Sushi / Sashimi

VG: Vegetarian / V: Vegan / GF: Gluten Free / DF: Dairy Free

UMINA Hand Roll Sushi Avocado & Cucumber 9 / Salmon 11 / Blue Fin Tuna 12

Mixed Sashimi 9pc salmon, blue fin tuna, scallops *DF* 26

Salmon Sashimi 9pc DF 25

Salmon & Scallops Carpaccio white ponzu, herb oil, rice crackers, bronze fennel *DF* 26

Sashimi Donburi salmon, blue fin tuna, scallops, sushi rice *DF* 29

Small

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Steamed Rice V/DF/GF 5

Miso Soup wakame seaweed, tofu, shallot *DF* 5

Fries kombu salt, kombu & yuzu mayo DF/VG 9

Cucumbers sesame oil & garlic ponzu, salted kombu,

furikake DF 9

Grilled Edamame burnt butter & shirodasahi VG 9

Sweet Corn Ribs caramelised koji butter VG 13

Yakitori Skewer

Hokkaido Scallops 2pc DF 13

Chicken Wings 2pc dashi butter 11 Chicken Thigh chicken dashi & truffle oil *DF* 11 Tsukune Chicken & Pork Meat Balls onsen egg *DF* 14 Tasmanian Octopus cauliflower, pink peppercorns 19 Black Angus Tenderloin MB2+ beach mustard gremolata *DF* 21

A little Larger

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Agedashi Tofu yuzu kosho & miso, nori seaweed, dried shaved tuna *DF* 17

Crispy Brussel Sprouts truffle ponzu, shaved dried tuna, furikake *DF* 19

Fried Cauliflower & Broccoli saikyo miso, pea & saltana VG 19

Chicken Tulip Karaage yuzu & kombu mayo DF 19

Pork Spare Ribs smoked soy sauce, pickled bullhorn chillies *DF* 31

Caramelised Glacier 51 Toothfish 100g whey marinated,

sake lees butter, sakura ebi shrimp & semi dried tomatoes 47

Rangers Valley Wagyu Sirloin MB5+ 300g

fries, black garlic & mustard 81

Dessert

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Mango & Olive Oil Sorbet salted sable VG 8 Wattle Seed Ice Cream salted sable VG 8 Mango & Mandarin Parfait mango & olive oil sorbet, macadamia, cheese cake, white chocolate VG 16

Kids Dinner Plate 15

*Age limited under 12 years old

prawn tempura, chicken nuggets, pork gyoza, sausage roll, edamame, rice

Fries 3, Rice 3

Weekly Special

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House Sake Hakushika Junmai *Hyogo* 150ml \$15 / 300ml \$28 / 720ml \$68

Cos Lettuce pickled ginger, sweet poatato, tobikko fish roe *GF / DF* 11

Whipped Smoked Prawn linseed & olive oil lavash crackers, salmon caviar, avruga caviar 22

WA Large Grilled Scampi 1pc tamari & tamarind butter *GF* 35

UMINA Special Cold Ramen scallops, salmon, koji marinated chicken chashu, avruga caviar, truffle & mushroom, herbs *DF* 32

Classic Shared Menu 65 pp

Minimum 2ppl Menu subject to change

Cucumbers sesame oil & garlic ponzu, salted kombu, furikake *DF* Grilled Edamame burnt butter, shiro dashi *VG*

Classic Sashimi salmon, blue fin tuna DF

Crispy Brussel Sprouts truffle ponzu, shaved tuna *DF*

Grilled Scallops yakitori sauce DF

Today's Yakitori

Steamed Rice DF/GF/V

Wattle Seed Ice Cream mascarpone, salted sable VG

Omakase Shared Menu 95 pp

Minimum 2ppl Menu subject to change

Whipped Smoked Prawns linseed & olive oil lavash crackers, salmon caviar, avruga caviar
Salmon & Scallops Carpaccio white ponzu, green oil, curry leaves, rice crackers DF
Fried Cauliflower saikyo miso, pea crumbs, VG

Grilled Hokkaido Scallops DF

Today's Yakitori

Crispy Brussel Sprouts truffle ponzu, shaved tuna DF

Rangers Valley Wagyu Sirloin MB5+ black garlic & mustard, pickled bullhorn

Today's UMINA Hand Roll Sushi

Mango & Olive Oil Sorbet caramelized mascarpone, maple syrup tuille, mandarin, macadamia VG