

## WINE NIGHT

Every second month we welcome a guest speaker to guide us through a selection of wines paired with Umami fusion treats. Bookings are essential

We cater for groups of eight or more with a shared

## BANQUET MENU

旨味





# Welcome to Umami

Umami is a Japanese word that can be described as the fifth taste (alongside sweet, salt, sour & bitter) but it means so much more. Umami is that elusive flavour that makes eating a pleasure and leaves you feeling satisfied. It is a state of mind and a quest for deliciousness.

We have created a modern fusion menu, which evokes the flavours of Southeast Asian cuisine with a Pacific twist accompanied by friendly & professional service. Our menu has been inspired by the culture of sharing great food with friends & family; with a variety of tastes & textures to choose from. Our food is served as soon as it's ready, so that the flavours are at their best. If you have any questions about our menu, our staff are here to help. Umami is about tasting great food & enjoying good company. Please sit back, relax and enjoy our hospitality.

## UMAMI BITES

<b>EDAMAME BEANS</b> GF/DF/V Wok tossed w Japanese sake & wasabi salt	\$11
<b>KIMCHI MAC &amp; CHEESE</b> v Umami's take on the classic dish, tasty macaroni cheese w a kimchi fusion kick	\$11
<b>TEMPURA CAULIFLOWER</b> DF/V Crispy tempura cauliflower bites served w Sriracha mayo	\$13
<b>STEAMED BAO BUN SLIDERS</b> Duo of sticky pork belly w green apple, coriander & chilli lime jam w Japanese mayo DF <b>OR</b> - duo of Karaage chicken w daikon, coriander & Japanese mayo DF <b>OR</b> - duo of pulled jackfruit w kimchi, coriander & vegan mayo V/DF	\$14
<b>MOROCCAN LAMB WONTONS (6)</b> Moroccan spiced lamb in a crispy wonton shell w chilli, lime jam & tzatziki	\$17
<b>KARAAGE CHICKEN</b> GF/DF Crispy fried chicken thigh w nori salt, Japanese mayo & lemon wedges	\$19

Look out for our latest  
**STREET FOOD**  
Every Saturday & Sunday

Join us for  
**MI-SO HAPPY HOUR!**  
Open - 6pm  
Tuesday - Sunday

## FROM THE SEA

<b>MISO CURED SALMON</b> GFO Miso & sake cured salmon on a pickled beetroot & daikon salsa w whipped wasabi creme fraiche & wonton crisps	\$23
<b>CLAM LAKSA</b> DF/GF South Island Littleneck clams in a rich Peranakan laksa sauce w vermicelli noodles, red chilli, topped w fresh mung beans & mint	\$23
<b>SOFT SHELL CRAB</b> GF/DF Tempura soft shell crab w sticky caramel, mung bean sprouts, crispy shallots & fresh chilli	\$25
<b>SZECHUAN SQUID</b> GF/DF Wok tossed in ginger, garlic, spring onion & fresh chilli w micro cress, pickled red onion, wasabi mayo & lemon wedges	\$26
<b>TUNA SASHIMI</b> GF/DF Sashimi grade tuna, thinly sliced & served on a pickled ginger & sesame ponzu w spring onion, coriander & fresh lime	\$27
<b>PRAWN &amp; MUSSEL GREEN CURRY</b> DFO/GF Pan fried tiger prawns & NZ Greenshell mussels in an aromatic coconut Thai green curry, accompanied w steamed Jasmine rice & Greek yoghurt	\$37

## FROM THE LAND

<b>PORK &amp; CABBAGE GYOZA (6)</b> DF Japanese style dumplings filled with a savoury pork & savoy medley served w soy sauce & housemade chilli oil	\$17
<b>PORK RIBS</b> GF/DF Witchita St Louis pork ribs slow braised in master stock served w sticky Thai barbecue sauce, toasted sesame & spring onion	\$29
<b>CHILLI CARMEL PORK BELLY</b> GF NZ pork belly steeped in five spice & hoisin, twice cooked & served in a creamy celeriac puree w toasted sesame, crackling & a chilli caramel glaze	\$31
<b>BARBECUE WAGYU BRISKET</b> GF Barbecue rubbed wagyu brisket, fricasseed in master stock & served on a confit garlic potato puree, topped with red wine lashed braising jus	\$33
<b>MEE GORENG</b> DF Marinated chicken thigh wok tossed w egg, spring onion, bok choy, noodles & spicy sambal topped w/ crispy shallots	\$33
<b>CHICKEN PANANG CURRY</b> DFO/GF Wok fried chicken thigh pieces w peanuts and broccoli, served in a creamy Thai red curry accompanied w steamed Jasmine rice & Greek yoghurt	\$35

## FROM THE GARDEN

<b>INDOCHINE STUFFED MUSHROOMS</b> v New Zealand champignons filled with sharp Danish blue cheese & coated w a crisp lemon zest panko	\$9.5
<b>ASIAN SLAW</b> GF/DF/V Savoy cabbage, Granny Smith apple, mung bean sprouts, mint & coriander tossed w crispy fried shallots, toasted sesame seeds & a sesame miso dressing	\$9.5
<b>MISO BUTTER BOK CHOY</b> GF/V Baby bok choy wok tossed in a white miso, lemon, ginger, sake & confit garlic melange topped w toasted sesame seeds & micro cress	\$11
<b>AVOCADO &amp; EDAMAME SALAD</b> GF/DF/V Fresh avocado, shelled edamame, watercress, mung bean sprouts, pickled red onion, chopped cherry tomatoes, crispy fried shallots, roasted sesame seeds & sesame miso dressing	\$14
<b>SHIITAKE MUSHROOM DUMPLINGS (6)</b> v Steamed shiitake & portobello mushroom dumplings served on a creamy truffle beurre blanc topped w fresh coriander, crispy shallots & house made chilli oil	\$18
<b>JAPANESE EGGPLANT</b> V/DF/GF Tempura Japanese eggplant w sticky sesame caramel, mung bean sprouts, crispy shallots & fresh chilli	\$21

## A BIT ON THE SIDE

<b>Miso soup</b> GF/DF/V	\$3
<b>Tien Tsin chopped chili</b> GF/DF/V	\$3
<b>Steamed fragrant Jasmine rice</b> GF/DF/V	\$5
<b>Kimchi</b> GF/DF/V	\$4
<b>Skinny Fries w Japanese mayo</b> GF/DF/V	\$8
<b>Cheesy leek &amp; potato croquettes (3)</b> v	\$11.5

**DF** dairy free  
**GF** gluten free  
**V** vegetarian  
**DFO** dairy free option available  
**GFO** gluten free option available

Please let us know if you have food allergy and we will take as much care as possible but we cannot guarantee that trace elements will not be present

