

SIDE

ASIAN SLAW GF/DF/V \$15

Savory cabbage, granny Smith apple, mung sprouts, mint & coriander tossed w crispy fried shallots, sesame seeds & a sesame miso dressing.

EDAMAME BEANS GF/DF/V \$15

Wok tossed w sesame oil & wasabi salt.

TEMPURA CAULIFLOWER DF/V \$17

Crispy tempura cauliflower bites served w sriracha mayo.

JAPANESE EGGPLANT TEMPURA V/DF/GF \$29

Tempura Japanese eggplant w sticky sesame, caramel, mung bean sprouts, crispy shallots & fresh chili.

BLUE CHEESE POTATO WONTON 4PIECES \$15

filled with house made blue cheese potato & comes with raspberry jam

From the Sea

SZECHUAN STYLE SQUID DF \$27

Wok tossed in a fragrant fresh herb and chili sauce served on a bed of watercress, pickled red onion & wasabi mayo.

SPICY TUNA YUKKE DF \$29

Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce w fresh cucumber, spring onion & toasted sesame seeds.
Topped with fresh coriander & tobiko served w wonton crisps.

SASHIMI PLATTER LARGE 14pcs GF/DF \$57

Fresh tuna, salmon, yellow tail, prawn & scallops w home-made dashi soy sauce, wasabi & pickled ginger.

SASHIMI PLATTER SMALL 6pcs GF/DF \$29

Fresh tuna, salmon, yellow tail with home-made soy sauce, wasabi & pickled ginger.

NEW ZEALAND TERIYAKI SALMON GF \$27

Teriyaki salmon on teppan grill served w home made teriyaki sauce contains butter to add richness & a side of fresh vegetables

Umami Favorites

THAI CHICKEN SPRING ROLLS DF \$25

Chicken thigh pieces marinated in nuoc cham in spring roll pastry w vermicelli, shredded carrot & fresh herbs served w jalapeno & herb mayo.

KARAAGE CHICKEN GF/DF \$25

Crispy fried chicken thigh w nori salt, Japanese mayo & Lemon wedges.

THAI YELLOW CURRY DF/GF SUMO \$39

Wok fried chicken thigh pieces w peanuts, broccoli & potato served in a creamy Thai yellow curry accompanied w steamed Jasmin rice & coconut raita.

BEEF TATAKI \$35

Grass-fed beef eye fillet lightly seared & sliced, served on cucumber & red onion topped w truffle ponzu & shaved parmesan.

CHILI CARAMEL PORK BELLY GF SUMO \$39

NZ pork belly steeped in five spices & hoisin, twice cooked & served on a creamy kumara & cauliflower puree w toasted sesame, pork crackling & chili caramel glaze.

SHIITAKE MUSHROOM DUMPLINGS 6pc \$29

Steamed shiitake and portobello mushroom dumplings served on a creamy truffle beurre blanc topped w fresh coriander, crispy shallots & homemade chili oil.

INSPIRED BY JAPANESE IZAKAYA
(JAPANESE STYLE PUBS)

OUR MENU AT UMAMI IS DESIGNED
FOR SHARING WITH LARGE AND
SMALL PLATES

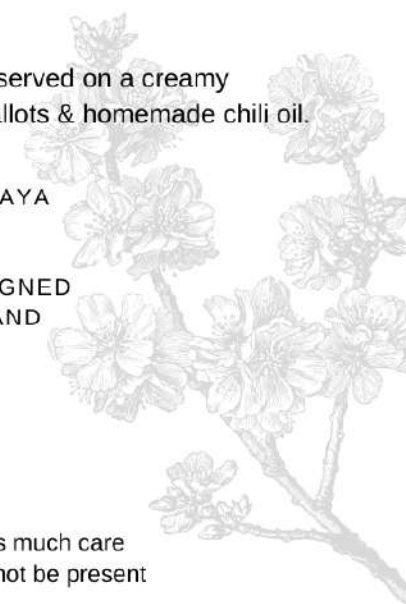
SUMO Large share

DF Dairy free

GF Gluten free

V Vegetarian

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



SUSHI



TUNA SALMON AVOCADO ROLL 8pcs DF/GFO \$27

Spicy fresh tuna, spring onion sushi wrapped w fresh NZ salmon & avocado topped w sriracha mayo.

ABURI SALMON CREAM CHEESE SUSHI ROLL 8pcs \$27

Inside out sushi roll made with cucumber, seared salmon and cream cheese, topped with crispy tempura flakes

VEGAN SUSHI ROLL 8pc V/DF \$25

Features fresh vegetables, sweet daikon takuwan and seasoned tofu, topped with crispy tempura flakes, served on a bed of mixed salad, and enhanced with spicy vegan mayo.

A bit on the side

TAKOYAKI OCTOPUS BALL 5pc \$13

Deep fried takoyaki octopus ball w mayo and takoyaki sauce.

SKINNY FRIES W MAYO AND TOMATO SAUCE DF/V \$13

STEAMED RICE GF/DF/V \$4

KIMCHI GF/DF/V \$7

MISO SOUP GF/DF/V \$4

MON&TUE CLOSED

WED

DINNER 17.00-21.00 L.O. 20.30

THU, FRI, SAT & SUN

LUNCH 12.00-15.00 L.O.14.30

DINNER 17.00-21.30 L.O.21.00



UMAMI

UMAMI IS A JAPANESE WORD THAT CAN BE DESCRIBED AS THE FIFTH TASTE (ALONGSIDE SWEET, SALTY, SOUR & BITTER) BUT IT MEANS SO MUCH MORE.

UMAMI IS THE ELUSIVE FLAVOUR THAT MAKES EATING A PLEASURE AND LEAVES YOU FEELING SATISFIED. IT IS A STATE OF MIND AND A QUEST FOR DELICIOUSNESS.