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RESTAURANT

# STARTERS

## **TOM YUM GOONG (sf, gf) - \$16**

prawns, mushrooms, lemongrass, chili, ginger, lime juice

## **LARB SALAD (gf) - \$20**

chicken, lettuce leaves, lime, chili, fresh herbs,

## **VIETNAMESE SPRING ROLL (vg, v, gf) - \$18**

rice paper, lettuce, vegetables, fresh herbs (choose between tofu, shrimp, or chicken)

## **POPCORN SHRIMP (sf, d) - \$22**

crispy fried shrimp, gochujang marinade, soya mayo, fresh lime

## **PORK BELLY BAO BUNS (d, p) - \$20**

roasted bbq pork belly, spicy mayo, pickled vegetables, fresh herbs

## **SOM TUM SALAD (n, sf, gf) - \$18**

green papaya, cherry tomato, dry shrimps, peanuts, thai chili, lime

## **LOBSTER WONTON TACOS (sf) - \$26**

wonton cracker, lobster, kewpie mayo, finger lime

## **YELLOWFIN TARTARE (sf, gf) - \$20**

tuna fillet, salmon caviar, avocado, rice crackers, soya vinaigrette

## **CHICKEN POT STICKERS - \$16**

pan fried chicken dumplings, fresh ginger, chili, soya vinaigrette

## **BEEF TATAKI (gf) - \$26**

angus beef tenderloin, togarashi, soya glaze, fresh scallion, roasted sesame seeds, enoki mushrooms

# MAKI ROLLS

## **CALIFORNIA ROLL (gf, sf) - \$24**

crab stick, avocado, cucumber, mayo

## **SPICY TUNA (gf, sf) - \$20**

maldivian tuna, nasi goreng, spicy mayo

## **CRAZY MAKI (sf) - \$22**

tempura crab, seaweed, spicy mayo

## **DRAGON ROLL (sf) - \$24**

crab, tempura prawn, avocado, spicy mayo

## **ZEN GARDEN (vg, v, gf) - \$20**

avocado, carrot, asparagus, cucumber, green leaf

## **AVOCADO ROLL (vg, v, gf) - \$20**

avocado, garden vegetables, vegan mayo

Price is in USD and includes 16% GST and service charge

(n) - contains nuts (sf) - shellfish (vg) - vegetarian (v) - vegan (gf) - gluten free (d) - dairy (p) - pork

# NIGIRI & SASHIMI

## LOCAL REEF FISH (sf, gf) - \$18

local reef fish, wasabi, soya sauce  
(flame seared available)

## NORWEIGIAN SALMON (sf, gf) - \$20

salmon, wasabi, soya sauce  
(flame seared available)

## YELLOWFIN TUNA (sf, gf) - \$18

local tuna, wasabi, soya sauce  
(flame seared available)

## KING PRAWN (sf, gf) - \$20

king prawn, wasabi, soya sauce

## UNAGI (sf) - \$24

toasted sesame seeds, smoked eel,  
unagi bbq sauce

## TUNA SASHIMI (sf, gf) - \$16

local tuna, wasabi, soya vinaigrette,  
roasted sesame seeds

## SALMON SASHIMI (sf, gf) - \$16

salmon, wasabi, soya vinaigrette,  
roasted sesame seeds

## REEF FISH SASHIMI (sf, gf) - \$16

local reef fish, wasabi, soya  
vinaigrette, roasted sesame seeds

# KIDS MENU

## STEAMED CHICKEN DUMPLINGS (d) - \$16

seasoned chicken, asian aromatics,  
sweet chili dipp

## KUNG PAO CHICKEN NOODLES (d, n) - \$20

marinated chicken tenders,  
pasta noodles

## PORK SPRING ROLLS (p) - \$12

marinated pork, asian aromatic,  
sweet chili dipp

## CRISPY BEEF AND VEGETABLES - \$22

marinated crispy beef, asian vegetables,  
sticky rice

## STICKY PORK BELLY RIBS (p) - \$20

succulent pork belly ribs,  
egg and vegetable fried rice

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# MAINS

**MISO REEF FISH (sf, gf) - \$28**

miso soy marinated fish, dried wakame, enoki mushrooms, kombu broth, steamed rice

**PAD THAI (n, gf) - \$28**

rice noodles, vegetables, pad thai sauce, peanuts, scallions, chili  
(choose between tofu, prawns, or chicken)

**GREEN VEGETABLE CURRY (vg, v, gf) - \$26**

garden vegetables, tofu, coconut milk, fresh ginger, chili, thai basil, steamed rice

**SWEET & SOUR SHRIMPS (sf) - \$32**

shrimps, pineapple, ginger, fish sauce, steamed rice

**CRISPY TOFU RICE (vg, v, gf) - \$24**

fried tofu, vegetable fried rice, roasted sesame seeds

**NASI GORENG (n, sf, d) - \$28**

chicken satay, fried egg, prawn cracker, vegetable fried rice

**KOREAN FRIED CHICKEN - \$32**

gochujang fried chicken, garlic, soy sauce, fried rice

**UMI FRIED RICE (vg, v, gf) - \$24**

vegetable fried rice, caramelized spicy mayo, fried onions

**SESAME CRUSTED TUNA (sf, gf) - \$30**

yellowfin tuna fillet, pineapple salsa, fresh vegetable salad, steamed rice

**BIANG BIANG NOODLES (vg, v, gf) - \$24**

fresh rice noodles, vegetables, soya sauce, bean sprouts, chili, and garlic oil

**SALMON TERRIYAKI (sf) - \$38**

crispy salmon fillet, teriyaki glaze, roasted vegetables, jasmine rice

**CHICKEN SATAY NOODLES (n) - \$28**

egg noodle, chicken skewers, satay sauce, prawn cracker, fresh scallions

**ASIAN RIB EYE - \$46**

angus beef rib eye, fried mushrooms, fried rice, asian bbq sauce

**BEEF CHEEK PENANG - \$38**

braised beef cheek, udon noodles, spiced broth

# DESSERT

**MOCHI ICE CREAM (d) - \$18**

homemade japanese rice cake

**COCONUT ICE CREAM (d) - \$16**

coconut ice cream, roasted coconut, fresh berries

**CHOCO LAVA CAKE (d) - \$22**

molten chocolate cake, vanilla ice cream, fresh berries

**PANDAN PANNA COTTA (d) - \$20**

pandan and vanilla cream, fresh berries

**ICE CREAM AND SORBET (v) - \$16**

daily selection

**FRESH FRUIT PLATTER - \$16**

seasonal tropical fruits

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