




Japanese cuisine 食

(V) = Vegetarian (GF) = Gluten Free

SMALL DISHES

Miso Soup (V) (GF) £2.90

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



Truffle Edamame (V) (GF) £5.50

Steamed green soybeans
topped with sea salt & truffle oil

Chicken & Vegetable Gyoza (5pcs) £5.90

Pan fried dumplings
served with spicy vinegar sauce



Aubergine Goma (V) (GF) £5.90

Grilled aubergine
in a sweet miso sauce

Takoyaki (4pcs) £5.90

Fried dough balls with octopus
served with mayo & house sauce



Kara-age Fried Chicken £6.90

Japanese Fried chicken
served with lemon & mayo



Shishito Pepper (V) (GF) £5.90

Grilled padron pepper
with sea salt & lemon



Teriyaki Salmon £7.90

Pan seared salmon
topped with teriyaki sauce



Goruden Cod Finger (3pcs) £8.90

Crispy Scottish cod fish wrap with kataifi pastry
serve with Mango mayo



Yuzu Prawn (5pcs) £6.90

Deep fried king prawn with uuzu dressing
topped with tobiko & sesame

Raw beef katsu (8oz) £17.90

Deep fried sirloin beef in breadcrumbs served
with hibachi stone grilled and katsu sauce



COLD PLATES

Kaiso Seaweed Salad (V) £4.20

Seasoned Sesame Seaweed Salad



Salmon Tataki £8.90

Seared salmon with roasted sesame in mango salsa & citrus sauce



Hamachi Carpaccio £9.50

Sliced King fish (yellow tail) with ponzu sauce & grape puree



Tuna Tataki £9.90

Sliced seared blue fin tuna with miso & shimeji mushroom



Salmon Tiradito (GF) £8.50

Sliced salmon with passion fruit and coriander



TEMPURA

Sweet Corn (V) (4pcs) £6.50

Okonomiyaki styles sweet corn tempura
with sweet sauce, mayo



Vegetable (8pcs) (V) £8.90

Seasonal vegetables



Prawn (5pcs) £9.50



Soft Shell Crab £10.90



SUSHI

ask for gluten-free

UMI Special Grilled Nigiri ^{2pcs}

Salmon, Cranberry £5.20

Prawn, Dill £4.90

Yellow Tail, Jalapeno £6.90

Mackerel, Marinated Vege £4.90

Tuna, Shimeji £6.20



Chef selections Sashimi Set

Small Sashimi set ^{10pcs (5 fishes)} £13.90

Large Sashimi set ^{20pcs (7 fishes)} £25.90

Nigiri ^{2pcs} Sashimi ^{5pcs}



Salmon

£4.50

£6.90



Tuna

£5.50

£7.90



Toro (Fatty Tuna)

£7.90

£11.90 ^(3pcs)



Yellow tail

£6.50

£8.50 ^(3pcs)



Seabass

£4.50

£6.50



Prawn

£4.50



Sweet Shrimp

£4.50

£5.90



octopus

£4.50

£5.90



Eel

£5.20



Mackerel

£4.50

£5.90



Scallop

£5.90

£7.50

Maki 6pcs



Negi Toro Futomaki (4F) 6pcs £9.90

Maki with the best part of bluefin tuna tartar with spring onions, shiso & shallots

Avocado (V) (4F) £4.20

Cucumber (V) (4F) £4.20

Sweet Tofu (V) £4.20

Salmon Avocado (4F) £4.90

Spicy Salmon (4F) £5.50

(with springs onion & mayo)

Salmon (4F) £4.50

Tuna (4F) £4.90

Tuna Avocado (4F) £5.50

Eel & Cucumber £5.90

Spicy Tuna (4F) £5.50

(with springs onion & mayo)

Grilled Teriyaki Salmon Avocado £6.50



Temaki Sushi

(Hand Roll) with mayo



Mix Vegetables (V) £4.30

Salmon Avocado £4.80

Spicy Salmon £4.80

Spicy Tuna £5.20

Eel & Cucumber £5.20

California (snow crab meat) £5.50

Negi Toro Temaki £6.20

Handroll with the best part of bluefin tuna tartar with spring onions

Chirashi Don

Salmon Chirashi Don £12.90

Sushi rice
topped with raw salmon



Mixed Chirashi Don £14.50

Sushi rice
topped with selection of raw fish



Gunkan Sushi (2pcs)



Inari (V) £3.90



tobiko £4.90



Tako mayo £5.20



Spicy salmon £5.20



Snow crab £6.50



Grilled wagyu beef £9.90

Sushi Sets



Set Vege £15.90

6pcs Avocado maki

2pcs Inari Gunkan

6pcs Hana roll

Mixed leaf, cucumber & avocado topped with rococo, amarillo & teriyaki sauce



Set Tokujo £19.90

5pcs Nigiri (chef selection)

6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado
futomaki rolwltop with crispy leek



Set Umi £14.90

3pcs Sashimi (Salmon, Tuna & White Fish)

3pcs Nigiri (chef selection)

6pcs Salmon Avocado Maki

Roll Sushi 8pcs

ask for gluten-free



Choi - Marillo Roll (V) £9.90

Asparagus & shiso
topped with avocado amarillo & sesame

Hana Roll (V) 6pcs £8.90

Mixed leaf, cucumber & avocado
topped with rocoto, amarillo & teriyaki sauce



Crispy Jungle Roll (V) £11.90

Deep fried tempura roll
with asparagus, avocado and cucumber,
top with dill & cranberry jam

Volcano California Roll £13.90

Snow crab meat & avocado roll
topped with salmon, cheddar, wasabi mayo,
cranberry & teriyaki sauce



Tiger Roll (6pcs) £10.50

Salmon, tuna, white fish, shell fish, avocado
topped with crispy leek

Edo UMI Roll £15.50

Avocado, salmon & shallot roll
topped with eel & sesame seeds





Dynamite Roll (6pcs) £10.90

Soft shell crab tempura, salmon, avocado & jalapeno roll topped with tempura flake, teriyaki sauce & spring onion

Oceans 5 Rainbow Roll £13.90

Snow crab meat, avocado and cucumber roll topped with salmon, tuna, prawn, avocado, white fish and seaweed powder



Crazy Salmon Roll £11.90

Asparagus, avocado and cucumber roll topped with sesame, spicy salmon & spring onion

Tokyo Roll £10.90

Karaage Fried Chicken, avocado and lettuce roll topped with flying fish roes & mayo



Green Dragon Roll £13.90

Prawn tempura and cucumber roll topped with avocado, mayo, eel sauce & flying fish roe

Salmango Roll £12.90

Prawn tempura and cucumber roll topped with Salmon, mango & sesame seeds



Crunchy Soy Roll £11.90

Prawn tempura & avocado roll in soy paper topped with eel sauce, mayo & crispy fried onions

Ramen ラーメン

NOODLES IN 20-HOUR PORK BONE BROTH



TONKOTSU RAMEN £11.50

Chashu Pork Belly, Soft Boiled Egg, Leeks, sweet corn & sesame seeds



CRAZY TONKOTSU RAMEN £12.50

Like our Signature Tonkotsu Ramen above, with a Special Chilli Paste and Chilli Oil topped with Grilled Jalapeno & Chili strands



TANTANMEN £12.50

A spicy sesame based ramen with pork mince, Soft Boiled Egg, Leeks, cucumber & fungus (Contain nuts)



MISO RAMEN £12.50

Pork Mince, Aji-tama Soft Boiled Egg, Leeks & fungus

NOODLES IN VEGE BROTH (ask for vegan)

VEGE RAMEN (V) £11.50

Rich & Creamy Vege Broth in soy milk with Tofu, Soft Boiled Egg, Leeks, Sweet Corn, Shimeji mushroom & Roast Tomato



CRAZY VEGE RAMEN (V) £12.50

Like our VEGE Ramen above, with a Special Chili Paste and Chili Oil, topped with Grilled Jalapeno, Shimeji mushroom & Chili strands



extra Ramen £1.50

extra Soft boiled Egg £1.50

extra Chasu £2.00

extra Seaweed £0.50

extra Spring onions £1.00

NOODLES IN LIGHT CHICKEN BONE BROTH

SHOYU RAMEN £11.50

Soy sauce based flavor
topped with Chashu pork belly,
Soft Boiled Egg, Leeks & Seaweed



KFC RAMEN £12.50

Karaage Fried chicken, Soft Boiled Egg,
Leeks & Seaweed

TRUFFLE RAMEN £13.90

Black truffle oil with light chicken broth
topped with pork belly chashu,
Soft Boiled Egg, Leeks, shimeji mushroom



NOODLES WITHOUT BROTH

MAZEMEN £11.90

Pork oil flavor ramen without broth
topped with miso ground pork, Aji-tama Soft Boiled Egg,
Leeks, cucumber, fungus & Nori Seaweed



Stonebowl Fried Rice

ask for gluten-free



Salmon Fried Rice £13.90

Salmon fried rice with carrot, egg, fried onion & spring onion served in stone bowl



Chashu Fried Rice £11.90

Pork Belly fried rice with carrot, egg, fried onion & spring onion served in stone bowl

Mushroom Fried Rice £11.90

Mixed mushroom fried rice with carrot, egg, fried onion & spring onion served in stone bowl



Eel Fried Rice £15.90

Eel Fried rice with carrot, egg, fried onion & spring onion served in stone bowl



Wagyu Beef Fried Rice £17.90

Wagyu beef mince Fried rice with carrot, egg, fried onion & spring onion served in stone bowl





Raw Beef Katsu Set £21.90

Deep fried sirloin beef in breadcrumbs served with hibachi stone grilled and katsu sauce
Served with miso soup and rice

Desserts



Sesame Mochi Ice Cream £4.20

Sesame flavor ice cream wrap with Japanese rice cake



Matcha Mochi Ice Cream £4.20

Green tea flavor ice cream wrap with Japanese rice cake

Matcha Ice Cream (2scoops) £4.90

Sesame Ice Cream (2scoops) £4.90

DRINKS

Japanese Beer

ASAHI SUPER DRY BEER (330ML) 5% £4.20

A refreshing barley flavour and crisp after taste. Perhaps unsurprisingly the brewery states it goes well with Sushi. Clean and crisp with a restrained bitterness and a subtle citrus aroma, this light golden beer was Japan's first "dry" lager.



KIRIN BEER ICHIBAN (330ML) 5% £4.20

Brewed using the finest, most carefully selected malt available as well as the Ichiban Shibori brewing technique (where the beer is made from a single first pressing of the ingredients), this lager is as sweet and flavoursome as they come.

HITACHINO NEST WHITE ALE (330ml) 6% £6.50

Hitachino Nest White Ale is brewed in the tradition of a Belgian style white beer with coriander, nutmeg, orange peel and orange juice. Refreshing, mildly hopped with a complex flavour it is one of Hitachino's top-selling beers in Japan and the USA.



Soft Drinks

Coke (330ml) £2.90

Diet Coke (330ml) £2.90

Still/Sparkling Water (330ml) £2.90

Calpis £2.90

Refreshing and light, sweet-and-tangy with a hint of citrus & yogurt flavors.

Hot Drinks

Green Tea £2.50

Genmaicha £2.50

Green tea combined with roasted brown rice.

Spirits

Gin 25ml £6 bottle £60

Crisp Japanese sansho pepper brings a little spiciness to the finish.

with tonic £7



Haku Vodka

25ml £5 bottle £50

With dash (coke, Diet coke) £6.50

Exquisitely distilled with Japanese white rice and bamboo filtration, the smooth vodka boasts a perfectly harmonised aroma of sweet florals that make it ideal for after-dinner refreshments.



Toki 25ml £7 bottle £70

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



Chita 25ml £7 bottle £70

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

Wines

WHITE



House white (glass 175ml) £4.90

Pinot Grigio, Normans Holbrook Road, Australia £18.50
Crisp with green apple and melon flavours.

Chardonnay, Sea Change, Italy £19.50
Ripe, fruit driven white wine with lovely soft fruit flavours.

Sauvignon Blanc, Grand crevette, France £22.50
Dry and fresh with hints of citrus and green grass.
Good with seafood.

Viognier, La Poderosa Reserve, Chile £21.50
Lovely citrus fruit aromas with juicy tropical fruit flavours.



RED

House red (glass 175ml) £4.90

Merlot, Still Bay, South Africa £16.50
Soft, juicy red with lush plum and berry fruit flavours.

Shiraz, Normans Holbrook Road, Australia £18.50
Upfront dark berry fruits with subtle toasty oak and rich, smooth tannins.

Negroamaro, Sea Change, Italy £19.50
Easy drinking with lots of red berry fruit aroma and flavours.

Malbec, Hanger & Flank, Argentina £21.50
Blackberry and plum fruit flavours with hints of juicy black cherry and a long-lasting finish.



Choya original Plum Wine

A Japanese wine convinces with a full-bodied note of plum. As soon as it is opened, the scent of the Far East rises into your nose and makes you want more. Its intense and fruity aroma will delight every connoisseur. The excellent taste unfolds into a bitter note, accompanied by a tasty sweetness. The pleasant and balanced composition of the aromas proves that excellent wines can also come from Japan.

50ml £3.90 175ml £9.50 bottle 750ml £31.90

PLUM

Sake



WARM

OZEKI SAKE 14.5% (served warm) 250ml £6.90

SPARKLING



OZEKI HANA FUGA PEACH SPARKLING SAKE 7% (250ML) £11.90

An elegant and refined sparkling sake with a hint of peach.

OZEKI HANA AWAKA SPARKLING SAKE 7% (250ML) £11.90

A crisp, sparkling sake with lively bubbles and a soft, round sweetness.



COLD



OZEKI JUNMAI DAIGINJO

15.8% (150ML) (served cold) £9.90

Hints of banana and apple on the nose are reflected in the mouthwateringly ripe, red apple and melon on the palate.



YAMAMOTO KAGUYAHIME JUNMAI

14.5% (500ML) £21.90

An easy drinking, smooth junmai with a refreshingly sweet rice flavour and hint of pineapple.



KIKUSUI JUNMAI GINJO

15.5% (300ML) £12.90

A junmai ginjo with fresh cantaloupe and banana aromas and mandarin orange overtones.



OZEKI KARATANBA HONJOZO

15.4% (720ML) £29

An easy drinking, smooth sake with a fruity depth of flavour and creamy mouthfeel.



OZEKI JOSEN
KINKAN TARUZAKE

14.5% (300ML) (served cold) £12.90

Refreshingly light and smooth on the palate with a rich, cedar finish.



SHINDOSHUZOTEN GASANRYU
KISARAGI DAIGINJO

14.2% (720ML) £49

The large brewing sake from the finest rice which is fragrant, gorgeous and clean.



OZEKI PLATINUM
JUNMAI DAIGINJO

16% (300ML) £13.90

Floral, yet powerful with an exquisite aroma which enhances the flavor of the food.



GINREI GASSAN JUNMAI DAIGINJO

15.7% (720ML) £55

Light hints of coffee, clotted cream and cocoa butter on the nose. Silky on the palate with a solid but gentle body.



KIKUSUI PERFECT SNOW

21.5% (300ML) (served cold) £14.90

Sweet and rich, yet crisp and dynamic with a surprisingly chewy rice element.



KIKUSUI SETSUGORO 18% (720ML) £69
SHUPPINSHU DAIGINJO GENSHU

A competition grade sake with a complex, fruity nose. It has a contrasting slightly dry, savoury palate and chewy texture.