



WELCOME TO YUMI

A melange of a glorious past and the modern era,
discover a world that's serene and culturally rich,

With a truly extraordinary palate.

Every creation on this menu is a delectable work
of art exhibiting the finest creative skill and
craftsmanship by renowned Japanese
Master Chef.

We invite you to unwind in our vibrant lounge
and sip on our finest selection of
Sake. sit back, relax and bring your
remarkable journey to the land of the rising sun.



Sashimi

Maguro Slices of fresh tuna served with fresh Japanese horseradish and pickled ginger	4200
Salmon Slices of fresh salmon served with fresh Japanese horseradish and pickled ginger	4200
Modha Slices of fresh modha served with fresh Japanese horseradish and pickled ginger	3500
Tako Slices of fresh octopus served with fresh Japanese horseradish and pickled ginger	3500
Ama ebi Sweet prawns served with fresh Japanese horseradish and pickled ginger	3500
Sashimi morriawase Salmon/tuna/tako/modha/ama ebi fresh japanese horseradish and pickled ginger	4800

Nigiri

Maguro nigiri Fresh tuna on a Japanese seasoned rice ball	2100
Salmon nigiri Fresh salmon on a Japanese seasoned rice ball	2100
Modha nigiri Fresh modha on a Japanese seasoned rice ball	3200
Nigiri Matsu platter Mix of tuna, salmon, modha sashimi and ten pieces of nigiri	4500
Maguro tataki Tuna lightly seared and served rare with ponzu sauce	3200
Sake tataki Salmon lightly seared and served rare with ponzu sauce	4500

Maki

Avocado maki (V) Avocado in a roll of Japanese seasoned rice	1950
Kappa maki (V) Cucumber in a roll of Japanese seasoned rice	1950
Vegetable tempura maki (V) Batter fried crispy vegetable in a roll of Japanese seasoned rice	1950
Dragon maki Batter fried crispy prawns in roll wrap with avocado	2500
Rainbow maki Batter fried crispy prawn in roll wrap with fresh salmon, tuna and modha	2500
Combination spicy maki Tuna, salmon, crab stick with chef special sauce in a roll of seasoned rice	2500
Yu-mi signature California maki (veg or non-veg) Crab sticks, avocado, cucumber and lettuce in a roll of Japanese seasoned rice	2500
Ebi tempura maki Batter fried crispy prawns in a roll of Japanese seasoned rice	2500
Tekka maki Fresh tuna in a roll of Japanese seasoned rice	2500
Salmon maki Fresh salmon in a roll of Japanese seasoned rice	2500
Salmon avocado maki Fresh salmon and avocado in a roll of Japanese seasoned rice	2500
Creative maki Make your own maki	2500
Sri Lankan style tuna maki Fresh tuna with spicy sauce and tempura crunch	2500
Spider maki Batter fried crispy soft shell crab in roll wrap with Japanese seasoned rice	2500
Breaded maki Fresh salmon, avocado, crab sticks, tobiko In a roll, bread crumbed and deep fried	2500
California tempura maki Crab stick, avocado, cucumber and lettuce in a roll of crispy fried tempura	2500
Kentucky maki Japanese crumb fried chicken in a roll of Japanese seasoned rice	2500



Mame nori maki

Yu-mi signature volcano maki Spicy crab sticks, crispy tempura shrimp and tanuki with chef special sauce	3250
Oishi mame maki Tempura prawn, crab stick and cucumber on topped with eel and chef's special sauce	3250
Crispy mame maki Tempura prawn, crab stick, cucumber and tempura crunch with sweet and spicy sauce	3250
Yu-mi Special mame maki Rainbow rice,tempura prawn ,crab sticks, fresh salmon,cucumber and tempura crunch with chef special sauce	3250

Temaki

California temaki Crab stick, cucumber, avocado, lettuce on top ikura	2500
Yu Mi special temaki Crab sticks,tempura prawn ,cucumber,avocado lettuce with rainbow rice	2500

Sushi chef specialty salads

Yu- mi salad (V) Shredded iceberg, carrot, avocado, cucumber, tofu, wakame with sesame sauce and tempura crunch	1950
Tuna salad Fresh tuna with tempura crunch and chef special sauce	3300
Salmon salad Fresh salmon with tempura crunch and chef special sauce	3300
Kaiso salad (V) Kaiso wakame salad with Yuzu wafu dressing	3300
Sushi chef signature crunchy spicy sashimi salad Mix of tuna, salmon, crab with crunch and chefs special sauce	4500



Soups

Miso shiru Traditional Japanese miso soup with silken tofu, wakame and green onion	1100
Tori jiru Simmered chicken, Japanese fresh mushrooms and radish soup	3100
Isbi tenju Rock lobster flavored miso broth with pearl vegetables	3800



Japanese hot appetizers

Edamame (V) Blanched fresh soya bean pods	2600
Agedashi tofu (V) Crispy fried tofu with soba sauce	2600
Rock corn tempura (V) Tempura batter fried corn with Japanese spicy mayo	2600
Yasai tempura (V) Mixed vegetable tempura with tempura sauce	2600
Chicken karage Crispy fried chicken with spicy sesame sauce	2600
Savara furai Crumb fried seer fish with spicy sesame sauce	2600
Rock shrimp tempura Batter fried prawns with Japanese spicy mayo	2600
Ebi tempura Crispy fried prawns with tempura sauce	2600
Tori katsu Japanese bread crumbed fried chicken	2600
Tempura morriawase Mixed vegetable and ebi tempura with tempura sauce	2600
Ebi fry Crumb fried prawns	2600
Ika fry Crumb fried cuttlefish	2600
Pork katsu Japanese bread crumb fried pork	2600
Chicken teriyaki Boneless chicken leg cooked with traditional japanese teriyaki sauce	2600

Mains

Curry rice (vegetable) Japanese curry with tempura vegetable and rice	3500
Curry rice(chicken) Japanese curry with crumb fried chicken and rice	3500
Tempura udon Thick chewy noodles deep in a chicken soba broth with chicken, tempura vegetables and prawn tempura	3500
Tempura soba Japanese brown noodle deep in a chicken soba broth with chicken, tempura vegetables and prawn tempura	3500
Yaki udon Thick chewy noodles stir-fried with vegetables, prawn, cuttlefish and chicken	3500
Yaki soba Yaki soba noodles stir-fried with vegetables, prawn, cuttlefish and chicken	3500
Soy Ramen Cooked ramen noodles dressed with flavored oil seasoned sauce with boiled egg, tempura vegetables and fried chicken.	3500
Chicken katsu don Hot steamed rice topped up with juicy deep fried chicken cutlet and runny egg cooked in a savory and sweet dashi broth	3500
Pork katsu don Hot steamed rice topped up with juicy deep fried pork cutlet and runny egg cooked in a savory and sweet dashi broth	3500
Buta no kakuni Japanese simmered pork belly	3500
Buta shogayaki Thinly sliced sautéed pork , tasty sauce with ginger flavor served with rice	3500
Unagi miso Traditional Japanese miso broth with delicious smoked eel and rice	7200



From the Teppanyaki grill

Deluxe vegetables (V)	2300
Mushroom deluxe (V)	2300
Tofu steak (V)	2900
Seer fish steak	5750
Jumbo prawns	5750
Salmon steak	6750
Australian tenderloin steak	9600
Australian rib eye steak	9600
Australian lamb loin	9600
Rock lobster tail	9600
Wagyu sirloin steak	19800

RICE

Gohan (Steamed Japanese rice)	1100
Garlic fried rice	1600
Yumi fried rice(veg/non-veg)	1600
Mix seafood fried rice	1600



Teppanyaki tasting set menus

Sakura course	9900
Lobster	
Jumbo prawn	
Cuttle fish	
Seer fish	
Sumire course	9900
Rib eye steak	
Jumbo prawns	
Seer fish	
chicken	
Ume course	9900
Salmon steak	
Jumbo prawns	
Cuttle fish	
Chicken	
Asagao course	9900
Grilled beef tenderloin steak	
Jumbo prawn	
Chicken	
Seer fish	
Kinmakusei course	9900
Australian lamb cutlet	
Jumbo prawns	
Chicken	
Cuttle fish	
Chef special surf 'n' turf course	19800
Lobster	
Jumbo prawns	
Wagyu beef steak	
Lamb cutlet	



LUNCH SPECIAL SET MENUS

(12.30 p.m - 3.00 p.m.)

Tempura Bento	5100
Miso soup, Yumi salad, mixed tempura, chef choice of sashimi, Japanese sticky rice, Japanese pickie and fruits	
Yaki Sakana Bento	5100
Miso soup, Yumi salad, teriyaki cooked seer fish with Japanese sticky rice, pickle and fruits	
Tori Teri Bento	5100
Miso soup, Yumi salad, chef choice of sashimi, teriyaki cooked chicken, Japanese sticky rice, Pickle and dessert	
Yasai Bento	5100
Miso soup, Yumi salad, tofu steak, yasai tempura, Japanese sticky rice, Japanese pickle and dessert	
Unaju Bento	10600
Unaju served with teriyaki sauce, Japanese sticky rice, Yumi salad and fruits	



DESSERTS

Machcha green tea ice cream Chef special green tea ice cream	1800
Wasabi cream brulee' Fusion cream brulee' made with wasabi	1800
Tempura ice cream Samurai style fried ice cream roulade	1800
Japanese cheese cake Rich creamy cheese cake served with mixed berry topping	1800
Bitter warm chocolate tart Warm belgian dark chocolate tart served with vanilla ice cream	1800
Fresh fruit moriawase Seasonal fresh fruits platter	1800
Dark temptation Warm rich belgian dark chocolate excess cake served with vanilla ice cream, whipped cream and strawberry topping	1800