

## IMPORTANT SMALL PRINT!

We try to source only the best and freshest ingredients and therefore the availability of items on our menu is subject to change without notice. The good news is you will only get the best!

As we prepare each dish to order, waiting times may be longer than usual and dishes may not all arrive at the same time. We only wish to deliver the best quality food we can.

If you are dissatisfied with any dish or service please inform us at the first instance so that we can rectify and make sure you have an enjoyable meal with us!

A 10% discretionary service charge will be automatically applied to party sizes of 6 or more.

## ALLERGEN INFORMATION

All our food and drinks contain traces of alcohol, nuts, fish, micro organisms, carbon molecules, nitrogen molecules, all molecules essential to organic matters, and possibly others which are not essential to organic matters as well as many other airborne particles. In particular, there will certainly be traces of celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, and sulphur dioxide, as they are regularly used in our kitchen. Our staff are very happy to advise on the key intended ingredients for each dish. We also advise seeking medical professions for special dietary requirements and allergies.

TASTING MENU

定食

## UMEZUSHI TASTER

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Miso soup ~ 味噌汁

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Sashimi ~ 刺身

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Nigiri ~ 握り

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Grilled dish ~ 焼物

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Simmered dish ~ 煮物

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Dessert ~ デザート

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£54 per person, £60 with a flask of house sake or glass of Japanese wine.

Please allow 2h for the whole meal.

SASHIMI

刺身

## SASHIMI – 刺身

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Sashimi is fish, seafood, or sometimes meat beautifully sliced and presented on a plate. This is arguably the best way to enjoy fresh seafood, as it strips away all the complication and let the ingredients speak for themselves. Although it looks simple, it's a real test of a chef's knife skill as the texture and taste are entirely down to how the slicing was done. Don't forget to check out our blackboard for the seasonal specials!

2 pieces per portion unless otherwise specified.

Hamachi (Japanese amberjack) – ハマチ 5

Maguro (lean tuna)<sup>s</sup> – まぐろ 6

Pickled mackerel – しめ鯖 3.8

Salmon<sup>s</sup> – 鮭 4.4

Sea bass – 鱸 4

Sea bream<sup>s</sup> – 鯛(ヨーロッパヘダイ) 3.8

Toro (tuna belly)<sup>s</sup> – トロ 9

Botan ebi (botan shrimp)<sup>\*</sup> – 牡丹海老 8

Scallop – 帆立貝 5.6



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<sup>s</sup> Also available seared

<sup>\*</sup> One Shrimp per portion

SUSHI

壽司

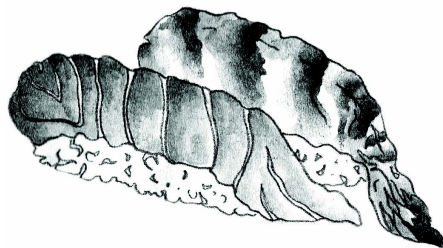
## NIGIRI – 握り

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Nigiri literally translates into “gripping”. However we like to see it as gentle caressing and moulding in order to create these parcels of loveliness! They are the connoisseur’s choice. We recommend to try any fish or seafood this way, especially from our daily specials board!

2 pieces per portion unless otherwise specified.

Hamachi (Japanese amberjack) – ハマチ	4.8
Maguro (lean tuna) <sup>s</sup> – まぐろ	5.5
Pickled mackerel – しめ鯖	3.8
Salmon <sup>s</sup> – 鮭	4
Sea bass – 鱸	4
Sea bream <sup>s</sup> – 鯛(ヨーロツパヘダイ)	3.8
Toro (tuna belly) <sup>s</sup> – トロ	8
Botan ebi (botan shrimp) <sup>*</sup> – 牡丹海老	8
Octopus – たこ	3.8
Scallop – 帆立貝	5.8
Tiger prawn – 車海老	7.5
Unagi (freshwater eel) – 鰻	6
Homemade tamago – 玉子焼	3.8



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<sup>s</sup> Also available seared

<sup>\*</sup> One shrimp per portion

## HOSOMAKI – 細巻

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Hosomaki are the simplest form of rolls, but by no means the least! From outside to inside it has seaweed, rice and fish, vegetable, or meat. The addition of seaweed adds another dimension to the flavour and texture combination. It's the perfect starting point for any sushi novice!

4 pieces per portion.

Maguro (lean tuna) – 鉄火巻き 5.5

Negi-toro (spring onion & tuna belly) – ネギトロ巻 8

Pickled mackerel – しめ鯖 3.8

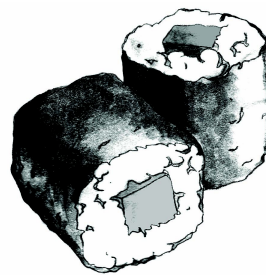
Salmon – 鮭 4.5

Avocado – アボカド 3.2

Cucumber – かつば巻き 3

Natto – 納豆巻き 3.2

Pickled vegetable – 新香巻き 3.2





## URAMAKI – 裏巻

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Uramaki are also called the California rolls. It means inside-out, which comes from the fact that the rice and seaweed are in opposite position in comparison to the more traditional hosomaki. As the name suggests, it is a foreign (outside of Japan) influence. However, they are probably the most popular item on our menu and we all love it! Due to the rice-seaweed role reversal, it has more space inside to have more than one meaningful ingredient and therefore the flavour combinations are almost limitless!

4 pieces per portion.

Maguro (lean tuna) – まぐろ 6.2

Salmon and avocado – サーモンとアボカド 5.1

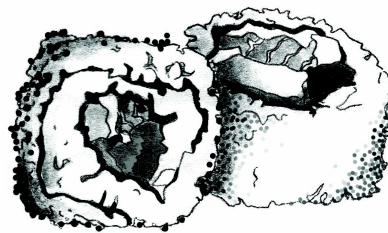
Spicy tuna – ピリ辛まぐろ 6.2

Hand picked crab – 蟹 5.8

Tiger prawn – 車海老 8.7

Unagi (freshwater eel) – 鰻 6.8

Mixed vegetables – 野菜 3.8



## TEMAKI – 手巻

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Temaki translates to “hand roll”, it looks like an ice cream cone. It is named so due to its size and awkwardness for eating with chopsticks. Incidentally, we encourage everyone to eat all types of sushi by hands! Temaki is a more free and robust form of sushi, which works great with oily fish.

1 piece per portion.

Maguro (lean tuna) – まぐろ 6.2

Negi-toro (spring onion & tuna belly) – ネギトロ 8.5

Salmon and avocado – サーモンとアボカド 5.1

Tiger prawn – 車海老 8.7

Unagi (freshwater eel) – 鰻 6.8

Mixed vegetables – 野菜 3.8



## DONMONO – 丼物

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“Things in a bowl” is what this section is all about. They're rustic and hearty – filled with various toppings served over sushi rice. Each bowl is a little piece of heaven for you to dive in and indulge.

Chirashizushi – ちらし寿司 26

“scattered sushi” - chef's selection of raw fish and seafood

Special kaisen-don – 海鮮丼 40

luxury selection of raw fish and seafood

Salmon-don – サーモン丼 17

Salmon ikura-don – サーモンいくら丼 20

Spicy tuna-don – マグロ丼 23

Tuna-don – 鉄火丼 23

Ikura-don – いくら丼 22

Unadon – 鰻丼 24

Tamago-don – 玉子丼 7

## SASHIMI PLATTERS – 刺身盛り合

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Chef's selections of raw sliced fish and seafood arranged over ice.

Small (6 pieces) – 刺身盛り合わせ (小) 14.5

Large (12 pieces) – 刺身盛り合わせ (大) 25

Special (18 pieces) – 級刺身盛り合わせ (特) 52

## SUSHI PLATTERS – 寿司盛り合

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Nigiri platter (12 pieces) – にぎり盛り合わせ 32

chef's selection of our best nigiri

Small sushi platter (16 pieces) – 寿司盛り合わせ (小) 29

individual selection of nigiri and maki

Large sushi platter (28 pieces) – 寿司盛り合わせ (大) 37

popular selection of nigiri and maki

Special sushi platter (36 pieces) – 寿司盛り合わせ (特) 56

luxury selection of nigiri and maki

Salmon selection (14 pieces) – サーモン盛り合わせ 21

selection of salmon sashimi and sushi

Tuna selection (14 pieces) – 鮪盛り合わせ 30

selection of tuna sashimi and sushi

Vegetable selection (16 pieces) – 野菜盛り合わせ 18

vegetable selection of nigiri and maki

## OTHERS – その他

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Here are some dishes that don't really fall into any of the previous categories but they are simply too good to be missed. Some are traditional, and some are our own culinary experiments!

Hamachi ceviche – ハマチ セビチエ 18

Ikura Gunkan – イクラの軍艦巻き 6

Tobiko Gunkan – とびこの軍艦巻き 4.2

Futomaki – 太巻き 9

Vegetable futomaki – 野菜太巻き 4.5

Inari – 稲荷寿司 3

SIDE DISHES

付け合せ

## SIDE DISHES – 付け合せ

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Here is a selection of side dishes we make. Be sure to check out our specials board as we have different and exciting side dishes all the time.

Chawanmushi – 茶碗蒸し	5.5
Edamame – 枝豆	3.5
Kimuchi – キムチ	3.8
Miso soup – 味噌汁	2.8
Pickle platter – 漬	4.5
Wakame seaweed salad – わかめサラダ	5.5
Plain rice – ご飯	2.8
Taiwanese pork rice – 魯肉飯	3.8
Natto rice – 納豆ご飯	5