



In Japanese, “Umi” means ocean, and “Kei” signifies blessings - a perfect harmony of nature’s beauty and life’s gifts. Inspired by the philosophy of Kintsugi, the art of embracing flaws and repairing them with gold, Umi Kei celebrates resilience and grace.

This is a sanctuary where simplicity reigns, and every detail reflects a deep respect for craftsmanship and authenticity. With its open kitchen and robata flame grill at the heart, Umi Kei invites you to a warm and lively Izakaya experience. Here, the essence of the ocean and the beauty of imperfection come together, creating a space where every moment feels golden.

Edamame Alio-Olio 35 (GF-LF-VG-S)

Edamame, Garlic, Chilli Pepper

Shishito Tempura 70 (D-E-S)

Shishito Peppers, Shiso Leaves

Hamachi Carpaccio 85 (LF-SE-S-E-R)

Yellowtail, Sesame Sauce, Chives

Chutoro Carpaccio 195 (LF-SE-S-E-R)

Blue Fin Tuna, Sesame Sauce, Chili Garlic, Caviar

Salmon Tartare 75 (SE-LF-R-E-S)

Avocado, Tobiko, Spicy Miso, Egg Yolk Sauce

Negitoro Tartare 95 (E-R-SE-S-LF)

Blue Fin Tuna, Fish Roe, Chives

Potato Cheese Mochi 65 (D-E-V-LS)

Truffle, Parmesan

Nori Popcorn Shrimp 95 (E-LF-SF-S)

Chili Mayonnaise

Ankimo "Foie Gras" 195 (D-S)

Monkfish Liver, Hokkaido Milk Bread, Teriyaki Sauce

Wagyu Beef Cutlet Sando 180 (D-E-S)

Wagyu Beef Tenderloin, Mustard, Homemade Sando Sauce

Mizuna Salad 80

Tomatoes, Avocado, Grilled Corn (LF-SE-VG)

SUSHI & SASHIMI

Sushi and sashimi stand as pillars of Japanese culinary heritage, embodying precision, freshness, and masterful craftsmanship. Honoring his father's legacy, Chef Yukou has refined the art of sushi, seamlessly blending tradition with innovation while sourcing the finest seafood from Toyoso and beyond.

Blue Fin Tuna

Akami 65
(GF-LF-R)

Chutoro 80
(GF-LF-R)

Otoro 90
(GF-LF-R)

**Sake
Salmon 40**
(GF-LF-R)

**Amaebi
Sweet Shrimps 75**
(GF-LF-SF-R)

**Hotate
Scallop 60**
(GF-LF-SF-R)

**Hamachi
Yellowtail 50**
(GF-LF-R)

**Botan Ebi
Botan Shrimps (1pc) 60**
(GF-LF-SF-R)

**Kagoshima
A5 Wagyu 175**
(D-S)

**Shimaaji
Striped Jack 60**
(GF-LF-R)

Hokkaido Uni

Sea Urchin Nigiri 110
(GF-LF-R)

Sea Urchin Sashimi 225
(GF-LF-SF-R)

Fisherman's Lunch 105
(LF-S-SF)

ROLLS & MAKI

Soft Shell Crab Roll 75 (SF-E-LF-S)
Soft Shell Crab, Avocado, Tobiko

Kaisen Maki 110 (GF-LF-R)
Assorted Seasonal Fish

California Crab Roll 120 (SF-E-GF-LF)
Snow Crab, Cucumber, Avocado, Tobiko

Unagi Maki 75 (D-S)
Eel, Cucumber, Teriyaki Sauce

Shrimp Tempura Roll 75 (D-E-S-SF)
Ebi Shrimp, Katsuobushi, Teriyaki Sauce

Tekka Maki 65 (GF-LF-R)
Tuna Akami

Salmon Maki 50 (GF-LF-R)
Atlantic Salmon

Hamachi Maki 65 (GF-LF-R)
Japanese Yellowtail

A-Alcohol D-Dairy E-Egg GF-Gluten Free LF-Lactose Free N-Nuts P-Pork SE-Sesame SF-Shellfish
S-Soy V-Vegetarian VG-Vegan R-Raw LS-Locally Sourced CS-Certified Sustainable

All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fee

OMAKASE MORIAWASE

Moriawase refers to an exquisite assortment of carefully curated seafood platters, showcasing the finest marine delicacies we have sourced.

Chiku represents our signature selection, embodying the essence of our craftsmanship, while Shou offers an elevated experience, highlighting the pinnacle of our culinary artistry.

Seasonal Japanese Selection

Sashimi Chiku 260 (SF-GF-LF-R)

Sushi Chiku 255 (SF-D-GF-R)

Sashimi Shou 460 (SF-GF-LF-R)

Sushi Shou 455 (SF-D-GF-R)

HERITAGE RECIPES

For generations, the Nishimura family has upheld a rich culinary tradition, preserving time-honoured recipes passed down with care. Chef Yukou carries forward this legacy, drawing from his family's treasured recipes, meticulously documented in his father Hiromi's renowned cookbooks. As one of East Asia's most esteemed sushi masters, Hiromi's expertise and artistry continue to inspire every dish crafted in our kitchen.

Special Negitoro Sushi (1pc) 80 (LF-S-SF-R)

Blue Fin Tuna, Fish Roe, Sea Urchin, Sweet Shrimp

A5 Wagyu Uniku Sushi (1pc) 135 (D-S)

A5 Wagyu, Sea Urchin, Crystal Caviar

Aburi Salmon Sushi (2pc) 55 (LF-SE-S)

Torched Salmon, Sesame Sauce

Hamachi Namerou Sushi (1pc) 30 (LF-SE-S-R)

Hamachi Namerou, Spicy Miso, Yakumi

Spicy Negitoro Roll 75 (LF-R-S)

Blue Fin Otoro Tuna, Fish Roe, Spicy Tuna Flakes, Chives

Grilled Unagi Bou-Zushi 145 (D-S)

Torched Eel, Teriyaki Sauce, Yakumi

Inari Sushi (1pc) 20 (LF-SE-S)

Deep Fried Inari Bean Curd, Yakumi

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ROBATA YAKI

Gyu Minci 60 (D-E-S-SE)

Beef Ball, Yuzu Kosho Sauce

Tsukune 50 (D-E-LS-S-SE)

Chicken Ball, Truffle Butter Sauce

Momo 50 (CS-D-LS-S)

Chicken Thigh, Yuzu Miso Sauce

Ebi 85 (D-SF)

Black Tiger Shrimp, Shiso Sauce

Unagi 70 (D-E-S)

Eel, Wasabi Aioli Sauce, Teriyaki Sauce

A5 Wagyu Beef 495 (D-S)

Shishimi Powder, Ponzu Sauce

Cod Fish Saikyo Miso 170 (D-E-S)

White Miso, Ginger Hakigami

Hokkaido Scallops 110 (D-S-SF)

Truffle Butter Cream Soy Sauce, Krystal Caviar

Nasu 60 (D-SE-V)

Eggplant, Sesame Chili Sauce, Crunchy Garlic, Parmesan

Otoro Steak 320 (D-S)

Tuna Belly Steak, Ponzu Sauce

Wagyu Beef Tataki 135 (SE-S-D)

Australian Wagyu Beef Striploin, Sesame Mizuna Salad

Tebasaki 65 (CS-D-LS-S)

Chicken Wings, Sour Garlic Sauce

DANLAN

TO BE SHARED

Wagyu Takikomi Gohan Rice 195

Wagyu Beef Striploin, Truffle (D-SE-S)

Okonomiyaki 75

White Cabbage, Katsuobushi, Tonkatsu Sauce (E-LF-S-SE)

Crispy Tatsuta Chicken 130 (LF-E-SE-S-LS)

Wasabi Mayonnaise

Wagyu Beef Cutlet 240 (D-E-SE-S)

Wagyu Beef Tenderloin, Truffle Butter

HOUSE-MADE RAMEN

Ramen stands as a beloved icon of Japanese cuisine, embodying both tradition and modern artistry. Chef Yukou is committed to honoring its authenticity by using only the finest natural ingredients, completely free from artificials.

Classic Chicken 105 (D-S-E-SE-CS)

Spicy Chicken 110 (D-S-E-N-CS)

Shoyu 100 (S-E-SE-CS-LF)

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