

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

Sushi and sashimi

- Live Icelandic sea urchin £38
- Asparagus with rhubarb and tofu sauce £6
- Cornish white fish of the day, per piece £8
- Cornish squid, per piece £8
- Portuguese bonito per piece £7
- Live Cornish spiny lobster MP

Special seasonal preparations

- Kombu cured Dorset Arctic char, rhubarb, white asparagus, wasabi, tosazu jelly £26
- Squid noodles, Exmoor caviar £36
- Portuguese bonito tataki with tosazu £32
- "Yose-haruyasai" cherry prawn and vegetables £28
- Wild garlic with Dombé duck £32

Zensai ~ Appetisers

Tuna tartare, Exmoor caviar £28

Sake-cured Scottish langoustine, tomato jelly £32

Lightly seared wild Cornish lobster, coral sauce £42

Sake-steamed abalone sunomono £34

Sashimi

Omakase

Chef's special selection of sashimi MP

or your choice from today's market per piece

Usuzukuri

Thinly sliced sashimi

"Ike-jime" white Cornish fish of the day £26

Vegetables & Tofu

Seasonal vegetable parade,
edamame purée, dried miso and sesame £28

Goma-ae £12

Grilled seasonal vegetables £28

Homemade tofu, umadashi, ginger, spring onion £21

Yasai-Nabe, vegetable hotpot £26

Homemade Hiroosu, tofu cake & vegetables £28

Tempura & Kawariage

Seasonal vegetable tempura £24

Wild Cornish lobster £48

Japanese 'Fish & Chips' £30

Northern Irish wild eel

Kabayaki, charcoal grilled, sweet soy sauce £36

“Fuwa-fuwa” egg soufflé, mushroom, mitsuba £30

Ibushi, smoked à la minute, plum-shiso sauce £34

Fish preparation

“Matsukasa” crispy skin Cornish Dover sole
bonito flakes £38

Lightly grilled tuna back and belly, three sauces £42

Wild Cornish lobster, homemade shichimi pepper,
tofu miso bisque £48

Japanese origin Wagyu beef

Grade 11 hoba-yaki, miso nut sauce £95

Grade 11 tataki, lightly charcoal grilled, vegetables, sesame-ponzu
sauce (served at room temperature) £95

Grade 11 Japanese Wagyu beef smoked à la minute £90

Soup & Rice

Kyoto-style red miso soup £7

Kyoto-style white miso soup £7

Fine clear soup, oyako-dofu, River Severn eelers and Northern
Irish wild eel £28

“Uzumi-Dofu” lobster tempura, lobster soup and rice £28

Steamed Japanese rice £8

Sushi

Edo-mae sushi

Traditional Tokyo Nigiri

Toro £9

Seared toro £9

Akami (tuna back) £7

Sea bass £8

Turbot £8

Engawa £8

Yellowtail £7

Red mullet £7

Mackerel £5

Langoustine £12

Lobster £8

Scallop £6

Sweet red prawn £16

Razor clam £7

Eel Kabayaki £6

Eel Shirayaki £6

Ikura £8

Tamago £4

Uni £12

Temaki-sushi

Akami £17

Toro £19

Exmoor caviar £48

Umu-mae sushi

Umu style Nigiri

Toro, shishito pepper £9.5

Seared tuna, mushroom £8.5

Red mullet, bottarga £7.5

Eel, caviar £16

Brown crab, courgette £8.5

Prawn, mango £6.5

Lobster, nori, kimizu £8.5

Langoustine, ginger £12.5

Seared scallop, cucumber £6.5

Seared razor clam £7

Foie gras, shiitake £9

Sweet red prawn tartar £12

Vegetarian sushi

Simmered gobo £4

Pickled white radish £3

Simmered aubergine £3

King oyster mushroom £3

Simmered courgette £3

Shishito pepper £4.5

Donko shiitake £4

Tokyo leek £4.5

Smoked sushi

Three kinds, three pieces. £27

Japanese Wagyu beef selection

Three pieces with different garnishes £36