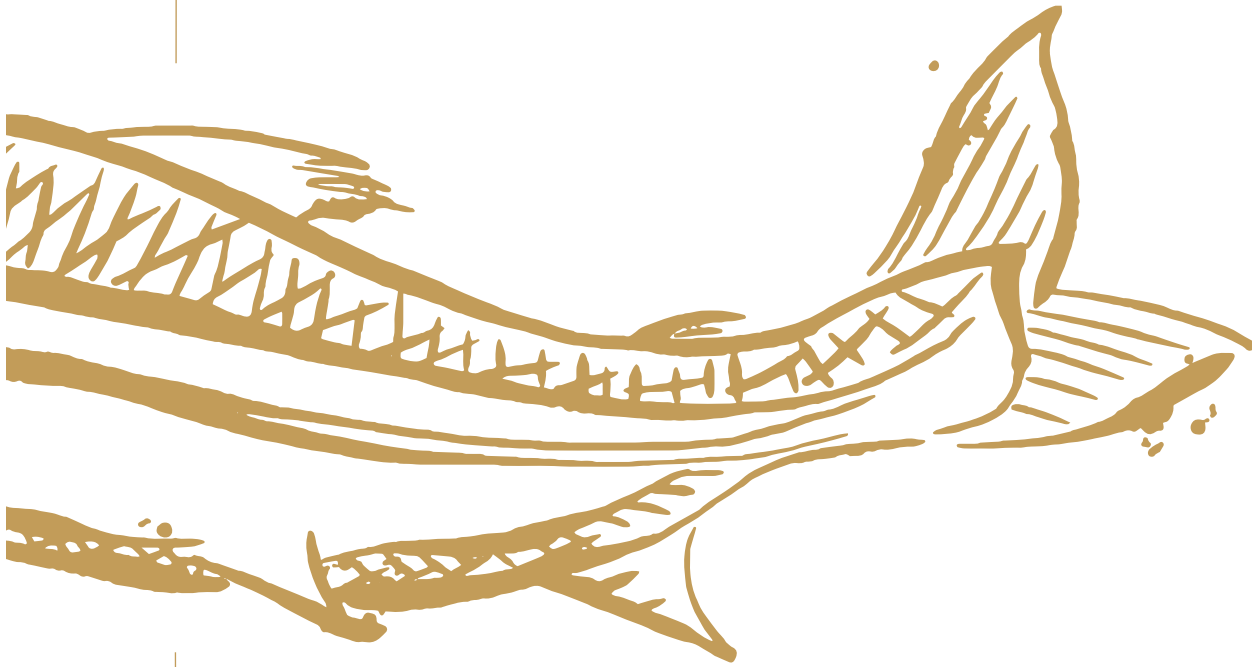


UKAI

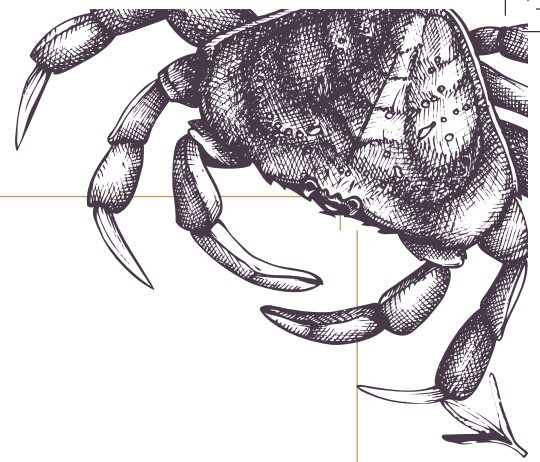
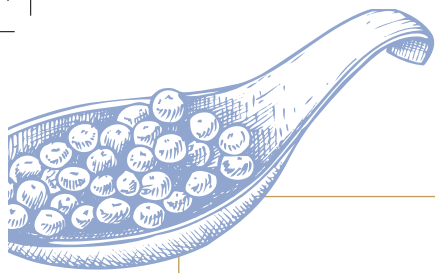
BAR RESTAURANT



Our menu introduces its guests to the reimagined Japanese cuisine and invites everyone to taste the experience.

We pay respect to nature and all living beings.

Dishes with respect to wellness, local and sustainable ingredients are meticulously presented so they can finely compliment the promised high quality experience.



TO START

Edamame 5.5
Steamed soy bean

Edamame with truffle 7.5

Miso soup 5.5
Tofu, seaweed, spring onion

Vegetable gyoza 7.5
Mix of seasonal vegetables

Chicken & mushroom gyoza 9.5
Chicken, garlic, ginger, soy, shiitake,
sesame oil, tomato dressing

Pork belly Bao Buns 9.5
Bao buns, pork belly, cabbage, spicy mayo

Chicken Wings 9
Korean smoked chilli sauce

Scallops 12
Panfried scallops with citrus dressing

Fried chicken 9.5
Spicy mayo

RAW BAR

Ceviche clasico de lubina 12
Seabass, tuna, ginger, garlic,
celery, citrus dressing

Butterfish tataki 11.5
Sesame seeds, chives,
truffle dressing

🍷 **Hamachi & jalapeño tiradito** 17
Jalapeño, yuzu dressing

🍷 **Japanese A4 Wagyu tataki** 18.5
Seared Japanese A4 Wagyu beef,
citrus sauce, chives

Crispy rice & salmon tartare 9.5
Salmon, crispy rice, citrus sauce

TEMPURA

Prawn 11
Orange ponzu, lime

🍷 **Lobster** 19
Yuzu mayo, lime

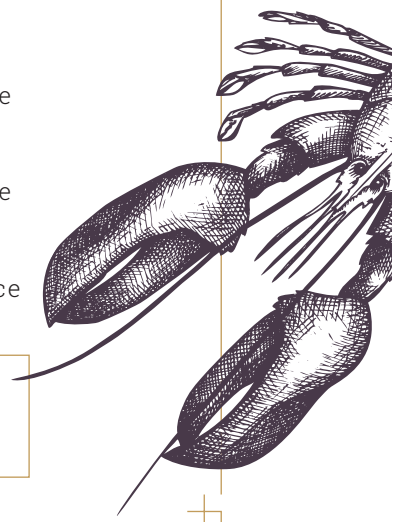
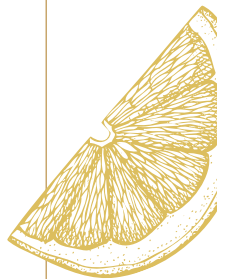
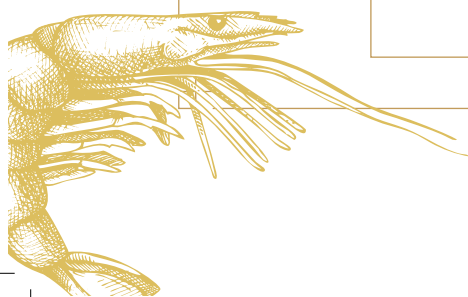
Rock shrimp 12
Spicy mayo, lime

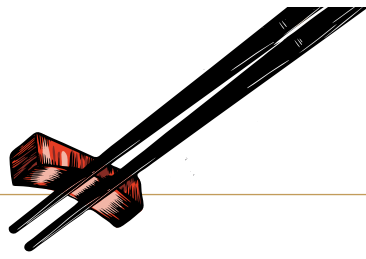
Baby squid 11
Jalapeño mayo, lime

Soft shell crab 12.5
Jalapeño mayo, lime

Zucchini 9
Creamy sesame sauce

*Please speak to a member of staff regarding allergens and special dietary requirements, price excl. optional 14% service charge.





UKAI SUSHI ROLLS

Salmon avocado 8.5

Green California 9

Crab meat, avocado, cucumber, mayonnaise, wasabi tobiko

🍱 **Crispy tuna** 13

Dragon roll 15

Tiger prawn 13

Cucumber avocado 8.5

Ukai strip 14

Seabass, tempura flakes, truffle sauce

Black cod maki 18

Marinated black cod, cucumber, chives

Fire roll 18

Tuna tartare, salmon, hamachi, jalapeño, cucumber, spicy sauces



MAKI ROLLS

Salmon 6

Tuna 7

Avocado 5

Cucumber 4.5

SASHIMI

Salmon 7

Tuna 9

Hamachi 10

Seabass 8

NIGIRI

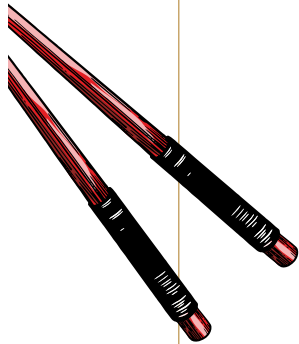
Salmon 6

Tuna 7

Hamachi 8

Seabass 7

Avocado 5



PLATTERS

Sashimi mix 25

Salmon, tuna, hamachi

Sushi lovers 51

Dragon roll, prawn maki, tuna avocado, salmon mix

Ukai deluxe 59

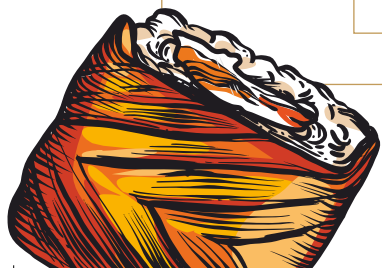
Volcano, salmon truffle, cucumber & avocado, prawn maki, tuna nigiri, hamachi sashimi

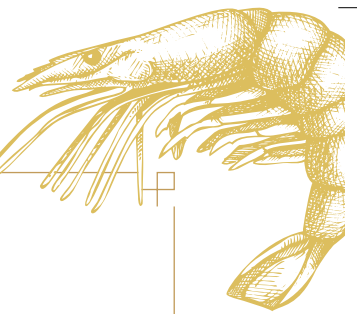
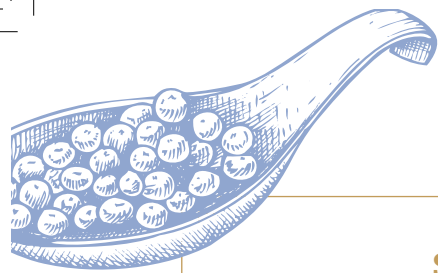
Veggie mix 23

Avocado nigiri, avocado maki, cucumber maki, cucumber & avocado




*Please speak to a member of staff regarding allergens and special dietary requirements, price excl. optional 14% service charge.





SEAFOOD

 **Black cod** 42
Miso marinated, lime

Seabass 22
Chilli shizo sauce

Salmon fillet 18
Teriyaki sauce, lime

MEAT

Flat iron steak 33
Chimichurri and rosti potato

Korean lamb chops 26
Korean smoked chilli sauce, lime

Beef Toban-yaki 24
Only weekend. Sizzling beef,
citrus sauce, butter

Sticky pork belly 18
Braised pork belly,
cucumber salad, peanuts

Beef short ribs 19
Slow cook short ribs,
red wine sauce

WAGYU BEEF CUTS SELECTION

Australian wagyu sirloin 42

 **A4 Japanese Wagyu ribeye** 88

GRILLED SKEWERS SELECTION

Chicken yakitori 9.5
Chicken, spring onion, teriyaki sauce

Beef kushiyaki 14
Beef fillet, citrus sauce, sesame

SIDES

Broccoli 8.5
Sesame dressing

Baby spinach 7.5
Sesame dressing

Japanese mushroom 9.5

White rice 4.5
Steamed rice, sesame seeds

Aubergine 9
Baked miso marinated aubergine

SIGNATURE SAUCES

Sesame sauce 2

Jalapeno sauce 2

Spicy mayo 1.5

*Please speak to a member of staff regarding allergens and special dietary requirements, price excl. optional 14% service charge.

