

From the Garden

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.

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 &THU

DINNER 17.00-21.00 L.O. 20.30

FRI, SAT & SUN

**LUNCH 12.00-15.00 L.O.14.30
DINNER 17.00-21.30 L.O.21.00**



UMAMI

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

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

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.

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 YUKE 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 14pc GF/DF \$53

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

SASHIMI PLATTER SMALL 6pcs GF/DF \$29

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

INSPIRED BY JAPANESE IZAKAYA
(JAPANESE STYLE PUBS)
OUR MENU AT UMAMI IS
DESIGNED FOR SHARING WITH
LARGE AND SMALL PLATES

SUSHI

SALMON AVOCADO ROLL 8pc DF \$27

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

SEARED SALMON ABURI NIGIRI 3pc DF \$18

Lightly broiled salmon nigiri w Nitsume (homemade sweet soy sauce) wasabi and pickled ginger.

BEEF TATAKI NIGIRI 3pc DF \$18

Lightly broiled scotch fillet nigiri w home-made soy sauce, wasabi and pickled ginger.

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.

From the Land

BEEF TATAKI GF \$35

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

CHILLI 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, crackling & chili caramel glaze.

SHIITAKE MUSHROOM DUMPLINGS 6pc V \$29

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

SUMO Large share

DF daily 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

