



魚  
UMI  
Japanese cuisine

  UMIedinburgh



## SMALL DISHES

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### MISO SOUP (V) (GF)

Traditional Japanese bean paste soup with wakame, tofu & spring onion  
**£3.80**



### TRUFFLE EDAMAME (V) (GF)

Steamed green soybeans topped with sea salt & truffle oil  
**£6.20**



### CHICKEN GYOZA (5PCS)

Pan fried dumplings served with spicy vinegar sauce  
**£6.80**



### NASU DENGAKU (V) (GF)

Grilled aubergine in a sweet miso sauce  
**£6.60**



### TAKOYAKI (4PCS)

Fried dough balls with octopus served with mayo & house sauce  
**£6.50**



### KARAAGE FRIED CHICKEN

Japanese fried chicken served with lemon & mayo  
**£7.80**



Allergy information is available. Please ask your server. (V) - Vegetarian (GF) - Gluten Free





## A5 JAPANESE WAGYU WITH HIBACHI GRILL

Seared A5 wagyu beef serve with  
shionegi and yakiniku sauce  
(ask for price)

和牛

## IBERICO KATSU

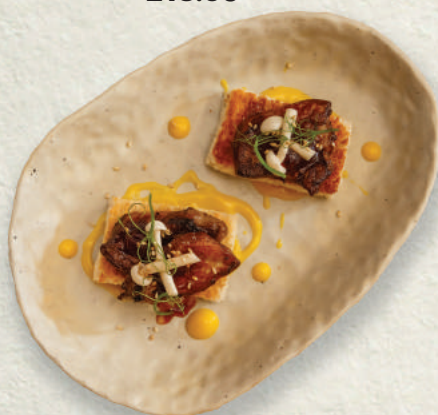
Spanish Iberico pork katsu serve  
with curry peach mayo  
£11.80

黒豚



## MANGO FOIE GRAS (GF)

Pan seared duck liver on toast with  
cranberry purée and mango sauce  
£18.60



## WAGYU POTATO CROQUETTE

Homemade wagyu beef potato croquette  
served with curry peach mayo  
£8.80

和牛



## SWEET CORN SICHIMI (V) (GF)

Spicy miso corn ribs  
with seaweed powder  
£6.40



## EBI ON TOAST

King Prawn on toast with  
spring onions, mayo and  
dancing bonito flakes  
£7.70





## COLD DISHES

### TUNA TARTAR CHIPS

Tuna tartar, gyoza wrapper chips, Umi kimchi, pickled jalapeños, cilantro  
(2pcs) £5.90  
(4pcs) £11.60

### WAGYU JALAPEÑO TATAKI (GF)

Seared marinated A5 wagyu beef, mushrooms, mooli, fried garlic, wasabi mayo, jalapeño miso, chives  
£19.80

和牛

### SAGO TIRADITO (GF)

Salmon, avocado, cucumber, ikura, sesame, mango sauce  
£12.90

### KABOTE (GF)

Scallops, pumpkin, tropical sauce  
£9.30

### KAISO SEAWEED SALAD (V)

Seasoned sesame seaweed salad  
£4.60

### MAGURO NO TARU (GF)

Cucumber, shimeji, chips bread, kimche oil  
£14.60

### SHIRO CRUDO (GF)

White fish of the day, veggie salsa, mustard, chilli ponzu sauce  
£13.70



# TEMPURA

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Served with daiko dashi and wasabi mayo

**VEGETABLE (V)**  
(8PCS)  
£9.80



**PRAWN**  
(5PCS)  
£11.60



**SOFT SHELL CRAB**  
£12.80



**KINOKO (V)**  
Oyster mushroom  
£9.90



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# NIGIRI / SASHIMI

Ask for Gluten Free

熟成

	(2PCS) NIGIRI	(2PCS) GRILLED NIGIRI	(4PCS) SASHIMI
SWEET TOFU / INARI (V)	£4.00		
SWEET OMELETTE / TAMAGO (V)	£4.00		
SALMON / SAKE	£5.50	£5.80	£6.70
RED TUNA / AKAMI (BLUE FIN)	£6.80	£7.10	£9.20
FATTY TUNA / TORO (BLUE FIN)	£9.90	£10.20	£12.50 (3PCS)
EEL / UNAGI		£6.50	
CURED MACKEREL / SHIME SABA	£5.00	£5.30	£6.50
HALIBUT / HIRAME	£6.30	£6.60	£7.60
SEABASS / SUZUKI	£5.30	£5.60	£6.50
SCALLOP / HOTATE	£6.90	£7.20	£8.30
PRAWN / EBI	£5.80		
BEEF / A5 WAGYU	£12.40	£12.70	
JAPANESE SEA BREAM / MADAI	£8.80	£9.10	£11.80 (3PCS)
HAMACHI / YELLOWTAIL	£8.40	£8.70	£11.20



## ABURI SUSHI (2PCS)

Umi Signature Grilled Nigiri

SALMON BELLY, CURRY PEACH AIOLI, NEGI	£6.20
SHIRO, SPICY AIOLI, KIMCHEE	£7.10
TUNA, JALAPENO MISO, GARLIC CRUNCH, NEGI	£7.80
SCALLOPS, TERIYAKI AND IKURA	£7.80
A5 WAGYU BEEF, SHISO LEAF, BLACK PEPPER	£14.00

炙焼

## CHEF OMAKASE SASHIMI SET

SMALL SASHIMI SET 10pcs (5 fishes)	£15.90
LARGE SASHIMI SET 20pcs (5 fishes)	£29.80

刺身



## FRESH WASABI 5GR £3.90



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## GUNKAN (2PCS)

**KAISO SEAWEED (V)**  
£4.50

**TOBIKO**  
£4.80

**FOIE GRAS (GF)**  
£15.40

**IKURA (GF)**  
£8.90

## MAKI (6PCS)

AVOCADO (V) (GF)	£4.50
CUCUMBER (V) (GF)	£4.50
KANPYO (V)	£4.50
TAKUWAN (V) (GF)	£4.50
SALMON (GF)	£5.10
TUNA (GF)	£5.40
SALMON AVOCADO (GF)	£5.40
TUNA AVOCADO (GF)	£5.80
EEL CUCUMBER	£6.50
GRILLED TERIYAKI SALMON AVOCADO (GF)	£6.70



## TEMAKI

**SALMON  
AVOCADO**  
£4.80



**PRAWN TEMPURA  
AVOCADO**  
£4.90



**SOFT SHELL  
CRAB AVOCADO**  
£6.30



**UNAGI CUCUMBER**  
£6.50



**NEGI TORO (GF)**  
£8.20



**FOIE GRAS  
TERIYAKI (GF)**  
£15.40



# ROLLS SUSHI 8PCS

Ask for Gluten Free

## SPIDER ROLL £12.70

(6PCS) Tuna, soft shell crab tempura, avocado, mizuna, yuzu kosho, pickled jalapeños, amarillo and teriyaki sauce, togarash



## MIDORI DRAGON ROLLS (V) £12.50

Purple potato tempura, sweet potato tempura, oshinko, cucumber, avocado, curry-peach aioli, cress



## INARI ROLLS (V) £9.90

Sweet potato tempura, cucumber, avocado, sesame seeds, inari



## NEGI TORO FUTOMAKI £10.90

(6PCS) Fatty tuna, shallot, spring onions, chives



## MISAKE FUTOMAKI £8.60

(6PCS) Grilled marinated salmon, avocado, cucumber, kanpyo, wasabi aioli



## TIGER ROLLS £10.90

(6PCS) Salmon, tuna, white fish, shell fish, avocado, crispy leeks, rocotto sauce, amarillo sauce, teriyaki sauce



## DYNAMITE ROLLS £10.90

(6PCS) Soft shell crab tempura, salmon, avocado, jalapeño, shallots, teriyaki sauce, amarillo sauce



## SALMON PANKO FUTOMAKI £8.40

(6PCS) Fried salmon maki, avocado, bonito flakes, mayo, house sauce



## FRESH WASABI

5GR £3.90

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### CALIFORNIA CHEESE ROLLS £12.70

Prawn tempura, cucumber, seared salmon, cheese, cranberry sauce, teriyaki sauce, sesame seeds



### CRUNCHY SOY ROLLS £11.90

Prawn tempura, cucumber, avocado, unagi sauce, mayo, crispy fried onions



### GYUMAKI ROLLS £19.80

Wagyu beef, purple potato tempura, shallots, avocado, wasabi aioli, mushrooms, spring onion



### UNAGI UBE ROLLS £14.90

Purple sweet potato, unagi, unagi sauce, kimchee mayo, tobiko, white sesame seeds, spring onions



### SAKE TARTARE ROLLS £13.80

Prawn tempura, oshinko, cucumber, salmon tartare, spring onion, curry-peach aioli, rocotto



### GRILLED TORO ROLLS £17.70

Asparagus tempura, avocado, cucumber, tobiko, grilled toro, miso jalapeño, chive, sesame seed, garlic crunch



### UMI DRAGON ROLLS 14.80

Smoked salmon skin, prawn tempura, UMI kimchi, avocado, cheese mayo, panko, tobiko, teriyaki



### VOLCANO ROLLS £13.60

Karaage fried chicken, cucumber, creamy sauce, unagi sauce, flying fish roe, shredded chili, bonito flakes



# STONEBOWL FRIED RICE

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## EEL

Eel, egg, takuwan, seaweed,  
spring onions, garlic,  
sesame seeds  
**£17.80**

## CHASHU

Chashu, egg, takuwan,  
seaweed, spring onions, garlic,  
mayo, sesame seeds  
**£13.90**



## SALMON

(ask for gluten free)

Salmon, tobika, spring onions,  
garlic, cherry radish,  
sesame seeds  
**£14.20**

## MUSHROOM (V)

(ask for vegan / gluten free)

Mixed mushroom,  
white sesame seed,  
takuwan, spring onions  
**£13.60**



## WAGYU MINCE

(ask for gluten free)

Wagyu mince, white sesame seed,  
cherry radish, egg, seaweed, spring  
onions, kimchee  
**£22.30**



## WAGYU TATAKI

(ask for gluten free)

A5 wagyu tataki,  
white sesame seed, egg,  
seaweed, spring onions, kimchee  
**£38.20**





## CHIRASHI DON

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**SALMON CHIRASHI DON**  
£15.60



**MIXED CHIRASHI DON**  
£16.70



## CURRY

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**KARAAGE FRIED CHICKEN CURRY**  
£13.80

**TOFU KATSU CURRY (v)**  
(vegan)  
£11.40

**SPANISH IBERICO KATSU CURRY**  
£18.30





# CHICKEN PAITAN RAMEN 鸡白汤

Noodles in 10 hours chicken broth



## UMI TORI RAMEN

Confit chicken leg, spring onions,  
fungus, soft boiled egg, sesame seeds  
£14.80



## UMI SIGNATURE PAITAN RAMEN

Pork Chashu, spring onions, fungus,  
soft boiled egg, sesame seeds  
**£12.80**



## SPICY PAITAN RAMEN

Pork Chashu, spring onions,  
stuffed jalapeño, fungus,  
soft boiled egg, sesame seeds  
**£13.50**



## KARAAGE PAITAN RAMEN

Karaage fried chicken, spring onions,  
fungus, soft boiled egg,  
sesame seeds  
**£13.80**



## SPICY KARAAGE RAMEN

Karaage fried chicken, spring onions,  
stuffed jalapeño, soft boiled egg,  
sesame seeds, fungus  
**£14.50**



## SPICY TORI RAMEN

Confit chicken leg, spring onions,  
fungus, soft boiled egg, sesame seeds  
stuffed jalapeño  
**£15.80**



## SPICY STEAK TATAKI RAMEN

**(contain peanuts)**  
Fillet steak tataki, spring onions,  
stuffed jalapeño, cucumber  
soft boiled egg, sesame seeds, fungus  
**£17.30**





# CHICKEN SHOYU RAMEN

Noodles in chicken light broth

## SHOYU TORI RAMEN

Confit chicken leg, soft boiled egg,  
spring onions, fungus  
£14.20

## TRUFFLE RAMEN

Karaage fried chicken,  
truffle oil, soft boiled egg,  
spring onions, fungus  
£15.80



## SHOYU CHASHU RAMEN

Chashu pork belly, soft boiled egg,  
spring onions, fungus  
£12.90



# YASAI VEGE RAMEN

10 kinds of vegetables and fruits broth, with soy milk

## YASAI RAMEN

(ask for vegan)

Tofu, spring onions, soft boiled egg,  
shimeji mushroom, tomato,  
sesame seeds, fungus

£13.00

## SPICY YASAI RAMEN

(ask for vegan)

Tofu, spring onions, soft boiled egg,  
shimeji mushroom, tomato,  
sesame seeds, fungus

£13.80

EXTRA RAMEN	£3.50
EXTRA EGG	£2.50
EXTRA CHASHU	£4.00
EXTRA SPRING ONIONS	£1.00
EXTRA CHILI OIL	£1.00
ADD SEAWEED	£1.00



## SOFT DRINK

COKE, DIET COKE 330ML

£3.00

STILL/ SPARKLING WATER 330ML

£3.00

KOMBUCHA - GINGER LEMON,  
RASPBERRY LEMONADE 250ML

£5.00



NUISANCE NETTLE  
& ELDERFLOWER 250ML

£3.50

NUISANCE MINT,  
CUCUMBER & CHILI 250ML

£3.50

NUISANCE BRAMBLE  
& ROSEMARY 250ML

£3.50

## HOT DRINK

GREEN TEA, GENMAICHA PER PERSON

£3.00

## BEER



BAIJIU BEER ORIGINAL  
(330ML) 4.2% £5.50

A light 4.2% craft lager, delicately infused with the very essence of our baijiu. Slightly sweet, bursting with aroma and gently sparkling.

HITACHINO DAIDAI ALE  
(330ml) 6.2% £7.00

Fukuremik orange and special hops it has fruity flavour and rich taste



ASAHI SUPER  
DRY BEER  
(330ML) 5% £5.00

Brewed to an authentic Japanese recipe, it's known for its clean, crisp and refreshing taste

HITACHINO NEST  
WHITE ALE  
(330ML) 6% £7.00

This white ale is brewed with wheat malt, and flavored with coriander, orange peel and nutmeg. Enjoy its soft and flavorful taste.





## WINE LIST

### SPARKLING

#### PROSECCO CORTE DELLE CALLI

£35.00

Veneto, Italy

A classic Prosecco with aromas of white peach, pear and flowers. Perfectly balanced and refreshing!

### WHITE

#### CHENIN BLANC CANNONBERG

£25 / glass £6.5

Western cape, South Africa

Crisp, zesty and full of fruit. A great example of South African Chenin Blanc.

#### SAUVIGNON BLANC FEATHERDROP

£35 / glass £9

Marlborough, New Zealand

This Sauvignon Blanc displays bold flavours of lemon, lime, grapefruit and gooseberry, with a twist of fresh mint and clean minerality on the finish.

#### PINOT GRIGIO CASTEL FIRMIAN

£38

Trentino, Italy

Very clean, well balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

#### SAMURAI CHARDONNAY

£40

South Australia, Australia

This Chardonnay is clean, fresh and fruity, and possesses juicy and balanced acidity. Notes of white peach and hints of cream ensure this a complex yet infinitely drinkable wine.

#### CHABLIS

£85

Burgundy, France

An exotic nose of pineapple, mango and aniseed is followed by a harmonious palate with an added hint of honeyed fruit, and a refreshing mineral finish.

### ROSE

#### ZINFANDEL ROSE GOLDEN STATE

£25 / glass £6.5

California, USA

100% Zinfandel, California's signature grape! Gentle sweetness with a refreshing acidity – charming red fruits, cranberries and watermelon.

### RED

#### CABERNET SAUVIGNON CANNONBERG

£25 / glass £6.5

Western Cape, South Africa

Notes of cherry, cassis and plum. The winemaking team work tirelessly to ensure the wine possesses freshness and verve. Great with meatier dishes.

#### MALBEC PUNTA DE VACAS

£35/ £9

Mendoza, Argentina

Displays a perfumed bright, floral nose of violets and bramble fruit followed by a rich, juicy palate of ripe plums and blackberry. The finish is long, with hints of liquorice and exotic spice.

#### SAMURAI SHIRAZ

£40

South Australia, Australia

More Syrah in style than Shiraz, this Samurai offers vibrant, juicy flavours of damson, plum, vanilla and spice.

#### RIOJA CRIANZA

£45

Rioja, Spain

Medium bodied, this Crianza has fabulous black cherry and blackcurrant aromas, together with tobacco and cedar characters. Smooth, long and well balanced.

## PLUM/YUZU WINE



#### KAMOIZUMI

UMESHU 10.0%

125ML GLASS £9.00

720ML BOTTLE £53.00

Tart, sweet, piquant: umelicious!  
Paired well with:  
Dessert ice cream, panna cotta

#### UME NO YADO

YUZUSHU 8.0%

125ML GLASS £10.00

720ML BOTTLE £60.00

Elegant yuzu aroma, sweet and refreshing tart  
Paired well with:  
Dessert Warabi mochi





## WARM SAKE



### SEITOKU BESSEN 15.0%

120ML GLASS £6.50

300ML CARAFE £14.50

Sake ordinaire: light, poised and tasty.  
Paired well with: Most of cooked dishes  
and rolls sushi

### MASUMI OKUDEN KANTSUKURI 15.0%

120ML GLASS £7.50

300ML CARAFE £18.00

Comfortingly familiar, surpassingly smooth.  
Paired well with: meat, miso, wagyu, ramen  
and stone fried rice



### TAMANOHIKARI JUNMAI GINJO IWAI RICE

16.2% 300ML £21.00

A fresh, elegant sake made from Iwai rice  
with a hint of strawberry and earthy mushrooms

## COLD SAKE



### DEWAZAKURA IZUMI JUDAN 17.0%

120ML GLASS £9.50

720ML BOTTLE £57.00

A potent ginjo sake for martini  
fans—crisp and bone dry. Paired well  
with: Fried food tempura, karaage, sushi

### AKITABARE DAIGINJO 15.5%

120ML GLASS £12.00

720ML BOTTLE £72

Light and fragrant, supple and smooth.  
Paired well with white fish and eggs



### KIKUSUI PERFECT SNOW

21.5% 300ML £14.00

Sweet and rich, yet crisp and dynamic  
with suprisingly chewy rice element

### DEWAZAKURA OKA

15.0% 300ML £24.00

Delightful flowery bouquet with a touch of  
pear and melon. Paired well with: Citrus  
like yuzu crudo and Curry is perfect!



### TAKASAGO JUNMAI GINJO

15.5% 300ML £18.00

A fragrant, elegant sweet sake with  
caramel, chocolate fudge and anise aromas

### ASAHI SHUZO DASSAI 39

16% 300ML £28.00

A clean honey-like sweetness in the  
lively fragrance and initial flavours,  
followed by a long, reverberating finish





## SPARKLING SAKE

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### OZEKI HANA AWAKA YUZU

5.0% 250ML £13.00

A refreshingly tangy, sparkling sake which brings to life the lovely flavour of yuzu

### OZEKI HANA AWAKA PEACH

7.0% 250ML £13.00

An elegant and refined sparkling sake with a hint of peach



## PREMIUM SAKE

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### TEDORIGAWA IKI NA ONNA

16.0% 720ML £90

Vivacious and saucy, with a caress of wild honey. Paired well with: Sushi and Sashimi, most of seafood dishes!



### ASAHI SHUZO DASSAI BEYOND

16% 720ML £600

The flavor spreads through you like warm sunlight, enlightening every sense, and transcends what words can describe

### ASAHI SHUZO DASSAI 23

16% 300ML £55 720ML £120

The lively aroma and the clean, honey-like sweetness experienced upon sipping, as well as clean, quick finish and lingering reverberation



## SHOCHU

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100ML £7.00 900ML BOTTLE £39.00

25% (with ice, or ice water or hot water)

Satsuma Shiranami is one of the most popular Imo Shochu brands in Japan. Made with 100% carefully select top grade Kogane Sengan sweet potato from South Kagoshi-ma, Satsuma Shiranami has natural sweetness of sweet potato with a full body and aroma





## SPIRITS

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### ROKU GIN

25ML £6.00 BOTTLE £55.00  
With tonic £7.50

Crisp Japanese sansho pepper brings a little spiciness to the finish



### TOKI

25ML £6.00 BOTTLE £55.00

Subtly sweet and spicy with a hint of vanilla oak, white pepper and ginger



### YAMAZAKI DISTILLER'S RESERVE

25ML £10.00 BOTTLE £120

Jam-packed with superb red berry notes, gained from the whisky being matured in Bordeaux wine casks and Sherry casks



### HAKU VODKA

25ML £6.00 BOTTLE £55.00

The smooth vodka boasts a perfectly harmonised aroma of sweet florals that make it ideal for after-dinner refreshments



### CHITA

25ML £8.80 BOTTLE £90.00

From the House of Suntory Whisky, a mild, smooth single grain whisky with unparalleled sophistication and a clean, clear finish



### YAMAZAKI 12YRS

25ML £14.00

A wonderfully elegant and smooth single malt that's certainly not lacking in flavour

## JAPANESE COCKTAILS

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### UMI PLUM TEA FOR 2 £25

Plum wine, whisky, tea

### JAPANESE NEGRONI £12

Roku gin, Umeshu & Campari

### YUZU SAWA £12

Uzushu, citrus gel, lemon juice & soda water

### TOKYO ICE TEA £12

Gin, vodka, white rum, tequila, triple sec, melon liqueur, lemon juice & lemonade

### YUZU MARTINI £15

Haku vodka, Yusushu & triple sec

### TOKI TODDY £12

Toki whisky, honey, cinnamon, maraschino cherry & hot water

### VIRGIN CUCUMBER GIMLET £7.50

Non alcoholic  
Cucumber, lemon juice, & soda water

### LEMON SAWA £11

Shochu, lemon juice, soda water & salted rim

## DESSERTS

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HOMEMADE MOCHI  
ICE CREAM  
£6.80

BANANA KATSU WITH  
ICE CREAM  
£8.50