

Sample A la Carte Menu

Sourcing and Ike Jime

Umu is dedicated to using the highest quality indigenous, line-caught fish from Cornwall and around the British Isles. Executive Chef Yoshinori Ishii has taught our fishermen on the Cornish coast to use the traditional Japanese method Ike Jime when handling the catch. More humane than what is practiced in Europe the fish is pierced in two places, just above the neck and the base of the tailfin, avoiding prolonged trauma. This 17th century historic technique from the Edo dynasty ensures unparalleled flavour and texture when preparing sashimi.

We cherish the strong relationships that we continue to nurture with our suppliers. We are particularly proud to work with the Nama Yasai organic farm, the first of its kind in England, providing us with the finest quality Japanese vegetables, fruits and herbs.

Today's market recommendations

Fish of the day

Cornish fish of the day MP

Portuguese fish of the day MP

Live Cornish spiny lobster £ 25 per 100g

Live Cornish blue lobster £ 20 per 100g

Sashimi

Chef's special selection of sashimi

£49 per person

Usuzukuri Thinly sliced sashimi

"Ike-jime" white Cornish fish of the day £28

Sashimi per piece of your choice MP

Kaluga caviar

Tuna tartare, nagaimo, wasabi £38

Cornish Ikejime squid, myoga, tosazu £39

50 grams, rice cracker and maki £200

Shellfish appetisers

Ginjo sake cured Scottish langoustine, coral shuto £38

Assorted shellfish Sunomono, tosazu £38

Vegetables & Tofu

Goma-ae with mushroom £12

Grilled seasonal vegetables £30

Seasonal vegetable parade, dried miso, sesame £28

Homemade tofu, umadashi, ginger, spring onion £24

White miso soup with assorted seasonal vegetables £28

Tempura & Kawariage

Seasonal vegetable tempura £30

Wild Cornish lobster tempura £52

Japanese 'Fish & Chips' £36

Northern Irish wild eel

Kabayaki, charcoal grilled, sweet soy sauce £44

Ibushi, smoked à la minute, plum-shiso sauce £42

Fish and meat preparation

Charcoal grilled Dover sole
daikon radish, shiso, ginger, chive oil £42

Lightly grilled tuna back and belly, three sauces £44

Wild Cornish lobster, homemade shichimi pepper,
tofu miso bisque £52

Japanese origin Wagyu beef

Grade 11 hoba-yaki, miso nut sauce £98

Grade 11 tataki, lightly charcoal grilled, vegetables, sesame-
ponzu sauce (served at room temperature) £98

Grade 11 Japanese Wagyu beef smoked a la minute £98

Soup & Rice

“Akadashi” red miso soup £8

Kyoto-style white miso soup £8

Fine clear soup, Cornish spider crab & prawn shinjo,
winter vegetables, yuzu £32

Steamed Japanese rice £8

Sushi

Edo-mae Sushi

Traditional Tokyo Nigiri

Toro £10

Seared toro £10

Akami (tuna back) £8

Sea bass £8

Turbot £8

Engawa £8

Yellowtail £8

Red Mullet £8

Mackerel £6

Langoustine £12

Lobster £10

Scallop £7

Sweet red prawn £16

Eel Kabayak £6

Eel Shirayaki £6

Ikura £8

Tamago £4

Temaki-sushi

Akami £18

Toro £20

Kaluga Caviar £65

Umu-mae sushi

Umu style Nigiri

Toro, shishito pepper £11

Seared tuna, mushroom £10

Red mullet, bottarga £8.5

Eel, caviar £18

Brown crab, courgette £8.5

Prawn, mango £7

Lobster, nori, kimizu £11

Langoustine, ginger £12.5

Seared scallop, cucumber £7

Foie gras, shiitake £9

Sweet red prawn tartar £12

Vegetarian sushi

Simmered gobo £4

Pickled white radish £4

Simmered aubergine £4

King oyster mushroom £4

Simmered courgette £4

Shishito pepper £5

Donko shiitake £4

Tokyo leek £5

Nara-zuke, sake lees pickles £5

Smoked sushi

Three kinds, three pieces £28

Japanese Wagyu beef selection

Three pieces with different garnishes £42