



*Japanese fusion cuisine that will excite your mind
and your mouth beyond your imagination*



m e n u



IZAKAYA

JAPANESE WORD FOR DRINKING ESTABLISHMENT

The food is usually more important than in other types of drinking establishments in Japan such as bars and snack bars.

They are popular, casual and relatively enjoyable. The name izakaya is a compound word consisting of “i” (to stay) and “sakaya” (sake shop).

*Welcome To Umii.
Our Version Of Modern Izakaya*



From Our Rotating Sashimi Bar

Nama Gaki Ponzu	1/2 DOZ / DOZ	21/38
<i>Natural oyster with Ikura (salmon roe) and Umii ponzu sauce</i>		
Mushi Gaki Ponzu	1/2 DOZ / DOZ	24/40
<i>Steamed oyster with scallion, ginger and ponzu sauce</i>		
Wagyu (9+) Tataki		29
<i>Sliced seared wagyu and chives, crispy garlic with Yuzu Ponzu sauce</i>		
Maguro No Tataki		25
<i>Seared fresh tuna slice with ponzu and chive</i>		
Hiramasa No Jalapeno		19
<i>Hirashima kingfish with Yuzu white soy dressing</i>		
Tai No Carpaccio		18
<i>NZ Snapper with white soy and truffle oil</i>		

Sashimi

Tokusen Sashimi (Selection)	9pcs	24
<i>Served on crushed ice in Japanese pottery with soy, wasabi & pickled ginger</i>		
Saikyou Salmon	9pcs	24
Tuna (Magro)	9pcs	33
Sashimi Moriawase (Assorted)	12pcs	34
<i>Saikyou salmon, tuna, hiramasa kingfish, snapper, scampi, pacific oyster</i>		
24 Piece Chefs Special Sashimi Platter		72
<i>A fine selection of the best sashimi available on the market.</i>		
36 Piece Chefs Special Sashimi Platter		99
<i>A fine selection of the best sashimi available on the market good for 4+ company</i>		
UMII NO OZARA MORIAWASE CHEF'S CHOICE		39
5 Piece Nigiri & 8 Pieces Sashimi		

Nigiri 2 Pieces

Maguro Tuna	7	Sake (Saikyou Salmon)	6
Hamachi (Hiramasa Kingfish)	7	Wagyu	10
Ikura (Salmon Roe)	10	Salmon Belly Aburi	7
Tenaga ebi (Scampi)	15	Ebi (King Prawn)	11
Hotate (Scallop)	7	Unagi (Eel)	8
Uni (Sea Urchin)	18	Tai (NZ Snapper)	8

Nigiri Selection

Sushi Moriawase (Assorted)	6pcs	22
<i>Saikyou salmon, tuna, hiramasa kingfish, scallop, eel, king prawn, NZ snapper</i>		
Sushi Moriawase (Assorted)	12pcs	36
<i>Saikyou salmon, tuna, hiramasa kingfish, scallop, eel, king tiger prawn, NZ snapper</i>		
Sushi Moriawase 24pc (Assorted - Chef selection)		68
<i>Saikyou salmon, tuna, hiramasa kingfish, scallop, eel, king tiger prawn, NZ snapper, ikura, scampi, wagyu, scallop, unagi and other chefs picks</i>		

Umii Specialty Sushi Rolls

Rainbow Roll	- Crab, cucumber, salmon, tuna, kingfish, scallop & prawn	16
Spider Roll	- Soft shell crab, cucumber, avocado & sweet soy	18
Spicy Villo Maki	- Spicy sweet tuna, chives & sweet soy	18
Wagyu Roll	- Spicy9+ grade wagyu put together in a sushi roll	18
Ibiza Roll	- Tempura prawn, avocado topped with seared salmon	18
Veggie Maki	- Avocado, cucumber, inari & shiso	10
Tsunami Roll	- Crunchy, spicy tuna, cucumber, with white fish & flakes	18
Baby Roll	- Tuna baby roll for our younger guests	8

Umii Tapas Selection

Edamame (Sea Salt)		6
Spicy Edamame		7
<i>Fresh chilli and spicy miso sauce</i>		
House Made Gyoza		
- Steamed Prawn	6pcs	17
- Steamed and Crispy Pork	6pcs	17
- Ocean Flavours	6pcs	20
Tori No Karaage		13
<i>Crispy chicken with honey mustard sauce</i>		
Agedashi Tofu		11
<i>Crispy tofu, lemon, scallion, nori, tendashi and crushed ume</i>		
Surume Ika No Karaage		13
<i>Crispy baby calamari with black squid ink aioli</i>		
Ebi No Cream & Teriyaki Sauce		15
<i>Popcorn shrimp with nori salt</i>		
Ebi No Cream & Teriyaki Sauce With Tori No Karaage Mix		25
<i>Popcorn shrimp with nori salt combined with crispy chicken tori</i>		

Umii Signature Dishes

Fresh Ocean on Spoons 4pcs / 8pcs

22/35

Extremely photogenic and delicious. Ocean on Spoons has is what Umii is known for. Our chef chooses the finest selection of sushi available in the market.

Bakuhatsu Explosion

32

Amazing on the eyes and the taste buds. The 4 rock pools treasure an amazing taste of salmon, kingfish, tuna & snapper & our famous Umii Anan Sake Plum Shot.

Scampi

21

Scampi with foe grass and truffle oil

Umii Aburi Sushi (Seared Nigiri)

6pcs

29

Chef's daily selection

Tara No Miso Yaki

150g

24

Miso marinated and grilled blue eye cod

Umii Moreton Tempura Bugs

24

Moreton Bay Bugs cooked Tempura tye and served with tangy sauce

Tempura Crab

35

Crab served with onions & spicy herbs.

Lamb Cutlets

4 cutlets

25

Served with Japanese traditional charcoal pot

Wagyu Yakiniku (9+)

100g

45

Wagyu 9+ grade slice with Japanese traditional charcoal pot

Wagyu Beef Tartar

33

Mashed wagyu with spicy sauce, cucumber, pineapple & bread crumb

Gin Mutsu No Nimono

120g

38

Steamed glacier Patagonian tooth fish on lobster broth

Barramundi Fillet With Uzou

24

Delicious Barramundi fillet with tangy mustard sauce.

Surume Ika No Karaage

13

Crispy baby calamari with black squid ink aioli

Continued...

Umii Signature Dishes

Umii Lobster Tail

Lobster combined with crab sauce and meats

36

Mushi No Hokkaido Hotate

1/2 DOZ / DOZ

24/38

Steamed scallop with scallion, ginger with yuzu ponzu sauce

Wagyu Yaki Cha Soba

Wagyu tepan yaki and green tea noodle with tamago, scallion, and aonori

22

Alaskan King Crab Sashimi

With salmon roe and served with a trio of sauces (wasabi mayo, hot chilli and ponzu sauce)

88

Alaskan King Crab

Steamed with wasabi mayo, white soy and fresh chilli

80

Umii Hot Dishes

Mushi No Hokkaido Hotate <i>Steamed scallop with scallion, ginger and ponzu sauce</i>	6pcs	24
Wagyu Yaki Cha Soba <i>Wagyu teban yaki and green tea noodle with tamago, scallion and aonori</i>		22
Taraba Gani No Yaki Udon <i>Alaskan king crab teban yaki and udon noodle with tobiko, tamago, scallion and aonori</i>		27
Hotate No Yaki Meshi (Fried Rice) <i>Scallop, teriyaki sauce, Ikura (Salmon Roe), Egg, Vegetables</i>		19
Yasai No Yaki Meshi (Fried Rice Vegetarian) <i>Broccoli, Onion, Carrot, Capsicum, Green Beans, Tomato, Garlic</i>		15
Saikyou Salmon No Teriyaki <i>Saikyou Salmon fillet grilled with lemon teriyaki sauce</i>		22
Lamb Cutlets <i>Served with Japanese traditional charcoal pot</i>	4 cutlets	25
Wagyu Yakiniku (9+) <i>Wagyu slice with Japanese traditional charcoal pot</i>	100g	45
Umii Moreton Tempura Bugs <i>Moreton Bay Bugs cooked Tempura style and served with tangy sauce</i>		24
Barramundi Fillet With Uzou <i>Delicious Barramundi fillet with tangy mustard sauce.</i>		24
Umii Lobster Tail <i>Lobster combined with crab sauce and meats</i>		36

Salads

Aburi Salmon Salad <i>Assorted greens with aburi salmon</i>		18
Grilled Wagyu Salad <i>Yakiniku sauce marinated wagyu with salad</i>	100g	16
Wakame Salad		8

Sides

Shirio Miso Shiru <i>Scampi infused white miso soup</i>		4
Botan Steamed Rice		4
Char Grilled Baby Broccolini		8

Umii Desserts



Sago Pudding <i>Sago with sweet sauce</i>	12
Sake Sorbet <i>Sake sorbet with raspberry coulis</i>	12
Matcha Roll Cake (Green Tea) <i>Japanese sponge cake with green tea gelato</i>	12
Smashed Pavlova Gelato <i>Pavlova with ice cream and berry coulis</i>	12
Matcha Gelato <i>Gelato fused with black sesame waffle cone</i>	9
Sweet Sushi Bouto Roll <i>Delightful and soft doghnut and ice cream mix</i>	12