

## 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

Cornish crab, abalone, red prawn, Kaluga caviar,  
nashi pear £38

## Vegetables & Tofu

Goma-ae with mushroom £12

Grilled seasonal vegetables £30

Seasonal vegetable parade, dried miso, sesame £30

Homemade tofu, umadashi, ginger, spring onion £24

White miso soup with assorted seasonal vegetables £28

## Tempura & Kawariage

Seasonal vegetable tempura £34

Wild Cornish lobster tempura £52

Japanese 'Fish & Chips' £40

## Northern Irish wild eel

Kabayaki, charcoal grilled, sweet soy sauce £49

Ibushi, smoked à la minute, plum-shiso sauce £45

## Fish and game preparation

Charcoal grilled Dover sole  
daikon radish, shiso, ginger, chive oil £45

Lightly grilled tuna back and belly, three sauces £49

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

“Wara Tatakí Game”  
Grouse charcoal grilled, umeboshi £48

## Japanese origin Wagyu beef

Grade 11 hoba-yaki, miso nut sauce £98

Grade 11 tatakí, 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 sea bass, nasu aubergine £32

Steamed Japanese rice £8

Allergen information is available upon request  
A discretionary 12.5% service charge will be added to the final bill

## 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 £12

Scallop £7

Sweet red prawn £16

Eel Kabayaki £7

Eel Shirayaki £7

Ikura £8

Tamago £5

### 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 tartare £12

### Vegetarian sushi

Simmered gobo £5

Pickled white radish £5

Simmered aubergine £5

King oyster mushroom £5

Simmered courgette £5

Shishito pepper £6

Donko shiitake £6

Tokyo leek £6

Nara-zuke, sake lee pickles £6

### Japanese Wagyu beef selection

Three pieces with different garnishes £42