

soft opening menu

ウマイト

RAW

Bluefin Tuna Tartare nori tempura, yuzu kosho	9ea
Salmon Sashimi ponzu, wakame sesame oil	24
Kingfish Ceviche miso, jalapeño, red onion, ginger jure	24

SNACKS

Pickled Cucumber shicimi yeast, whipped edamame, sesame oil	12
Karaage black garlic mayo, lemon	18
Onion Ring Tempura fig mascarpone	10
Broccolini Tempura nori mayo, shicimi crumb	10

SKEWERS

Negima chicken thigh, house tare, lemon	10ea
Yakiton pork belly, lettuce, kimchi paste	9ea

NOODLES AND DUMPLINGS

Crab Miso Udon blue swimmer crab, kizami nori, chives	32
Prawn & Pork Wonton dashi soup, prawn head oil, chives	21
Mushroom Gyoza konbu vinegar, garlic oil	19

UMAII NIGIRI (1pc)

Ora King Salmon (NZ) konbu-jime style, pistachio basil pesto	6
Aburi Salmon (NZ) spicy daikon	6
Hiramasa Kingfish (SA) orange, charcoal salt	10
Otoro Bluefin Tuna (SA) tobiko black caviar	6
Hokkaido Scallop (JP) lime zest and jus	6
Paradise Prawn (NC) ikura salmon caviar	10
Unagi Fresh Water Eel sansho pepper	8
Anago Sea Eel house tare	10
Edomae Tamagoyaki traditional savory egg	4

UMAII ROLL

Umairi sashimi, prawn tempura, sweet tamago	30
Aburi Salmon Roll cucumber, avocado, crab, spicy oroshi	26
Vegan Roll sweet potato, shiso, takuan, cucumber, capsicum	19

MEATS

Yuan Yaki Duck Breast miso pumpkin, XO, leek	42
Chook Maryland 5yo tare, burnt bread sambal	32

SIDES

Fennel & Rocket plum vinaigrette, cherry tomato, walnut	12
Grilled Edamame charcoal oil, shicimi, nori salt	9
Gohan Rice tamago furikake	9

SWEETS

Purin showa style caramel pudding, rum, chantilly cream	14
Basque Cheesecake new york inspired with yuzu and orange zest	15
Black Sesame Ice Cream frangelico, dried plum, kinako	13

TASTING MENU

80

