



CAFE

Umi

DINNER

Cafe Umi ('umi' means ocean in Japanese) welcomes you every morning for breakfast and a relaxing start to your day. Throughout the rest of the day, we entice your senses with Japanese cuisine, both a la carte and teppanyaki grill.

MARUHABA!

As a time for family and friends to gather, to share beautiful stories of the day, dinner has always been a very special time for us here at Maamunagau. As the last meal of the day, we make sure it is a special one.

Café Umi introduces you to its gourmet cuisine on a journey around the world with flairs of Japanese and Peruvian influences.

We are also proud to offer you authentic sushi, and delicious dishes from our fine Teppanyaki Grill –made to perfection.

We source the freshest ingredients from across the world, which are then skilfully prepared by our stellar team and served straight on the platter for you. For that, we lean into our cultures and take inspiration from Asian, the Mediterranean, and so forth.

My team and I are honoured to invite you on an exquisite culinary journey tonight.

Be it handpicking your favourites from our widespread buffet, choosing a specialty dish from our menu, or indulging in a heavenly delicious, interactive, fun night of Teppanyaki Dinner.

I assure you it will be a night of divine gastronomy.

Sincerely,
Chef Deepesh



CHEF'S SELECTION

Nigiri Selections 6 pcs	E SF	48
Tuna Toro, Ama Ebi (Prawns) Served with Wasabizuke, Salmon Caviar, Truffle Mayonnaise		
Half Board, Full Board and All Inclusive:		34
Spider Rolls	SF D	50
Soft Shell Crab Tempura, Wasabi Tobiko, Cucumber, Chives, Avocado, Salmon Roe, Wasabi Sour Cream		
Half Board, Full Board and All Inclusive:		35
Wagyu Tajima Beef MB-4/5 Tacos		48
Minced Wagyu Beef, Spring Onions, Fried Garlic, Ponzu Sauce		
Half Board, Full Board and All Inclusive:		34
Soft Shell Crab Tempura	S SF E	50
Soft Shell Crab, Tempura Sauce, Daikon, and Ginger Pure, Spicy Mayonnaise		
Half Board, Full Board and All Inclusive:		35
Lobster Linguini	SF D	75
Squid Ink Linguini, Local Lobster, Yuzu Truffle Cream, Cherry Tomatoes, Yuzu Pearls		
Half Board, Full Board and All Inclusive:		52
Black Cod	SF GF	66
Marinated In Sweet Yuzu Miso, Pickled Ginger		
Half Board, Full Board and All Inclusive:		46
Miyazaki Beef 180 GM		200
Served In Hibachi Grill, Asian Mushrooms, Asparagus, Truffle Teriyaki		
Half Board, Full Board and All Inclusive:		140

N - Nuts | D - Dairy | P - Pork | V - Vegetarian | VG - Vegan | SF - Seafood | S - Spicy | E - Egg | GF - Gluten-free | A - Alcohol

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UMI HOT STARTERS

Edamame Truffle Butter or Murray Rive Salt	V	24
Angus Beef Gyoza Pan Fried Beef Gyoza, Truffle Jus	D	32
Rock Shrimp Mix Green Salad, Jalapeño & Creamy Spicy Sauce, Sesame Seed, Spring Onion	SF E	34
Fried Eggplants, Tofu Quinoa Furikake, Vanilla Yuzu Miso, Tomato salsa, Sesame Seed, Spring Onion	V	28

UMI COLD DISHES

Tosa Tuna Seared Tuna, Chaka wakame, Red radish, Salmon Caviar, Tosa sauce	SF	34
Yellowtail Tiradito Spicy Sour Sauce, Crispy Quinoa, Sweet Potato, Kizami Wasabi, Avocado	SF	36
Spicy Tuna Tacos Yellowfin Tuna, Avocado, Spring Onions, Aji Yuzu Miso	SF	34
Classic Seafood Ceviche Mixed Seafood, Lemon Juice, Fresh Corn, Carrot, Sweet Potato, Red Onions, Avocados, Snow Pea Leaves, Corn Chips	SF	38
Silken Tofu and Tomato Yuzu Soy, Fresh Finger, Chives, Sesame Seed	V	32
Salmon Nashi Pear Yuzu Vinaigrette, Truffle Oil, Dry Miso, Jalapeño, Avocado Emulsion, Micro Cress	SF	36

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SOUPS

All our soups can be served spicy or non-spicy

Traditional Miso Soup	GF	34
Wakame, Soft Tofu, Spring Onions		
Add Seafood		14
Chicken Inaniwa Udon Noodle Soup		36
Chicken Strips, Inaniwa Noodles, Togarashi Powder, Nameko Mushrooms, Spring Onions		
Tom Yum Coconut Soup	SF	26
Cherry Tomato, Mushrooms, Coriander, Chili		
Add Seafood	SF GF	14

SALADS

Kale & Manchego Salad	D N	32
Red And Green Kale Leaves, Avocado, Candied Walnuts, Goji Berries, Manchego Snow, Dried Cranberry, Truffle Yuzu Vinaigrette		
Baby Spinach & Prawns Salad	D SF GF	36
Baby Spinach, Cherry Tomatoes, Shaved Fennel, Red Radish, Parmesan Cheese, Grilled Prawns, Yuzu, Dry Miso Powder		
Salmon Mango Salad	SF S	36
Marinated Raw Salmon, Mixed Green Leaves, Mango, Wakame, Soya Pearls, Spicy Lemon Dressing		
Nicoise	SF E GF	34
Raw Maldivian Tuna, Anchovy, Boiled Quail Egg, Kipfler Potato, French, Black Olives, Romaine Lettuce, French Vinaigrette		
Peach and Feta salad	D N GF	30
Peach, Greek Feta, Mango, Red Endive, Arugula Leaves, Pumpkin Seed, Heirloom Tomatoes, Red Radish, Macadamia Nuts, Sherry Lemon Vinaigrette		
Caesar Salad	D P E SF	30
Baby Romaine, Herb Crouton, Crisp Pork Bacon, Shaved Parmesan, Poached Egg, Garlic, Anchovy Dressing		
Add Grilled Chicken		12
Add Grilled Prawn	SF	14
Add Smoked Salmon	SF	14
Green, Quinoa Superfood Salad	V N GF	32
Cos Lettuce, Spinach, Cucumber, Broccoli, Quinoa, Pumpkin, Avocado, Cherry Tomato, Pomegranate, Nuts And Seeds, Avocado Dressing		
Clean and Lean Salad	V D GF N	28
Arugula, Baby Spinach, Green Apple, Avocado, Cucumber, Sunflower Seed, Pumpkin Seed, Almond, Goji Berry Vinaigrette, Goat Cheese		

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SASHIMI

Yellowfin Tuna 9 pcs Local	SF	38
Grilled Eel 6 pcs	SF	36
Hamachi 6 pcs Japan	SF	40
Reef Fish 6 pcs Local	SF	32
Salmon 6 pcs Norwegian	SF	40
Sashimi Selection 3 pcs each 3 kinds		40

Gluten-free options available on request.

HAND ROLLS

Sake Salmon, Avocado, Panko Furikake, Yuzu Kosho, Passion fruit miso, Micro Cress	SF	32
Maguro Yellowfin Tuna, Avocado, Shiso Salsa, Sesame Seed, Tempura Flakes, Soya Pearls	SF	32
Kani Crab Meat, Cream cheese, Tobiko, Chives, Sesame Seeds, Wasabi Sour cream	SF D	34
Unagi Grilled Eel, Seared Foiegra, Fried Leeks, Truffle soya	SF	34

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CLASSIC MAKI

Avocado	V	28
Yellowfin Tuna Local	SF	32
Cucumber	V	28
Salmon Norwegian	SF	36

SIGNATURE ROLLS

Crispy Salmon Cheese Rolls Salmon, Cream Cheese, Cucumber, Avocado, Tanuki, Yuzu Miso Sauce	SF D	40
Umi Prawn Tempura Rolls Prawns, Avocado, Cucumber, Tobiko, Chives, Aji Amarillo Mayonnaise	SF E	40
Chili Ponzu Yellow Tail Rolls Spicy Yellow Tail, Cucumber, Avocado, Jalapeños, Cilantro, Green Onion, Crispy Garlic, Togarashi, Chili Ponzu Sauce	SF	40
Angus Beef Rolls Seared Beef, Cream Cheese, Macadamia Crumble, Avocado, Truffle Soya	D N	42
Vegetable Rolls Cucumber, Avocado, Asparagus, Quinoa, Takuan, Aji passion sauce	V	30
Yellowfin Tuna and Black Truffle Rolls Yellowfin Tuna, Black Truffle Salsa, Chives, Tanuki, Sesame Seeds, Truffle Aioli	SF E	40

TEMPURA

Served with Tentsuyu sauce, Daikon & Ginger puree

Prawns Tempura / Yuzu Mayonnaise	SF	40
Calamari Tempura / Aji Amarillo Sauce	SF E	36
Green Bean & Sweet potato Tempura / Truffle Aioli	E	30

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UMI HOT DISHES

Truffle Angus Beef Cheek Slow-Cooked Beef Cheek, Potato & Leek Pure, Silver Onions, Asparagus, Truffle Teriyaki Sauce	D	62
Celeriac Root Miso Cauliflower Cream, Warm Mushroom Salad, Pickled Ginger, Yuzu Miso	D V GF	40
Japanese Risotto & Seared Scallops Miso Rice, Wakame, Parmesan Cheese, Scallops, Edible Flower, Yuzu Truffle Cream	D SF	52
Grilled Reef Fish Jalapeño Dressing, Onion Coriander Salad, Pickle Ginger	SF GF	46
Umami Baby Chicken Miso Anticucho Sauce, Charred Baby Carrots and Asparagus, Sansho Pepper	GF	48
Truffle Duck Udon Creamy Udon Noodles, Seared Duck, Assorted Mushrooms, Black Truffle Salsa, Chives, Snow Pea Sprouts	D	52
Wagyu Beef Ramen Wagyu Brisket, Noodles, Ajitama Eggs, Furikake, Assorted Mushrooms, Spring Onion	E	52

PASTA COLLECTION

Penne Pasta Nduja Cream, Crispy Bacon, White Onions, Pecorino Cheese, Fresh Parsley, Lemon Zest	P D	40
Seafood Spaghetti Creamy Bisque, Fresh Seafood, Lime Juice, Cherry Tomatoes, Fresh Basil, Parmesan Cheese	SF D	42
Linguini Octopus Maldivian Octopus, Novi Tomato Sauce, Cherry Tomatoes, Basil, Grated Bottarga	SF D	38
Penne Truffle cream Assorted Mushrooms, Grana Padano, Black Truffle Paste, Ricotta, Porcini Dust, Fresh Parsley	D V	38
Spaghetti Bolognese Tomato and Beef Spaghetti, Parmesan Cheese	D	40
Spaghetti Tomato Fresh Tomato Sauce, Parmesan Cheese, Olive Oil, Fresh Basil	D V	32
Spaghetti Carbonara Bacon, Egg, Cream, Fresh Parsley, Parmesan Cheese, Olive Oil	P D E	38

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ETHNIC DELIGHTS

Green Curry Chicken Chicken Thigh, Green Curry Paste, Coconut Milk, Lime Leaf, Jasmine Rice	GF S SF	42
Yangzhou Fried Rice Pan-Fried Basmati Rice With Barbecued Pork, Prawns, Scallions, and Vegetables, Sunny Side Up Egg	SF P E	36
Singaporean Rice Noodles Prawns, Vegetables, Curry Powder, Egg, Spring Onions, Bok Choy	SF E S	38
Lamb Shank Tagin Braised Lamb Shank, Carrots, Apricots, Couscous	D	50
Butter Chicken Paratha, Cucumber Raita, Jeera Rice	N D	42
Maldivian Tuna Curry Traditional Tuna Curry, Steamed Rice, Telufaiy Leaves	SF S	42
Sweet and Sour Seafood Stir-Fried Seafood, Bell Peppers, White Onions, Pineapples, Sweet and Sour Sauce, Jasmine Rice	SF	48

FROM THE GRILL

Jumbo Prawns	D SF	50
Fillet of Local Tuna	D SF	48
Catch of the Day	D SF	44
Pork Ribs	P GF	58
Angus Striploin	D GF	62
Corn-fed Chicken Breast	D GF	46
Lamb Chops	D GF	54
Calamari	D SF	44
Choose Your Sauce Jalapeño Sauce, Teriyaki, Wasabi Pepper Sauce [D], Anticucho Sauce, Miso Butter Sauce - [D], Yuzu Truffle Sauce, Garlic Herb Butter - [D]		
Choose Your Side Dish Grilled Vegetables, Buttered Mash Potato [D], French Fries, Steamed Vegetable, Steamed Rice, Fried Rice		8

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DESSERTS

Matcha and Strawberry Green Tea Cremeux, Strawberry Shiso Salsa, Lemon Curd	D E	30
Chocolate Goma Sesame Sponge, Chocolate Namelaka, Salted Miso Caramel	D E N	28
Chestnut Burlee Passionfruit Compote, Passionfruit and Kabocha Sorbet	D E	28
Persimmon and Mascarpone Mascarpone Cream, Persimmon Jelly, Black Berry Soup, Meringue	D E	28
Tofu cheesecake Vanilla Lemon Chantilly, Azuki Gel, Matcha Joconde, Raspberry Jelly	D E N	28
Fresh Tropical Fruit Platter Our Pick Of The Best Five On The Island	V	28
Cheese Platter Stilton, Brie De Meaux, Aged Cheddar, Emmental With Lavoche, Dried Fruits, Pickled Vegetables, Mixed Nuts and Dried Muscatels	D N	32

HOME-MADE ICE CREAM & SORBET

Ice Cream Home-made Vanilla Chocolate Strawberry Coconut Coffee Served per scoop	D GF	9
Sorbets Home-made Mango Raspberry Lime Banana & passion fruit Served per scoop	GF	9

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