

PREMIUM

Hyogo Oyster



207. Pair | with topping of Uni & Ikura

18 | 36

Half a dozen | with topping of Uni
& Ikura

49 | 99



104



107



109



101



105



108

UMAMI 10

BITES

- | | | | |
|--|-----------|---|----------------|
| 101. FURIKAKAE EDAMAME
Add-on \$3 for aglio olio-style | 5 | 106. FUGU MIRIN
Grilled Seasoned Dried Puffer Fish | 16 |
| 102. AMA EBI KARAAGE
Japanese Sweet Shrimps | 10 | 107. GOLD CHARCOAL KARAAGE 
3PCS 5PCS
Chicken Charcoal Powder Gold Spray | 12 18 |
| 103. KAWAHAGI
Thread-sail Filefish | 10 | 108. SESAME CHICKEN MID-WING
3pcs Half a Dozen | 10 17 |
| 104. EHIRE
Stingray | 10 | 109. CROSTINI 3PCS 6PCS 
Baguette Guacamole Snow Crab
Ikura Crispy Iberico Pork | 15 27 |
| 105. TRUFFLE FRIES
Parmesan Cheese Aonori
Add on sauce \$6 | 12 | | |



203



207



208



211



210



212

UMAMI IO

COLD TAPAS

201. **SALMON TARTARE** 18
Norwegian Salmon | Yuzu | Nama Wasabi | Ikura
202. **TUNA CEVICHE** 18
Yuzu Ponzu | Shallots | Guava | Pomegranate
203. **TRUFFLE PITAN TOFU** 20
Century Egg Yolk Sauce | Ikura | Snow Crab | Truffle Oil
204. **HAMACHI CRUDO** 36
Yellowtail | Padrón Peppers | Soy Vinaigrette | Burnt Tomatoes
205. **TRUFFLE SOMEN WITH UNI & IKURA** 48
Uni | Ikura | Truffle Caviar | Sakura Ebi
206. **TAKO WASABI** 13
Baby Octopus
207. **PREMIUM HYOGO OYSTER** 18 | 36
Pair | with topping of Uni & Ikura Half a dozen | with topping of Uni & Ikura 49 | 99
208. **SCALLOP CARPACCIO** 36
Mango Salsa | Truffle Caviar | Basil Caviar | Sea Asparagus
209. **SASHIMI (4 KINDS)** 38
Tuna | Salmon | YellowTail | Scallops

STIR FRIED

210. **CALAMARI AGLIO OLIO** 18
Squid | Garlic | Peperoncino
211. **CAVOLFIORRE CON PROSCIUTTO** 18
Cauliflower | Parma Ham | Italian Parsley
212. **SPANISH GAMBAS** 23
Black Tiger Prawns | Chorizo | Smoked Paprika | Chilli



202



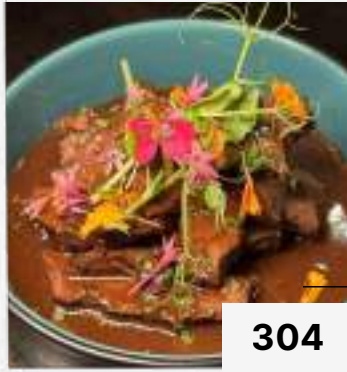
204



205



303



304

UMAMI IO

MAIN COURSE



305



306



307

301. **HICKORY BBQ PORK RIBS** 32

Saint Louis Pork Ribs | Suntory Beer | Hickory BBQ Sauce

302. **DUCK CONFIT** 28


Home Confit French-style | Duck Leg with Baked Grapes

303. **BUTA KAKUNI** 27

5-hours braised Umami-style | Duroc Pork Belly

304. **WAGYU BONELESS SHORT RIBS** 38

12-hours braised | Sangiovese | Veal Jus

305. **AIR-FLOWN SEABASS FILLET**  42

Spanish Seabass | Olive | Capers | Yuzu | San Marzano

306. **RACK OF LAMB**  15/1PC

New Zealand Lamb Roasted with Rosemary | Kalamata oil 56/4PCS

307. **KAGOSHIMA A4 WAGYU (150GM)**  78

Japanese A4 Wagyu Steak | Port Wine Sauce | Seasonal Vegetables

308. **ASARI CLAMS**  23

Yuzu | Clams | Cream | San Marzano

309. **IKAYAKI** 25

Whole Squid | Oriental Wasabi Dressing

310. **FOIE GRAS** 32

Foie Gras | Blueberry Gel | Balsamic Caviar | Truffle Caviar

311. **IBERICO PORK JOWL WITH PICKLED APPLE**  30

12-hour sous vide Pork Jowl | Pickled Apples



301



302



308



309



310



311

TEMPURA



107. **HALLOUMI TEMPURA** **14**
Cheese

108. **SALMON TEMPURA** **16**
Salmon Belly

109. **YASAI TEMPURA** **(V)** **18**
Assorted Vegetables

110. **SOFT SHELL PRAWN TEMPURA** **23**
Air-flown Glass Prawn





UMAMI IO

VEGAN



501. **ABALONE GARDEN MEDLEY** 18 
Nvive Abalone | Avocado | San Marzano

502. **CRISPY ABALONE TEMPURA 1PC/3PCS** 7 | 20 
Nvive Abalone | Serve with Yuzu Mayo

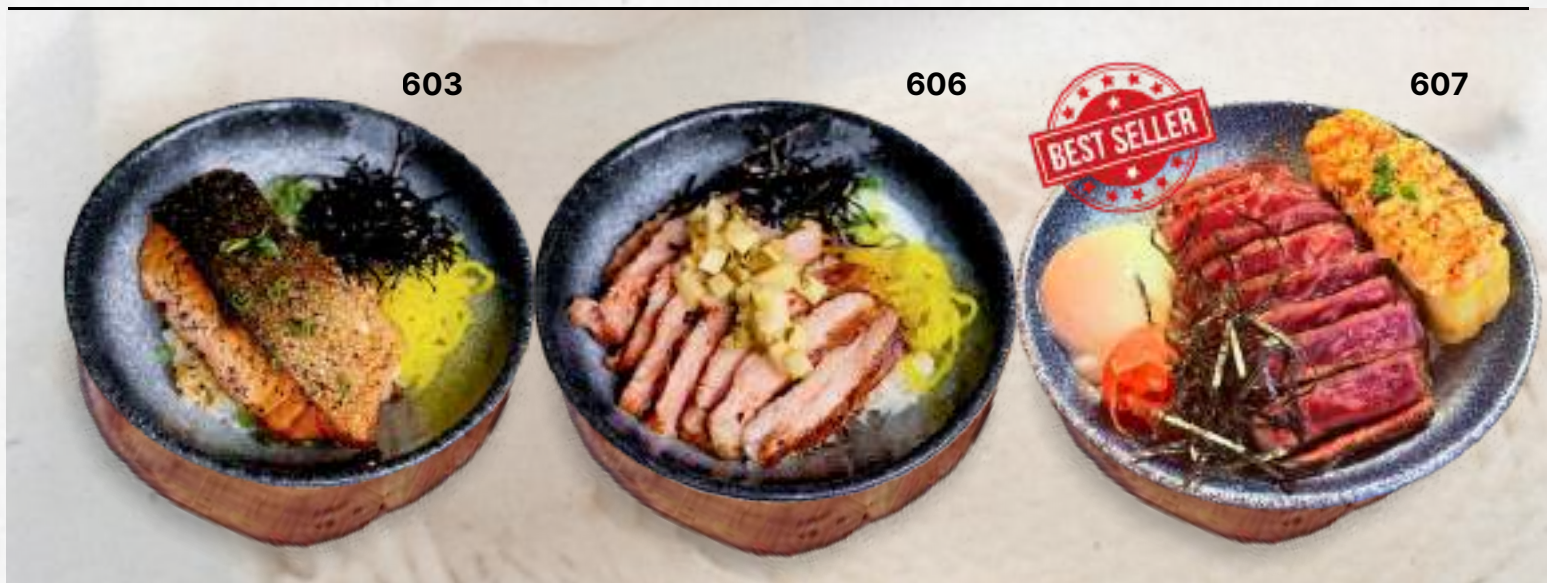
503. **ABALONE CROWN CUPS 1PC/3PCS** 8 | 22 
Nvive Abalone | Mango Salsa | Avocado

What is Nvive Abalone?

Nvive Plant Protein Abalone – Crafted in Singapore, this innovative creation delivers the delicate texture and rich taste of premium abalone - without the shellfish. Made with clean, nutritious ingredients, this high-protein and nature-friendly abalone offers a sustainable and guilt-free way to enjoy a gourmet seafood experience. Clean label. No starch. No preservatives. No artificial flavourings/additives. Soy-free. Gluten-free. Vegan-friendly.

UMAMI 10

DON



- | | | | |
|---|-----------|--|-----------|
| 602. UMAMI GARLIC FRIED RICE W PRAWN | 18 | 606. PORK JOWL DON | 20 |
| 603. GRILLED SALMON DON | 18 | 607. SANCHOKU WAGYU DON | 38 |
| 604. SALMON SASHIMI DON | 18 | 611. TERIYAKI AIR-FLOWN SPAIN SEABASS DON | 28 |
| 605. CHIRASHI DON | 28 | 613. TORI TERIYAKI DON | 17 |
| | | 616. TAMAGO MENTAIYAKI DON | 13 |

ALL Pasta & Don Top up \$8 for a set meal
Set includes a soup of the day, a salad and dessert





704



707



702

PASTA

- 704. SEAFOOD NAPOLEAN PASTA **20.80**
- 705. AGLIO OLIO MUSHROOM PASTA **13.80**
- 706. ALFUNGHI PASTA **15.80**
- 707. VONGOLE PASTA **18.80**

UDON

- 708. INANIWA UDON **14**
Soya Bean Pork Ribs Broth | Udon
- 709. BEEF UDON **18**
BeefShin | Vegetables | Udon

SOUP

- 701. TRUFFLE MUSHROOM SOUP **10**
- 702. CRAB BISQUE **18**
- 703. ASARI MISO SHIRU **12**

SALAD

- 710. UMAMI SALAD **14**
Sea Asparagus | Wakame | San Marzano
Add-on \$8 for Hokkaido Snow Crab
- 711. PRAWN COCKTAIL SALAD **28**
Mesclun Greens | Avocado | Tiger Prawn |
San Marzano | Goma Dressing
- 712. CHILLED KAILAN **12**
HK Kailan | Nama Wasabi | Fried Garlic |
Katsuobushi sauce



709



712



711

DESSERT



802



804



805

- | | | | | | |
|------|---------------------------------------|-----------|------|--|----------------|
| 801. | BING-QI-LIN (PER SCOOP) | 5 | 805. | YUZU SORBET WITH CRISPY IBERICO | 9 |
| | Matcha Yuzu | | | Iberico Pork Yuzu Sorbet Oba Leaf | |
| 802. | CREME BRULEE | 15 | 806. | YUZU IKURA SORBET | 9 |
| | Eggs Cream Cheese Vanilla | | | Yuzu Sorbet Ikura Oba Leaf | |
| 803. | MATCHA-GATO | 14 | 807. | PANNA COTTA | 9 18* |
| | Matcha Ice-cream Baileys Espresso | | | Soy Milk Uni* Gula Melaka | |
| 804. | TIRAMISU | 18 | | | |
| | House-made three-liqueur Tiramisu | | | | |