Pan-fried basmati rice, chicken, prawn, spicy sambal, sunny side up egg	SF S E	34
Singaporean Rice Noodles Prawns, vegetables, curry powder, spring onions, bok choy	SF E S	38
Fish Molee Kerala style fish stew with coconut milk, steamed rice, cucumber pickle, herb yoghurt	GF SF D	40
Butter Chicken Paratha, cucumber raita, jeera rice	N D	42
Maldivian Tuna Curry Traditional tuna curry, steamed rice, katta sambal	SF S	40

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UMI HOT DISHES

Catch of the Day Jalapeño dressing, onion and coriander salad	D GF	44
Oven Roasted Duck Breast Cooked in hoba leaf, orange miso dressing, orange segments	GF	50
Chargrilled Angus Striploin Anticucho miso sauce, charred asparagus		62
Chargrilled Butternut Green beans, quinoa salsa, tofu, slow cooked daikon, teriyaki sauce	V	38
Udon Noodles Shrimps, Asian mushrooms, spring onions	SF	42
Teriyaki Chicken Furikake mash, pumpkin, truffle glazed	D	48
Seafood Clear Soup Seafood, udon noodles, fresh shitake and shimeji mushroom, chilli garlic, spring onion	SF S	48
Sapporo Style Ramen Noodle Soup Pork belly, noodle, snow peas, baby corn, fresh shitake and shimeji mushroom, spring onion	P E	46
King Crab and Eggs Soup Crab meat, inaniwa udon noodles, seaweed, nameko mushroom, tofu, fresh shitake mushroom, spring onion	SF E	50

FROM THE GRILL

Jumbo Prawns	D SF	50
Fillet of Local Tuna	D SF	48
Catch of the Day	D SF	44
Pork Ribs	P GF	58
Angus Tenderloin	D GF	62
Corn-fed Chicken Breast	D GF	46
Lamb Chops	D GF	54

Choose Your Sauce
Jalapeño sauce, teriyaki, wasabi pepper sauce [D], anticucho sauce, miso butter sauce - [D], yuzu truffle sauce, garlic herb butter - [D]

Choose Your Side Dish **8**
Grilled vegetables, buttered mash potato [D], french fries, steamed vegetable, steamed rice, fried rice

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DESSERTS

Yuzu, Raspberry, Sesame Yuzu curd, raspberry compote, sesame micro sponge	N E D	30
Milk Chocolate, Sakura, Cherry Milk chocolate cremeux, sakura ice cream, cherry fluid gel	N E D	30
Red Bean, Strawberry, Matcha Red bean mousse, strawberry ice cream, matcha financier	N E D	30
Mochi Ice Cream Selection (3 flavors)	GF D	30
Gianduja Petit Gateau Hazelnut meringue, glazed hazelnut	N E D	32
Island Dessert Moringa ice cream, coconut sago, screw pine gel	N D	30
Fresh Tropical Fruit Platter Our pick of the best 5 on island	V	28
Cheese Platter Stilton, Brie de Meaux, aged cheddar, Emmental with lavoche, dried fruits, pickled vegetables, mixed nuts, dried muscatels	N D	32

HOME-MADE ICE CREAM & SORBET

Ice Cream Home-made Vanilla Chocolate Strawberry Coconut Coffee Served per scoop	D GF	9
Sorbets Home-made Mango Raspberry Lime Banana & passion fruit Served per scoop	GF	9

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