



海

UMI

Japanese cuisine

  UMIedinburgh

SMALL DISHES

MISO SOUP (V) (GF)

Traditional Japanese bean paste soup with wakame, tofu & spring onion
£3.8



TRUFFLE EDAMAME (V) (GF)

Steamed green soybeans topped with sea salt & truffle oil
£6.8



CHICKEN GYOZA (5PCS)

Pan fried dumplings served with spicy vinegar sauce
£6.8



NASU DENGAKU (V) (GF)

Grilled aubergine in a sweet miso sauce
£7.3



TAKOYAKI (4PCS)

Fried dough balls with octopus served with mayo & house sauce
£6.8



KARAAGE FRIED CHICKEN

Japanese fried chicken served with lemon & mayo
£8.2





A5 JAPANESE WAGYU WITH HIBACHI GRILL

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



IBERICO KATSU

Spanish Iberico pork katsu serve with curry peach mayo £13.2



UMI FOIE GRAS (GF)

Pan seared duck liver on homemade rice crackers, sushi rice, truffle butter, fresh truffle and teriyaki £20.8



WAGYU POTATO CROQUETTE

Homemade wagyu beef potato croquette served with curry peach mayo £8.8



SWEET CORN SICHIMI (V) (GF)

Spicy miso corn ribs with seaweed powder £6.9



EBI ON TOAST

King Prawn on toast with spring onions, mayo and dancing bonito flakes £7.7



COLD DISHES

TUNA TARTAR CHIPS

Tuna tartar, gyoza wrapper chips, Umi kimchi, pickled jalapeños, cilantro
(2pcs) £5.9
(4pcs) £11.6



KAISO SEAWEED SALAD (V)

Seasoned sesame seaweed salad
£4.6

SCALLOPS CEVICHE (GF)

Scallops, citrus fillets, sichuan pepper, sweet ceviche sauce
£16.2



SALMON CRUDO (GF)

Cured salmon, cress, ikura, jalapeños
£13.4



SHIRO TIRADITO (GF)

White fish, rocoto, yuzu leche de tigre, cilantro, sea salt
£14.6



COLD DISHES



TUNA TATAKI (GF)

Seared tuna, sundried tomato, chives
shallots, olive oil, wasabi, mayo & garlic
£15.8

Add fresh truffle £6.6

COLD DISHES



WAGYU TATAKI (GF)

Wagyu, fresh truffles, chives,
truffle teriyaki sauce
£21.8

Add fresh truffle £6.6

TEMPURA

Served with daikon dashi and wasabi mayo

VEGETABLE (V)

(8PCS)
£10.8



PRAWN

(5PCS)
£11.6



SCOTTISH SCALLOP

Hand-dived scallop
£14.8



SOFT SHELL CRAB

£12.8



KINOKO (V)

Oyster mushroom
£10.9

NIGIRI / SASHIMI

Ask for Gluten Free

熟成

	(2PCS) NIGIRI	(2PCS) GRILLED NIGIRI	(4PCS) SASHIMI
SWEET TOFU / INARI (V)	£4.5		
SWEET OMELETTE / TAMAGO (V)	£4.5		
SALMON / SAKE	£5.9	£6.2	£7.1
RED TUNA / AKAMI (BLUE FIN)	£6.8	£7.1	£9.2
FATTY TUNA / TORO (BLUE FIN)	£9.9	£10.2	£12.5 (3PCS)
EEL / UNAGI		£6.5	
CURED MACKEREL / SHIME SABA	£5.5	£5.8	£6.8
HALIBUT / HIRAME	£6.3	£6.6	£7.6
SEABASS / SUZUKI	£5.5	£5.8	£6.8
SCALLOP / HOTATE	£7.2	£7.5	£8.6
PRAWN / EBI	£6		
BEEF / A5 WAGYU	£12.4	£12.7	
JAPANESE SEA BREAM / MADAI	£9.1	£9.4	£12.2 (3PCS)
HAMACHI / YELLOWTAIL	£8.4	£8.7	£11.2



OMAKASE NIGIRI SET

6pcs £18 10pcs £29

ABURI SUSHI (2PCS)

炙焼

Umi Signature Grilled Nigiri

SALMON BELLY, CURRY PEACH AIOLI, NEGI £6.2

SHIRO, SPICY AIOLI, KIMCHEE £7.1

TUNA, JALAPENO MISO, GARLIC CRUNCH, NEGI £7.8

SCALLOPS, TERIYAKI AND IKURA £7.8

A5 WAGYU BEEF, FRESH TRUFFLES, TRUFFLE BUTTER, TERIYAKI £16

CHEF OMAKASE SASHIMI SET

刺身

SMALL SASHIMI SET 10pcs (5 fishes) £16.9

LARGE SASHIMI SET 20pcs (5 fishes) £31.5



FRESH WASABI 5GR £3.9



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

GUNKAN (2PCS)

KAISO SEAWEED (V)

£4.9

TOBIKO

£5.2

FOIE GRAS (GF)

£16.4

IKURA (GF)

£9.9

MAKI (6PCS)

AVOCADO (V) (GF)	£5
CUCUMBER (V) (GF)	£5
KANPYO (V)	£5
TAKUWAN (V) (GF)	£5
SALMON (GF)	£5.5
TUNA (GF)	£5.9
SALMON AVOCADO (GF)	£5.9
TUNA AVOCADO (GF)	£6.2
EEL CUCUMBER	£6.9
GRILLED TERIYAKI SALMON AVOCADO (GF)	£6.7



TEMAKI

**SALMON
AVOCADO**

£5.5



**PRAWN TEMPURA
AVOCADO**

£5.5



**SOFT SHELL
CRAB AVOCADO**

£6.9



UNAGI CUCUMBER

£6.9



NEGI TORO (GF)

£9.2



**FOIE GRAS
TERIYAKI (GF)**

£16.4

ROLLS SUSHI 8PCS

Ask for Gluten Free

SPIDER ROLL £12.7
(6PCS) Tuna, soft shell crab tempura, avocado, mizuna, yuzu kosho, pickled jalapeños, amarillo and teriyaki sauce, togarashi



MIDORI DRAGON ROLLS (V) £12.9
Purple potato tempura, sweet potato tempura, oshinko, cucumber, avocado, curry-peach aioli, cress



INARI ROLLS (V) £10.9
Sweet potato tempura, cucumber, avocado, sesame seeds, inari



NEGI TORO FUTOMAKI £10.9
(6PCS) Fatty tuna, shallot, spring onions, chives



MISAKE FUTOMAKI £9.6
(6PCS) Grilled marinated salmon, avocado, cucumber, kanpyo, wasabi aioli



TIGER ROLLS £10.9
(6PCS) Salmon, tuna, white fish, shell fish, avocado, crispy leeks, rocotto sauce, amarillo sauce, teriyaki sauce



DYNAMITE ROLLS £11.9
(6PCS) Soft shell crab tempura, salmon, avocado, jalapeño, shallots, teriyaki sauce, amarillo sauce



SALMON PANKO FUTOMAKI £9.4
(6PCS) Fried salmon maki, avocado, bonito flakes, mayo, house sauce



**FRESH
WASABI 5GR £3.9**



CALIFORNIA CHEESE ROLLS £13.7

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

CRUNCHY SOY ROLLS £12.5

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

GYUMAKI ROLLS £19.8

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



UNAGI UBE ROLLS £15.9

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

SAKE TARTARE ROLLS £13.8

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

GRILLED TORO ROLLS £17.7

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

UMI DRAGON ROLLS £14.8

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

VOLCANO ROLLS £14.6

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

STONEBOWL FRIED RICE



EEL

Eel, egg, takuwan, seaweed, spring onions, garlic, sesame seeds
£18.8



CHASHU

Chashu, egg, takuwan, seaweed, spring onions, garlic, mayo, sesame seeds
£14.9



SALMON

(ask for gluten free)
Salmon, tobiko, spring onions, garlic, cherry radish, sesame seeds
£15.2

MUSHROOM (V)

(ask for vegan / gluten free)

Mixed mushroom, white sesame seed, takuwan, spring onions
£14.6



WAGYU MINCE

(ask for gluten free)

Wagyu mince, white sesame seed, cherry radish, egg, seaweed, spring onions, kimchee
£22.8



WAGYU TATAKI

(ask for gluten free)

Japanese wagyu tatak, white sesame seed, egg, seaweed, spring onions, kimchee
£38.2



CHIRASHI DON

SALMON CHIRASHI DON

£16.6



MIXED CHIRASHI DON

£17.8



CURRY

KARAAGE FRIED CHICKEN CURRY

£14.8



TOFU KATSU CURRY (v)

(vegan)

£12.8

SPANISH IBERICO KATSU CURRY

£19.8



CHICKEN PAITAN RAMEN 鶏白湯

Noodles in 10 hours chicken broth



UMI TORI RAMEN

Confit chicken leg, spring onions,
fungus, soft boiled egg, sesame seeds
£15.8

UMI SIGNATURE PAITAN RAMEN

Pork Chashu, spring onions, fungus,
soft boiled egg, sesame seeds
£13.8



SPICY PAITAN RAMEN

Pork Chashu, spring onions,
stuffed jalapeño, fungus,
soft boiled egg, sesame seeds & chili oil
£14.5



KARAAGE PAITAN RAMEN

Karaage fried chicken, spring onions,
fungus, soft boiled egg,
sesame seeds
£14.8



SPICY KARAAGE RAMEN

Karaage fried chicken, spring onions,
stuffed jalapeño, soft boiled egg,
sesame seeds, fungus & chili oil
£15.5



SPICY TORI RAMEN

Confit chicken leg, spring onions,
fungus, soft boiled egg, sesame seeds
stuffed jalapeño & chili oil
£16.8



SPICY STEAK TATAKI RAMEN

(contain peanuts)
Fillet steak tataki, spring onions, stuffed
jalapeño, cucumber, soft boiled egg,
sesame seeds, fungus & chili oil
£17.8



CHICKEN SHOYU RAMEN

Noodles in chicken light broth

SHOYU TORI RAMEN

Confit chicken leg, soft boiled egg,
spring onions, fungus
£15.5

TRUFFLE RAMEN

Karaage fried chicken, truffle oil, soft
boiled egg, spring onions, fungus
£16.8

Add fresh truffle £6.6



SHOYU CHASHU RAMEN

Chashu pork belly, soft boiled egg,
spring onions, fungus
£13.8

YASAI VEGE RAMEN

10 kinds of vegetables and fruits broth, with soy milk

SPICY YASAI RAMEN

(ask for vegan)

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

£13.8

YASAI RAMEN

(ask for vegan)

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

£13

EXTRA RAMEN	£3.5
EXTRA EGG	£2.5
EXTRA CHASHU	£4
EXTRA SPRING ONIONS	£1
EXTRA CHILI OIL	£1
ADD SEAWEED	£1

MAZESOBA

Japanese brothless ramen



UMI MAZESOBA £14.8

Shiitake chicken mince,
spring onions, bonito flakes, fungus, onsen egg,
seaweed, crispy onions

CHILI CRISP MAZESOBA £16.8

Shiitake chicken mince,
spring onions, bonito flakes, fungus, onsen egg,
seaweed, crispy onions, shrimp paste chili oil

SOFT DRINK

COKE, DIET COKE 330ML

£3

STILL/ SPARKLING WATER 330ML

£3

KOMBUCHA - GINGER LEMON,
RASPBERRY LEMONADE 250ML

£5



NUISANCE NETTLE
& ELDERFLOWER 250ML

£3.5

NUISANCE MINT,
CUCUMBER & CHILI 250ML

£3.5

NUISANCE BRAMBLE
& ROSEMARY 250ML

£3.5



HOT DRINK

GREEN TEA, GENMAICHA PER PERSON

£3

BEER

HITACHINO DAIDAI ALE

(330ml) 6.2% £7

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



ASAHI SUPER DRY BEER

(330ML) 5% £5.5

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



HITACHINO NEST WHITE ALE

(330ML) 6% £7

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

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

£32 / glass £8

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

£34

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

£35

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

Sangiovese Villa Rossi

£25 / glass £6.5

Italy

A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.

Malbec Punta de Vacas

£32/ £8

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

£36

South Australia, Australia

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

Rioja Crianza

£40

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

720ML BOTTLE £53

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

UME NO YADO

YUZUSHU 8.0%

125ML GLASS £10

720ML BOTTLE £60

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



WARM SAKE



SEITOKU BESSEN 15.0%

120ML GLASS £6.5

300ML CARAFE £14.5

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



TAMANOHIKARI JUNMAI GINJO IWAI RICE

16.2% 300ML £21

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

MASUMI OKUDEN KANTSUKURI 15.0%

120ML GLASS £7.5

300ML CARAFE £18

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



COLD SAKE



DEWAZAKURA IZUMI JUDAN 17.0%

120ML GLASS £9.5

720ML BOTTLE £57

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

720ML BOTTLE £72

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



KIKUSUI PERFECT SNOW

21.5% 300ML £14

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

DEWAZAKURA OKA

15.0% 300ML £24

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

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

ASAHI SHUZO DASSAI 39

16% 300ML £28

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



SPARKLING SAKE



OZEKI HANA AWAKA YUZU

5.0% 250ML £13

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

OZEKI HANA AWAKA PEACH

7.0% 250ML £13

An elegant and refined sparkling sake with a hint of peach



PREMIUM SAKE



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

100ML £7 900ML BOTTLE £39
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



ROKU GIN

25ML £6 BOTTLE £55
With tonic £7.5

Crisp Japanese sansho pepper brings a little spiciness to the finish

HAKU VODKA

25ML £6 BOTTLE £55

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



TOKI

25ML £6 BOTTLE £55

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

CHITA

25ML £8.8 BOTTLE £90

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



YAMAZAKI DISTILLER'S RESERVE

25ML £10 BOTTLE £120

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

YAMAZAKI 12YRS

25ML £14

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



JAPANESE COCKTAILS

Umi plum tea for 2 £22
Plum wine, whisky & tea

Yuzu Midori Sakura £9
Midori, Shochu & Yuzu juice

Japanese negroni £10
Gin, Umeshu & Campari

Yuzushu Spritz £13
Yusushu & soda water

Tokyo iced tea £12
Gin, vodka, white rum, tequila, triple sec,
melon liqueur, lemon juice & lemonade

Umeshu Spritz £13
Umeshu & soda water

Yuzu Martini £9
Vodka, Yusushu & triple sec

JAPANESE MOCKTAILS

Virgin cucumber gimlet £7.5
Non alcoholic
Cucumber, lemon juice, sugar syrup
& soda water

Peppered Yuzu green tea £7.5
Non alcoholic
Peppered yuzu, Yuzu juice, sugar syrup &
green tea

DESSERTS

**HOMEMADE MOCHI
ICE CREAM**
£6.8

**BANANA KATSU WITH
ICE CREAM**
£8.5