

**A modern and innovative  
Japanese restaurant, UMAMI  
is the place to be for a unique  
culinary journey, highlighting  
hand-crafted sushi, sashimi,  
grilled Robatayaki and  
amazing, not-to-be-missed  
Teppanyaki cooking skills from  
our masters.**



**Our planet needs  
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

**KINOKO (D) (G) 10**

CAL 178

Stir-fried assorted Japanese mushrooms, garlic-ginger sauce

**VEGETABLE GYOZA (G) 10**

CAL 224

Japanese dumpling, minced vegetables, fragrant oil, garlic soya

**SALMON RICE BALLS (G) 18**

Smoked salmon, cured salmon, fresh salmon belly, salmon flakes

**VEGETABLE TEMPURA 1 18****(D) (G) CAL 178**

Tempura sauce, spicy Japanese mayonnaise

**Allergic to pollen, peanuts or negativity?**

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

**(G) Gluten****(N) Nuts****(D) Dairy****(A) Alcohol**

**SOBA NOODLES SOUP (G) 12**

Homemade tofu, leeks,  
seaweed, Shitake mushrooms

**BUCKWHEAT  
NOODLES (G) 14**

CAL 258

Stir-fried noodles, broccoli, sugar  
snap peas, asparagus, Bok Choy,  
carrots, boosted soya sauce

**SPICY PORK RAMEN (G) 32**

Ramen noodles, pork broth,  
shredded chicken, mixed vegetables

**YAKI SOBA NOODLES (G) 20**

CAL 210

Udon noodles, mixed vegetables,  
homemade tofu

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## **NEW STYLE SASHIMI (G) 24**

Fresh Atlantic salmon, white radish, boosted soya sauce, ginger, chives, lemon juice, hot sesame oil

## **BUTA NO KAKUNI (G) 20**

Pork belly, Bonito Dashi stock, dried fish, flavored mustard dressing

## **CRAB SALAD (G) 30**

Crab, crispy tempura crumbles, seaweed, sesame seeds, cucumber, Japanese mayonnaise

## **SEAFOOD OCHAZUKE (G) 34**

Maldivian grouper, yellow fin tuna, lobster medallion, green tea, fragrant rice, salmon, scallop

## **SASHIMI SALAD (G) 35**

Yellow fin tuna, Atlantic salmon, kingfish, Hokkaido scallops, octopus, Togarashi, Bonito Flake, crispy Wontons, red onion, mixed leaves, Daikon, pea shoots, home-cured soya dressing

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**KOREAN FRIED RICE 42**  
**AND WAGYU BEEF SOY**  
**CARAMEL (D) (G)**

Mixed vegetables, mushrooms, asparagus, confit egg, Tamari sauce, scallions, pickled cucumber, grilled cantaloupe melon, soy caramel

**MISO MARINATED 52**  
**“GLACIER 51 TOOTHFISH”**

Miso glaze, Patagonian toothfish, Hajikame, sugar snaps, pickled cucumber

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# SUSHI & SASHIMI COUNTER

**SASHIMI**  
3 PIECES

**NIGIRI**  
2 PIECES

Local Yellow Fin Tuna	12	10
Atlantic Salmon	18	14
Local Snapper	14	12
Tomato & cream cheese (D)		8
Avocado		8
Asparagus		8
Local Moon Grouper	14	12
Octopus		12
Fresh Water Eel (G)		16
Ebi Prawns		16
Foie Gras		22

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**MAKI ROLLS**

4 PIECES

<b>Sake Maki</b> Salmon	18
<b>Tekka Maki</b> Tuna	16
<b>Kyuri Maki Cucumber Roll</b> CAL 156	14
<b>California Roll</b> Crab, avocado, Japanese mayonnaise, Tobiko	17
<b>Shrimp Tempura Maki (G)</b> Shrimp tempura, Japanese Mayonnaise, sesame seeds	20



**Tempura Vegetable** 14  
**Futo Maki (G)**  
CAL 110

**Asparagus & cream cheese (D)** 14  
CAL 136

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**FUTO MAKI (G) 20**

**4 PIECES**

Shrimp Tempura, spicy Japanese mayonnaise, avocado, cucumber, crunchy tempura flakes

**SPIDER ROLL (G) 20**

**4 PIECES**

Soft shell Crab tempura, spicy Japanese mayonnaise, avocado, cucumber

**SALMON BELLY 22**

**OSHIKUSHI (G) (D)**

**3 PIECES**

Nori sheet, salmon belly, sushi rice, avocado, shrimp tempura, tobiko, spicy mayonnaise

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**GRAND LUX\***

**68**

CHEF'S CHOICE OF  
TODAY'S CATCH

2 types of Sashimi, 3 slices  
3 types of Nigiri, 2 pieces  
3 types of Maki, 2 pieces  
Avocado Nigiri, 2 pieces  
Asparagus Nigiri, 2 pieces

**GRAND LUX\* SPECIAL 78**

Local Yellow Fin Sashimi, 3 slices  
Hokkaido Scallop Sashimi, 3 slices  
Foie Gras Nigiri, 2 pieces  
Cape Grim Beef Nigiri (G), 2 pieces  
Ikura Nigiri (Salmon Roe), 2 pieces

Spider Roll (G), 4 pieces  
Soft Shell Crab tempura, spicy Japanese  
mayonnaise, avocado, cucumber

Temaki Salmon, 1 piece  
Salmon, Avocado

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# TEMPURA

3 PIECES

5 PIECES

## Rock Shrimp Tempura

17

33

(D) (G) Tempura sauce,  
Goma dressing, sweet chilli sauce

## Soft Shell Crab Tempura

30

(D) (G) Tempura sauce,  
spicy Japanese mayonnaise

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## ROBATAYAKI

**KINOKO YAKI** 10  
**GRILLED MUSHROOM  
SKEWER (D) (G)**  
CAL 78  
Sesame-Goma sauce

**CHICKEN YAKITORI** 12  
**CHICKEN SKEWER (D) (G)**  
Teriyaki Sauce

**ASUPARAGASU YAKI** 11  
**GRILLED ASPARAGUS  
(D) (G)**  
CAL 96  
Sesame-Goma Sauce

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# ROBATAYAKI

**YAKI EBI** 20

**GRILLED PRAWNS (D)**

Wasabi-Lemon butter sauce

**MUSHIYAKI SUITOKON** 10

**STEAMED GRILLED SWEET**

**CORN (D) (G)**

CAL 106

**KOBE NIKU KOSHI** 30

**KOBE BEEF SKEWER (G)**

Teriyaki Sauce

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