Prix Fixe — $99pp

BEST VALUE

For 2+ guests

A generous Japanese dining experience, thoughtfully composed for the whole table to share.

Dashi Broth

Begin with a warm cup of our house-made dashi — the heart of UMAMI's oden

Edamame

Pink Salt Flakes

Garden Salad

Sesame & Dashi Dressing

Crispy Umami Daikon Fries

Signature Seasoning · umami powder

Chef's Selection Sashimi — 5pc

Catch of the day

Umami Karaage Chicken — Crispy & Juicy

umami powder

Choice of Signature Sushi Roll

California Roll (A)(I)
king prawn, avocado, cucumber, wasabi mayo, tobiko

Prawn Tempura Roll (A)(I)
prawn tempura, avocado, cucumber, wasabi mayo, tobiko

Salmon Avo Roll (A)
fresh salmon, avocado, cucumber, wasabi mayo, tobiko

Spicy Tuna Roll (A)
fresh tuna, avocado, cucumber, chilli mayo, chilli powder

Spider Roll (A)(I)
crispy softshell crab, avocado, cucumber, wasabi mayo, tobiko

Signature Oden — 4pc in House Umami Dashi

Ice Cream — Today's Flavour

Add Udon or Ramen +$10

Seafood Country of Origin (A) Australian (I) Imported (M) Mixed

Entree | Small Plates

Designed for sharing, izakaya-style

✳ *Edamame* — 10
pink salt flakes

✳ *House-Pickled Daikon* — 12.5
house-pickled Japanese radish

✳ *Spinach* — 15
house-made sesame sauce

✳ *Yam Dengaku-Konnyaku* — 15
grilled yam with sweet miso glaze

Avocado & Egg Salad — 22.5
creamy avocado with oden egg

○ *Tofu & Wakame Salad* — 22.5
tofu with wakame seaweed

○ *Garden Salad* — 25
house-made sesame & dashi dressing

Umami Pork Belly — 25
slow-cooked in dashi broth

Umami Dashimaki-Egg — 25
slow-cooked egg omelet in dashi broth

Crispy & Lightly Battered

○ *Umami Wedges* — 15
thic-cut potato with our signature seasoning

○ *Agedashi Tofu 3pc* — 22.5
lightly fried tofu in warm dashi broth

Umami Crispy Daikon Fries — 20
crunchy outside, tender Japanese radish inside

✳ *School Prawns* — 22.5
crispy whole prawns, perfect for sharing

Umami Karaage Chicken — 30
Japanese-style marinated fried chicken

Assorted Tempura — 40
two prawns with seasonal vegetables

Vegetable Tempura ○ — 35
seasonal vegetables

◆ Recommended ✳ Gluten-free GF available

Sashimi

beautifully sliced premium seafood

◆ *Chef's Selection Sashimi 5pc / 10pc / 15pc (M)* — 25 / 45 / 65
finest selection from catches of the day

○ *Salmon Sashimi 6pc (A)* — 35

○ *Kingfish Sashimi 6pc (A) (I)* — 40

○ *Tuna Sashimi 6pc (A)* — 45

○ *Kingfish Carpaccio 8pc (A) (I)* — 47.5
served with 3 kinds of sauces (chive oil, seaweed, Tosa vinegar)

Nigiri Sushi

prepared fresh to order

○ *Chef's Selection Nigiri Sushi 4pc / 6pc / 8pc (M)* — 25 / 45 / 65
finest selection from catches of the day

À la carte available — from $10 per piece.

Signature Rolls

freshly rolled to order

○ *California Roll (A)(I)* — 30
king-prawn, avocado, cucumber, wasabi mayo, tobiko

○ *Spider Roll (A)(I)* — 32.5
crispy softshell crab, avocado, cucumber, wasabi mayo, tobiko

○ *Prawn Tempura Roll (A)(I)* — 32.5
prawn tempura, avocado, cucumber, wasabi mayo, tobiko

○ *Spicy Tuna Roll (A)* — 30
fresh tuna, avocado, cucumber, chili mayo, chili powder

○ *Salmon Avo Roll (A)* — 30
fresh salmon, avocado, cucumber, wasabi mayo,tobiko

◆ Recommended ∗ Gluten-free ○ GF available

Signature Oden

our specialty, slow-simmered for hours

◆ *Chef's Selection 5pc / 8pc / 10pc* — 20 / 32 / 40

Chef-selected oden pieces simmered slowly in our signature dashi
All Chef's oden are served with extra kombu.

A La Carte Oden Items — 5

- *Daikon — Japanese radish*
- *Tamago — half-boiled egg*
- *Chikuwa — grilled fish cake*
- *Konnyaku — yam cake*
- *Hanpen — soft white fish cake*
- *Satsuma Age — fried fish cake*
- *Konbu — kelp*
- *Mochi Kinchaku — rice cake in fried tofu pouch*
- *Yaki Tofu — grilled tofu*
- *Tsukune — chicken meatball*
- *Gyuu-Suji — slow-simmered beef tendon*
- *Yuba — soy milk skin*
- *Prawn Shumai — steamed prawn dumpling*

Add extras Miso or Yuzu-Kosho citrus pepper 1

From the Kitchen

deeply savory dishes

Pan-Fried Pork Gyoza 6pc — 20
served with our original tangy sauce

✳ *Nasu Dengaku* — 25
eggplant with sweet miso glaze

○ *Grilled Mackerel* — 30
simply grilled to bring out its natural richness

○ *Grilled Salmon* — 30
tender grilled salmon

Beef Yakiniku — 35
grilled beef with savory Japanese BBQ sauce

Chicken Tempura — 35
lightly battered and crisp

○ *Saikyo Miso Black Cod (I)* — 35
marinated in sweet Kyoto-style miso

Steam Rice — 5

Miso Soup — 5

◆ Recommended ✳ Gluten-free ○ GF available

Rice & Noodles

Classic Japanese Shime to finish the meal

All dishes include egg,pork slice,beef brisket and chicken meatball

Umami Ochazuke rice with our signature oden dashi broth	25
Deep Umami Curry Rice Japanese curry packed with deep umami	30
Rich Dashi Udon udon in our rich, slow-simmered oden dashi	30
Chef's Signature Curry Udon udon noodles in our rich Japanese curry sauce	35
Slow-Simmered Oden Ramen ramen in deeply savory oden broth	35

Add Extra Toppings

Egg — half-boiled egg	5
Pork sliced pork belly	5
Chicken chicken meatball	5
Beef brisket slow-cooked beef brisket	5
Fully loaded (all 4)	12.5