



Lunch with:
umaii
ウマII

express lunch tasting

\$49pp

a curated 3 course, shared, tasting journey,
sampling seasonal umaii favourites.

chirashi don

\$45

mosaicked salmon, bluefin tuna, hokkaido scallop,
paradise prawn sashimi, diced unagi, ikura and tamago
served on umaii '4 vinegar blend' koshihikari sushi rice

sushi & booze

\$38

Includes glass of house wine, tap beer or soft drink

ENTREE: Salmon Tataki
housemade ponzu, wakame sesame oil

OR

Pork & Prawn Wontons
dashi broth, housemade prawn head oil, chives

MAINS: Sushi Set
chef's 7 piece selection of seasonal sushi

ADD ON
DESSERT \$5: Basque Cheesecake
yuzu, orange zest, new york inspired biscuit base

ramen

\$20

tori paitan broth, karaage chicken
pork and prawn wontons, prawn head oil
nori seaweed, spring onion, sweet corn