

um

KAISEKI MENU

5-Course Tasting Menu

UMI KAISEKI [G/S]

520

Starter	<i>Yuzu kosho shrimp, Toro mozuko no sunomono, Crab chawanmushi</i>
Sashimi	<i>Chef Omakase</i>
Tempura	<i>Assorted shrimp and vegetable tempura</i>
Main Course	<i>Glazed saikyo miso black cod, Steamed rice, Miso soup</i>
Dessert	<i>Mochi ice cream, Seasonal fresh fruits</i>

WAGYU KAISEKI [G/S]

560

Starter	<i>Yuzu kosho shrimp, Toro mozuko no sunomono, Crab chawanmushi</i>
Sashimi	<i>Chef Omakase</i>
Tempura	<i>Assorted Shrimp and vegetable tempura</i>
Main Course	<i>Wagyu tenderloin, Japanese chimichurri, Garlic soy steamed rice, Miso soup</i>
Dessert	<i>Mochi ice cream, Seasonal fresh fruits</i>

SUSHI KAISEKI [G/S]

590

Starter	<i>Yuzu kosho shrimp, Toro mozuko no sunomono, Crab chawanmushi</i>
Sashimi	<i>Umi Tiradito</i>
Tempura	<i>Assorted lobster and vegetable tempura</i>
Main Course	<i>Kohada, Salmon, Tuna, Saba, Botan ebi, Otoro, Miso soup</i>
Dessert	<i>Mochi ice cream, Seasonal fresh fruits</i>

YASAI KAISEKI [G/VE]

290

Starter	<i>Cucumber mozuko no sunomono, Takana gyoza, Temari veggie</i>
Sashimi	<i>Cucumber, Avocado maki sushi</i>
Tempura	<i>Assorted vegetable tempura</i>
Main Course	<i>Dengaku miso eggplant, Steamed rice, Vegetarian miso soup</i>
Dessert	<i>Mochi ice cream, Seasonal fresh fruits</i>

[VE] Vegan [V] Vegetarian [G] Gluten [N] Nuts [S] Shell Fish

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COLD DISHES & SALADS

MAGURO USUZUKURI (G)	105
<i>Thin sliced tuna, Yuzu pepper onion sauce</i>	
HAMACHI TOUGARASHI (G)	95
<i>Thin sliced yellowtail, Homemade ponzu sauce</i>	
WAGYU TATAKI (G)	135
<i>Seared Wagyu cold cut, Truffle ponzu sauce</i>	
GREEN SALAD (VE)	65
<i>Fresh green salad, Oba dressing</i>	
KANI MIZUNA SHISO SALAD (G/S)	105
<i>Crab meat, Fresh leaves, Mizuna, Cucumber, Wafu dressing</i>	

NIGIRI & SASHIMI

1 Piece Nigiri or 1 piece Sashimi

AKAMI	28	OTORO	48
<i>Lean Tuna</i>		<i>Fatty Tuna</i>	
HAMACHI	22	SABA	24
<i>Japanese Yellowtail</i>		<i>Blue Mackerel</i>	
SAKE	24	KOHADA	80/65
<i>Salmon</i>		<i>Gizzard Shad</i>	
HOTATE	28	BOTAN EBI [S]	32
<i>Japanese Hokkaido Scallop</i>		<i>Botan Shrimp</i>	
IKURA	38	TOBIKO	22
<i>Salmon Roe</i>		<i>Flying Fish Roe</i>	
UNAGI	24	TAMAGO	18
<i>Grilled Eel</i>		<i>Egg</i>	
UNI [S]	125/140		
<i>Sea urchin</i>			

NIGIRI & SASHIMI

"6" NIGIRI OR SASHIMI	150
"12" NIGIRI OR SASHIMI	300
"24" NIGIRI OR SASHIMI	590

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MAKI ROLLS

WAGYU BEEF ROLL [G]	95
<i>Eggplant tempura, Cream cheese, Wagyu</i>	<i>8 pieces</i>
CALIFORNIA [G/S]	65
<i>Crab meat, Avocado, Cucumber, Tobiko</i>	<i>8 pieces</i>
SPICY TUNA [G]	72
<i>Lean tuna, Spicy mayo, Avocado</i>	<i>8 pieces</i>
CHICKEN TERIYAKI [G]	58
<i>Chicken teriyaki, Avocado, Mango</i>	<i>8 pieces</i>
DRAGON [G/S]	88
<i>Grilled eel, Avocado, Shrimp tempura</i>	<i>8 pieces</i>
SOFT SHELL CRAB ROLL [S]	68
<i>Soft shell crab, Avocado, XO mayo</i>	<i>6 pieces</i>
KAPPA MAKI [VE]	30
<i>Cucumber</i>	<i>6 pieces</i>
MAKI FURAI [G]	62
<i>Salmon, Cream cheese, Avocado, Nitsume</i>	<i>6 pieces</i>
SAKE-AVOCADO MAKI	58
<i>Salmon, Avocado</i>	<i>6 pieces</i>
TEKKA MAKI	62
<i>Lean Tuna</i>	<i>6 pieces</i>
WAGYU MAKI [G]	72
<i>Wagyu, Chimichurri, Garlic soy</i>	<i>6 pieces</i>
TAKANA MAKI	45
<i>Spicy Japanese pak choi</i>	<i>6 pieces</i>

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ZENSAI APPETIZER

EDAMAME (VE)	36
<i>Salty or Spicy</i>	
KINPIRA ITAME (G/VE)	48
<i>Sautéed carrot, Lotus roots, Salsify</i>	
KINOKO ITAME (G/VE)	48
<i>Sautéed mix mushroom</i>	
NASU DENGAKU (G/VE)	65
<i>Baked Japanese eggplant, Miso sauce</i>	
VEGETARIAN GYOZA (G/V)	75
<i>Pan fried vegetable dumplings</i>	
WAGYU GYOZA (G)	90
<i>Panfried wagyu beef dumplings</i>	

NOODLES & SOUP

UMI RAMEN [G]	102
<i>Miso flavoured noodle soup, Chicken, Vegetables</i>	
SHOYU RAMEN [G]	102
<i>Soy sauce flavoured noodle soup, Chicken, Vegetables</i>	
VEGETARIAN RAMEN [G/VE]	95
<i>Miso and seaweed based noodle soup, Vegetables</i>	
TEMPURA UDON [S/G]	85
<i>Hot wheat noodle, Dashi broth, Prawns tempura</i>	
MISO SOUP [G]	32
<i>Seaweed, Tofu, Scallion</i>	

TEMPURA, AGEMONO-FRIED

EBI TEMPURA ICHIMI SAUCE FRIED [S/G]	105
<i>Prawn tempura, Ichimi sauce</i>	
YASAI TEMPURA [VE/G]	80
<i>Vegetable tempura, Green tea salt</i>	
IKA TEMPURA [S/G]	75
<i>Deep fried squid</i>	
TORI TATSUTA AGE [G]	82
<i>Deep fried chicken, Ginger garlic sauce</i>	

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UMI SIGNATURE MAINS

WAGYU SHABU SHABU [G]

220/400

Japanese hot pot dish of thinly sliced wagyu beef, vegetables boiled in dashi broth, served with dipping sauces. The portion is for one person or available to share.

BLACK COD MISO [G]

225

Grilled marinated black cod miso

TORI TERIYAKI [G]

160

Grilled organic chicken, Teriyaki sauce

SEABASS YU-A YAKI YUZU FU-MI [G]

190

Grilled marinated seabass, Yuzu sauce

TIGER PRAWN TOBAN [G/S]

180

Garlic, Spicy aji amarillo ponzu butter, Leek, Shiso

LAMB CHOP WITH TRUFFLE MUSTARD [G]

220

Grilled lamb chop, Truffle mustard sauce

KAMO NEGI-MISO YAKI [G]

230

Grilled duck, Miso, Vegetables

SAKE NO SAIKYO YAKI [G]

165

Miso marinated grilled salmon

WAGYU STRIPLOIN [G]

322

Grilled Australian striploin, Teriyaki sauce

WAGYU TENDERLOIN [G]

420

Grilled Australian tenderloin, Teriyaki sauce

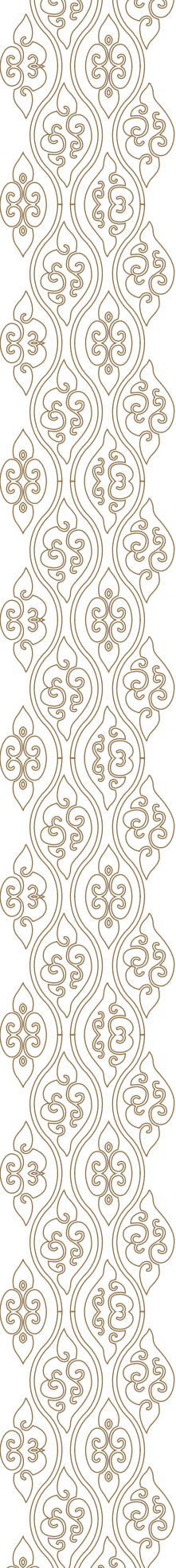
LOBSTER KIMI YAKI (Half/Full) [G/S]

290/565

Grilled lobster, Miso hollandaise

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VEGETERIAN & VEGAN

BLACK FRIED RICE [G]	52
<i>Fried rice, Soy sauce, Mix vegetable</i>	
EDAMAME [VE]	36
<i>Edamame beans seasoned, Japanese salt or Shichimi spices</i>	
GREEN SALAD [VE]	65
<i>Fresh green salad, Oba dressing</i>	
TOFU KAISO SALAD [VE/G]	75
<i>Fresh Japanese tofu, Seaweed, Fresh leaves, Sesame dressing</i>	
KAPPA MAKI [VE]	30
<i>Cucumber sushi roll</i>	
KINOKO ITAME [G/VE]	48
<i>Sautéed mix mushroom</i>	
KINPIRA ITAME [G/VE]	48
<i>Sautéed asparagus, Lotus root</i>	
YASAI-TEMPURA [VE/G]	80
<i>Vegetable tempura</i>	
YASAI-RAMEN [VE/G]	95
<i>Miso, Seaweed based soup noodle, Vegetables</i>	
NASU-DENGAU [VE/G]	65
<i>Grilled eggplant, Sweet miso paste</i>	
STEAMED RICE [VE]	32
<i>Japanese steamed rice</i>	