FOOD MENU

UME-INSPIRED DISHES

Italian Bak Kwa $9+

Glazed Pancetta | Honey Sriracha Creme |
Charred Padron Peppers

Tuna Tartare $13+

Chopped Akami | Chives | Capers |
House Ponzu | Pickled Radish | Sour Dough Chip

Crab Surimi & Cucumber Roll $10+

Cucumber & Ohba | Grilled Padron Peppers |
Ume Furikake | Choya Gel | Umeboshi Mayo

Crispy Chicken Skin $9+

Smoked Paprika | House Seasoning |
Ume Aioli

Grilled Pork Jowl $12+

Ume Yakiniku Glaze | Slaw Salad |
Ume Aioli

Lotus Root Chips $8+

Crispy Lotus Root | Nori Salt |
Smoked Mayonnaise

Miso & Ume Potato Salad $11+

Chunky Potato | Scallion | Cured Cucumber |
Confit Egg Yolk | Tobiko

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Yukari Fries $16+
Shoestring Fries | Yukari Seasoning |
Ume Tartar

Grilled Chicken Skewers $28+
Ume Sherry Glaze | Toasted Walnut |
Chopped Chives | Romesco Sauce

Tropical Hamachi Ceviche $30+
Tropical Tigre De Leche | Choya Gel |
Pickled Mustard Seeds | Fresh Mango

Grilled Saba Fillet $24+
Ume Vinaigrette | Shaved Fennel |
Pickled Radish

Beef Polpetti $25+
Beef & Pancetta | Ricotta | Tomato Fondue |
Basil Oil | Pickled Shallot

Ume Seafood Fricassee $28+
Choya Clam Broth | Fennel & Onion |
Confit Tomatoes | Grilled Sour Dough

Iberico Pork Chop $37+
Burnt Apple Puree | Grilled Cabbage |
Choya Ume Gastrique

Beef Short Rib Bowl $38+
Choya Braised Short Ribs | Japanese Rice |
Roasted Mushrooms | Onsen Egg | Pickled Ginger

Grilled Saba Don $28+
Japanese Rice | Umeboshi | Pickled Ginger |
Ikura | Oba & Myoga Salad

4-Cheese Lasagna $28+
Green & Yellow Zucchini | Nasu |
Ume Bechamel | 4 Cheeses | Tomato Ragout

Sweet Discovery $22+
B&W Cheesecake | Yoghurt Tartlet |
Ricotta Croustade

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