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

Winter black truffle

Usuzukuri, toro and akami £9.5
Sweet red prawn tartar sushi, per piece £2.8
For any dish, per plate (suppl £5.8)
For any sushi, per piece (suppl £1.8)

Sushi and sashimi

Live Icelandic sea urchin £40
Cured Northern Irish pollan, per piece £8
Cornish white fish of the day, per piece £8
Cornish squid, per piece £8
Live Cornish spiny lobster MP

Special seasonal preparations

Kombu cured shellfish of the day, sakura leaf kimisu and spring vegetables £38
Squid noodles, Kaluga caviar £39
Zensai – Appetisers

Tuna tartare, Kaluga caviar £34
Sake-cured Scottish langoustine, tomato jelly £38
Lightly seared wild Cornish lobster, coral sauce £45
Sake-steamed abalone sunomono £38

Sashimi

Omakase
Chef’s special selection of sashimi MP
or your choice from today’s market per piece

Usuzukuri

Thinly sliced sashimi
“Ike-jime” white Cornish fish of the day £28

Vegetables & Tofu

Seasonal vegetable parade,
Kabocha purée, dried miso and sesame £28

Goma-ae £12
Grilled seasonal vegetables £30
Homemade tofu, umadashi, ginger, spring onion £24
Yasai-Nabe, vegetable hotpot £28
Homemade Hiroosu, tofu cake & vegetables £28

Tempura & Kawariage

Seasonal vegetable tempura £30
Wild Cornish lobster £52
Japanese ‘Fish & Chips’ £36
Northern Irish wild eel
Kabayaki, charcoal grilled, sweet soy sauce £44
“Fuwa-fuwa” egg soufflé, mushroom, mitsuba £34
Ibusi, smoked à la minute, plum-shiso sauce £42

Fish preparation
“Matsukasa” crispy skin Cornish Dover sole bonito flakes £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
“Suzuran” fine clear soup, sea bass and butterbur £32
“Uzumi-Dofu” lobster tempura, lobster soup and rice £36
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
- Razor clam £7
- Eel Kabayaki £6
- Eel Shirayaki £6
- Ikura £8
- Tamago £4
- Uni £10

**Temaki-sushi**

- Akami £1.8
- Toro £2.0
- Kaluga caviar £6.5

**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 £6.5
- Lobster, nori, kimizu £8.5
- Langoustine, ginger £12.5
- Seared scallop, cucumber £6.5
- Seared razor clam £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

**Smoked sushi**

- Three kinds, three pieces. £28

**Japanese Wagyu beef selection**

- Three pieces with different garnishes £42