

# UMAMI 10

## BITES

<b>Furikake Edamame</b> (V)	8
Add-on \$3 for Aglio Olio-Style Edamame	
<b>Kawahagi</b> (新)	11
Thread-sail Filefish	
<b>Truffle Fries</b> (新) (V)	12
Parmesan Cheese   Aonori	
<b>Tako Wasabi</b>	13
Baby Octopus	
<b>Halloumi Tempura</b> (V) (Crown)	14
Cheese	
<b>Ehire</b>	14
Stingray	
<b>Salmon Tempura</b> (新)	16
Salmon Belly	
<b>Fugu Mirin</b>	16
Grilled Seasoned Dried Puffer Fish	
<b>Squid Tempura</b> (新) (V)	16
Plant-based	
<b>Gold Charcoal Karaage</b> (Star)	19
Chicken   Charcoal Powder   Gold Spray	
<b>Yasai Tempura</b> (V)	21
Assorted Vegetables	
<b>Firefly Squid Tempura</b> (Crown)	27
Toyama Firefly Squid	
<b>Soft-shell Prawn Tempura</b> (Crown)	29
Air-flown Glass Prawn	

☆ Best Seller!

(新) New item on the menu!

(Crown) Umami 10's recommendation

(V) Vegetarian option available

*Ask our Service Team  
for Daily Specials*

# UMAMI 10

## COLD TAPAS

<b>Sashimi</b>	40
Ask for today's sashimi selection	
<b>Chilled Kailan</b> (V)	12
HK Kailan   Nama Wasabi   Fried Garlic	
<b>Umami Salad</b> (Crown) (V)	14
Sea Asparagus   Wakame   San Marzano Add-on \$8 for Hokkaido Snow Crab	
<b>Premium Hyogo Oysters</b> (Star)	
Pair   with topping of Uni & Ikura	18   36
Half a dozen   with topping of Uni & Ikura	49   99
<b>Truffle Pitan Tofu</b> (Crown) (V)	20
Century Egg Yolk Sauce   Ikura   Snow Crab   Truffle Oil	
<b>Salmon Tartare</b>	26
Norwegian Salmon   Yuzu   Nama Wasabi   Ikura	
<b>Tuna Ceviche</b> (Crown)	28
Yuzu Ponzu   Shallots   Guava   Pomegranate	
<b>Scallops Carpaccio</b> (Star)	36
Mango Salsa   Truffle Caviar   Basil Caviar   Sea Asparagus	
<b>Hamachi Crudo</b>	36
Yellowtail   Padrón Peppers   Soy Vinaigrette   Burnt Tomatoes	
<b>Truffle Somen with Uni &amp; Ikura</b> (Crown)	48
Uni   Ikura   Truffle Caviar   Sakura Ebi	

(Star) Best Seller!

(新) New item on the menu!

(Crown) Umami 10's recommendation

(V) Vegetarian option available

*Ask our Service Team  
for Daily Specials*

# UMAMI 10

## HOT TAPAS

<b>Inaniwa Udon</b>	14
Soya Bean Pork Ribs Broth   Udon	
<b>Cavolfiore Con Prosciutto</b> (V)	18
Cauliflower   Parma Ham   Italian Parsley	
<b>Hotate Karenasu</b> (新)	18
Nasu   Scallop   Sakura Ebi	
<b>Tsukune</b>	20
Chicken Pattie   Egg Yolk   Walnuts	
<b>Umami Garlic Fried Rice</b> (V)	20
Japanese Rice   Fried Garlic   Prawn	
<b>Asari Clams</b> ☆	23
Yuzu   Clams   Cream   San Marzano	
<b>Spanish Gambas</b>	23
Black Tiger Prawns   Chorizo   Smoked Paprika   Chilli	
<b>Buta Kakuni</b> 🍷	27
5-hours braised Umami-style   Duroc Pork Belly	
<b>Foie Gras</b>	35
Foie Gras   Blueberry Gel   Balsamic Caviar   Truffle Caviar	
<b>Iberico Pork Jowl with Pickled Apple</b> 🍷	30
12-hours sous vide Pork Jowl   Pickled Apples	
<b>Duck Confit</b> 🍷	32
Home Confit French-style   Duck Leg with Baked Grapes	
<b>Hickory BBQ Pork Ribs</b> (新)	32
Saint Louis Pork Ribs   Suntory Beer   Hickory BBQ Sauce	
<b>Wagyu Boneless Short Ribs</b> 🍷	35
12-hours braised   Sangiovese   Veal Jus	

☆ Best Seller!

(新) New item on the menu!

🍷 Umami 10's recommendation




(V) vegetarian option available

*Ask our Service Team  
for Daily Specials*

# UMAMI 10

## HOT TAPAS


---


<b>Air-Flown Seabass Fillet</b> 	42
Spanish Seabass   Olive   Capers   Yuzu   San Marzano	
<b>Rack of Lamb</b> 	58
Aussie Lamb Roasted with Rosemary   Kalamata Olive	
<b>Sanchoku Wagyu</b> 	68
Japanese A4 Wagyu served with Veal Jus	


## STRESSED


---

<b>Bing-qi-lin (per scoop)</b>	8
Matcha   Yuzu	
<b>Matcha-gato</b> 	14
Matcha Ice-cream   Baileys   Espresso	
<b>Yuzu Ikura Sorbet</b>	15
Yuzu Sorbet   Ikura   Oba Leaf	
<b>Pick-me-up</b> 	18
House-made three-liqueur Tiramisu	
<b>Yuzu Sorbet with Crispy Iberico</b>	18
Iberico Pork   Yuzu Sorbet   Shiso Leaf	
<b>Pannacotta</b> 	18
Soy Milk   Uni   Gula Melaka	

 Best Seller!

 New item on the menu!

 Umami 10's recommendation

 Vegetarian option available

*Ask our Service Team  
for Daily Specials*