



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
£7



CHICKEN GYOZA (5PCS)

Pan fried dumplings served with spicy vinegar sauce
£7



NASU DENGAKU (V) (GF)

Grilled aubergine in a sweet miso sauce
£7.5



TAKOYAKI (4PCS)

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



KARAAGE FRIED CHICKEN

Japanese fried chicken served with lemon & mayo
£8.5



SMALL DISHES

EBI LOLLIPOP

King prawn tempura with yuzu, peach kimchi Aioli, garlic chip and chives
£8.2



WAGYU POTATO CROQUETTE

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



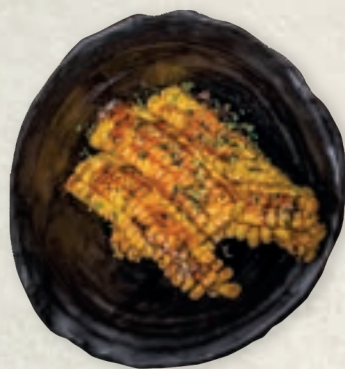
IBERICO KATSU

Spanish Iberico pork katsu serve with curry peach mayo
£13.6



SWEET CORN SICHIMI (V) (GF)

Spicy miso corn ribs with seaweed powder
£6.9



UMI FOIE GRAS (GF)

Pan seared duck liver on homemade rice crackers, sushi rice, and teriyaki
£18.3



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

NEW DISH

Wagyu Wonton

Wagyu, prawn, water chestnut wonton, with dashi
£11



COLD DISHES

KAISO SEAWEED SALAD (V)

Seasoned sesame seaweed salad
£4.6



TUNA TARTAR CHIPS

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

LEFT P

COLD DISHES

SALMON CARPACCIO (GF)

Cured salmon, orange filets, citrus
olive oil, capers, chives
£13.7



COLD DISHES

TUNA TATAKI (GF)

Seared tuna, sesame, sweet
onion mustard sauce, mustard
seeds, garlic, spring onion
£15.8



LEFT P

COLD DISHES

WAGYU TATAKI (GF)

Wagyu beef, ponzu , truffle mayo

£21.8



COLD DISHES

SHIRO TIRADITO (GF)
Yellowtail , apple, jalapeño,
parsley, yuzu ponzu
£14.6



TEMPURA

Served with daikon dashi and wasabi mayo

VEGETABLE (V)
(8PCS)
£10.8



PRAWN
(5PCS)
£11.6



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)	£4.8		
SWEET OMELETTE / TAMAGO (V)	£4.8		
SALMON / SAKE	£6.2	£6.5	£7.4
RED TUNA / AKAMI (BLUE FIN)	£7.1	£7.4	£9.5
FATTY TUNA / TORO (BLUE FIN)	£10.2	£10.5	£12.8 (3PCS)
EEL / UNAGI		£6.8	
CURED MACKEREL / SHIME SABA	£5.8	£6.1	£7.1
HALIBUT / HIRAME	£6.6	£6.9	£7.9
SEABASS / SUZUKI	£5.8	£6.1	£6.1
SCALLOP / HOTATE	£7.5	£7.8	£8.9
PRAWN / EBI	£6.3		
BEEF / A5 WAGYU	£12.7	£13	
JAPANESE SEA BREAM / MADAI	£9.4	£9.7	£12.5 (3PCS)
HAMACHI / YELLOWTAIL	£8.7	£9	£11.5



OMAKASE NIGIRI SET

6pcs £18.3 10pcs £29.3

ABURI SUSHI (2PCS)

炙焼

- Umi Signature Grilled Nigiri
- SALMON BELLY, CURRY PEACH AIOLI, NEGI £6.5
- SHIRO, SPICY AIOLI, KIMCHEE £7.4
- TUNA, JALAPENO MISO, GARLIC CRUNCH, NEGI £8.1
- SCALLOPS, TERIYAKI AND IKURA £8.1
- A5 WAGYU BEEF, TRUFFLE BUTTER, TERIYAKI £16.3

CHEF OMAKASE SASHIMI SET

刺身

- SMALL SASHIMI SET 10pcs (5 fishes) £17.2
- LARGE SASHIMI SET 20pcs (5 fishes) £31.8



FRESH WASABI 5GR £4.2



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) £11.9
Sweet potato tempura, cucumber, avocado, sesame seeds, inari



NEGI TORO FUTOMAKI £11.9
(6PCS) Fatty tuna, shallot, spring onions, chives



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



TIGER ROLLS £11.9
(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 £12.9

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

和牛

UNAGI UBE ROLLS £16.9

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

SAKE TARTARE ROLLS £14.9

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

SHIRO ROLL

unagi, salmon, avocado, white fish, peach kimchi sauce, fried shallots ,teriyaki
£14.9

PHILADELPHIA ROLL

Tuna, sun dried tomatoes, Philadelphia cheese, soy paper, yuzu miso, teriyaki
£15.9



BO TAN SET

BO TAN SET

Iberico shogayaki, salmon nanbanzuke
ebi lollipop, nigiri 3pcs, umi Futomaki 3pcs,
mixed sashimi 3pcs and miso soup
£33



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
£16.2



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
£23.8



WAGYU TATAKI

(ask for gluten free)

Japanese wagyu tataki, 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
£15.8



TOFU KATSU CURRY
(V) (vegan)
£13.8

SPANISH IBERICO KATSU CURRY
£19.8



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
£16.8

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
£17.8



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
£16.5

TRUFFLE RAMEN

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



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 FRIZZANTE, LA JARA

£35.00

Veneto, Italy

A classic Prosecco featuring a light mousse with ripe yellow fruit notes. Perfectly balanced and refreshing.

WHITE

CHENIN BLANC, CANNONBERG

Glass £6.50 / £25

Western Cape, South Africa

A crisp and zesty Chenin Blanc, full of fruit, exemplifying the best of South African wines.

SAUVIGNON BLANC, FEATHERDROP

Glass £8.00 / £32

Marlborough, New Zealand

Bold flavors of lemon, lime, grapefruit, and gooseberry, with a twist of fresh mint and a clean mineral finish.

PINOT GRIGIO, FIDORA

£34.00

Veneto, Italy

An organic Pinot Grigio with vibrant aromas of pear, apple, and fragrant floral notes.

CHARDONNAY, SAMURAI

£35.00

South Australia, Australia

A clean and fresh Chardonnay, with notes of white peach and hints of cream, offering juicy and balanced acidity

RIESLING, 'TRADITION'

£60.00

Alsace, France

A crisp, traditional Riesling from Alsace, showcasing green apples, honey, zesty limes, and a zippy mineral finish.

ROSE

ZINFANDEL ROSÉ, GOLDEN STATE

Glass £6.50 / £25

California, USA

100% Zinfandel, offering gentle sweetness and refreshing acidity with red fruits, cranberries, and watermelon.

RED

VILLA ROSSI, SANGIOVESE

Glass £6.50 / £25

Italy

Easy-drinking red wine with delicate aromas and flavors of red fruits.

MALBEC, PUNTA DE VACAS

Glass £8.00 / £32

Mendoza, Argentina

A perfumed, floral nose of violets and bramble fruit, followed by a rich palate of ripe plums and blackberry, with hints of liquorice and exotic spice.

SHIRAZ, SAMURAI

£36.00

South Australia, Australia

A vibrant Syrah-style Shiraz with flavors of damson, plum, vanilla, and spice.

PINOT NOIR, LA LA LAND

£40.00

Victoria, Australia

A bright, punchy Pinot Noir with layers of juicy raspberry, cherry, and hints of vanilla oak.

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



LEFT P

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