



Omakase is a word that literally means « to entrust »

When choosing Umami's Omakase menu, experience a true journey through a Japanese inspired cuisine.

Indulge in both hot and cold dishes, showcasing the freshest ingredients and a variety of different cooking technics, carefully selected by our Chef.

Menu Omakase

6 Courses at Rs 3,900

● New style salmon sashimi (SF)
Garlic puree-ginger-sesame oil

● Miso soup (GF) (SF)
Sliced tofu-spring onion-wakame

● Umami crispy roll (SF)
California roll (SF) (GF)
Seaweed and goma roll (GF) 

● Rock shrimps tempura (SF)
Spicy mayo-yuzu dressing

● Roasted duck breast (GF)
Orange miso sauce

● Sake cappuccino (A) (N) (D) (G)
Coffee ganache-chocolate crumble-pecan nuts-sake ice cream

For your safety, please be informed:

Our meals served may contain food allergens.
For all food restrictions and/or allergies and/or intolerances,
you are kindly required to contact the Chef

All prices are in Mauritian Rupees and include tax

(SF) – Seafood

(GF) – Gluten Free

(A) – Alcohol

(D) – Dairy

(N) – Nut

 – Spicy

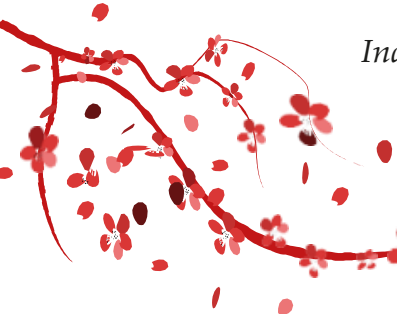
 – Vegetarian

 – Vegan

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Menu Omakase

10 Courses at Rs 6,400

● Yellow fin tuna sashimi
Kasnodar caviar (SF)
Sudachi

● Rainbow roll (SF)
Dynamite roll (SF)

Garden roll (GF) 

● Chuko inaniwa 
Inaniwa noodles
crispy vegetables
chilled broth

● Grilled tiger prawns anticucho (SF)

● Soft shell crab tempura (SF)

Watermelon-green chilli-sesame
seed-coriander-sweet ponzu sauce

● Lemon-sake (A)

● Wagyu beef rib-eye
Teriyaki truffle sauce

● Black cod (SF)
Yuzu miso

● Dubai chocolate millefeuille (N) (D) (G)
Crispy Filo
chocolate ganache
matcha-pistachio ice cream

Kokonutsu (A) (N) (D) (G)
Tapioca-mango
Coconut sorbet

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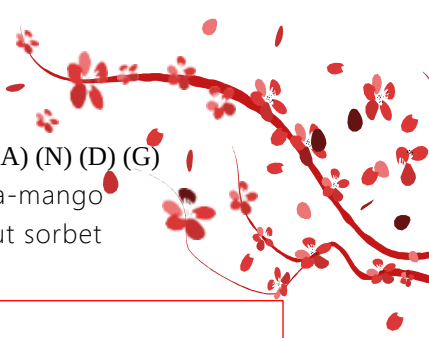
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FROM THE SUSHI BAR

Sashimi

2 pieces per portion

Salmon (SF)	500
Yellow Fin tuna (SF)	400
Local reef fish (SF)	450

Nigiri

2 pieces per portion

Salmon (SF)	450
Yellow fin tuna (SF)	450
Tiger prawns (SF)	500
Grilled eel (SF)	700
Avocado-mango 	250

Oso maki

6 pieces per roll

Salmon (SF) (GF)	900
Yellow fin tuna (SF) (GF)	650
Lemon cucumber shiso (GF) 	450

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Signature rolls

Umami crispy roll (SF) Unagi-salmon-yellow fin tuna-avocado-cucumber	1,050
Seaweed and goma dressing roll (GF)  Wakame- hijiki-sesame seeds	650
Spicy yellow fin tuna (GF) (SF)  Tuna-fish roe-sesame seeds-rocotto chilli-spring onion-avocado	850
California roll (SF) (GF) Crab-mango-fish roe-avocado-cucumber-spicy mayo-sesame seeds	1,150
Chef Singh's mini burger (4 PCS) (SF) Wagyu beef-unagi-foie gras-truffle mayo	1,100
Dynamite roll (SF) Tiger shrimp's tempura-avocado-masago-aji amarillo mayo	1,250
Rainbow roll (GF) (SF) Salmon-yellow fin tuna-reef fish-avocado-sesame seeds-spicy mayo	950
Garden roll (GF)  Romain lettuce-asparagus-cucumber-avocado- bell pepper-enoki	650
Chef Singh's club sushi (4 PCS) (SF) Salmon-avocado-tobiko-crispy tempura	1,100

Assorted sushis platter

Chef selection of the best sushi

20 pieces (SF)	2,900
4 California - 4 Rainbow - 4 Dynamite - 4 Umami - 2 Club - 2 Mini burger	

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Soups

Miso soup (GF) (SF)	600
Sliced tofu-spring onion-wakame	
Chuko inaniwa 	650
Inaniwa noodles-crispy vegetables-chilled broth	
Udon chukasoba with Wagyu beef	850
Udon noodles-thin wagyu slices	

Light bites & tacos

Edamame steamed soybeans 	400
Maldon salt (GF)	
Jalapeno  (GF)	
Corn kakiyage 	400
Corn kernel tempura-soy salt	
Asian tacos (spicy salmon tartar or chicken)  (SF)	500
Sweet and spicy miso sauce-sesame seed	
Yellow fin tuna sashimi-yuzu-Krasnodar caviar (SF)	950
Sudachi	

Starters and salads

Lobster and heart of palm (SF)	1,400
Dried miso, yuzu, truffle oil	
Asian mixed salad goma (GF) 	550
Sesame truffle dressing-crispy sweet potato-heart of palm	
New style salmon sashimi (SF)	900
Garlic puree-ginger-chives-yuzu soya sauce-sesame oil	
Vegetables tempura 	650
Ponzu sauce	
Rock shrimps tempura (SF) 	850
Spicy mayo- yuzu dressing	
Sea scallops-foie gras and litchi kushiyaki (SF)	1,400
Cooked and served on a Japanese BBQ	
Yellow fin tuna tartare (SF)	850
Salmon egg-cucumber-wasabi mayo-seaweed-spicy ponzu sauce	
Angus beef gyoza (D) (SF)	950
Dashi parmesan	

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Main dishes

Black cod (GF) (SF) Yuzu miso	1,900
Wagyu beef rib-eye	3,400
Angus beef tenderloin	2,400
Angus flap meat Teriyaki truffle sauce	1,600
Eggplant miso (GF)  Roasted with miso paste	650
Soft shell crab tempura (SF) Watermelon-green chilli-sesame seed-coriander-sweet ponzu sauce	1,700
Salmon (SF) (GF) Pomegranate salsa-sesame seeds-fried baby spinach	1,600
Umami grilled cornish hen Cooked and served on a Japanese BBQ	1,300
Roasted duck breast (GF) Orange miso sauce	1,700
Braised pork belly yakitori Cooked and served on a Japanese BBQ	1,400
Grilled tiger prawns-teriyaki anticuchio (SF) Cooked and served on a Japanese BBQ	1,850
Wok soba noodles  Garlic-ginger-broccoli-mushrooms-bean sprouts-carrots-edamame	
Chicken	900
Shrimps (SF)	1,050
vegetables	750
Stone Bowl Rice  Tofu-baby corn-spring onion-edamame-hijiki	
Chicken 	900
Shrimps  (SF)	1,050
Vegetables 	750

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Desserts

Sake cappuccino (A) (N) (D) (G)	600
Coffee ganache-chocolate crumble-pecan nuts-sake ice cream	
Dubai chocolate millefeuille (N) (D) (G)	650
Crispy filo-chocolate ganache-matcha-pistachio ice cream	
Kokonutsu	500
Tapioca-mango, coconut sorbet (A) (N) (D) (G)	
Homemade mochi (3pc) (D) (GF) (N)	500
Sweet rice flour dough filled with cold cream	
Dark pearl chocolate cake (N) (D) (G) (A)	550
Goma espuma-pandan ice cream	

Home-made ice creams and sherbets

Per scoop 190

Sesame-lychee (A) (N) (D)	
Chocolate (G) (A) (N) (D)	
Lemon-sake (N) (D)	
Vanilla (G) (N) (D)	
Yuzu(G) (A) (N) (D)	
Matcha green tea (D)	
Goma (G) (A) (N) (D)	
Bergamot	

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