



# 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、週末早午餐及午市定食等，以鮑魚甘辛煮配日本大根、燒喜知次一夜干配 Umami 柚子醋、吞拿魚腩刺身及鐵板燒澳洲M5和牛肉眼扒而聞名。

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 Brunch and Set Lunch. The signature dishes including the Braised Abalone and Daikon with Spicy Soy Sauce, Grilled “Semi-dried” Japanese Kinki Fish with Umami Yuzu Sauce, the O Toro Sashimi and Teppanyaki Australian M5 Wagyu Rib Eye Steak.

## 品味日式精緻佳餚

### SAVOUR TASTES OF THE OCEAN

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。

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.

金目鯛 Kinmetai | Alfonsino  
油甘魚 Hamachi | Yellow Tail  
大池魚 Shima Aji | Striped Jack  
帆立貝 Hotategai | Scallop 帆立貝  
三文魚籽 Ikura | Salmon Roe  
吞拿魚 Maguro | Tuna  
吞拿魚腩 O Toro | Fatty Tuna

静岡 Shizuoka  
愛媛 Ehime  
熊本 Kumamoto  
北海道 Hokkaido  
北海道 Hokkaido  
沖繩 Okinawa  
沖繩 Okinawa

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.

◆ SIGNATURE DISH  
招牌菜式

🌱 CONTAINS SOYBEAN  
含大豆

🌿 VEGETARIAN  
素食

حلال HALAL  
清真食品

🐷 CONTAINS PORK  
含豬肉

🥚 CONTAINS EGG  
含蛋類

🌍 CERTIFIED SUSTAINABLE  
認證的可持續食品

🌶️ SPICY  
辛辣

🌰 CONTAINS TREE NUTS / PEANUTS  
含木本堅果 / 花生

🌱 VEGAN  
純素

🦀 CONTAINS SHELLFISH  
含甲殼類海鮮

🚫 GLUTEN-FREE  
無麩質

🥛 CONTAINS DAIRY  
含奶類製品

🌿 FARMACY HOMEGROWN  
自家種植香草

## 環保海鮮

### SUSTAINABLE SEAFOOD

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.



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## APPETISERS 下酒小食

鮑魚甘辛煮配日本大根 ✦ 🍴 Braised Abalone and Daikon with Spicy Soy Sauce	120	鐵板燒蒜片牛油雞胸軟骨 Teppanyaki Chicken Breast Cartilage with Fried Garlic Slices	110
燒日本米茄子配椎茸高湯 🍴 Grilled Japanese Aubergine with Shiitake Mushroom Broth	98	唐揚豆池魚配辣味蛋黃醬 🍴 🍴 Deep-fried Baby Horse Mackerel with Spicy Mayonaise	85
牛油果漬物米紙卷配梅子柚子汁 🍴 Avocado and Pickles Rice Paper Roll with Plum and Yuzu Sauce	78	炸蓮藕片 🍴 Deep-fried Sliced Lotus Root	75
火炙半熟三文魚 🍴 🍴 Salmon Tataki Carpaccio	105	櫻花蝦炸豆腐 🍴 🍴 🍴 Deep-fried Sakura Shrimp Tofu	95
辣味鱈魚腸米脆 🍴 🍴 Spicy Cod Fish Intestine on Rice Cracker	98	唐揚雞胸軟骨 🍴 Deep-fried Chicken Breast Cartilage	78
黑松露海膽薄脆 🍴 Black Truffle Sea Urchin on Crispy Cracker	195	枝豆配岩鹽 Edamame with Rock Salt	65
		烤味醂魚乾 Grilled Mirin Dried Pufferfish with Japanese Mayonaise	98

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## SALAD 沙律









無花果魚生日本水菜沙律配洋蔥油醋汁 Fig Sashimi Japanese Mustard Green Salad with Onion Vinegar Dressing 吞拿魚、帆立貝、三文魚、白身魚 Tuna, Scallop, Salmon and White Fish	165
牛油果阿波尾雞胸配青紫蘇沙律汁 Avocado Awaodori Chicken Breast Salad with Green Shiso Dressing	115
秋葵蘆筍沙律配芥辣胡麻醬 🍴 Okra Asparagus Salad with Wasabi Sesame Dressing	95

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## SOUP 吸物

味噌湯 🍴 Miso Soup	45
舞茸菇、日本松本茸、日本水菜、高野豆腐清湯 🍴 Maitake Mushroom, Matsumoto Mushroom, Mizuna with Koya Tofu Clear Soup	65
辣味三文魚味噌湯 🍴 Spicy Salmon Miso Soup	90

## MAKI & TEMAKI 卷物及手卷

					
招牌卷物〈四件 4pcs〉  Umami Roll 小蘆筍、甜蝦、昆布、松露蛋黃醬 <i>Baby Asparagus, Sweet Shrimp, Kombu, Truffle Mayonnaise</i>	170		三文魚小卷〈六件〉 Sake   Salmon	80	70
日本豆紙素菜卷〈四件 4pcs〉 Japanese Bean Curd Sheets Vegetable Roll 椎茸、昆布、牛油果、醃黃蘿蔔、日本蛋黃醬 <i>Shiitake Mushroom, Kombu, Avocado, Pickled Daikon, Japanese Mayonnaise</i>	135		油甘魚小卷〈六件〉 Hamachi   Yellow Tail	100	85
海老天婦羅卷〈四件 4pcs〉  Prawn Tempura Roll 海老、牛油果、日本蛋黃醬 <i>Prawn, Avocado, Japanese Mayonnaise</i>	160	120	吞拿魚鐵火卷〈六件〉 Maguro   Tuna	120	105
牛油果蟹肉反卷〈六件 6pcs〉  Avocado Kani 牛油果、蟹肉、日本蛋黃醬、芝麻 <i>Avocado, Crab Meat, Japanese Mayonnaise, Sesame</i>	110	90	鰻魚小卷〈六件〉 Unagi   Eel	140	95
加州反卷〈六件 6pcs〉  California Kani 蟹肉、蟹籽、牛油果、青瓜、日本蛋黃醬 <i>Crab Meat, Crab Roe, Avocado, Cucumber, Japanese Mayonnaise</i>	105	90	青瓜小卷〈六件〉 Cucumber	70	60

## SASHIMI & SUSHI PLATTER 刺身及壽司拼盤

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

## SASHIMI 刺身 3PCS 三件

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

## SUSHI 壽司 2PCS 兩件

左口魚裙邊 〈限定 Limited〉 Engawa   Side of Flounder	110	三文魚  Sake   Salmon	75	鰻魚 Unagi   Eel	90
赤貝 Akagai   Ark Clam	90	三文魚籽 Ikura   Salmon Roe	128	金目鯛 Kinmetai   Alfonsino	100
甜蝦 Ama Ebi   Sweet Shrimp	110	吞拿魚腩  O Toro   Fatty Tuna	190	油甘魚 Hamachi   Yellow Tail	80
牡丹蝦  Botan Ebi   Botan Shrimp	220	吞拿魚 Maguro   Tuna	120	平目魚 Hirame   lounder	95
玉子 Tamago   Sweet Egg	60	海膽 Uni   Sea Urchin	280	帆立貝 Hotategai   Scallop	100

## YAKITORI 串燒

汁燒澳洲M5和牛 Australian M5 Wagyu with Teriyaki Sauce	140	大蔥日本雞肉串 Japanese Chicken with Leeks	90	日本青椒仔 Japanese Green Pepper	75
鹽燒牛舌 OX Tongue	95	鹽燒雞翼 Chicken Wings	90	秋葵 Okra	60
燒煙肉廣島蠔 Hiroshima Oyster Wrapped in Bacon	140	雞軟骨 Chicken Cartilage	70	冬菇 Shiitake Mushrooms	60
柚子胡椒燒日本黑豚腩 Yuzu Kosho Japanese Kurobuta Black Pork Belly	100	雞皮串 Chicken Skin	70	粟米 Sweet Corn	60
		蘆筍 Asparagus	95	白燒鰻魚 Eel Shirayahki	120

## YAKIMONO 燒物

燒喜知次一夜干配 Umami 柚子醋 ◆ Grilled "Semi-dried" Japanese Kinki Fish with Umami Yuzu Sauce	420
鹽燒油甘魚鮫 <限定 Limited> Pink Rock Salt Grilled Hamachi Kama Collar	270
鹽燒三文魚腩 ㊦ <限定 Limited> Pink Rock Salt Grilled Fatty Salmon Toro	260
鹽燒羊架 Pink Rock Salt Grilled Lamb Chop	250
燒池魚一夜干 Grilled "Semi-dried" Mackerel	200

## TEMPURA & AGEMONO 天婦羅及揚物

天婦羅拼盤 ㊦ Tempura Platter 海老、日本鰻魚、日本南瓜、日本甜薯、茄子、冬菇 <i>Prawn, Japanese Kochi, Japanese Pumpkin, Japanese Sweet Potato, Aubergine, Shiitake Mushroom</i>	230		
日本鰻魚天婦羅 ㊦ Japanese Kochi Tempura	198	海老天婦羅 ㊦ Prawn Tempura	240
軟殼蟹天婦羅 ㊦ Soft Shell Crab Tempura	210	日本南瓜甜薯天婦羅 ㊦ Japanese Pumpkin & Sweet Potato Tempura Duo	100

## MAIN & TEPPANYAKI 主菜及鐵板燒

安格斯牛肉壽喜燒 Angus Beef Sukiyaki	340	銀鱈魚西京燒 Saikyo Misoyaki Grilled Black Cod Fillet	380
鐵板燒澳洲M5和牛肉眼扒 ◆ Teppanyaki Australian M5 Wagyu Rib Eye Steak	410	鐵板燒三文魚配清酒牛油汁 Teppanyaki Grilled Salmon with Sake Butter Sauce	270
鐵板燒伊比利亞豬腩配木之芽辣味噌醬 Teppanyaki Iberian Pork Chop with Kinome Spicy Miso	290	椎茸高湯素菜鍋 🍄 Mixed Vegetables and Shiitake Mushroom Clear Broth Hot Pot	210
日式鹽燒日本雞髀肉配日本燒汁 Rock Salt Grilled Japanese Chicken Thigh with Teriyaki Sauce	195	鰻魚柳川鍋 Yanagawa Nabe   Eel and Egg Hot Pot	300

## UDON & RICE 烏冬及飯

天丼 🍤 Tempura Don 天婦羅(海老、日本鰻魚、帆立貝、茄子、大黑本菇)、M5和牛 <i>Tempura (Prawn, Japanese White Fish, Scallop, Aubergine, Shimeji Mushroom) and M5 Wagyu</i>	370
汁燒鰻魚飯 Teriyaki Una Don Teriyaki Eel in Rich Homemade Eel Sauce Rice Bowl	250
滑蛋雞肉鍋 ● Japanese Chicken and Egg Pot with Steamed Rice	190
安格斯牛肉稻庭烏冬 Gyu Inaniwa Udon   Inaniwa Udon with Angus Beef Sirloin Carpaccio	280
野菜稻庭烏冬 🍄 Inaniwa Udon with Mixed Vegetables	130
油揚舞茸稻庭烏冬 🍄 Inaniwa Udon with Abura Age Fried Tofu and Maitake Mushroom	145

## DESSERT 甜品

焙茶柚子燉蛋 🍵 Hojicha Yuzu Crème Brûlée	85
日式季節性雪葩 Japanese Seasonal Fruit Sorbet	105
白桃雪葩一伴青瓜粒、哈蜜瓜及柚子泡沫 White Peach Sorbet with Marinated Cucumber, Honeydew and Yuzu Foam	95
抹茶柚子焙茶芭菲 🍵 Matcha Yuzu Hojicha Parfait	105
日式甜品盛 🍵 Japanese Dessert Platter 淡雪羹、抹茶卡達拉娜焦糖燉蛋、梅酒羹、焙茶蕨餅 <i>Awayuki Soft Egg White Agar Pudding, Matcha Crema Catalana, Marble Umeshu Plum Wine Soup, Hojicha Warabi mochi</i>	125