

UMAMI IS DESIGNED FOR SHARING.

For two people, we recommend 3-4 plates.
For four people, 6-8 plates is a great amount.

ENTREE

- Wok-tossed Edamame Beans** DF / GF / VG **14**
Our addictive wok-tossed edamame with wasabi salt and fresh lemon.
- Tempura Cauliflower** vegan on request (without mayo) **17**
Crispy tempura cauliflower bites served with sriracha mayo.
- Blue Cheese Potato Wonton** Suitable for lacto-vegetarian (1pc/4pc) **5 / 19**
Filled with house-made blue cheese potato filling and served with plum coulis.
- Pork & Chives Dumpling** (5pc) **17**
Crispy deep-fried dumpling served with ponzu sauce and mayo.
- Thai Chicken Spring Roll** DF (4pc) **18**
Chicken marinated in nuoc cham in spring roll pastry, vermicelli, shredded carrot & fresh herbs. Served with jalapeño herb mayo.

MEDIUM

- Japanese Karaage Chicken** GF / DF **26**
Crispy fried chicken with nori salt, Japanese mayo and lemon wedges.
- Korean Fried Chicken** DF / P **28**
Twice-fried for extra crispiness, then glazed in our house-made sweet, spicy, hot, and umami-rich Korean sauce. Finished with sesame, peanuts, and spring onion.
- Crispy Sichuan Tofu** DF / VG **24**
Crispy tempura tofu glazed with Sichuan chilli sauce, finished with spring onion, sesame, and crispy shallots.
- Sticky Sesame Eggplant Tempura** DF **29**
Japanese eggplant tempura glazed with our house-made sticky sesame caramel sauce. Finished with crispy shallots and fresh spring onion.
- Shiitake Mushroom Dumplings** DF / VG (4pc) **21**
Steamed shiitake and portobello mushroom dumplings served on a creamy truffle beurre blanc and white miso. Topped with fresh coriander, crispy shallots & homemade chilli oil.

ALLERGENS

DF Dairy Free | **GF Gluten Free** | **V Vegetarian** | **VG Vegan** | **P Peanuts**

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

SALAD & GREENS

- Wok-Tossed Vegetables** DF / GF **19**
Seasonal vegetables with garlic, sesame oil, oyster sauce, and sesame on top.
- Asian Slaw** DF / GF / VG **17**
Savory cabbage, Granny Smith apple, mung sprouts, mint & coriander tossed with crispy fried shallots, sesame seeds & a sesame miso dressing.
- Soft Shell Crab & Peanut Salad** DF / GF / P **32**
Two whole crispy soft-shell crabs served on mixed leaves with coriander, bean sprouts & roasted peanuts, finished with a Thai-style sweet chilli dressing.

UMAMI'S SIGNATURE DISHES

- Chilli Caramel Pork Belly** GF **39**
Slow-cooked pork belly with creamy kumara & cauliflower puree, crispy crackling and chilli caramel glaze. Add Roti or Jasmine rice **+4**
- Beef Tataki** **40**
180g Premium Grass-Fed Sirloin, served rare, lightly charred & thinly sliced, served on cucumber & red onion. Finished with fresh rocket, parmesan, and house-made truffle ponzu. Add Roti or Jasmine rice **+4**
- Thai Yellow Curry** DF / GF **39**
Rich Thai yellow curry with chicken, broccoli, potato, and peanuts, served with steamed Jasmine rice & mint raita. Add Roti **+4**
- Twice-Cooked Teriyaki Salmon** **39**
New Zealand deep-fried salmon served with our house-made teriyaki sauce, kumara mash, & steamed seasonal vegetables. Add Roti or Jasmine rice **+4**
- Spicy Tuna Yukke** DF **31**
Diced blue-fin tuna marinated in a spicy Korean tartare sauce with cucumber, spring onion & toasted sesame seeds.

BAO BUNS & NOODLES

- Pork Belly Bao Bun** **15**
Thick-cut pork belly, cucumber, spring onion sriracha sauce, and green salad.
- Korean Karaage Bao Bun** **15**
Crispy karaage chicken with Korean sauce, mayo, cucumber and green salad.
- Softshell Crab Bao Bun** **17**
A whole crispy, deep-fried soft-shell crab, sweet and savory Thai-style sauce, cucumber and asian green salad,
- Char Kway Teow Malaysian Stir-Fried Noodles** DF / P **29**
Wok-tossed thick rice noodles infused with rich, smoky flavours stir-fried with prawns, cauliflower, mung sprouts, & chives.