

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 6
Steamed soy bean

Edamame with truffle 7.5

Miso soup 5.5
Tofu, seaweed, spring onion

Fried chicken 9.5
Spicy mayo

Vegetable gyoza 8.6
Mix of seasonal vegetables

Chicken Wings 12.5
Korean smoked chilli sauce


Corn ribs 12
Corn ribs, lime butter, citrus mayo


Pork belly Bao Buns 11
Bao buns, pork belly, cabbage,
spicy mayo



RAW BAR

Ceviche clasico de lubina 14
Seabass, tuna, ginger, garlic,
celery, citrus 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 11
Salmon, crispy rice, citrus sauce


Red shrimp tartare 18
Sicilian red shrimp, green tobiko,
spicy dressing

Salmon carpaccio 13
Radish, ilura, chilli yuzu dressing



TEMPURA

Prawn 11
Orange ponzu, lime

 **Lobster** 19
Yuzu mayo, lime


Rock shrimp 12
Spicy mayo, lime

Baby squid 11
Jalapeño mayo, lime

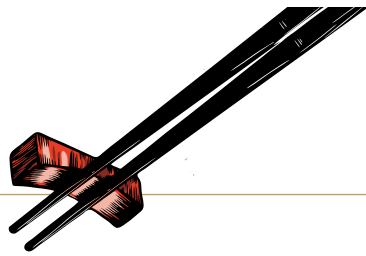
Soft shell crab 14
Jalapeño mayo, lime

Zucchini 9
Creamy sesame sauce

Sweet Potato 10
Truffle 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

Dragon roll 15

Black cod maki 18
Marinated black cod,
cucumber, chives

Green California 9

Tiger prawn 13

Crab meat, avocado,
cucumber, mayonnaise,
wasabi tobiko

Cucumber avocado 8.5

Fire roll 18
Tuna tartare, salmon,
hamachi, jalapeño,
cucumber, spicy sauces

🍱 **Crispy tuna** 13

Ukai strip 14
Seabass, tempura flakes,
truffle sauce



MAKI ROLLS

SASHIMI

NIGIRI

Salmon 6

Salmon 7

Salmon 6

Tuna 7

Tuna 9

Tuna 7

Avocado 5

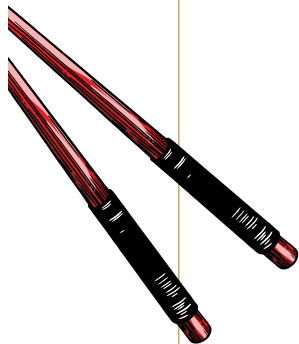
Hamachi 10

Hamachi 8

Cucumber 4.5

Seabass 8

Seabass 7
Avocado 5



PLATTERS

Sashimi mix 25
Salmon, tuna, hamachi

Ukai tasting 39
9 pcs sashimi, 3pcs nigiri, salmon tartare, prawn crackers

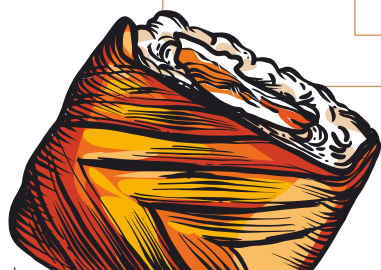
Sushi lovers 51
Dragon roll, prawn maki, tuna avocado, salmon mix

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




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SEAFOOD

 **Black cod** 44
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 45

 **A4 Japanese Wagyu ribeye** 90

GRILLED SKEWERS SELECTION

Chicken yakitori 10.5
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



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