



UMAMI

• i z a k a y a •

Umami以日式居酒屋為概念，採用來自日本的新鮮農產品為食客提供多款傳統日式佳餚，包括丼飯、壽司、刺身、鐵板燒、和牛等，客人可搭配多款日本茶、人氣生啤酒、日本威士忌及優質清酒於別緻舒適的氛圍下享用美食。

餐廳聘有兩位專業國際唎酒師，並設有寵物友善的戶外日式庭院區域，及一個可容納10位客人的半私人貴賓房。主廚精心設計多款廚師發辦套餐、招牌套餐、週末及招牌午市定食及午市定食等，以立鱗燒甘鯛、白昆布海膽卷天婦羅、吞拿魚腩刺身及汁燒鹿兒島和牛而聞名。

Umami, a Japanese Izakaya presenting traditional favourites including: donburi, sushi, sashimi, teppanyaki and wagyu prime cuts, paired with Japanese tea, intriguing draft beers, fine Japanese whiskey and premium sake.

The restaurant also has two sake sommeliers, jet-fresh produce from Japan, a pet-friendly outdoor Japanese garden and a semi-private room for up to 10 guests. Other highlights include Omakase, Taste of Wonders, Weekend and Signature Set Lunch.

The signature dishes including the Grilled Amadai, White Seaweed Sea Urchin Roll Tempura, the O Toro and Grilled Kagoshima Wagyu with Teriyaki Sauce.

SAVOUR TASTES OF THE OCEAN AT UMAMI

Embark on a hassle-free and indulgent Japanese dining experience with us. We are dedicated to source a variety of premium and jet-fresh seafood imported from Japan and around the globe, with strict quality control measures implemented to ensure all the ingredients are safe to consume.

與我們一同盡情無憂地享用精緻美味的日式佳餚！我們致力搜羅來自日本及世界各地的新鮮食材，同時嚴格管控日本水產進口來源，確保所有入口的日本食材均安全及可放心食用。

Kinmetai - Alfonsino 金目鯛

Shizuoka 静岡

Hamachi - Yellow Tail 油甘魚

Ehime 愛媛

Shima Aji - Striped Jack 大池魚

Kumamoto 熊本

Hotategai - Scallop 帆立貝

Hokkaido 北海道

Ikura - Salmon Roe 三文魚籽

Hokkaido 北海道

Maguro - Tuna 吞拿魚

Okinawa 沖繩

O Toro - Fatty Tuna 吞拿魚腩

Okinawa 沖繩

我們與世界自然基金會香港分會合作，解決海洋正面臨的主要問題之一：破壞性捕魚和破壞性水產養殖。魚類在健康的海洋生態系統中扮演著一個重要的角色，但是這種脆弱的平衡正受到威脅。為了人類及海洋的未來，請選擇環保海鮮。

We are partnering with WWF to tackle one of the major issues facing our oceans today: destructive fishing and aquaculture practices. Fish plays a critical role in healthy ocean ecosystems, but this delicate balance is under threat. Join us to give our seas – and ourselves – a healthier future. Choose sustainable seafood.



 Signature Dish
招牌菜式

 Spicy
辛辣

 Gluten-free
無麩質

 Organic
有機食品

 Vegan
純素

 Vegetarian
素菜

 Contains Pork
含豬肉

 Contains Peanuts
含花生

 Farmacy Homegrown
Farmacy 自家種植香草

 Certified Sustainable
認證的可持續食品

所有價格均以港幣計算，並需加收10%服務費。
All prices are in HKD and subject to 10% service charge.

我們歡迎客戶查詢菜式是否有特別成份。
如有任何食物敏感或特殊飲食要求，請通知我們的客戶服務員。

We welcome enquiries from customers who wish to know if any dishes contain particular ingredients. Please inform your order taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

Appetizers 下酒小食

Braised Abalone & Daikon with Spicy Soy Sauce · 1pc 🍴	130
鮑魚甘辛煮配日本大根 · 一件	
Salmon Tataki Carpaccio 🍴 🌱	105
火炙半熟三文魚	
Deep-Fried Sakura Shrimp Tofu 🍴	95
櫻花蝦炸豆腐	
Deep-Fried Baby Horse Mackerel with Spicy Mayo 🍴 🍴	85
唐揚豆池魚配辣味蛋黃醬	
Deep-Fried Japanese Chicken Skin 🍴	75
唐揚日本雞皮	
Grilled Japanese Eggplant with Shiitake Mushroom Broth 🍴 🌱	98
燒日本米茄子配椎茸高湯	
Black Truffle Sea Urchin on Crispy Cracker 🍴	195
黑松露海膽薄脆	
Cold Japanese Tomato with Plum Honey Sauce 🍴	85
凍日本蕃茄配梅子蜜糖汁	
Edamame with Rock Salt 🌱	65
枝豆配岩鹽	
Grilled Dried Puffer Fish with Japanese Mayo 🍴	98
味淋魚乾	

Salads 沙律

Umami Salad	135
Marinated Seared Tuna, Sakura Shrimp, Japanese Seaweed, Tatami Iwashi	
Umami 招牌沙律	
吞拿魚漬, 櫻花蝦, 日本海草, 白飯魚干	
Avocado Awaodori Chicken Breast with Green Shiso Salad Dressing	115
牛油果阿波尾雞胸配青紫蘇沙律汁	
Asparagus Salad with Ume Plum Dressing 🌱	95
蘆筍和風梅子汁沙律	

Soups 吸物

Miso Soup	45
味噌湯	
Maitake Mushroom, Matsumoto Mushroom, Mizuna with Koya Tofu Clear Soup 🌱	65
舞茸菇, 日本松本茸, 日本水菜, 高野豆腐清湯	
Yuzu Snapper, Japanese Daikon, Mizuna with Koya Tofu Clear Soup	95
鯛魚, 日本大根, 日本水菜, 高野豆腐清湯	




Sashimi & Sushi 刺身及壽司

Premium Sashimi Platter 8 kinds of Deluxe Sashimi · 2pcs each 特上刺身拼盤 · 八款〈每款兩件〉	650
Special Sashimi Platter 6 kinds of Sashimi · 2pcs each 精選刺身拼盤 · 六款〈每款兩件〉	385
Premium Sushi Platter 10 kinds of Deluxe Sushi · 1pc each 特上壽司拼盤 · 十款〈每款一件〉	480
Special Sushi Platter 6 kinds of Sushi · 1pc each 精選壽司拼盤 · 六款〈每款一件〉	380
Seasonal Vegetables Sushi Platter ♡ 5 kinds of Sushi · 1pc each 精選季節性旬菜壽司拼盤 · 五款〈每款一件〉	170

Maki & Temaki 卷物及手卷

Umami Roll 卷物 · 4pcs 四件 Baby Asparagus, Sweet Shrimp, Kombu, Truffle Mayo 小蘆筍, 甜蝦, 昆布, 松露蛋黃醬	170	-
Japanese Bean Curd Sheets Vegetable Roll 日本豆紙素菜卷 · 4pcs 四件 ♡ Shiitake Mushroom, Kombu, Avocado, Pickled Daikon, Japanese Mayo 椎茸, 昆布, 牛油果, 醃黃蘿蔔, 日本蛋黃醬	135	-
Prawn Tempura 海蝦天婦羅卷 · 4pcs 四件 ☞ Prawn, Avocado, Japanese Mayo 海蝦, 牛油果, 日本蛋黃醬	160	120
Avocado Kani 牛油果蟹肉反卷 · 6pcs 六件 ☞ Avocado, Crab Meat, Japanese Mayo, Sesame 牛油果, 蟹肉, 日本蛋黃醬, 芝麻	110	90
California 加州反卷 · 6pcs 六件 Crab Meat, Crab Roe, Avocado, Cucumber, Japanese Mayo 蟹肉, 蟹籽, 牛油果, 青瓜, 日本蛋黃醬	105	90
Salmon 三文魚小卷 · 6pcs 六件 ☞	80	70
Minced Hamachi with Scallion 香蔥油甘魚蓉小卷 · 6pcs 六件	100	85
Tuna 吞拿魚鐵火卷 · 6pcs 六件	120	105
Eel 鰻魚小卷 · 6pcs 六件	140	95
Cucumber 青瓜小卷 · 6pcs 六件 ♡	70	60

Sashimi 刺身

	3pcs 三件		3pcs 三件		3pcs 三件
Ama Ebi 甜蝦 Sweet Shrimp	95	Sake 三文魚  Salmon	90	Shima Aji 大池魚 Striped Jack	165
Botan Ebi 牡丹蝦  Botan Shrimp	260	Tako 八爪魚 Octopus	90	Hamachi 油甘魚 Yellow Tail	135
Uni 海膽 · 1 order 一品 Sea Urchin	450	Akagai 赤貝 Ark Clam	190	Hirame 平目魚 Flounder	160
Hotategai 帆立貝 · 2pcs 兩件 Scallop	190	O Toro 吞拿魚腩  Fatty Tuna	430	Kinmetai 金目鯛 Alfonsino	210
Ikura 三文魚籽 · 1 order 一品 Salmon Roe	150	Maguro 吞拿魚 Tuna	240		

Sushi 壽司

Engawa 左口魚裙邊 LIMITED 限量 Side of Flounder	2pcs 兩枚 110	Sake 三文魚  Salmon	2pcs 兩枚 75	Unagi 鰻魚 Eel	2pcs 兩枚 90
Akagai 赤貝 Ark Clam	90	Tobiko 蟹籽 Crab Roe	75	Kinmetai 金目鯛 Alfonsino	100
Ama Ebi 甜蝦 Sweet Shrimp	110	O Toro 吞拿魚腩  Fatty Tuna	190	Hamachi 油甘魚 Yellow Tail	80
Maguro 吞拿魚 Tuna	120	Uni 海膽 Sea Urchin	280	Hirame 平目魚 Flounder	95
Tamago 玉子 Sweet Egg	60	Botan Ebi 牡丹蝦  Botan Shrimp	220	Hotategai 帆立貝  Scallop	100

Yakitori 串燒

Australian M5 Wagyu with Teriyaki Sauce 140
汁燒澳洲M5和牛

OX Tongue 95
鹽燒牛舌

Hiroshima Oyster Wrapped in Bacon 3 140
燒煙肉廣島蠔

Yuzu Kosho Japanese Kurobuta 100
Black Pork Belly 3
柚子胡椒燒日本黑豚腩

Japanese Chicken with Leeks 90
大蔥日本雞肉串

Chicken Wings 90
鹽燒雞翼

Chicken Cartilage 70
雞軟骨

Chicken Skin 70
雞皮串

Asparagus 95
蘆筍

Japanese Green Pepper 75
日本青椒仔

Okra 60
秋葵

Shitake Mushrooms 60
冬菇

Sweet Corn 60
粟米

Yakimono 燒物

Pink Rock Salt Grilled Japanese Kinki Fish 490
with Umami Yuzu Sauce
鹽燒喜知次配 Umami 柚子醋

Pink Rock Salt Grilled Hamachi Kama 270
鹽燒油甘魚鮫 **LIMITED 限量**

Pink Rock Salt Grilled Salmon Toro 260
鹽燒三文魚腩 **LIMITED 限量**

Pink Rock Salt Grilled Lamb Chop 250
鹽燒羊架

Unagi Eel Shirayaki 270
白燒鰻魚

Grilled Squid Ichiyaboshi 140
with Jalapeño Yuzu Sauce 3
燒魷魚一夜干配墨西哥辣椒柚子汁

Tempura & Agemono 天婦羅及揚物

Tempura Platter 天婦羅拼盤 🍤 260

Prawn, Japanese Kisu, Japanese Pumpkin, Eggplant,

Japanese Sweet Potatoes & Shitake Mushrooms

海蝦, 日本沙椎魚, 日本南瓜, 茄子, 日本甜薯, 冬菇

White Seaweed Sea Urchin Roll Tempura 🍣 🍤 300

白昆布海膽卷天婦羅

Prawn Tempura 🍤 240

海蝦天婦羅

Japanese Kisu Tempura 🍤 170

日本沙椎魚天婦羅

Japanese Pumpkin Tempura 🍤 90

日本南瓜天婦羅

Japanese Sweet Potato Tempura 🍤 90

日本甜薯天婦羅

Mains & Teppanyaki 主菜及鐵板燒

Grilled Kagoshima Wagyu with Teriyaki Sauce · 100g 🍖 🍤 690

汁燒鹿兒島和牛 · 100克

Kagoshima Wagyu Sukiyaki 420

日本鹿兒島和牛壽喜燒

Teppanyaki Australian M5 Wagyu Rib Eye Steak 🍖 🍤 410

鐵板澳洲M5和牛肉眼扒

Teppanyaki Iberian Pork Chop with Kinome Spicy Miso 🍖 🍤 320

鐵板燒伊比利亞豬腩配木之芽辣味噌醬

Salt Grilled Chicken Thigh with Teriyaki Sauce 195

鹽燒日本雞腩肉配日本燒雞汁

Miso Grilled Black Cod Fillet 380

銀鱈魚西京燒

Grilled Amadai in Sea Urchin Cream Sauce 🍣 🍤 340

立鱗燒甘鯛配雲丹忌廉汁

Teppan-grilled Salmon in Butter Sake Sauce 280

鐵板三文魚配清酒牛油汁

Mixed Vegetables & Shiitake Mushroom Hot Pot with Clear Broth 🍲 🍤 210

椎茸高湯素菜鍋

Udon & Rice 烏冬及飯

Tempura Don 天丼 🍣 370

Prawn Tempura, Kisu, Scallop, Japanese Eggplant, Shimeji Mushroom, M5 Wagyu
海蝦, 沙椎魚, 帆立貝, 米茄子, 大黑本菇, M5和牛

Una Don
Grilled Fresh Water Eel in Rich Homemade Eel Sauce on Steamed Rice 240
汁燒鰻魚飯

Mixed Tempura with Inaniwa Udon <Cold / Hot> 🍣 220
天婦羅稻庭烏冬 <冷 / 熱>

Mixed Tempura with Buckwheat Soba <Cold / Hot> 🍣 220
天婦羅蕎麥麵 <冷 / 熱>

Inaniwa Udon with Angus Beef Sirloin Carpaccio 280
安格斯牛肉稻庭烏冬

Inaniwa Udon with Mixed Vegetables 🌿 130
野菜稻庭烏冬

Kids Menu 兒童餐

Kids Meal 兒童餐 210

Deep Fried Chestnut Sweet Potato Cake
Animal Rice Ball with Tamago and Kanikama, Inaniwa Udon with
Japanese Fish Cake & Bean Curd
紫薯甘栗餅, 動物飯糰配玉子及蟹棒,
日式魚片及腐皮稻庭烏冬小碗
<For 4-12 years old 供四至十二歲享用>

Desserts 甜品

Hojicha Yuzu Steamed Cream Brulee 85
焙茶柚子燉蛋

Japanese Seasonal Fruit Sorbet 105
日式季節性雪葩

White Peach Sorbet with Marinated cucumber,
Honeydew and Yuzu Foam 95
白桃雪葩伴青瓜粒, 哈蜜瓜及柚子泡沫

Matcha, Yuzu & Hojicha Parfait 105
抹茶柚子焙茶芭菲

Japanese Dessert Platter 日式甜品拼盤 125

Light Snow Pudding, Matcha Catalana, Marble Amber Plum Wine
Soup, Hojicha Mochi
淡雪羹, 抹茶焦糖燉蛋, 梅酒羹, 焙茶厥餅