

WELCOME TO UMAMI

A category of taste in food (besides sweet, salty, spicy and sour) Umami is the savoury and a long story short is Japanese for “deliciousness”. A lot like us really!

We have created a modern south east Asian cuisine with a Pacific twist accompanied by friendly and professional service. Our menu has been inspired by the Asian culture of sharing great food and telling great stories, so start with a few, then add some more if desired.

Our food is also served as it is ready, so please let us know if you would prefer your dishes come altogether.

And remember the next best thing after talking about food is eating it, so please sit back and enjoy our hospitality.

\$12

MONDAY to THURSDAY

SOCIAL SCENE

4pm - 6pm

Any Umami Bao Bun + Sapporo Beer
or Veuve Du Vernay (200ml Bubbles)

DATE FOR 8

SHARED PLATE MENU

Book in now for your group of 8 or more

Includes a welcome drink (Beer, wine, bubbles or cocktail) PLUS a selection of our finest street food, shared plates & desserts for the table.

Menu available at the restaurant or online. Bookings essential.

\$50
pp

\$20

WEEKEND BENTO LUNCHES

11.30am - 2.30pm

Enjoy our weekend lunch special

4 lunches to choose from accompanied with our everyday menu

SUNDAY NIGHT BANQUET FOR TWO

From 4pm enjoy our chef's ever
changing 3 course banquet for 2

Banquet menu is available for viewing 2 days prior

\$40
pp

SMALL PLATES	EDAMAME BEANS 🍲🌱		\$9	
	Wok tossed <u>w</u> Japanese sake & wasabi salt			
	CRISPY CHICKEN SKIN 🍲		\$9	
	Served <u>w</u> a champignon, black truffle & potato dip			
	BAO BUNS FOLDED STEAMED BUNS		\$10^{ea}	
	- sticky pork belly <u>w</u> green apple slaw, coriander & chilli/lime jam			
	- eggplant katsu <u>w</u> kimchi and Umami mayo 🌱			
- Karaage chicken <u>w</u> radish, coriander & Japanese mayo				
LARGE PLATES	UMAMI DUMPLINGS (5)		\$16	
	Your choice of fried or steamed; served <u>w</u> a shallot, sesame & chilli oil dipping sauce (please ask your waitstaff for today's flavour)			
	KARAAGE CHICKEN 🍲		\$16	
	Crispy fried chicken thigh <u>w</u> nori salt, Japanese mayo & lemon wedges			
	MARKET FISH CEVICHE		\$21	
	Cured <u>w</u> citrus dressing, coriander, mint, chilli & mustard cress <u>w</u> sesame fried wonton shell			
	OYSTERS (6) 🍲		\$22	
	Plump Clevedon oysters served natural <u>w</u> lemon wedges & ginger ponzu and shallots			
	NAM JIM PRAWN SALAD 🍲		\$25	
	Chilli & lime rubbed prawns, wok fried & served on a salad of mung beans, savoy cabbage, edamame, spring onion, capsicum, toasted sesame & fresh herbs <u>w</u> a nam jim dressing			
	CHICKEN BULGOGI		\$25	
Garlic & soy marinated chicken thigh pieces, wok fried <u>w</u> Asian greens, udon noodles, portobello mushrooms & sesame seeds				
MISO EGGPLANT 🍲🌱		\$25		
Roasted ginger & miso glazed eggplant, wok tossed <u>w</u> crispy fried tofu, fresh herbs & toasted chickpeas				
VIETNAMESE PHO 🍲		\$26		
The king of Vietnamese soups; slices of premium beef fillet, rice noodles, beef bone broth, mung beans, sprouts, fresh herbs & chilli				
FIVE SPICE PORK BELLY 🍲		\$27		
Five spice rubbed pork belly, twice cooked & served <u>w</u> Asian apple slaw, crackling & a chilli/caramel glaze				
MASSAMAN DUCK CURRY 🍲		\$32		
Roasted pulled duck served in a mild Thai massaman curry with peanuts & potato accompanied <u>w</u> steamed jasmine rice & chilli/lime jam				
WAKANUI BEEF CHEEK 🍲		\$32		
NZ grass fed Wakanui beef cheek, slowly braised in Korean spices & beef stock, served <u>w</u> potato mash, wok fried corn & braising jus				
PRAWN AND MUSSEL THAI GREEN CURRY 🍲		\$32		
Pan fried tiger prawns & NZ green-lipped mussels in an aromatic coconut green curry, accompanied <u>w</u> steamed jasmine rice & chilli/lime jam				
SEARED SALMON TATAKI 🍲		\$32		
Salmon fillet <u>w</u> fresh herbs, radish, crispy salmon skin, kumara crisps & wasabi mayo				
DESSERTS	PLUM AND LEMON CAKE 🍰		\$14	
	Baked plum & lemon cake, served warm with a ginger & lime syrup, accompanied <u>w</u> a coconut yogurt & plum compote			
	THAI BANANA SPRING ROLLS 🍰		\$14	
	Crispy fried Thai banana & coconut spring rolls <u>w</u> black sesame seeds, miso butterscotch sauce & "East Coast" vanilla bean ice-cream			
CHILLI CHOC DELICE 🍰🌱		\$16		
Give your taste buds a tingle w our chilli chocolate delice cake & dark chocolate mousse served <u>w</u> "East Coast" burnt caramel & chocolate crumb ice-cream				
SIDES	Steamed fragrant Jasmine rice 🍲🌱	\$4	Miso Soup 🍲🌱	\$4
	Asian apple slaw 🍲🌱	\$5	Kimchi 🍲🌱	\$5
	Wok fried greens & almonds 🍲🌱	\$8	Roti bread (2) 🍲	\$6

🌱 Vegetarian 🍲 Gluten free