

UMI RESTAURANT – PAN ASIAN MENU

SOUPS

MISO SOUP – TOFU (V)

KSH **1200/-**

A traditional Japanese soup made with dashi stock and fermented soybean paste, complemented with tofu and seaweed.

SPICY SEAFOOD LAKSA SOUP (SP, SF, E)

KSH **1600/-**

A rich and aromatic coconut-based soup infused with spices, eggs, featuring fish, prawns, and octopus, topped with fried tofu and glass noodles.

SALADS

SONOMONO SALAD {WAKAME SALAD} (V, N)

KSH **1100/-**

A refreshing chilled cucumber and seaweed salad, enhanced with a spicy sesame dressing and crushed peanuts

SPICY CHICKEN, AVOCADO & MANGO SALAD (SP, S)

KSH **1450/-**

A vibrant mix of spiced chicken, avocado and mango tossed with fresh garden greens served with a spicy yuzu dressing.

TEMPURA SELECTION

Crispy tempura-battered selections, served with fresh salad shreds and warm tempura dipping sauce.

Vegetable Tempura (V, S)

KSH **1200/-**

Calamari Tempura (SF, S)

KSH **1850/-**

Prawn Tempura (SF, S)

KSH **2600/-**

POKE BOWLS {CHOICE OF SPICY OR NON-SPICY} (S, SF)

A nutritious bowl of Japanese sticky rice with your choice of protein, avocado, mango and a flavorful blend of soy, honey, sesame oil, served with pickled ginger and wasabi.

Fresh Catch Poke Bowl (White Fish)

KSH **2100/-**

Tuna Poke Bowl

KSH **2100/-**

Salmon Poke Bowl

KSH **2800/-**

MAJLIS POKE BOWL (S, SF)

KSH **3500/-**

A mix of salmon, Tuna, White fish, prawns & octopus.

TEMAKI (HAND ROLLED CONES) 3 PCS

Stuffed nori cones filled with cucumber, avocado, pickled carrots, and sesame seeds, drizzled with sriracha mayo.

Yesai Temaki (Vegetarian)

KSH **1200/-**

Maguro Temaki (Tuna)

KSH **1800/-**

Sake Temaki (Salmon)

KSH **2200/-**

H – HEALTHY, D – DAIRY, V – VEGETARIAN, N – NUTS, P – PORK, C – CELERY, E – EGG, M – MUSTARD, SP – SPICED, S – SOYA, A – ALCOHOL, SF – SEAFOOD

NIGIRI {6 PCS PER PORTION} (SF, S)

Hand-rolled rice balls topped with a selection of fresh seafood served with chili soy sauce, wasabi, and pickled ginger.

Tai (Snapper) – Raw sliced red snapper	KSH 1400/-
Maguro (Tuna) – Raw sliced tuna	KSH 1600/-
Ebi (Prawns) – Blanched prawns	KSH 2100/-
Sake (Salmon) – Raw sliced salmon	KSH 2300/-

HAND ROLLS – UMI'S HANDO - 2 PCS (SF, S)

Tuna – Carrots & avocado	KSH 1400/-
Salmon – Cucumber, mango, and spicy crunch	KSH 2100/-
Prawn – Tempura prawns with fresh spring greens	KSH 1600/-

SUSHI & MAKI ROLLS (8 PCS EACH PORTION)

(Choice of Spicy or Non-Spicy)

YASAI MAKI (VEGETARIAN)

A fresh mix of cucumber, carrots, sweet bell pepper, and avocado, wrapped in a thin nori sheet

KSH 1100/-

SPICY TUNA ROLL (SF, S)

Fresh tuna and avocado topped with a crispy spicy crunch

KSH 1600/-

VOLCANO ROLL (SF, S)

Tempura prawns and avocado rolled with sriracha, wasabi mayo, jalapeños, and kimchi, finished with dynamite sauce

KSH 2100/-

CALIFORNIA ROLL (SF, S, N)

Crab stick, avocado, and cucumber rolled in sushi rice, sprinkled with sesame seeds.

KSH 2200/-

SPICY SALMON MAKI (SF, S)

Salmon and avocado, enhanced with a spicy crispy topping.

KSH 2400/-

SASHIMI {9 PCS PER PORTION} (SF, S)

Thinly sliced fresh seafood, served with Kikkoman soy sauce, wasabi, and pickled ginger.

Maguro (Tuna)	KSH 1800/-
Sake (Salmon)	KSH 2250/-
Reef Fish (Red Snapper or Grouper)	KSH 1600/-

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SUSHI BAR PLATTER

MAJLIS GARDEN PLATTER (V)

Veg futo maki – 4 pcs, Kappa maki – 4 pcs, veg tempura maki 3 pcs, avocado nigiri 2 pcs, mango nigiri – 2pcs

KSH 3000/-

MAJLIS OCEAN PLATTER (SF, S)

Salmon sashimi - 2 slices, tuna sashimi - 2 slices, salmon nigiri -1 pcs, tuna nigiri – 1 pc, dynamite roll – 4 pcs, californian roll – 4 pcs

KSH 3550/-

MAJLIS SPECIAL BENTO (SF, S)

Prawn tempura – 4 pcs, chicken teppan, californian roll, salmon nigiri, tuna nigiri, octopus nigiri, sticky fried rice, salad, wasabi, pickled ginger & kikkoman soya sauce

KSH 4050/-

MAINS

TOFU STIR-FRY (V, S)

A flavorful stir-fry of tofu with lotus roots, greens, and bean sprouts in a spicy hot bean sauce.

KSH 1350/-

RAMEN NOODLES (E, SP, S)

Wheat noodles simmered in a rich flavored broth, topped with vegetables, boiled egg, spring onions, and chili oil.

KSH 1450/-

SEAFOOD SOBA NOODLES (S, SF, E, N)

Japanese buckwheat noodles stir-fried with lotus roots, calamari, fish, prawns, and octopus, finished with sesame seeds.

KSH 2800/-

KOREAN BULGOGI CHICKEN (E)

Caramelized chicken served over a bowl of sticky rice, topped with a fried egg and fresh greens.

KSH 2250/-

CHICKEN SATAY (S, N)

Thai-style marinated chicken supreme infused with coconut, lime, and ginger, served with pickled cucumber, prawn crackers, sticky Rice and peanut sauce.

KSH 2050/-

GROUPER (SF)

Pan-fried grouper marinated in tom yum flavors, served with fragrant coconut jasmine rice

KSH 2550/-

PRAWN TEPPAN (SF, S)

Soy-marinated prawns stir-fried with fresh vegetables served with Japanese sticky rice.

KSH 3100/-

PRAWNS YELLOW CURRY (SF, S, SP)

Succulent king prawns simmered in a Thai-inspired coconut curry with lemongrass, galangal, and kaffir lime, accompanied by steamed jasmine rice.

KSH 3400/-

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TERIYAKI SELECTIONS

A classic Japanese dish with a perfect balance of sweet and savory, glazed with soy, mirin, and sugar, and served with rice.

Chicken	KSH 2300/-
Tuna Steak	KSH 2500/-
King Prawns	KSH 2800/-
Salmon Fillet	KSH 3200/-
Beef Steak Medallion	KSH 3500/-

DESSERTS

BANANA & CHOCOLATE SUSHI (N) KSH 1050/-

Yummy gluten free, dairy free and Vegan banana rolled in chocolate and dusted with pistachio

MATCHA CHEESE CAKE (N) KSH 1800/-

A delicious Japanese green tea flavored velvety cheesecake is so rich to enjoy with pistachio ice cream

SORBET KSH 450 per scoop

Passion fruit, Mango, Pineapple, Lime & ginger.

GELATO KSH 600 per scoop

Vanilla, Chocolate, Coconut, Hazelnut, Pistachio.

UMI SPECIAL - WASABI GELATO KSH 800 per scoop