



Umami (旨味) is the foundation of Japanese gastronomy. Regarded as the fifth primary taste in addition to sweet, sour, bitter and salty, Umami represents the intriguing savoury flavour derived from meaty food and broth such as seaweed, fish, soy sauce and wine.

Relish an exquisite gastronomic experience at Umami Restaurant + Bar, with fresh and premium ingredients meticulously showcased in sushi, sashimi, tempura, teppanyaki and other authentic dishes.

Umami (旨味) 作為甜、酸、苦、鹹以外的第五種基本味道，
代表的不僅是一種於昆布、海產等高湯及肉類尋獲的獨有鮮味，更是和式料理的靈魂所在。

Umami 餐廳+酒吧細選從日本進口的新鮮高級食材，匠心呈獻壽司、刺身、天婦羅、鐵板燒等地道日本料理。




 素食 Vegetarian  含豬肉 Contains Pork

所有價格均按港幣計算, 並須收取10% 服務費
All prices are in Hong Kong dollars and are subject to a 10% service charge.

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APPETIZER 前菜

Umami Appetiser Platter (Abalone Boiled in Soy Sauce, Seared Monkfish Liver with Beancurd, Marinated Tuna in sweet sauce) Umami 前菜三點 (甜煮鮑魚、火炙鮫鱈魚肝配豆腐、吞拿魚醬油漬)	300
Grilled Dried Puffer Fish 雞泡魚乾	90
Japanese Steamed Egg with Seafood 海鮮蒸蛋	80
Gyoza 餃子	70
 Edamame 枝豆 Japanese Beans	60

SALAD 沙律

Sashimi Salad with Wafu Sauce 刺身沙律	140
 Green Salad 雜菜沙律	80

SOUP 湯類

Scallop Consommé 帆立貝清湯	70
Snapper Consommé 鯛魚清湯	60
Miso Soup 味噌湯	40

NIMONO 煮物

Sautéed Kimetai in Soy Sauce with Mixed Vegetables 汁煮金目鯛配雜菜	360
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SASHIMI PLATTER 刺身拼盤

Premium Sashimi Platter 特上刺身拼盤 (八款特上刺身, 每款兩件) 8 Kinds of Deluxe Sashimi (2 pcs each)	690
Special Sashimi Platter 刺身拼盤 (六款刺身, 每款兩件) 6 Kinds of Sashimi (2 pcs each)	470
Special Thinly Sliced Fish 白身魚薄切	220
Salmon & Hamachi Sashimi Seaweed Maki 三文魚及油甘魚刺身紫菜卷	210

SASHIMI 刺身

	Sashimi (3pcs)
O toro 肥吞拿魚腩 Fatty Tuna	350
Uni 海膽 Sea Urchin	350
Botan Ebi 牡丹蝦 Botan Shrimp	320
Maguro 吞拿魚 Tuna Fish	190

SASHIMI 刺身

	Sashimi (3pcs)
Kimetai 金目鯛 Alfonsino	210
Shima Aji 大池魚 Striped Jack	170
Hotategai 帶子 Scallop	120
Akagai 赤貝 Ark Shell	110
Ama Ebi 甘蝦 Sweet Shrimp	110
Tako 八爪魚 Octopus	110
Hamachi 油甘魚 Yellow Tail	100
Ikura 三文魚籽 Salmon Roe	100
Tai 鯛魚 Snapper	80
Sake 三文魚 Salmon	80

SUSHI PLATTER 壽司拼盤

Premium Sushi Platter 特上壽司拼盤 (九款壽司) 9 Kinds of Deluxe Sushi	540
Special Sushi Platter 壽司拼盤 (六款壽司) 6 Kinds of Deluxe Sushi	350
Spicy Tartar Sushi 辛三味壽司 Tuna Belly, Tuna, Sweet Shrimp Sushi with Spicy Sauce	230

SUSHI 壽司

	Sushi (2pcs)
Botan Ebi 牡丹蝦 Botan Shrimp	220
Uni 海膽 Sea Urchin	220
O toro 肥吞拿魚腩 Fatty Tuna	180
Unagi 鰻魚 Eel	150
Ama Ebi 甘蝦 Sweet Shrimp	120

SUSHI 壽司

	Sushi (2pcs)
Engawa 左口魚裙邊 Side of Flounder	120
Maguro 吞拿魚 Tuna Fish	110
Akagai 赤貝 Ark Shell	100
Hotategai 帶子 Scallop	100
Shima Aji 大池魚 Striped Jack	90
Tako 八爪魚 Octopus	80
Ikura 三文魚籽 Salmon Roe	80
Hamachi 油甘魚 Yellow Tail	70
Tai 鯛魚 Snapper	70
Sake 三文魚 Salmon	60
Kani Ko 蟹籽 Crab Roe	60

MAKI & TEMAKI 卷物 / 手卷

Rolled / Hand Rolled Sushi

	Roll	Cone
Umami Roll 鹿兒島和牛卷 (四件) Kagoshima Wagyu Beef Umami Roll (4pcs)	400	/
Chopped Fatty Tuna and Spring Onion 蔥吞拿魚腩	210	190
Ocean Maki (King Prawn, Crab Meat, Crab Roe and Salmon Roe Roll) 浜卷 (大蝦、蟹肉、蟹籽及三文魚籽卷)	190	/
Spicy Tuna 辣吞拿魚	160	130
Eel 鰻魚	150	110
Deep-fried King Prawn (4pcs) 炸蝦卷 (四件)	150	/
Deep-fried Soft Shell Crab (4pcs) 炸軟殼蟹卷 (四件)	150	/
Grilled Salmon Skin Roll with Chili Sauce (4pcs) 燒三文魚皮卷 (四件)	120	/
California Roll 加州卷	100	70
Salmon & Avocado Roll 三文魚牛油果卷	90	70
Cucumber & Avocado Roll 青瓜牛油果卷	70	70

TEMPURA 天婦羅

Deep-fried in Traditional Japanese Style

Prawn Tempura (5pcs) 蝦天婦羅(五件)	200
Mushroom with Shrimp Paste Tempura 博多冬菇	180
Pumpkin and Sweet Potato Tempura 南瓜蕃薯天婦羅	140
Sillago Sihama Tempura 鱧魚天婦羅	120
Vegetable Tempura 野菜天婦羅	120
Tempura Platter for One (1 Shrimp, 1 Snow Crab Stick, 3 pcs of vegetables) 雜錦天婦羅一人份 (蝦1件、松葉蟹腳1件、野菜3件)	100

YAKIMONO 燒物

Grilled with freshest ingredients

Eel with Gravy 汁燒鰻魚	320
Black Cod with Saikyo Miso 銀鱈魚西京燒	270
Hokke 燒花魚 Grilled Semi-Dried Salted Hokke Fish	280
Grilled Hamachi Kama (<i>limited quantity</i>) 燒油甘魚鮫 (限量)	280
Grilled Salmon Toro (<i>limited quantity</i>) 燒三文魚腩 (限量)	280
Mackerel 燒鯖魚	140
Eggplant with Japanese Miso Paste 茄子田樂燒	120
Eggplant 燒茄子	80

TEPPANYAKI 鐵板燒

Japanese Style, Cooked on Iron Griddle

Kagoshima Beef 鹿兒島和牛	1000
Sliced Kagoshima Beef wrapped with Sliced Garlic and Spring Onion [for one] 鹿兒島和牛(薄燒 - 薄牛肉卷) [一人份]	450
U.S. Beef Tenderloin Cubes with Fried Garlic 蒜片美國牛柳粒	400
Angus Rib-eye (steak) 特級安格斯 (厚燒)	320
Sliced Angus Rib-eye wrapped with Sliced Garlic and Spring Onion [for one] 特級安格斯 (薄燒 - 薄牛肉卷) [一人份]	160
Salmon 三文魚	150
Chicken Gizzard with Fried Garlic Slices 蒜片炒雞腎	120
Chicken Steak 雞扒	120
Fried Mixed Vegetables 炒雜菜	90

YAKITORI 串燒

Grilled skewers

AGEMONO 揚物

Deep-Fried Dish

Ox Tongue 牛舌	120	Hokkaido Crab Cake 北海道蟹肉餅	240
Chicken Gizzard 雞腎	120	Soft Shell Crab 軟殼蟹	180
Asparagus 露筍	110	Breaded Oyster 吉列炸生蠔	160
Chicken Wing 雞翼	80	Tofu and Bonito Flakes Tofu 炸豆腐及土佐豆腐	85
Japanese Green Pepper 日本青椒仔	70	Beef and Potato Croquette 吉列牛肉薯餅	85
 Shitake Mushroom 冬菇	70	Deep-fried Chicken 日式炸雞	75
Chicken Breast 雞胸肉	60		
Chicken Thigh 雞肉	60		
Chicken Soft Bone 雞軟骨	60		

INANIWA UDON 稻庭烏冬

Japanese Udon with Soup

Inaniwa Udon with Beef 牛肉稻庭烏冬	200
Inaniwa Udon with Mixed Tempura 天婦羅稻庭烏冬	200
Inaniwa Udon with Mixed Vegetables 野菜稻庭烏冬	130
Cold Inaniwa Udon 凍稻庭烏冬	110

KID'S MENU 兒童餐

Carb Roe Salad with Sweet Egg, Prawn, Shiitake Mushroom and Chicken Tempura, Salmon Rice Ball with Crab Roe and Fruits 蟹籽沙律配甜蛋, 甜蝦, 冬菇及雞肉天婦羅, 三文魚飯糰配蟹籽及鮮果	110
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DESSERT 甜品

Peach Sorbet 蜜桃雪葩	90
Coconut Sorbet 椰子雪葩	90
Apple Sorbet 蘋果雪葩	90

ASIAN-ACCENTED SWEET DELIGHTS 創意精選

Chocolate, Caramel and Passionfruit Cake 朱古力焦糖熱情果蛋糕 <i>Chocolate Cake, Caramel and Passionfruit Jelly, Chocolate Mousse</i> 朱古力蛋糕, 焦糖熱情果凍, 朱古力慕絲	88
Vanilla Udon with Strawberry Consomme 雲呢拿烏冬配士多啤梨甜湯 <i>Strawberry Consomme, Vanilla Udon, Shiso Gelee</i> 士多啤梨甜湯, 雲呢拿烏冬, 紫蘇啫喱	88
Strawberry & Shiso Tart 士多啤梨紫蘇撻 <i>Phyllo Tart, Vanilla Mousseline, Shiso Gelee</i> 酥皮撻, 雲呢拿牛油忌廉, 紫蘇啫喱	88
Calamansi Stack 四層柑桔吉士塔配紅莓荔枝汁 <i>Calamansi Curd, Almond Cake, Pabana Mousse, Raspberry Sauce</i> 柑桔吉士, 杏仁蛋糕, 亞熱帶水果慕絲, 紅莓醬	88

SET LUNCH 午市定食

Available on Monday to Friday (except Public Holidays) 星期一至五(公眾假期除外) 12:00-14:30 12:00-14:30 供應

Seafood Teppanyaki Set 海鮮鐵板定食 Black Cod, King Prawn, Scallop and Cabbage with Crispy Garlic 銀鱈魚, 大蝦, 帆立貝及鐵板蒜片炒椰菜	400	Gyu Inaniwa Udon 安格斯牛肉稻庭烏冬 Inaniwa Udon with Angus Beef Sirloin Carpaccio	290
Daily Special 日替定食 Served with appetizer, Japanese Steamed Egg with Seafood pickles, Japanese rice and miso soup 配頭盤、海鮮蒸蛋、漬物、日本白飯、味噌湯及鮮果盤	380	Gyu-don 牛肉飯 Pan-fried Thin Slices of Beef Fillet and Onion with Steamed Rice	290
Deluxe Chirashi 特上魚生飯 Deluxe Sashimi on Sushi Rice	370	 Sogayaki 豚肉生薑燒 Slices of Pork with Ginger Sauce	280
Gindara Saikyo Yaki 銀鱈魚西京燒 Grilled Black Cod Fillet with Miso Sauce	350	 Japanese Pork Chop Cutlet with Curry Sauce 吉列日本黑豚肉咖哩定食 Slices of Pork with Ginger Sauce	280
Sashimi 刺身 Selected Sashimi	350	Grilled Salmon Toro 燒三文魚腩 (<i>limited quantity</i> 限量)	280
Hokke 燒花魚一夜干 Grilled Semi-dried Salted Hokke Fish	320	Grilled Hamachi Kama 燒油甘魚鮫 (<i>limited quantity</i> 限量)	280
Una-don 鰻魚飯 Grilled Fresh Water Eel on Steamed Rice with A Rich Homemade Eel Sauce	300	Sake Teppanyaki 鐵板三文魚 Salmon Teppanyaki	280
Chirashi 雜錦魚生飯 Sliced Sashimi on Sushi Rice	300	Salt Grilled Saba 鹽燒鯖魚 Sea Salt Grilled Japanese Mackerel	260
Bara Chirashi 雜錦角切魚生飯 Seasonal Assorted Diced Sashimi on Sushi Rice	300	Sake Ikura Oyako-don 三文魚親子飯 Fresh Salmon & Salmon Roe on Sushi Rice	260
Amiyaki 網燒牛扒 Grilled Rib Eye Steak with Teppanyaki Sauce	300	 Yasai Inaniwa Udon 野菜稻庭烏冬 Inaniwa Udon with Mixed Vegetable	260
Sushi 壽司 Sushi Freshly Prepared at our sushi counter	320	All set lunch are served with salad, appetizer, Japanese rice, miso soup and fruit platter. (Noodle sets do not include Japanese rice and miso soup) 以上定食均配以沙律, 頭盤, 日本白飯, 味噌湯及鮮果盤。 (麵類定食不包括日本白飯及麵豉湯)	
Tempura 天婦羅 A Selection of Light and Crispy Tempura	290		

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 含豬肉 Contains Pork

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SET LUNCH 午市定食

Available on Saturday, Sunday and Public Holiday 星期六、日及公眾假期 12:00-14:30 12:00-14:30 供應

Seafood Teppanyaki Set 海鮮鐵板定食 Black Cod, King Prawn, Scallop and Cabbage with Crispy Garlic 銀鱈魚, 大蝦, 帆立貝及鐵板蒜片炒椰菜	400	Gyu Inaniwa Udon 安格斯牛肉稻庭烏冬 Inaniwa Udon with Angus Beef Sirloin Carpaccio	290
Daily Special 日替定食 Served with appetizer, Japanese Steamed Egg with Seafood pickles, Japanese rice and miso soup 配頭盤、海鮮蒸蛋、漬物、日本白飯、味噌湯及鮮果盤	390	Gyu-don 牛肉飯 Pan-fried Thin Slices of Beef Fillet and Onion with Steamed Rice	290
Deluxe Chirashi 特上魚生飯 Deluxe Sashimi on Sushi Rice	380	 Sogayaki 豚肉生薑燒 Slices of Pork with Ginger Sauce	280
Gindara Saikyo Yaki 銀鱈魚西京燒 Grilled Black Cod Fillet with Miso Sauce	350	 Japanese Pork Chop Cutlet with Curry Sauce 吉列日本黑豚肉咖哩定食 Slices of Pork with Ginger Sauce	280
Sashimi 刺身 Selected Sashimi	350	Grilled Salmon Toro 燒三文魚腩 (<i>limited quantity</i> 限量)	280
Amiyaki 網燒牛扒 Grilled Rib Eye Steak with Teppanyaki Sauce	320	Grilled Hamachi Kama 燒油甘魚鮫 (<i>limited quantity</i> 限量)	280
Hokke 燒花魚一夜干 Grilled Semi-dried Salted Hokke Fish	320	Sake Teppanyaki 鐵板三文魚 Salmon Teppanyaki	280
Una-don 鰻魚飯 Grilled Fresh Water Eel on Steamed Rice with A Rich Homemade Eel Sauce	310	Salt Grilled Saba 鹽燒鯖魚 Sea Salt Grilled Japanese Mackerel	270
Chirashi 雜錦魚生飯 Sliced Sashimi on Sushi Rice	300	Sake Ikura Oyako-don 三文魚親子飯 Fresh Salmon & Salmon Roe on Sushi Rice	260
Bara Chirashi 雜錦角切魚生飯 Seasonal Assorted Diced Sashimi on Sushi Rice	300	 Yasai Inaniwa Udon 野菜稻庭烏冬 Inaniwa Udon with Mixed Vegetable	260
Sushi 壽司 Sushi Freshly Prepared at our sushi counter	300	All set lunch are served with salad, appetizer, Japanese rice, miso soup and fruit platter. (Noodle sets do not include Japanese rice and miso soup) 以上定食均配以沙律, 頭盤, 日本白飯, 味噌湯及鮮果盤。(麵類定食不包括日本白飯及麵豉湯)	
Tempura 天婦羅 A Selection of Light and Crispy Tempura	300		

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SAKE

HOUSE (300ml)

Shirataki 上善如水	150
Fukumasamune Tradition 福正宗	140

BOTTLED SAKE (300ml)

Fukumasamune Yamadanishiki Junmai Daiginjo 福正宗山田錦純米大吟釀	420
Mizubasho Ginjo 水芭蕉	300
Kazeyomizoyohitoyo Junmai 風水人	190

SAKE RECOMMENDATION (720ml)

Fukumasamune Yamadanishiki Junmai Daiginjo 福正宗山田錦米大吟釀	990
Kagatobi Junmai Daiginjo Ai 加賀鳶藍純米大吟釀	880
Sotenden Daiginjo 蒼天伝大吟釀	800
Kuroobi Yamahai Junmai “Do Do” 黑帶特山廢純米“堂堂”	770
Mizubasho Junmai Ginjo 水芭蕉 - 純米吟釀	600

SAKETINI

Oribu Dry Martini, Olive, Sake, Shochu	95
Raichi Lychee, Lychee Schnapps, Sake, Shochu	95
Gari Gari (Sweet Pink Ginger), Sake, Shochu	95
Painappuru Pineapple Juice, Sake, Shochu	95

UMAMI SPECIAL

Hi Tokyo Sake, Malibu, Blue Curacao, Pineapple Juice, Ginger Ale	85
Hoshi Shochu, Sake, Guava Juice, 7 Up	85
Morden Greyhound Saka, Aperol, Grapefruit juice, Tonic	85
Sake Spritzer Sake, Lychee Schnapps, Lychee Puree, Soda	85
S. for Strawberry Sake, Shochu, Strawberry Syrup, Cranberry Juice	85

COCKTAILS

Mimosa Champagne, Triple Sec, Orange Juice	135
L.I.I.T Vodka, Gin, rum, Cointreau, Lemon Juice, Pepsi	110
Mojito Rum, Mint Leaves, Fresh Lime, Soda	110
Blue Kamikaze Vodka, Fresh Lime Juice, Blue Curacao	100
Caipirinha Cachaca, Fresh Lime Juice, Brown Sugar	100
Cosmopolitan Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice	100
Fresh Fruit Daiquiri Rum, with your choices of Mango, Lychee, Raspberry, Strawberry	100
Margarita Tequila, with your choices of Mango, Lychee, Raspberry, Strawberry, Lime	100
Fresh Fruit Martini With your choices of Grapefruit, Lychee, Strawberry	95

BLENDING JUICES

Berry Refresher Orange Juice, Blueberry, Raspberry	75
Current Lemon Lemon Juice, Cranberry Juice, Blueberry	75
Ginger Peachy Apple Juice, Carrot Juice, Fresh Ginger Juice	75
Luminary Lychee Grapefruit Juice, Lychee Puree	75
Orange Sunshine Cranberry Juice, Orange Juice, Mango Juice	75

SPIRITS

Jack Daniel's Whiskey	120
Martell VSOP Cognac	100
Wild Turkey Bourbon	95
Havana Club 3 Years Rum	85
Beefeater Gin	85
Ballantines Finest Scotch	85
Absolut Vodka	85

BEVERAGES

SOFT DRINKS

Club Soda	60
Pepsi	60
Pepsi Light	60
Ginger Ale	60
Ginger Beer	60
7 Up	60
Tonic Water	60

JUICES

Grapefruit	70
Guava	70
Mango	70
Orange	70
Watermelon	70

CHILLED JUICES

Apple	70
Cranberry	70
Pineapple	70
Tomato	70

MINERALS

Badoit 750ml (Sparkling)	80
Evian 750ml (Still)	80
Badoit 330ml (Sparkling)	65
Evian 330ml (Still)	65

DRAUGHT BEER

Asahi 330ml - Japan	75
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BOTTLED BEERS

Asahi - Japan	65
Kirin - Japan	65
Sappore - Japan	65
Tsing Tao - China	65

COFFEE SELECTIONS 咖啡

Freshly brewed (Decaffeinated available)
新鮮即磨咖啡 (或無咖啡因咖啡)

Americano 美式咖啡 50
Single shot of Espresso with water

Cafe Au Lait 鮮奶咖啡 50
Single shot of Espresso topped with steamed milk

Cafe Latte 意式鮮奶咖啡 50
Single shot of Espresso, steamed milk with foam

Cafe Mocha 意式朱古力咖啡 50
Single shot of Espresso, chocolate, steamed milk with foam

Cappuccino 意式泡沫咖啡 50
Single shot of Espresso, steamed milk, froth, chocolate dust

Macchiato 泡沫濃縮咖啡 50
Single shot of Espresso with milk foam

Espresso (Single / Double) 意式特濃咖啡 35 / 45
Single shot with a golden crema, in a demitasse cup

TEA SELECTIONS 茶

BLACK TEA 濃茶

Early Grey 伯爵茶* 60
Aromatic scent of bergamot to accent a classic blend
經典紅茶混合佛手柑芳香氣味

ORGANIC TEA 有機茶

Sereni Tea 減壓茶 60
Ease stress with flavorful blend of chamomile, lemon grass and mint
舒緩減壓, 得到放鬆

TISANES 花茶

Lychee Mint 荔枝薄荷茶 60
Refreshing combination of lychee, mint and citrus flavors
甘甜的荔枝與柑橘薄荷混合

Sweet Scented Jasmine 茉莉香片茶 60
Green tea infused with the sweet fragrance of blooming
jasmine to arouse the senses
天然的花香茉莉為中國綠茶增添的濃郁芬芳, 可振作精神

* Decaffeinated tea is available for the above BLACK TEA
以上濃茶均有無咖啡因以供選擇