

Sushi / Sashimi

VG: Vegetarian / V: Vegan / GF: Gluten Free / DF: Dairy Free

UMINA Hand Roll Sushi

Hiramasa Kingfish 11 / Salmon 11 / Blue Fin Tuna 12

Mixed Sashimi 9pc salmon, blue fin tuna,
hiramasa kingfish *DF 29*

Salmon Sashimi 9pc *DF 27*

Hiramasa Kingfish Sashimi 9pc *DF 27*

Cured Hiramasa Kingfish macadamia & shiro dashi,
cucumber, salmon caviar, amaranth *DF 27*

Sashimi Donburi salmon, blue fin tuna, hiramasa
kingfish, scallops, sushi rice *DF 29*



1.4% Surcharge on all credit cards. 10% surcharge will be applied on Public Holidays, and groups of 8 or more.

Small

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Steamed Rice *V/DF/GF* 5

Miso Soup wakame seaweed, tofu, shallot *DF* 5

Fries kombu salt, kombu & yuzu mayo *DF/VG* 9

Grilled Edamame burnt butter & shirodashi *VG* 9

Sweet Corn Ribs caramelised koji butter *VG* 13

Yakitori Skewer

Hokkaido Scallops 2pc *DF* 14

Chicken Thigh salt or yakitori sauce *DF* 10

Chicken Wings 2pc salt or yakitori sauce *DF* 10

Tsukune Chicken & Pork Meat Balls onsen egg *DF* 14

Tasmanian Octopus cauliflower, pink peppercorns 19

Black Angus Tenderloin MB2+ beach mustard

gremolata *DF* 21

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A little Larger

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Agedashi Tofu yuzu kosho & miso, nori seaweed,
dried shaved tuna *DF* 17

Carrot & Pumpkin Salad tobiko fish roe & ginger sauce,
cocoa & nigella seeds *DF* 19

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna, furikake *DF* 19

Fried Cauliflower & Broccoli saikyo miso, pea & saltana
VG 19

Chicken Tulip Karaage yuzu & kombu mayo *DF* 19

Pork Spare Ribs smoked soy sauce,
pickled bullhorn chillies *DF* 32

Caramelised Glacier 51 Toothfish 100g whey marinated,
sake lees butter, sakura ebi shrimp &
semi dried tomatoes 47

Rangers Valley INFINITI Wagyu Flank 9+ 160g
pickled daikon radish, black garlic & mustard 55

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Dessert

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Mango & Olive Oil Sorbet salted sable *VG* 8

Wattle Seed Ice Cream salted sable *VG* 8

Maple Syrup Tuile, Salted Caramel Mascarpone
mango & olive oil sorbet *VG* 16

Chestnut Cheese Cake whipped cream, genmai tea
GF/VG 16

Kids Dinner Plate 15

**Age limited under 12 years old*

prawn tempura, chicken nuggets, pork gyoza,
sausage roll, edamame, rice

Fries 3, Rice 3

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Weekly Special

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House Sake Hakushika Junmai *Hyogo*

150ml \$15 / 300ml \$28 / 720ml \$68

Aperol Spritz prosecco, aperol, soda, orange 21

24 hrs Cooked Small Wagyu Sinew Curry & Rice 15

Black Angus & Smoked Bone Marrow Tartare

linseed & olive oil lavash crackers, hay smoked *DF* 27

Grilled Scampi 1pc tamari shoyu & tamarind butter

GF 27

Tonkotsu Shoyu Ramen pork chashu umami egg,

broccolini, nori seaweed, spring onion *DF* 23

+Extra pork chashu 9

Izakaya Tsumami Set

tulip karaage, grilled edamame, fried brussel sprouts,

4pc today's sashimi, chicken thigh yakitori, chicken

wings yakitori, pickled carrot 49

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Classic Shared Menu 65 pp

Minimum 2p / Menu subject to change

Grilled Edamame burnt butter & shirodasa *VG*

Mixed Sashimi salmon, hiramasa kingfish *DF*

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna *DF*

Grilled Scallops yakitori sauce *DF*

Today's Yakitori

Steamed Rice *DF/GF/V*

Miso Soup *DF*

Wattle Seed Ice Cream mascarpone, salted sable *VG*

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Omakase Shared Menu 95 pp

Minimum 2p / Menu subject to change

Black Angus & Smoked Bone Marrow Tartare

linseed & olive oil lavash crackers, hay smoked *DF*

Cured Hiramasa Kingfish macadamia & shiro dashi,
charcoal, salmon caviar, amaranth *DF*

Fried Cauliflower saikyo miso, pea & sultana *VG*

Grilled Hokkaido Scallops *DF*

Today's Yakitori *DF*

Crispy Brussel Sprouts truffle ponzu, shaved dried tuna

+ **Grilled Scampi 1pc** tamari shoyu & tamarind butter
GF 29

Rangers Valley INFINITI Wagyu Flank MB 9+
pickled daikon, black garlic & mustard

Today's UMINA Hand Roll Sushi *DF*

Mango & Olive Oil Sorbet caramelized mascarpone,
maple syrup tuille, figs *VG*

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Beer

Tap Beer

Suntory Premium Malt	380ml	13
	500ml	18
	700ml	23

Beer Bottle

Kirin Ichiban 330ml	11
Asahi Super Dry 330ml	11
Yebisu Premium 350ml	13
Balter Easy Hazy 375ml	13
Hitachino Nest White Ale 330ml	16

Non Alcohol Beer

Asahi Super Dry Zero 330ml	9
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Signature Cocktails

HANABI

Blood Orange Gin, Ume-shu, Dry Vermouth	21
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Elderflower Bouque

Elderflower, Rose, White Rum, Cointreau	21
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UMINA

Coconut, Southern Comfort, Blue Curaçao, Pineapple	21
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Laid Back

Jim Beam Burbon, Southern Comfort, Popcorn Syrup, Wattle Seeds	21
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ISEZAKI

Heiwa yuzu shu, Cointreau, Roku Gin, Cucumber	21
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Japanese Cocktails

Calpis Hi	13
Umeboshi Sour	15
Lemon Sour	12
Cassis Orange	13
Cassis Soda	13

Yuzu Shu

Soda / On The Rock

Heiwa Yuzushu	60ml 18
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Umeshu Plum Wine

Soda / On The Rock

Heiwa Nigori Umeshu	60ml 18
Ota Dokan Umeshu	60ml 17

Whisky/Highball

Jem Beam Highball	13
Ginger Highball	14
Coke Highball	14
Jack Daniel Highball	17
Nikka Coffey Grain Highball	20
Hakushu Highball	23
Yamazaki Highball	26
Hibiki Highball	28
Chita Highball	22
Yoich Highball	21
Yamazaki 12-Year-Old	48

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Gin

Tonic / On The Rock

The London No1 London	UK	16
Hendrick's Gin	Scotland SC	14
Ukiyo Blossom Gin	Kagoshima JAP	16
Suntory Roku Gin	Osaka JAP	14
Port Yom's Strawberry Gin	Sydney AUS	14
Ink Gin	Northern Rivers AUS	16

Sparkling Wine

Lock & Key Pinot Noir Chardonnay	
200ml Hilltops NSW	13
NV Villa Sandi Asolo Prosecco Veneto ITA	54
De Perriere Dry Rose Sparkling	
Burgundy FRA	43
Laurent Perrier La Cuvée Champagne	
Tours-Sur-Marne FRA	14

Skin Contact

Lino Ramble Grillo Pet Na	
McLaren Vale SA	59

White Wine

Wilson DJW Riesling Clare Valley SA	49
Dr. Burklin – Wolf Riesling Pfalz GER	82
The Hermit Crab Viognier Marsanne	
McLaren Vale SA	45
Little Angel Sauvignon Blanc	13/59
Marlborough NZ	
Yealands Estate Albarino Marlborough NZ	51
Jericho Chenin Blanc Adelaide Hills SA	62
Honey Tree Fiano Hunter Valley NSW	92
Little Giant Pinot Gris Adelaide Hills SA	68
Weathercraft Pinot Gris	
King & Alpine Valleys VIC	18/84
Kientzler Gewürztraminer Alsace FRA	93
Le Monde Friulano Friuli Grave ITA	62
Coolangatta Estate Verdelho NSW	67
Creamery Chardonnay Central Valley USA	19/89
Nielson Chardonnay Santa Barbara USA	109
Domaine Gautheron Chablis Chablis FRA	115

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Rose Wine

Villa AIX Grenache Cinsault Syrah Rosé Provence FRA	64
Pizzini Sangiovese Nebbiolo Rosetta Rosé King Valley VIC	49

Red Wine

Jack & Jill Pinot Noir Bellarine Peninsula VIC	65
Nielson Pinot Noir Santa Barbara USA	109
Gericho Grenache McLaren Vale SA	13/59
El Gringo Dark Red Tempranillo Castilla ESP	49
Vistalba Corte C Cabernet Malbec Mendoza ARG	98
Young Blood Shiraz Barossa Valley SA	16/72
Moppity Reserve Shiraz Hilltops NSW	132
Pulenta Estate La Flor Malbec Mendoza ARG	57
Kilikanoon Blocks Road Cabernet Sauvignon Clare Valley SA	89
Château St Georges Bordeaux Blend Bordeaux FRA	180

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Sake

Uehara Shuzo Soma no Tengu Junmai	Shiga
Slightly cloudy this sake has the texture and a flavourful 'riceyness' as well as fine acidic lift on the finish.	
Chilled/Warm 60ml 8 / 150ml 22 / 300ml 42 / 720ml 102	
Mukai Shuzo Natsu no Omoide	Kyoto
Natsu no omoide translates to 'memories of summer' It has an oxidative and complex nose with umami rich palate of sweet and sour apricot, prune and vanilla.	
Chilled 60ml 19/ 150ml 52 / 300ml 102 / 720ml 249	
Miyako Bijin Usagi	Hyogo
Bold & flavourful with a rich deep complexity. A balanced round mouthful with intense spice and a fine acidic backbone.	
Chilled/Warm 60ml 9 / 150ml 23 / 300ml 44	
Hakuturu Tokusen Junmai Ginjo	Hyogo
Flowery fragrant sake with silky, well balanced smoothness.	
Chilled/Warm 150ml 17 / 300ml 32 / 720ml 74	

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Kubota Junmai Daiginjo*Niigata*

Subtle note of pear and melon. It has an excellent balance of sweetness and acid.

Warm / Chilled

150ml 25 / 300ml 48 / 720ml 116

IPPIN Junmai Daiginjo*Ibaraki*

A hint of pineapple aroma coming from the yeast invites into the rich notes which spread on a palate.

Warm / Chilled

150ml 19 / 300ml 36 / 720ml 85

Hakkaisan Daiginjo*Niigata*

This smooth and mild-tasting sake lees clean and crisp as a chilled. The taste evokes the gentle flavour of delicious rice.

Warm / Chilled 150ml 24 / 300ml 46 / 720ml 114

Hakuturu Sayuri Junmai Nigori*Hyogo*

Coarse filtered sake that still contains rice lees. It has a refreshing aroma, natural sweetness and smooth aftertaste.

Chilled 300ml 31

Miyoshino Jozo Mizumoto*Nara*

A complex layered palate with bright acidity, balanced sweetness and generous finish.

Chilled 150ml 27 / 300ml 52 / 720ml 128

Dassai Junmai Daiginjo 45*Yamaguchi*

It has fruit aromatics and delicate sweetness. Designed to accompany all kind of meals.

Chilled 150ml 21 / 300ml 39 / 720ml 92

Ima Nishiki Tokubetsu Junmai*Nagano*

A complex aroma with fruit, steamed rice and spice elements. A well-balanced with a dry character and a smooth, clean finish. Warm / Chilled

150ml 19 / 300ml 36 / 720ml 87

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Shochu

Straight/Water/On The Rock

Kirishima Kuro Sweet Potato Kagoshima	30ml	7 / 720ml	110
Ichiko Shilhouette Wheat Oita	30ml	7 / 720ml	110
Hakutake Shiro Rice Kumamoto	30ml	9 / 720ml	120

Mocktails

Virgin Appletini

Cloudy Apple Juice, Lime, Raspberry, Freeze Dried Apple	14
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Paradise

Pine Apple Juice, Cloudy Apple Juice, Lime Juice, Grenadin Syrup	14
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Ginger – Orange

Ginger Ale, Orange, Bitters, Lime	13
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Tea

Green / English / Early Grey /Oolong / Chamomile / Lemon & Ginger	5
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Dessert Wine

Riesling Solera Pokolbin NSW	60ml	22
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Port Wine

Penfolds Father Grand Tawny10 yr South Australia	60ml	16
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Cognac

Hennessy V.S.O.P FRA	30ml	15
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Sherry

Cuco Oloroso Pedro Sherry Barbadillo ESP	60ml	18
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Soft Drinks

Purezza Sparkling Water 720ml	5
Purezza Still Water 720ml	5
Ramune Japanese Soda	5
Calpis	5
Coke / Diet Coke / Lemonade	5
Lemon Lime Bitters	5
Orange / Apple	5

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