

Small eats

UMAI MI

O R I E N T A L K I T C H E N

Umai Mi


(oo-mah-mee) n.

The name is the combination of the Japanese words *umai* (delicious) and *mi* (taste), a phrase that originates from the early 1900's. Used to describe the "fifth taste", the moreish combination of sweet, sour, salty and bitter.

PRE-EATS FOOD TO NIBBLE ON!

01. 泰式虾片
THAI STYLE PRAWN CRACKERS 
served with Sweet Chilli Sauce C, GF, *cr* 6.50
02. 毛豆
EDAMAME V, VE, GF, *so* 6.50

03. 麻辣毛豆
SPICY EDAMAME 
wok fried in spicy Mala flavour V, VE, *gl, se, so* 7.00

14. 泡菜
KIMCHI - Korean fermented cabbage C, *fi, gl, so*  7.00

ASIAN SALADS

04. 牛油果沙拉
WAKAME SEAWEED SALAD
Japanese style with Avocado
C, V, VE, *gl, se, so* 8.00


50. 芒果塔塔
MANGO TARTARE 
C, V, VE, GF, *se* 9.15

52. 青柠芥末沙拉: 腌渍海带 / 三文鱼 / 鸡胸肉
WASABI & LIME DRESSED SALAD *with choice of:-*
A: WAKAME SEAWEED C, V, VE, *gl, se, so* 9.15
B: SALMON (raw) C, *fi, gl, se, so* 9.15
C: CHICKEN BREAST C, *gl, se, so* 9.15

53. 日式芝麻酱沙拉: 腌渍海带 / 三文鱼 / 鸡胸肉
GOMA SESAME SALAD *with choice of:-*
A: WAKAME SEAWEED C, V, VE, *gl, pe, se, so* 9.15
B: SALMON (raw) C, *fi, gl, pe, se, so* 9.15
C: CHICKEN BREAST C, *gl, pe, se, so* 9.15


SMALL EATS

17. 味增汤 / 辣味增汤
A: MISO SOUP V, VE, GF, *so* 6.65 | B: SPICY  7.00

05. 干烧牛丝 
CRISPY BEEF in a Tangy BBQ Sauce *ce, eg, fi, gl, mu* 10.15

06. 麻辣莲藕
SPICY LOTUS ROOT SLICES 
wok fried in spicy Mala flavour V, VE, *gl, se, so* 8.15

07. 鸡蝦多士
SESAME CHICKEN & PRAWN TOAST (8pc)
with Lemon Sauce *cr, gl, se, so* 9.15

08. 照烧汁炸豆腐 
FRIED TOFU in a Teriyaki glaze (6pc) V, VE, *gl, so* 9.15

09. 蜜汁酱油小炒鸡
STIR FRIED HONEY SOY CHICKEN *eg, gl, so* 9.65

10. 蒜香骨
GARLIC PORK RIBS (4pc) (*contain bones*) *eg, gl* 9.15

11. 韩式炸: 鸡 / 猪肉 / 斋猪肉
KOREAN FRIED PROTEIN
in Sweet & Spicy Sauce  *with choice of:-*
A: CHICKEN *ce, gl, mu, se, so* 9.65
B: PORK GF, *ce, eg, mu, se, so* 9.65
C: SHREDDED VEGAN PORK V, VE, GF, *ce, mu, so* 9.15

12. 炸鲜鱿
DEEP FRIED SQUID 
with a Tangy Barbecue Sauce GFA, *ce, fi, gl, mo, mu, se* 10.15

13. 炸日式章鱼丸
TAKOYAKI OCTOPUS BALLS
with Tonkatsu Sauce (7pc) *ce, fi, gl, mo, so* 10.15

16. 斋春卷配甜辣酱
VEG SPRING ROLLS 
with Sweet Chilli Sauce V, VE, *ce, gl, se, so* 8.15

18. 椒盐炸: 豆腐 / 鸡 / 虾
SALT & PEPPER  *with choice of:-*
A: TOFU V, VE, GF, *so* 9.15 | B: CHICKEN GF, *eg* 9.65
C: PRAWNS GF, *cr* 10.15

27. 炒西兰花和椰菜花: 芝士 / 蒜蓉
STIR FRIED BROCCOLI & CAULIFLOWER
with choice of:-
A: CHEESE V, *gl, mi* 8.15
B: GARLIC SAUCE V, VE, GF 8.15

51. 炸鸡翼串
CHICKEN WINGS YAKITORI
glazed with Teriyaki sauce and served with Togarashi Salt 
(*contain bones*) *gl, se, so*
A: 6 pieces 7.00 | B: 10 pieces 9.00 | C: 20 pieces 13.00

54. 清炒大白菜
STIR FRIED SHANGHAI CABBAGE 
V, VE, GF, *so* 8.15

DUMPLINGS & DIM SUMS

Served with GINGER & CHINKIANG VINEGAR (*gl*)

21. 煎饺子
PORK GYOZA # Pan Fried (6pc) *eg, gl, mi, se, so* 9.15

22. 炸日式斋饺子
VEG TOFU GYOZA # Deep Fried (6pc) V, VE, *gl, se, so* 9.15

23. 北方水饺
NORTHERN PORK DUMPLINGS #
Poached (6pc) *eg, gl, mi, se, so* 9.15

24. 上海小笼包
SHANGHAI PORK DUMPLINGS #
Steamed (8pc) (*contains HOT soup*) *gl, mi, se, so, (NTA)* 10.70

28. 蒸糯米烧卖
GLUTINOUS RICE DUMPLINGS (3pc)
Steamed and served with Ginger Soy Vinegar V, VE, *gl, so* 7.20

172. 广式烧卖
SIU MAI - Pork & Prawn Dumplings (4pc) *cr, gl, se, so, su*
Steamed and served with Soy Sauce *so* 7.40

173. 虾饺
HAR KAU - Prawn Dumplings (4pc) *cr, gl, se, so*
Steamed and served with Soy Sauce *so* 7.40

175. 鲜竹卷
BEANCURD ROLLS - Pork & Prawn (3pc) *ce, cr, gl, mo, se, so, su*
Steamed and served with Worcestershire Sauce *fi, gl* 7.40

SHARING PLATTERS

41. 香酥鴨夾包
AROMATIC DUCK
served with Carrot, Cucumber, Spring Onion
& Hoi Sin Sauce
(may contain bones) *with a choice of*
A: with BAO (4pc)
B: with PANCAKES (10pc)
VEA, *gl, se, so* 15.70

- Add on extras:-
X06. 蒸包 STEAMED BAOS (2pc) V, VE, *gl* 3.00
X07. 餅皮 PANCAKES (10pc) V, VE, *gl* 3.00

45. 炸拼盘
蒜香骨, 炸鸡翼, 鸡蝦多士, 泰式虾片
FRIED MIXED PLATTER 
Garlic Pork Ribs (2pc), Chicken Wings Yakitori (2pc)
Chicken Prawn Toast (4pc), Fried Roasted Chicken
Thai Style Prawn Crackers with Sweet Chilli Sauce
(*contain bones*)
cr, eg, gl, se, so 15.20

46. 韓式雞肉生菜捲 / 韓式烤猪肉生菜卷
SAMGYUPSAL WRAP 
Korean style meat served on a hotplate with Carrot,
Cucumber, Spring Onion, Lettuce wrap,
Ponzu & Spicy Dressing. *with choice of*
A: CHICKEN
B: PORK BELLY
fi, gl, se, so 13.40

47. 蒸港式点心拼盘
STEAMED DIM SUM BASKET (10pc)
2 x Shanghai Dumplings, 2 x Siu Mai, 2 x Har Kau,
2 x Pork Gyoza, 2 x Glutinous Rice Dumplings
cr, eg, gl, mi, se, so, su 16.00

Served with Chinkiang Vinegar & Ginger *gl*

TEMPURA

Served with SHOYU DIP (a subtle dipping sauce) - V, VE, *so*

31. 蝦天妇罗
PRAWN TEMPURA *cr, gl, so, (NTA)* 11.15

33. 斋天妇罗
VEG TEMPURA
Eggplant, Courgette, Sweet Potato & Nori
V, VE, *gl, so, (NTA)* 9.15

34. 魚天妇罗
FISH TEMPURA *fi, gl, so, (NTA)* 10.15

26. 冬菇蔬菜包
PAK CHOI & MUSHROOM BAO (3pc)
Steamed and served with Ginger Soy Vinegar V, VE, *gl, so* 7.20

176. 叉烧包
CHAR SIU BAO
Steamed BBQ Pork on Parchment Paper (3pc)
gl, mo, se, so, su 7.40

177. 糯米鸡
LO MAI GAI - Steamed Glutinous Rice Parcels with Chicken (2pc)
gl, mo, se, so, su 7.40

FUTOMAKI ROLLS

Thick Sushi Rolls, SERVED with
Wasabi (*mu*) & Gluten Free Soy Sauce (*so*)

56. 金针菇牛油果返卷
ENOKI MUSHROOM & AVOCADO ROLL 
Avocado, Mooli, Cucumber, Yakinuku Sauce, Lemon Zest,
Nori, wrapped in Sushi rice with Enoki Mushroom (8pc)
C, V, VE, *gl, mu, se, so* 12.00

57. 芒果天妇罗虾返卷
MANGO & PRAWN TEMPURA ROLL
Mango, Avocado, Lime, Sugar, Salt, Tempura Prawn,
Nori, wrapped in Sushi Rice (8pc)
C, *cr, gl, so* 12.00

61. 太卷 VEGETABLE ROLL
Avocado, Mooli, Red Pickles, Wakame in Sushi
Rice wrapped with Nori (8pc)
C, V, VE, GFA, *gl, se, so* 12.00

62. 櫻花卷
SALMON SAKURA ROLL
Salmon, Avocado, Cucumber, Nori wrapped
in Sushi Rice with an outer coating of Tobiko (8pc)
C, GFA, *fi, gl, so* 12.00

63. 三文芝士返卷
SALMON SOFT CHEESE ROLL
Salmon, Cucumber, Soft Cheese, Nori wrapped
in Sushi Rice with an extra outer coating of
more Salmon (8pc) C, GFA, *fi, gl, mi* 12.00

64. 吞拿三文魚返卷
RAINBOW ROLL 
Avocado, Cucumber, Crabstick, Togarashi, Nori,
Sushi Rice wrapped with slices of Salmon and Tuna,
topped with Teriyaki Sauce & Japanese Mayo (8pc)
C, GFA, *cr, eg, fi, gl, mu, se, so* 12.00

65. 熟蝦返卷
EBI COCKTAIL ROLL
Crabstick, Cucumber, Nori, Sushi Rice wrapped with
Ebi Prawns, topped with Sweet Chilli Mayo & Tobiko (8pc)
C, *cr, eg, fi, gl, mu, so* 12.00

66. 青龍返卷
GREEN DRAGON ROLL
Prawn Tempura, Cucumber, Nori, Sushi Rice wrapped
with Avocado, topped with Eel Sauce & Sesame Seeds (8pc)
C, *cr, eg, gl, se, so* 12.00

67. 鰻魚木魚返卷
UNAGI KABAYAKI ROLL
Eel, Avocado, Nori, Sushi Rice, wrapped with
a coating of Nori Powder & Eel Sauce (8pc)
C, *fi, gl, so* 12.00

68. 加洲返卷
CALIFORNIA ROLL
Crabstick, Avocado, Cucumber, Japanese Mayo,
Nori, wrapped in Sushi Rice with Black & White Sesame
Seeds (8pc) C, *cr, eg, fi, gl, mu, se, so* 12.00

69. 辣吞拿魚返卷
SPICY TUNA ROLL 
Spicy Tuna, Cucumber, Japanese Mayo, Sriracha
Sauce, Nori, wrapped in Sushi Rice & Togarashi (8pc)
C, GFA, *eg, fi, gl, mu, se, so* 12.00

70. 炸鸡排翻卷
CHICKEN KATSU ROLL 
Chicken Katsu, Avocado, Lettuce, Sriracha Mayo,
Togarashi, Teriyaki Sauce, Nori, wrapped in Sushi Rice (8pc)
C, *eg, gl, mu, se, so* 12.00

SUSHI SETS

SERVED with Wasabi (*mu*), Gluten Free Soy Sauce (*so*) & Pickled Ginger

71. 三文魚寿司拼盤 SALMON SET
Salmon Sakura Roll (4pc), Salmon OsoMaki (4pc),
Salmon Nigiri (2pc) & Salmon Sashimi (2pc)
C, GFA, *fi, gl, so* 15.20

72. 吞拿三文魚寿司拼盤 RAINBOW SET
Rainbow Roll (4pc), Avocado OsoMaki (4pc),
Salmon Nigiri (2pc) & Tuna Nigiri (2pc)
C, GFA, *cr, eg, fi, gl, mu, se, so* 15.20

73. 鰻魚熟蝦寿司拼盤 EBI & UNAGI COOKED SET
Green Dragon Roll (4pc), Eel OsoMaki (4pc),
Prawn Nigiri (2pc) & Eel Nigiri (2pc)
C, *cr, eg, fi, gl, se, so* 16.70

74. 太卷寿司拼盤 VEGY SET
Vegetable Roll (4pc), Cucumber OsoMaki (4pc),
Avocado Nigiri (2pc) & Beansheet Nigiri (2pc)
C, V, VE, GFA *gl, se, so* 14.20

NIGIRI

Sushi rice mounds with topping
SERVED with Wasabi (*mu*) & Gluten Free Soy Sauce (*so*)

58. 金针菇寿司 ENOKI MUSHROOM (2pc) C, V, VE, *gl, se, so* 5.50

- 59A. 三文魚寿司 SALMON (2pc) C, GF, *fi* 5.50 | B: seared 6.00

- 60A. 吞拿魚寿司 TUNA (2pc) C, GF, *fi* 5.50 | B: seared 6.00

MAKI & TEMAKI ROLLS

MAKI: Small sushi rolls *or* TEMAKI: Hand rolls (cone shaped)
SERVED with Wasabi (*mu*) & Gluten Free Soy Sauce (*so*)

55. 金针菇小卷/手卷 ENOKI MUSHROOM C, V, VE, *gl, so* 7.00
A: MAKI (6pc) | B: TEMAKI

75. 三文魚小卷/手卷 SALMON C, GF, *fi* 7.00
A: MAKI (6pc) | B: TEMAKI

76. 吞拿魚小卷/手卷 TUNA C, GF, *fi* 7.00
A: MAKI (6pc) | B: TEMAKI

77. 大根小卷/手卷 MOOLI C, V, VE, GF 7.00
A: MAKI (6pc) | B: TEMAKI

78. 青瓜小卷/手卷 CUCUMBER C, V, VE, GF 7.00
A: MAKI (6pc) | B: TEMAKI

79. 牛油果小卷/手卷 AVOCADO C, V, VE, GF 7.00
A: MAKI (6pc) | B: TEMAKI

80. 鰻魚小卷/手卷 UNAGI (Grilled Eel) C, *fi, gl, se, so* 7.50
A: MAKI (6pc) | B: TEMAKI

SASHIMI

Raw fish SERVED with Wasabi (*mu*),
Gluten Free Soy Sauce (*so*) & Pickled Ginger

81. 三文魚刺身
A: SALMON SASHIMI (8pc) C, GF, *fi* 14.00 | B: seared 14.50

82. 吞拿魚刺身
A: TUNA SASHIMI (8pc) C, GF, *fi* 14.00 | B: seared 14.50

83. 三文吞拿魚刺身
A: SALMON & TUNA SASHIMI (8pc) C, GF, *fi* 14.00
B: seared 14.50

Big eats

FUSION SIGNATURES

131. 麻婆豆腐芝士薯条
MAPO TOFU CHIPS with PORK 🌶️
topped with a melted cheese sauce
VA, *gl, mi, se, so* 14.70

132. 椒盐炸鱼薯条
FRIED FISH FILLETS in SALT & PEPPER 🌶️
served with Chips & Garlic Sauce
GF, *eg, fi* 14.20

SOUP NOODLES

South East Asia Style Classics

101. 麻辣大蝦汤乌冬
KING PRAWN UDON NOODLES
IN SPICY MALA SOUP 🌶️🌶️
from China VA, VEA, *cr, gl, se, so* 14.50

102. 日式炸鸡扒咖喱汤乌冬
CHICKEN KATSU UDON NOODLES
IN CURRY SOUP
from Japan VA, VEA, *eg, gl, so* 14.50

103. 冬阴大虾汤米粉
KING PRAWN RICE VERMICELLI
IN TOM YUM SOUP 🌶️
from Thailand VA, VEA, GF, *cr, so* 14.50

104. 越南鸡肉汤河粉
ROAST CHICKEN RICE NOODLE
IN PHO (CHICKEN BROTH) 🌶️
from Vietnam VA, VEA, GF, *mi, so* 14.50

WOK NOODLES

121. 茄子炒乌冬
EGGPLANT & VEG IN UDON NOODLES
V, VE, GFA, *gl, so* 13.90

122. 红烧豆腐炒面
TOFU & VEG YAKISOBA NOODLES
V, VE, GFA, *gl, so* 13.90

124. 上海麻辣肉丝炒面
SHANGHAI PORK YAKISOBA NOODLES 🌶️🌶️
in Spicy Mala Flavour VA, VEA, *gl, se, so* 14.20

125. 孜然鸡肉炒面
CUMIN CHICKEN YAKISOBA NOODLES
GFA, *gl, so* 14.20

126. 星洲炒河粉
SINGAPORE STYLE FLAT RICE NOODLES 🌶️
with King Prawns & Chicken VA, VEA, GFA, *cr, eg, gl, so* 14.20

127. 黑椒牛肉炒乌冬
BLACK PEPPER BEEF UDON NOODLES
GFA, *gl, so* 14.20

128. 鸭丝炒乌冬
SHREDDED ROAST DUCK IN UDON NOODLES
GFA, *gl, so* 14.20

SOUP NOODLES

Japanese Style

Served with Shoyu Egg, Bamboo Shoots, Sweetcorn, Nori & Spring Onion

STEP 1: select one of the following

111. 日式焗肉 CHASHU PORK BELLY
GF, *eg, so* 15.20

112. 日式牛展 BEEF SHIN
eg, gl, se, so 15.20

113. 日式炸齋饺 VEG TOFU GYOZA
V, VEA, *eg, gl, se, so* 14.20

114. 日式香菇豆腐
SHIITAKE MUSHROOM & TOFU PUFFS
V, VEA, GFA, *eg, gl, so* 14.20

115. 日式虾天妇罗 PRAWN TEMPURA
cr, eg, gl, so, (NTA) 15.70

116. 日式斋天妇罗 VEG TEMPURA
V, VEA, *eg, gl, so, (NTA)* 14.20

117. 日式烧鸡胸 ROAST CHICKEN BREAST
GF, *eg, so, (NTA)* 15.20

STEP 2: select a choice of soup

A. 猪骨浓汤 TONKOTSU SOUP (PORK BONE) *fi, gl, so*

B. 味噌汤 MISO SOUP (SOYBEAN) V, VE, GF, *so*

C. 酱油汤 SHOYU SOUP (SOY SAUCE) V, VE, GF, *ce, so*

STEP 3 select a choice of noodle

D. 拉面 RAMEN NOODLE V, VE, *gl*

E. 乌冬 UDON NOODLE V, VE, *gl* +50p

F. 米粉 RICE NOODLE V, VE, GF

Add on extras:-

X08. SHOYU EGG V, GF, *eg, so* 2.20

X09A. RAMEN NOODLES V, VE, *gl* 3.50

X09B. UDON NOODLES V, VE, *gl* 4.00

X09C. RICE NOODLES V, VE, GF 3.50

SOUPLESS RAMEN (LO-MEIN)

123. 杂菌捞河粉

STIR FRIED SHIMEJI MUSHROOMS
on Flat Rice Noodles - *Lo-Mein style*
V, VE, GF, *so, (NTA)* 13.70

CREATE YOUR OWN SOUPLESS RAMEN

STEP 1: select one of the following

200. 日式芝麻酱拌面 SESAME LO-MEIN V, VE, *gl, pe, se, so* 13.90
Sesame sauce based with a tangy kick 🌶️

201. 味噌牛油酱拌面 MISO BUTTER LO-MEIN V, *gl, mi, se, so* 13.90
Blended sauce made with Miso, Butter, Soy & Fried Onions

202. 味噌酱捞面 MISO SAUCE LO-MEIN V, VE, *gl, se, so* 13.90
Blended sauce made with Miso, Ginger & Sweetened Rice Wine

203. 韩式辣酱拌面 SWEET & SPICY BIBIMMYEON 🌶️
A Korean spicy Lo-Mein favourite V, VE, *ce, gl, mi, mu, se, so* 13.90

STEP 2: select a choice of protein

A. 鸡扒 CHICKEN CUTLET GF, *eg*

B. 斋鸡 VEGAN CHICKEN V, VE, GF, *so*

C. 斋猪 VEGAN PULLED PORK V, VE, GF

D. 烧鸭 CHAR SIU PORK *gl, se, so*

E. 烧鸭 ROAST DUCK GF

F. 茄子豆腐 EGGPLANT & TOFU V, VE, GF, *so*

G. 大蝦 KING PRAWNS GF, *cr*

RICE

142. 麻辣家常豆腐饭

SPICY MALA TOFU & MUSHROOMS 🌶️🌶️
served on Jasmine Rice V, VE, *gl, se, so* 13.90

143. 豆鼓汁豆腐蔬菜饭

TOFU & VEG IN BLACK BEAN SAUCE
served on Jasmine Rice V, VE, *gl, so* 13.90

144. 豆鼓汁鸡肉饭

CHICKEN IN BLACK BEAN SAUCE
served on Jasmine Rice *gl, so* 14.20

145. 麻婆豆腐饭

MAPO TOFU with PORK 🌶️🌶️
served on Jasmine Rice VA, VEA, *gl, se, so* 14.20

146. 古老鸡饭 / 古老玉饭

SWEET & SOUR served on Jasmine Rice
A: CHICKEN | B: PORK
GF, *ce, eg, mu* 14.20

149. 古老:豆腐蔬菜饭 / 斋鸡饭 / 斋猪饭
SWEET & SOUR served on Jasmine Rice

A: TOFU & VEG V, VE, GF, *ce, mu, so* 13.90

B: VEGAN CHICKEN V, VE, GF, *ce, mu, so* 13.90

C: VEGAN PORK V, VE, GF, *ce, mu* 13.90

147. 日式咖喱鸡扒饭

CHICKEN KATSU IN JAPANESE CURRY
served with Jasmine Rice *eg, gl, so* 14.20

148. 大虾鸡肉炒饭

KING PRAWN & CHICKEN FRIED RICE
served with Umai Mi Gravy Sauce
cr, eg, gl, se, so 14.20

150. 麻辣水煮:鱼片饭 / 牛肉饭

SPICY MALA 🌶️🌶️
served with Jasmine Rice
A: POACHED FISH *fi, gl* 14.20
B: POACHED BEEF *eg, gl* 14.20

SIZZLING HOTPLATES

STEP 1: select one of the following

161. 热铁板牛肉 PULLED BEEF *gl, so* 14.70

162. 热铁板鸡肉 CHICKEN GF, *eg* 14.70

163. 热铁板大蝦 KING PRAWNS GF, *cr* 14.70

164. 热铁板茄子豆腐 EGGPLANT & TOFU V, VE, GF, *so* 14.70

165. 热铁板叉烧 CHAR SIU PORK *gl, se, so* 14.70

166. 热铁板斋猪 VEGAN PULLED PORK V, VE, GF 14.70

STEP 2: select a choice of sauce

A. 黑椒汁 BLACK PEPPER SAUCE V, VE, *gl*

B. 蒜香汁 GARLIC SAUCE V, VE, GF

C. 肉醬汁 UMAI MI GRAVY SAUCE *gl, se, so*

D. 咖喱汁 CURRY SAUCE V, VE, *gl, so*

STEP 3: select a choice of rice or noodle

E. 飯 JASMINE RICE with Veg, Egg & Garlic Butter V, VEA, GF, *eg, mi*

F. 面 NOODLES with Veg & Egg V, VEA, *eg, gl*

ON THE SIDE

X03. 茉莉香米饭
JASMINE RICE
V, VE, GF 4.00

X01. 芽菜炒面
YAKISOBA NOODLES
stir fried with Beansprouts
V, VE, GFA, *gl, so* 5.00

X04. 蛋炒飯
EGG FRIED RICE
V, VEA, GF, *eg* 5.00

X02. 特脆薯条
CHIPS
with Umai Mi Spice Blend
🌶️ V, VE, GF, *se* 5.00

X05. 新鲜辣椒仔
FRESH CHILLIES
🌶️🌶️ C, V, VE, GF 1.20

DONBURI

Japanese rice bowl each served with Shoyu Egg,
Cucumber, Spring Onion and Pickled Radish

151. 茄子日本豆腐丼 EGGPLANT & EGG TOFU DONBURI
in Teriyaki Sauce served on Jasmine Rice
V, VEA, GFA, *eg, gl, so* 14.20

152. 日式鰻鱼丼 UNAGI DONBURI
Japanese style Grilled Eel in Eel Sauce served on Jasmine Rice
eg, fi, gl, so 15.20

153. 日式鴨絲丼 DUCK DONBURI
in Teriyaki Sauce served on Jasmine Rice
GFA, *eg, gl, so* 14.20

154. 日式叉烧丼 CHAR SIU PORK DONBURI
in Teriyaki Sauce served on Jasmine Rice
eg, gl, se, so 14.20

155. 日式照烧鸡扒丼 CHICKEN CUTLET DONBURI
in Teriyaki Sauce served on Jasmine Rice
GFA, *eg, gl, so* 14.20

POKE BOWLS

Umai Mi's fusion of Hawaiian and Japanese cuisine

S101. 三文鱼寿司饭

SALMON POKE BOWL
Sushi Rice, Salmon & Vegetables
marinated in a Ponzu Sauce
C, GFA, *fi, gl, se, so* 13.15

S103. 三文鱼&吞拿鱼寿司饭

SALMON & TUNA POKE BOWL
Sushi Rice, Salmon, Tuna & Vegetables
marinated in a Ponzu Sauce
C, GFA, *fi, gl, se, so* 13.15

S102. 吞拿鱼寿司饭

TUNA POKE BOWL
Sushi Rice, Tuna & Vegetables
marinated in a Ponzu Sauce
C, GFA, *fi, gl, se, so* 13.15

S104. 腌渍海带丼饭

WAKAME POKE BOWL
Sushi Rice, Wakame Seaweed & Vegetables
marinated in a Ponzu Sauce
C, V, VE, *gl, se, so* 13.15

3 piece BAO'S - served with Chips

Steamed Buns with a variety of tasty fillings

BA01. 照烧汁炸豆腐包

FRIED TOFU BAO
with Teriyaki Sauce V, VE, *gl, se, so* 15.00

BA02. 辣奶黄酱鸡扒包

CHICKEN CUTLET BAO 🌶️
with Sriracha Mayo *eg, gl, mu, se, so* 15.00

BA03. 甜酸汁叉烧包

CHAR SIU BAO
with Sweet & Sour Sauce *ce, gl, mu, se, so* 15.00

BA04. 中式汁碎牛肉包

PULLED BEEF BAO
with Tangy BBQ Sauce *ce, fi, gl, mu, se, so* 15.00

BA05. 甜辣汁炸鱼包

FRIED FISH FILLET BAO 🌶️
with Sweet Chilli Sauce *eg, fi, gl, se* 15.00

BA06. 甜酸汁斋鸡包

VEGAN CHICKEN BAO
with Sweet & Sour Sauce V, VE, *ce, gl, mu* 15.00

BA07. 自选包

KONZAI BAO
Pick ANY combination of 3 bao's 16.00

ALLERGENS:

celery = *ce* crustacean = *cr* egg = *eg* fish = *fi* gluten = *gl* milk = *mi*
mollusc = *mo* mustard = *mu* nuts = *nu* peanut = *pe* sesame = *se* soya = *so*

C = served cold

V = suitable for vegetarians VA = vegetarian available on request

VE = suitable for vegans VEA = vegan available on request

GF = gluten free GFA = gluten free available on request

CAUTION: 🌶️ = spicy 🌶️🌶️ = very spicy

OPENING HOURS - Mon - Sat: 12 to 10pm / Sun: 12 to 9pm

Experience Umai Mi at home with Deliveroo & Uber Eats

Food to takeaway also available

(NTA) = dishes where marked NOT FOR TAKEAWAY



Follow us @umaimiuk - snap a photo of your dining experience & share with us on Instagram

We are proud to cater for a wide range of dietary requirements. Please let us know if you have any food intolerances or allergies at the time of ordering, so that our chefs are better equipped to cook your food. Please note: items containing allergens as an ingredient have been indicated, however we use all these allergens in our kitchen and therefore cannot guarantee that any of our foods are completely allergen-free. Some chicken, duck & fish dishes may contain bone. Umai Mi is a non-smoking restaurant. We accept cash, Visa, Mastercard and Maestro (minimum payment per card transaction is £5.00). All prices are inclusive of VAT. A discretionary 10% service charge will be added to parties of 7 people or more. All tips go straight to staff without deduction and are equally shared out.