

sakenohana酒の花。

UMAI WEEKEND

Umai Weekend brings together contemporary and seasonal Japanese dishes with a choice of beverage packages to create a unique and elegant brunch.

A celebration of the beauty of Japanese cuisine.

UMAI WEEKEND BEVERAGES

LUXURY

61 per person

choose three of the following

DASSAI 50

smooth and refreshing; pineapple, melon, strawberry, peach

Asahi, Yamaguchi 16%

175ml

LOUIS ROEDERER BRUT PREMIER

Pinot Noir, Chardonnay and Pinot Meunier

Champagne, France 12% NV

125ml

ORAN-JI SUNRISE

Tapatio blanco tequila, yuzu sake, passion fruit, coconut

cream, lime, orange zest

TANABATA MARTINI

Belvedere vodka, sencha sakura cordial, bitter foamer, rice

paper, lime

ESPRESSO HIGHBALL

Nikka coffey vodka, coffee espresso, gomme syrup, orange

zest, tonic water

^V Vegetarian

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

^{VG} Vegan

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

^G Made with ingredients not containing gluten

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

July 2019

UMAI WEEKEND BEVERAGES

SIGNATURE

51 per person

choose three of the following

SHOCHUPOLITAN

Takahashi Hakutake Gin Shiro Silver shochu, Cointreau, pineapple, cranberry

MINT-DORI SOUR

Midori liqueur, Nikka coffee gin, mint, cucumber, lemon, egg white

NO-HANA SPRITZ

Akashi-Tai plum sake, elderflower, lime, butterfly pea flower, viola, prosecco

AVESSO, CAZAS NOVAS

100% Avesso

Vinho Verde, Portugal 13%

175ml

LOIOS, JOAO RAMOS

Aragonez, Trincadeira

Alentejo, Portugal 14%

175ml

ASAHI SUPER DRY LAGER

Japan 330ml 5.0%

ORCHARD

44 per person

choose three of the following

SHI - SHI COOLER

nashi pear, lychee juice, shiso, coconut, lime

MIYAZAKI PASSION

coconut, passion fruit, vanilla, chilli, lime

CHERRY ICED TEA

maraschino cherry, jasmine tea, lime

ORGANIC SENCHA

Japanese green tea

COFFEE

UMAI WEEKEND 6 COURSES

SOUP

SHIRO MISO SHIRU 白味噌汁 ^{VG}
white miso soup with Okinawa seaweed

SMALL EAT

NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ ^{VG}
aubergine with fresh fig and roasted sesame miso sauce

USUZUKURI

SUZUKI USUZUKURI 鱸薄造り
thinly sliced seabass with chilli ponzu

SUSHI

CHEF'S CHOICE OF 4 KINDS OF NIGIRI AND 3 KINDS OF MAKI

AKAMI NIGIRI SPICY CHIRASHI MAKI スパイシーちらし巻き
salmon, white fish and cucumber

SALMON NIGIRI CRUNCHY KANI MAKI ズワイガニとアボカド巻
snow crab, avocado and kanpyo

HAMACHI NIGIRI
SEABASS NIGIRI KYOTO INARI SUSHI 京都いなり寿司 ^{VG}
pickled mooli, shiso and kanpyo

MAIN COURSE

choose one of the
following
(served with summer
truffle rice)

SALMON MISOYAKI サーモン味噌焼き
chargrilled salmon with teriyaki

YUUKI DORI 有機鶏炭焼き
chargrilled corn fed chicken with egg mustard sauce

TEMPURA MORIAWASE 天麩羅盛り合わせ
prawn and vegetable tempura

SUKIYAKI WITH YUZU CANDY FLOSS すき焼き
(to be shared between two)
cooked at your table, rib eye beef with assorted vegetables, tofu
and shiitake

DESSERT

SIGNATURE DESSERT

UMAI WEEKEND SHOJIN 6 COURSES

SOUP

SHIRO MISOSHIRU 白味噌汁 ^{VG}
white miso soup with Okinawa seaweed

SMALL EAT

HORENSO GOMAAE 法蓮草胡麻和へ ^{VG}
sesame spinach with cassava chips

HASSUN

KINOKO KUWAYAKI きのご飯焼き ^{VG}
soy stir fried mushroom

NASU GOMA ARARE 茄子と無花果揚出し、胡麻ソース ^{VG}
aubergine with fresh fig and roasted sesame miso
sauce

TOFU DENGAKU 豆腐田楽 ^{VG}
fried tofu with miso

SUSHI

CHEF'S CHOICE OF 4 KINDS OF NIGIRI AND 3 KINDS OF MAKI

ASPARAGUS NIGIRI アスパラ握り ^{VG} SPICY YASAI CHIRASHI MAKI スパイシー野菜巻き ^{VG}
kinpira, avocado, cucumber

CUCUMBER NIGIRI 胡瓜握り ^{VG}

AVOCADO NIGIRI アボカド握り ^{VG} CRUNCHY YASAI MAKI クランチー野菜巻き ^{VG}
pepper tempura, avocado

MANGO NIGIRI マンゴー握り ^{VG}

KYOTO INARI SUSHI 京都いなり寿司 ^{VG}
pickled mooli, shiso and kanpyo

MAIN COURSE

choose one of the
following
(served with summer
truffle rice)

AGEDASHI TOFU TOBAN 揚げ出し豆腐陶板 ^{VG}
tofu and aubergine in dashi broth

YASAI TEMPURA 野菜天ぷら ^{VG}
seasonal vegetable tempura

TOFU SANSHU SUKIYAKI 豆腐三種すき焼き ^{VG}
three kinds of tofu with seasonal mushroom and soy
mirin broth

DESSERT

SIGNATURE DESSERT ^{VG}