

Sushi / Sashimi

VG: Vegetarian / V: Vegan / GF: Gluten Free / DF: Dairy Free

UMINA Hand Roll Sushi

Hiramasa Kingfish 11 / Salmon 11 / Blue Fin Tuna 12

Mixed Sashimi 9pc salmon, blue fin tuna,
hiramasa kingfish *DF 29*

Salmon Sashimi 9pc *DF 27*

Hiramasa Kingfish Sashimi 9pc *DF 27*

Cured Hiramasa Kingfish macadamia & shiro dashi,
cucumber, salmon caviar, amaranth *DF 27*

Sashimi Donburi salmon, blue fin tuna, hiramasa
kingfish, scallops, sushi rice *DF 29*



1.4% Surcharge on all credit cards. 10% surcharge will be applied on Public Holidays, and groups of 8 or more.

Small

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Steamed Rice *V/DF/GF 5*

Miso Soup wakame seaweed, tofu, shallot *DF 5*

Fries kombu salt, kombu & yuzu mayo *DF/VG 9*

Grilled Edamame burnt butter & shirodasahi *VG 9*

Sweet Corn Ribs caramelised koji butter *VG 13*

Yakitori Skewer

Hokkaido Scallops 2pc *DF 14*

Chicken Thigh salt or yakitori sauce *DF 10*

Chicken Wings 2pc salt or yakitori sauce *DF 10*

Tsukune Chicken & Pork Meat Balls onsen egg *DF 14*

Tasmanian Octopus cauliflower, pink peppercorns *19*

Black Angus Tenderloin MB2+ beach mustard

gremolata *DF 21*

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A little Larger

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Agedashi Tofu yuzu kosho & miso, nori seaweed,
dried shaved tuna *DF* 17

Carrot & Pumpkin Salad tobiko fish roe & ginger sauce,
cocoa & nigella seeds *DF* 19

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna, furikake *DF* 19

Fried Cauliflower & Broccoli saikyo miso, pea & saltana
VG 19

Chicken Tulip Karaage yuzu & kombu mayo *DF* 19

Pork Spare Ribs smoked soy sauce,
pickled bullhorn chillies *DF* 32

Caramelised Glacier 51 Toothfish 100g whey marinated,
sake lees butter, sakura ebi shrimp &
semi dried tomatoes 47

Rangers Valley INFINITI Wagyu Flank 9+ 160g
pickled daikon radish, black garlic & mustard 55

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Dessert

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Mango & Olive Oil Sorbet salted sable *VG* 8

Wattle Seed Ice Cream salted sable *VG* 8

Maple Syrup Tuile, Salted Caramel Mascarpone
mango & olive oil sorbet *VG* 16

Chestnut Cheese Cake whipped cream, genmai tea
GF/VG 16

Kids Dinner Plate 15

**Age limited under 12 years old*

prawn tempura, chicken nuggets, pork gyoza,
sausage roll, edamame, rice

Fries 3, Rice 3

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Weekly Special

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House Sake Hakushika Junmai *Hyogo*

150ml \$15 / 300ml \$28 / 720ml \$68

Aperol Spritz prosecco, aperol, soda, orange 21

24 hrs Cooked Small Wagyu Sinew Curry & Rice 15

Black Angus & Smoked Bone Marrow Tartare

linseed & olive oil lavash crackers, hay smoked *DF* 27

Grilled Scampi 1pc tamari shoyu & tamarind butter

GF 27

Tonkotsu Shoyu Ramen pork chashu umami egg,

broccolini, nori seaweed, spring onion *DF* 23

+Extra pork chashu 9

Izakaya Tsumami Set

tulip karaage, grilled edamame, fried brussel sprouts,

4pc today's sashimi, chicken thigh yakitori, chicken

wings yakitori, pickled carrot 49

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Classic Shared Menu 65 pp

Minimum 2p / Menu subject to change

Grilled Edamame burnt butter & shirodasahi *VG*

Mixed Sashimi salmon, hiramasa kingfish *DF*

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna *DF*

Grilled Scallops yakitori sauce *DF*

Today's Yakitori

Steamed Rice *DF/GF/V*

Miso Soup *DF*

Wattle Seed Ice Cream mascarpone, salted sable *VG*

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Omakase Shared Menu 95 pp

Minimum 2p / Menu subject to change

Black Angus & Smoked Bone Marrow Tartare

linseed & olive oil lavash crackers, hay smoked *DF*

Cured Hiramasa Kingfish macadamia & shiro dashi,
charcoal, salmon caviar, amaranth *DF*

Fried Cauliflower saikyo miso, pea & sultana *VG*

Grilled Hokkaido Scallops *DF*

Today's Yakitori *DF*

Crispy Brussel Sprouts truffle ponzu, shaved dried tuna

+ **Grilled Scampi 1pc** tamari shoyu & tamarind butter
GF 29

Rangers Valley INFINITI Wagyu Flank MB 9+

pickled daikon, black garlic & mustard

Today's UMINA Hand Roll Sushi *DF*

Mango & Olive Oil Sorbet caramelized mascarpone,
maple syrup tuille, figs *VG*

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