

## PERFECT FOR SHARING ENTREES

<b>Edamame Beans</b> Wok tossed with sesame oil & wasabi salt. <i>DF/GF/V</i>	16
<b>Blue Cheese Potato Wonton (4 pcs)</b> Filled with house-made blue cheese potato & served with plum coulis.	17
<b>Tempura Cauliflower</b> Crispy tempura cauliflower bites served with sriracha mayo. <i>V*</i>	17
<b>Thai Chicken Spring Rolls</b> Chicken thigh marinated in nuoc cham in spring roll pastry, vermicelli, shredded carrot & fresh herbs. Served with jalapeno & herb mayo. <i>DF</i>	26
<b>Karaage Chicken</b> Crispy fried chicken thigh with nori salt, Japanese mayo & lemon wedges. <i>DF/GF</i>	25
<b>Japanese Eggplant Tempura</b> Tempura Japanese eggplant with sticky sesame, caramel, mung bean sprouts, crispy shallots & fresh chilli. <i>DF/V</i>	29
<b>Asian Slaw</b> Savory cabbage, Granny Smith apple, mung sprouts, mint & coriander tossed with crispy fried shallots, sesame seeds & a sesame miso dressing. <i>DF/GF/V</i>	17
<b>Soft Shell Crab &amp; Peanut Salad</b> 2 Crispy soft shell crab with coriander, bean sprouts, peanuts & mixed leaf salad. Served with a Thai-style sweet sour chilli sauce. <i>DF/GF/Peanuts</i>	28
<b>SASHIMI</b>	
<b>Spicy Tuna Yukke</b> Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce with cucumber, spring onion & toasted sesame seeds. Topped with coriander & tobiko served with wonton crisps. <i>DF</i>	29
<b>Umami's Special Chef Choice Platter</b> 20 pieces of sashimi (Tuna, Salmon, Yellowtail, Scallop, Prawn) & 5 pieces of prawn tempura and Soft shell crab tempura..	110
<b>Sashimi Platter Medium (15pcs)</b> Fresh tuna, king salmon, market fish, prawn & scallops with home-made dashi soy sauce, fresh wasabi & pickled ginger. <i>DF/GF</i>	69
<b>Sashimi Platter Small (6 pcs)</b> Fresh tuna, salmon, & market fish with dashi soy sauce, fresh wasabi & pickled ginger. <i>DF/GF</i>	27

## UMAMI'S SIGNATURE DISHES

<b>Chilli Caramel Pork Belly</b> Pork belly steeped in five spices & hoisin, twice cooked & served on a creamy kumara & cauliflower puree with toasted sesame, pork crackling & chilli caramel glaze. <i>GF</i>	39
<b>Beef Tataki</b> 200g beef eye fillet lightly seared & sliced, served on cucumber & red onion. Topped with truffle ponzu & shaved parmesan.	38
<b>Thai Yellow Curry</b> Wok chicken thigh pieces with peanuts, broccoli & potato served in a creamy Thai yellow curry accompanied with steamed Jasmine rice & coconut raita. <i>DF/GF</i>	39
<b>Shiitake Mushroom Dumplings (6 pcs)</b> Steamed shiitake and portobello mushroom dumplings served on a creamy truffle beurre blanc. Topped with fresh coriander, crispy shallots & homemade chilli oil.	29
<b>New Zealand Teriyaki Salmon</b> 150g New Zealand deep fried salmon served with our house-made teriyaki sauce, kumara mash, & steamed seasonal vegetables. <i>GF</i>	36

## BAO BUNS & NOODLES

<b>Pork Belly Bao Bun</b> Thick-cut pork belly, cucumber, pickled red onion, sriracha sauce, lemon, green salad. Served with coriander & lemon.	15
<b>Korean Karaage Bao Bun</b> Crispy Karaage chicken, sweet and spicy gochujang sauce, Japanese mayonnaise, marinated onions, cucumber, lemon & green salad. Served with coriander & lemon.	15
<b>Eggplant Tempura Bao Bun</b> Thick-cut eggplant tempura, cucumber, sticky sesame caramel sauce. Served with coriander & lemon.	14
<b>Softshell Crab Bao Bun</b> A whole crispy, deep-fried soft-shell crab, fresh veggies. Sweet and savory Thai-style sauce, creamy sriracha mayo. Served with coriander & lemon.	17
<b>Char Kway Teow Malaysian Stir-Fried Noodles</b> Wok-tossed thick rice noodles infused with rich, smoky flavours stir-fried with black tiger prawn, cauliflower, mung sprouts, & chives. Finished with a soft egg scramble, crushed peanuts, coriander & a hint of chilli for a spicy kick. <i>DF/Peanuts</i>	28