

- Contemporary Asian Plates to Share -

- **Tataki** (Beef, Tuna, Salmon) R 95
Onion Ponzu, Scallions & Garlic Chips
- **Crispy Rice** R 95
Spicy tuna tartare
- **Flamed Edamame** R 85
Sake, butter, lemon & sea salt
- **Umi Style Fries (Okonomiyaki)** R 55
Kewpie, unagi, bonito flakes, sesame, togarashi & scallions
- **Robata Pork Ribs** R 90
Honey ginger soya, green chilli & sesame
- **Bao's (Nikuman)** R 75
Steamed bun, pulled pork, red onion, garlic, ginger scallions, sesame seeds & pickled daikon
- **Miso Hot Wings** R 65
Sesame & lime
- **Chicken Kushiyaki Skewers** R 65
Yakiniku & sesame
- **Potstickers (Gyoza)** R 85
Chicken, garlic, spring onion & cucumber chilli ponzu
- **Chicken Karaage** R 65
Steamed bun, spicy aioli & pickled cucumber

- Tempura -

- **Rock Shrimp Tempura** R 120
Spicy aioli
- **Crispy Soft Shell Crab** R 160
Black pepper
- **Baby Squid Karaage** R 95
Spicy jalapeno
- **Vegetable Tempura** R 65
Citrus soy

— SUSHI —

— Sashimi — 3 Piece

- Yellowfin Tuna - Raw / Seared R 75
- Norwegian Salmon - Raw / Seared R 90

— Nigiri — 3 Piece

- Yellowfin Tuna R 80
- Norwegian Salmon R 95
- White Fish (Local Game Fish) R 75
- Eel R 95

— Maki — 8 Piece

- Yellowfin Tuna R 80
- Norwegian Salmon R 95
- Prawn R 80
- Avocado & Cucumber R 55

— Hand Roll — 1 Piece

- Spicy Tuna R 80
- Prawn Tempura R 80
- Salmon R 95

— Roses — 3 Piece

- Yellowfin Tuna, Avocado, Japanese Mayo, Salmon Roe R 80
- Salmon, Avocado, Japanese Mayo, Salmon Roe R 95

— SUSHI —

— California Rolls —

8 Piece

- Norwegian Salmon R 110
- Yellowfin Tuna R 95
- Prawn R 95
- Avocado & Cucumber R 70

— Fashion Sandwiches —

4 Piece

- Norwegian Salmon R 95
- Yellowfin Tuna R 80
- Prawn R 80
- Avocado & Cucumber R 55

— Signature Rolls —

8 Piece

- Spicy Tuna R 115
Tuna Sashimi, Spicy Tuna & Hot Sauce
- Soft Shell Crab R 160
Avocado, Wasabi Mayo, Unagi & Flying Fish Roe
- Salmon R 120
Avocado & Philadelphia Cream Cheese
- Prawn Tempura R 125
Avocado Unagi (Sweet Soya)
- Crayfish R 165
Japanese Mayo & Wasabi Flying Fish Roe
- Umi Kobune Boat for 1 or 2 SQ
Selection of sushi, enquire for daily specials

- Appetizers -

- **Oysters Saldana Bay Pacific (3 piece)** R 70
Natural / Ponzu
- **Mussels** R 85
Sake, garlic, ginger chilli & scallions
- **Sweet Potato** R 65
Butter, honey & soy yuzu
- **Scorched Cauliflower** R 75
Soy butter & yuzu
- **Miso Soup** R 85
Shitake mushrooms, wakame, edamame & silken tofu

- Greens -

- **Spinach** R 85
Olive oil, yuzu, miso & parmesan
- **Sashimi** R 125
Mixed leaves, tomato, cucumber, carrots, red onion, garlic chips, angel hair leeks, sesame seeds & onion soy dressing
- **House Greens** R 80
Mixed leaves, tomato, cucumber, carrots, red onion, garlic chips, angel hair leeks, sesame seeds & house vinaigrette
Add Avocado SQ
Add Chicken R 40

— MAINS —

— Fish —

- **Seafood Platter for 1 or 2** SQ
Linefish, calamari, tiger medium prawns, langoustines, crayfish, lemon lime butter & spicy lemon garlic
- **Tiger Mediums** SQ
- **Langoustines** SQ
- **Crayfish** SQ
- **Grilled King Prawns** SQ
Sichuan sauce
- **Crispy Skin Norwegian Salmon** SQ
Black bean, parmesan & truffle oil
- **Szechuan Crusted Kingclip** R 240
Soba noodles, chilli & citrus soy
- **Sea Bass** R 295
Champagne, miso yuzu & lotus root
- **Sole** R 220
Spicy shiso & ponzu
- **Calamari** R 180
Ginger, chilli, garlic & lemon
- **Seared Tuna** R 200
Tofu, miso broth & dashi vegetables

- Meat -

- **Beef Fillet** R 205
Beer marinated, yuzu & truffle hollandaise
- **Sirloin** R 150
Teriyaki
- **Umami Beef Burger** R 110
In-house tomato sauce, caramelized onions & mushrooms
- **Lamb Cutlets** R 250
Spicy red & yellow anticucho
- **Pork Belly** R 165
Spicy den miso, cucumber & chilli
- **Grilled Baby Chicken** R 180
Miso & jalapeno

- Rice & Noodles -

- **Ramen** R 140
Udon noodles, pork broth, pork belly, boiled egg & scallions
- **Udon Dashi Butter Noodles** R 120
Scallions, nori, sesame & bonito flakes
- **Truffle Iron Pot Rice** R 120
Mushrooms, truffle & tempura spring vegetables
- **Chicken Teriyaki** R 120
Jasmin rice, scallions & angle hair leeks

- Sides -

- **Toasted Sesame Rice** R 35
- **Miso Fries** R 35
- **Pak Choi & Truffle Butter** R 40
- **Umi Side Salad** R 40

- Desserts -

- **Matcha Crème Brûlée** R 75
Strawberries, sesame wafer & sorbet
- **Chocolate Fondant** R 85
Green Tea ice cream & ginger crumble
- **Yuzu Cheesecake** R 65
Pineapple & coconut salsa & lime soil
- **Banana Cream Pie** R 75
Rum bananas, vanilla cream & tonka bean caramel
- **Fuji Apple Crumble** R 60
Sesame oat crumble & coconut ice cream
- **Selection of Sorbet** R 60
Coconut, lime, mango & oat crumble