

SUSHI

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Edo-mae Sushi

Traditional Tokyo Style Nigiri Sushi

Toro	8.00
Seared Toro	8.00
Akami (tuna back)	5.00
Sea bass	7.00
Turbot	6.50
Engawa	6.50
Yellow tail	6.00
Red mullet	5.00
Mackerel	4.00
Langoustine	8.00
Lobster	7.00
Scallop	6.00
Sweet prawn	6.50
Razor clam	6.00
Eel kabayaki	4.50
Eel shirayaki	4.50
Ikura	5.00
Tamago	5.00

Umu-mae Sushi

Umu style Nigiri Sushi

Seared tuna, mushroom	6.00
Red mullet, pesto, bottargo	6.00
Eel and caviar	12.00
Eel garlic butter	5.50
Brown crab courgette	6.50
Prawn mango	5.50
Lobster, nori, kimizu	7.50
Langoustine, giner	8.00
Seared scallop, cucumber	5.50
Seared razor clam	6.00
Foie gras, yurine puree	8.00
Sweet prawn tartar	7.00

Vegetarian Sushi

Pickled white radish	3.00
Simmered aubergine	3.00
King oyster mushroom	3.00

Simmered courgette	3.00
Shishito pepper	4.00
Donko shitake	4.00
Tokyo leek	4.50

Smoked Sushi

Toro, shishito pepper	8.00
Eel, salmon and scallop	25.00
Wagyu beef selection	32.00
3 kinds 3 pieces	
"Uzumi-Dofu" lobster tempura, lobster soup and rice	22.00
Steamed Japanese Rice	8.00
Seasonal vegetable tempura	21.00
Wild cornish lobster	45.00
Japanese 'Fish & Chips'	28.00

Welsh Wild Eel

Kabayaki, charcoal grilled, sweet soy sauce	28.00
"Fuwa-fuwa" egg souffle, mushroom, mitsuba	28.00
Ibushi, smoked a la minute, plum-shiso sauce	28.00

Fish and Game Preparations

"Matsukasa" crispy skin cornish Dover Sole bonito flakes	36.00
Lightly grilled toro tuna tataki, variety of miso sauce	38.00
Wild cornish lobster, homemade shichimi pepper, tofu miso bisque	39.00
Charcoal grilled game of the day, foie gras & aged sake puree, matcha green tea sweet soy sauce	32.00

Wagyu Beef

Grade 11 hoba-yaki, miso nut sauce	95.00
Grade 11 tataki, lightly charcoal grilled, vegetables, sesame-ponzu sauce (served at room temperature)	95.00
Grade 11 Japanese Wagyu beef smoked a la minute	90.00

Soup & Rice

Fine clear soup, sake steamed cornish sea bass, and marrow squash	26.00
Kyoto-style red miso soup	6.00
Kyoto-style white miso soup	6.00

Scottish scallop, abalone, apple oroshi	28.00
Cold Dombes duck with simmered aubergine	28.00

Zensai - Appetisers

Tuna tartar salad	20.00
Sake-cured scottish langoustine, tomato jelly	28.00
Lightly seared wild cornish lobster, coral sauce	38.00
Sake-steamed Irish abalone sunomono	22.00

Sashimi

Omakase	
Chef's special selection of sashimi MP	
Chef's special selection of shellfish sashimi MP or your choice from today's market per piece	

Usuzukuri

Thinly sliced sashimi	
"Ike-jime" white fish of the day from cornwall	21.00

Vegetables

Umu green salad	12.00
Oshitashi goma-ae	11.00
Grilled seasonal vegetables	28.00
Homemade tofu, umadashi, ginger, spring onion	21.00
Yasai-Nabe, vegetable hotspot	21.00
Homemade Hiroosu, tofu cake & vegetables	24.00

UMU lunch selections

each menu will be served with a small green salad and a choice of homemade ice cream and sorbet or seasonal fresh fruit

Shokado bento

Bento box with a choice of grilled fish, poultry of the day or tiger prawn tempura served with a seasonal simmered dish, chef's selection of sashimi, a seasonal cured dish and rice	35.00
the above served with grilled Wagyu beef	45.00

Shojin Bento

Bento box with a vegetarian selection of grilled and simmered dishes, a seasonal appetiser, and rice 25.00

Chirashi-sushi

selection of sashimi served on top of sushi rice with kinshi and shiitake 45.00

Hiyashi somen

Cold somen noodles served with tiger prawn or vegetable tempura 25.00

Chef's special sushi selection

10 pieces of classic and modern sushi 38.00

Kaiseki Menu 115.00

Mukozuke

Sake and kombu cured cornish lobster, scottish scallop, abalone, apple "oroshi"

Nimonowan

fine clear soup, sake steamed cornish sea bass, and marrow squash

Tsukuri

line caught cornish white fish 'ike-jime' usuzukuri and two fish of the day

(message from Chef Yoshi in his own wood block print)

Hashiyasume

Japanese Wagyu beef tatki, Japanese herbs and sesame sauce

Atsumono

Agedashi tofu and fukiyoze mushrooms

Yakimono

charcoal grilled game of the day, foie gras & aged sake puree, matcha green tea sweet soy sauce

Gohan

"Saba-chazuke" seared cornish mackerel, smoked aubergine rice, shiso, umeboshi and Japanese pickles

Dessert

Poached and fresh pear, chutney, beetroot and tofu cream

