

**UMAII  
TASTING MENU**

85pp

5 course tasting journey  
+ wine pairing

60pp

**RAW**

Coffin Bay Oysters (df/gf) orange vinaigrette, chives, evoo	6ea
Sashimi Platter (df/gf) 16pc chef's selection	46
Bluefin Tuna Tartare (df/gf) tuna yukhoe, takuwan, black sesame, 'diamond' seaweed	24
Ora King Salmon Tataki (df/gf) housemade ponzu, wakame seame oil, fresh wasabi	24
Kingfish Ceviche (df/gf) miso dressing, jalapeño, red onion, ginger jure	24

**CAVIAR サービス**

20g Oscietra Caviar otora bluefin tuna belly nigiri, koshikihari sushi rice, koasa 'diamond' seaweed	160
---	-----

**NIGIRI SETS**

Nigiri Set for 2 (df/gfo) 8pc chef's selection nigiri, 2 tamagoyaki	45
Bluefin Tuna Set for 2 (df/gf) akami, chutoro and otoro nigiri, tuna futomaki	60

**NIGIRI (per piece)**

King Salmon konbu-jime style, dill	New Zealand	6
Aburi King Salmon house teriyaki, chives	New Zealand	6
Kingfish hiramasa kingfish, charcoal salt	South Australia	6
Akami lean bluefin tuna	South Australia	10
Chutoro medium fat bluefin tuna	South Australia	9
Otoro fatty bluefin tuna, black tobiko	South Australia	12
Hotate hokkaido scallop, lime	Japan	6
Unatama fresh water eel, sweet tamagoyaki	Taiwan	8
Anago sea eel, house tare	Japan	10
Beef Tenderloin wholegrain mustard	South Australia	9
Uni Ship long-spine sea urchin	Tasmania	18
Lobster Ship avocado, kewpie, lime	Canada	12
Ikura Ship salmon caviar	USA	12
Edomae Tamagoyaki traditional savoury egg	Umii	4
Paradise Prawn ikura salmon caviar	New Caledonia	10
Premium Japanese Wasabi		3

**SUSHI ROLLS**

Umii Futomaki (df) assorted sashimi, prawn tempura, sweet egg, chives, ikura	28
Salmon Avocado (gf) shichimi cream cheese, pickled kohlarbi, black sesame	19
Shimesaba (df/gf) cured mackerel, pickled ginger, white sesame, wasabi	22
Pickled Cucumber (df/gf/ve) shichimi yeast, whipped edamame, sesame oil	12
Karaage (df/gf) japanese fried chicken, confit garlic mayo, lemon	18
Broccolini Tempura (veo/df) nori mayo, shichimi crumb	10
Spencer Gulf Prawn Tempura (df) house tentsuyu, shichimi, lemon	18
King George Whiting Tempura (df) shiitake kewpie, chives	18
"Takoyaki" (df) tomato, pork belly, house takoyaki dressing, bonito	12
Corn Skewers (dfo/gf/veo) sweet corn, teri-mayo, shichimi, comte	10
Tsukune Skewers (df) chicken meatball, zuke egg yolk	18
Yakiton Skewers (df/gf) pork belly, oak lettuce, kimchi paste, spring onion, sesame	18
Prawn & Pork Wonton (df) dashi broth, prawn head oil, chives	21
Mushroom Gyoza (df/ve) konbu vinegar, garlic oil	19

**SNACKS**

**MAINS**

Kimchi Crab Udon blue swimmer crab, kimchi butter, kizami nori, chives	32
Chilled Chili Soba (df/gf/ve) mushroom, eggplant, onsen egg, kizami nori	26
Teriyaki Chicken (df/gfo) 5yo tare, burnt bread sambal, pickled zucchini	37
Yuan Yaki Duck Breast (dfo/gfo) miso pumpkin, XO, leek	42
36° South Tenderloin (dfo/gf) umami butter, garlic oil, minimum 200g /100g	30
Fried Rice (df/gfo/ve) japanese fried rice, tofu, egg, mixed vegetables, shichimi crumb	28

**SIDES**

Grilled Edamame (gf/ve) charcoal oil, shichimi, smoked nori salt	8
Fennel & Rocket (gf/ve) plum vinaigrette, cherry tomato, walnut, dried rose plum	12
Rice japanese short grain rice, tomago furikake	5
Sushi Rice koshihikari rice, edomae red vinegar	5

Menu is subject to market availability.  
Dietary requirements can be accommodated.

Sundays attract a 10% surcharge.  
Public holidays attract a 15% surcharge.

df dairy free | dfo dairy free option available  
gf gluten free | gfo gluten free option available  
v vegetarian | veo vegan option available

