



UMAI MI 鲜味
ORIENTAL KITCHEN

Vegetarian
ALTERNATIVES

ASIAN SALADS

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

52A. 青柠芥末沙拉腌渍海带
WASABI & LIME DRESSED SALAD
with WAKAME SEAWEED
C, V, VE, *gl, se, so* 9.15

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

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

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

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

11C. 韩式炸斋猪肉
KOREAN FRIED SHREDDED
VEGAN PORK in Sweet & Spicy Sauce 🌶️
V, VE, *ce, mu, so* 9.15

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

18A. 椒盐炸豆腐 🌶️
SALT & PEPPER TOFU V, VE, GF, *so* 9.15

ALL SUSHI SERVED with Wasabi (mu)
& Gluten Free Soy Sauce (so)

SUSHI

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

55. 金针菇小卷/手卷
ENOKI MUSHROOM C, V, VE, *gl, so* 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

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

53A. 日式芝麻酱沙拉腌渍海带
GOMA SESAME SALAD
with WAKAME SEAWEED
C, V, VE, *gl, pe, se, so* 9.15

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

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

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

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

33. 斋天妇罗 VEG TEMPURA
Eggplant, Courgette, Sweet Potato & Nori
Served with SHOYU DIP (a subtle dipping sauce)
V, VE, *gl, so, (NTA)* 9.15

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

56. 金针菇牛油果返卷
ENOKI MUSHROOM & AVOCADO
FUTOMAKI 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

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

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

WOK NOODLES

121. 茄子炒乌冬
EGGPLANT & VEGETABLES
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

124b. 上海麻辣豆腐炒面
SHANGHAI VEGAN PORK YAKISOBA NOODLES
in Spicy Mala Flavour VA, VEA, gl, se, so 14.20 🌶️

126b. 星洲炒河粉
SINGAPORE STYLE FLAT RICE NOODLE 🌶️
VA, VEA, GFA, eg, gl, so 14.20

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 🌶️
Sesame sauce based with a tangy kick
V, VE, gl, pe, se, so 13.90

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

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

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

STEP 2: select a choice of protein

- B. 斋鸡 VEGAN CHICKEN V, VE, GF, so
- C. 斋猪 VEGAN PULLED PORK V, VE, GF
- F. 茄子豆腐 EGGPLANT & TOFU V, VE, GF, so

CAUTION: 🌶️ = spicy 🌶️🌶️ = very spicy

ALLERGENS CONTAINING: 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 GF = gluten free GFA = gluten free available on request V = vegetarian VE = vegan VA = vegetarian available on request VEA = vegan available on request (NTA) = not for takeaway

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. 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 shared out equally.

SOUP NOODLES

South East Asia Style classics

101b. 麻辣豆腐汤乌冬
TOFU PUFFS UDON NOODLES
IN SPICY MALA SOUP 🌶️🌶️
from China VA, VEA, gl, se, so 13.50

102b. 日式豆腐咖喱汤乌冬
TOFU PUFFS UDON NOODLES
IN CURRY SOUP
from Japan VA, VEA, gl, so 13.50

103b. 冬阴豆腐汤米粉
TOFU PUFFS RICE VERMICELLI
IN TOM YUM SOUP 🌶️
from Thailand VA, VEA, GF, so 13.50

104b. 越南豆腐汤河粉
VIETNAMESE TOFU PUFFS PHO 🌶️
from Vietnam VA, VEA, GF, so 13.50

SOUP NOODLES

Japanese Style

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

STEP 1: select one of the following
113. 日式炸齋饺 VEG GYOZA
V, VEA, eg, gl, so 14.20

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

116. 日式斋天妇罗 VEGY TEMPURA
V, VEA, eg, gl, so 14.20

STEP 2: select a choice of soup
B. 辣味增汤 SPICY MISO SOUP 🌶️
V, VE, GF, ce, pe, se, so

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

STEP 3 select a choice of noodle

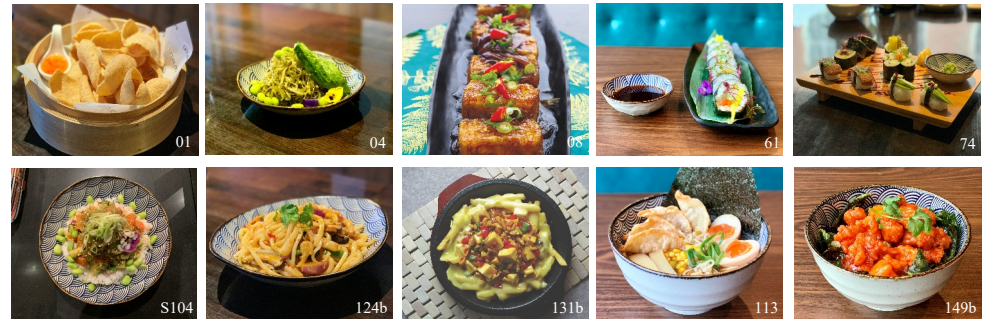
- D. 拉面 RAMEN NOODLE V, VE, gl
- E. 乌冬 UDON NOODLE V, VE, gl +50p
- F. 米粉 RICE NOODLE V, VE, GF

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

145b. 麻婆豆腐饭 MAPO TOFU 🌶️🌶️
served on Jasmine Rice VA, VEA, gl, se, so 13.20



SIZZLING HOTPLATE

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

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

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

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

with a choice of sauce

- A. 黑椒汁 BLACK PEPPER SAUCE V, VE, gl
- B. 蒜香汁 GARLIC SAUCE V, VE, GF
- D. 咖喱汁 CURRY SAUCE V, VE, gl, so

with a choice of Jasmine rice or noodle

- E. 饭 RICE with Veg, Egg & Garlic Butter V, VEA, GF, eg, mi
- F. 面 NOODLES with Veg & Egg V, VEA, eg, gl

SPECIALS / FUSION

131b. 麻婆豆腐芝士薯条 MAPO TOFU CHIPS
topped with grilled melting cheese VA, gl, mi, se, so 13.70

S104. 腌渍海带寿司饭 WAKAME POKE BOWL
Wakame Seaweed with Vegetables marinated in a Ponzu Sauce on Sushi Rice C, V, VE, gl, se, so 13.15

BA01. 照烧汁炸豆腐包 FRIED TOFU BAO (3pc)
with Teriyaki Sauce - served with Chips V, VE, gl, se, so, (NTA) 15.00

BA06. 甜酸汁斋鸡包 VEGAN CHICKEN BAO (3pc)
with Sweet & Sour Sauce - served with Chips
V, VE, ce, gl, mu, (NTA) 15.00

ON THE SIDE

X01. 芽菜炒面 STIR FRIED YAKISOBA NOODLES
with Beansprouts V, VE, GFA, gl, so 5.00

X02. 特脆薯条 CHIPS 🌶️
served with Umami Spice Blend V, VE, GF, se 5.00

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

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

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

Umami 鲜味 (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.