

PREMIUM

Hyogo Oyster



207.	Pair with topping of Uni & Ikura	18		36
	Half a dozen with topping of Uni & Ikura	49		99



104



109



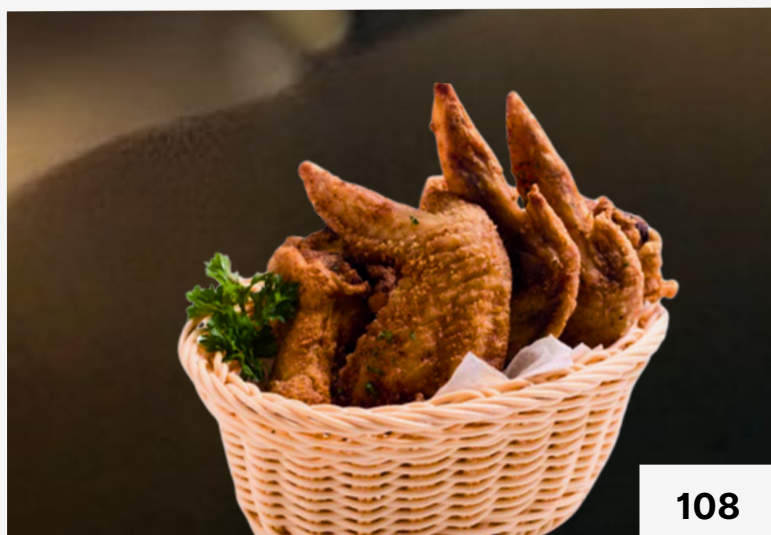
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107



101



108



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 10

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. **CAVOLFIOR CON PROSCIUTTO** 18
Cauliflower | Parma Ham | Italian Parsley
212. **SPANISH GAMBAS** 23
Black Tiger Prawns | Chorizo | Smoked Paprika | Chilli



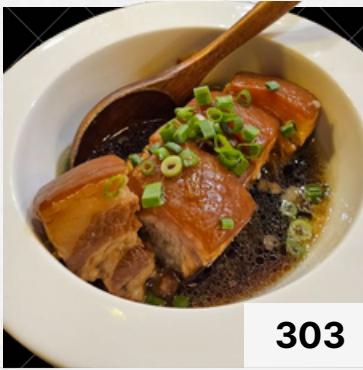
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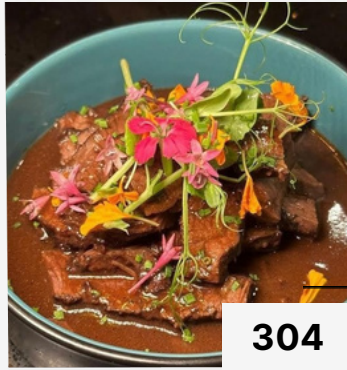
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UMAMI 10

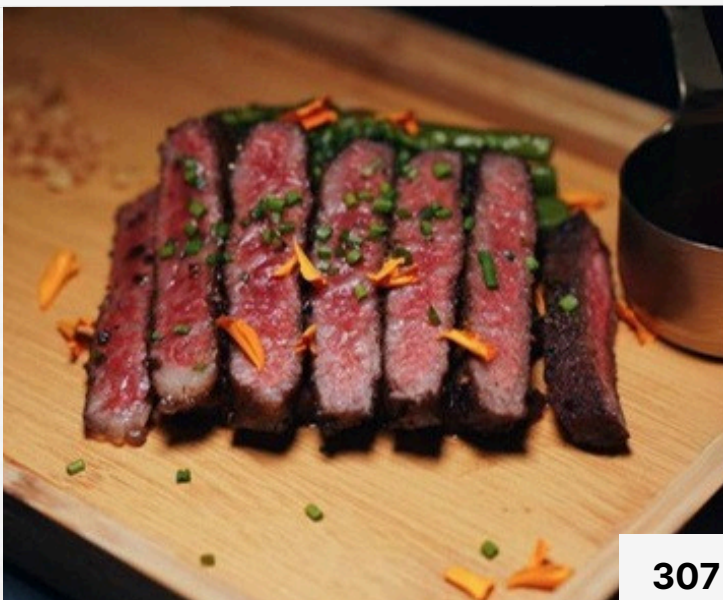
MAIN COURSE



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

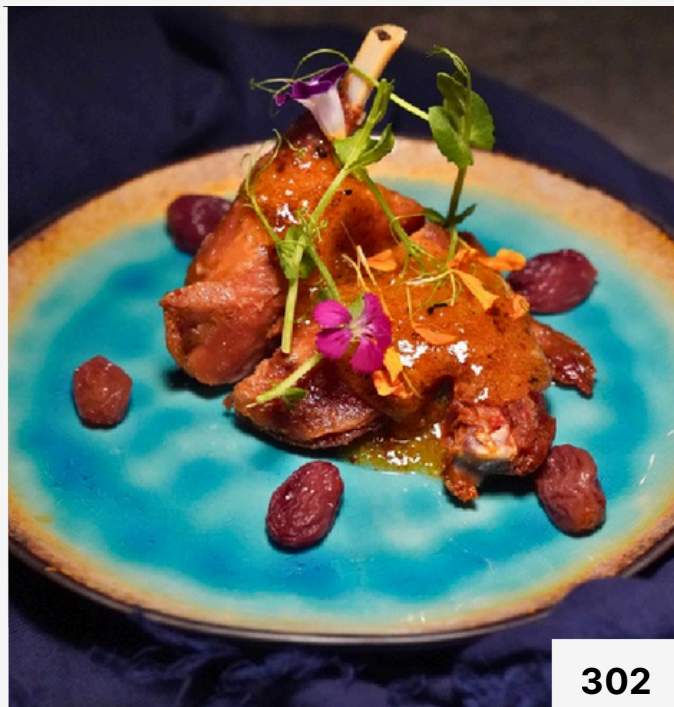
Foie Gras | Blueberry Gel | Balsamic Caviar | Truffle Caviar

311. IBERICO PORK JOWL WITH PICKLED APPLE 30

12-hour sous vide Pork Jowl | Pickled Apples



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302



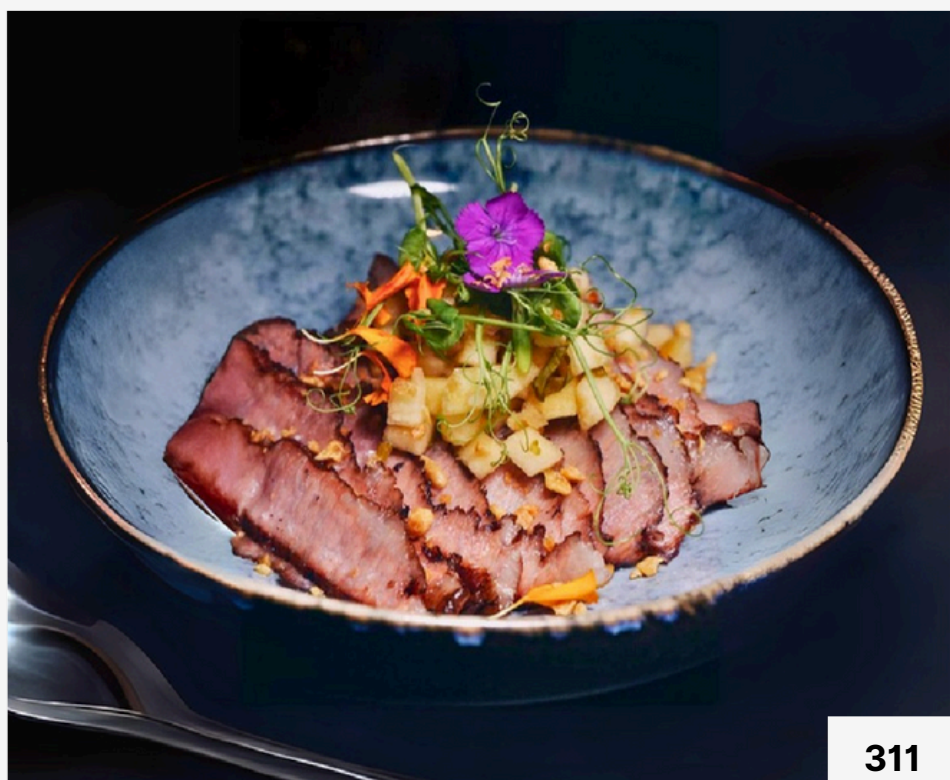
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311

TEMPURA



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

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

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

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



UMAMI 10

VEGAN



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



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



503. **ABALONE CROWN CUPS 1PC/3PCS** **8 | 22** **NEW!**
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

607. **SANCHOKU WAGYU DON** 38 🍷

603. **GRILLED SALMON DON**

18

611. **TERIYAKI AIR-FLOWN SPAIN SEABASS DON** 28

604. **SALMON SASHIMI DON**

18

613. **TORI TERIYAKI DON** 17

605. **CHIRASHI DON** 🍷

28

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





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
Soya Bean Pork Ribs Broth Udon | 14 |
| 709. | BEEF UDON
BeefShin Vegetables Udon | 18 |

SOUP

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

SALAD

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



DESSERT



802



804



805

801. **BING-QI-LIN (PER SCOOP)** 5
Matcha | Yuzu

802. **CREME BRULEE** 15
Eggs | Cream Cheese | Vanilla

803. **MATCHA-GATO** 14
Matcha Ice-cream | Baileys | Espresso

804. **TIRAMISU** 18
House-made three-liqueur Tiramisu

805. **YUZU SORBET WITH CRISPY IBERICO** 9
Iberico Pork | Yuzu Sorbet | Oba Leaf

806. **YUZU IKURA SORBET** 9
Yuzu Sorbet | Ikura | Oba Leaf

807. **PANNA COTTA** 9 | 18*
Soy Milk | Uni* | Gula Melaka