

<b>EDAMAME BEANS</b>	<b>\$8</b>
Wok tossed with Japanese sake & wasabi salt	
<b>CRISPY CHICKEN SKINS</b>	<b>\$8</b>
With a potato & truffle oil dip. A popular Japanese street food	
<b>BAO BUNS - FOLDED STEAMED BUNS</b>	<b>\$10<sup>ea</sup></b>
<ul style="list-style-type: none"><li>• Char Siu pork belly with green apple, coriander &amp; chilli/lime jam</li><li>• Eggplant katsu with kimchi &amp; Umami mayo</li><li>• Karaage chicken with pickled cucumber, coriander &amp; Japanese mayo</li></ul>	
<b>KARAAGE CHICKEN</b>	<b>\$16</b>
Crispy fried chicken thigh with nori salt, Japanese mayo & lemon wedges	
<b>VEGE SPRING ROLLS</b>	<b>\$16</b>
Shitake mushroom, glass noodles, peanuts & herbs, fried & served with a Vietnamese dipping sauce	
<b>KOREAN DUMPLINGS - PAN FRIED OR STEAMED</b>	<b>\$16</b>
With a shallot, sesame & chilli oil dipping sauce Please ask your waitstaff for today's flavour	
<b>HANOI CRAB CAKES</b>	<b>\$16</b>
On bamboo sticks with Umami mayo & chilli ponzu dipping sauce	
<b>MARKET FISH CEVICHE</b>	<b>\$21</b>
Cured with a citrus dressing, coriander, mint, chilli & mustard cress with a sesame fried wonton shell	
<b>CHICKEN BULGOGI</b>	<b>\$24</b>
Garlic & soy marinated chicken thigh cutlets, wok fried with vegetables, herbs & sesame seeds	
<b>ROASTED MISO EGGPLANT</b>	<b>\$24</b>
Roasted eggplant, wok tossed with crispy fried tofu & served with udon noodles & fresh herbs	
<b>VIETNAMESE PHO</b>	<b>\$25</b>
Pronounced “Fa” The king of Vietnamese soups...slices of premium beef fillet, rice noodles, beef bone broth, mung beans, sprouts, fresh herbs & chilli	
<b>CHAR SIU PORK BELLY</b>	<b>\$25</b>
Chinese BBQ rubbed pork belly, twice cooked & served with kimchi, crackling & red miso sauce	
<b>GRILLED SALMON TERIYAKI</b>	<b>\$32</b>
Marlborough salmon fillet with a ginger & Teriyaki sauce, served with sweet potato crisps & pickled cucumber	
<b>MASSAMAN DUCK CURRY</b>	<b>\$32</b>
Roasted duck served in a mild Thai massaman curry with peanuts & potato accompanied with a chilli/lime jam & roti	
<b>BEEF SHORT RIB</b>	<b>\$34</b>
Wakanui blue beef short rib, slowly braised in Korean spices, with potato mash, charred corn & braising jus	
<b>ACCOMPANIMENTS</b>	
Steamed fragrant Jasmine rice	<b>\$5</b>
Kimchi	<b>\$5</b>
Miso Soup	<b>\$5</b>
Roti bread	<b>\$5</b>
Wok fried greens & almonds	<b>\$8</b>
<b>DESSERT</b>	
<b>MANGO SAGO</b>	<b>\$13</b>
Twist on the Hong Kong classic with coconut cream	
<b>THAI BANANA FRITTER</b>	<b>\$16</b>
Fried in coconut batter with a miso butterscotch sauce & served with “East Coast” lemongrass, chilli & lime ice-cream	
<b>CHOC DELICE</b>	<b>\$16</b>
Chilli chocolate mousse delice with a sesame tuile & “East Coast” chocolate, coconut & candied orange ice-cream	



# WELCOME TO UMAMI

A category of taste in food besides sweet, salty, spicy & sour. Umami is the savoury & a long story short is Japanese for “deliciousness”. A bit like us really.

We've created a modern south-east Asian cuisine with a Pacific twist accompanied by our friendly & professional service. Our menu has been inspired by the Asian culture of sharing great food & telling great stories, so start with a few, then add some more if desired. Our food is also served as it is ready, so please let us know if you would prefer your dishes come altogether.

And remember the next best thing after talking about food is eating it, so please sit back, relax & enjoy our hospitality.

## **\$10 SOCIAL SCENE**

Join us between 4pm & 6pm

**MONDAY to THURSDAY**

for the Umami social scene

**All cocktails \$10**

**200ml Proseccos \$10**

**500ml Sapporo's \$10**

**Edamame beans \$5**

## **BANQUET FOR TWO**

**\$40<sup>pp</sup>**

Join us from 4pm til late

**SUNDAY NIGHTS**

for the Umami banquet for two

**Our Chefs forever changing  
finest creations for two**

Please ask our waitstaff for  
today's banquet menu