

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.

SHINKI-ITTEN

TO START

NAMA

RAW

Shimaaji Carpaccio 155 (LF-S-R)

Shiso Dressing

A5 Wagyu Tartare 285 (LF-SE-S-E-R)

Kagoshima Striploin, Hokkaido Milk Bread Toast

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, Kristal 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

ONSAI

WARM

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

Edamame, Garlic, Chilli Pepper

Shishito Tempura 70 (D-E-S)

Shishito Peppers, Shiso Leaves

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

Truffle, Parmesan

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

Shishimi Mayonnaise

Ankimo “Foie Gras” 195 (D-S)

Monkfish Liver, Hokkaido Milk Bread, Teriyaki Sauce

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

Add 5g Kristal Caviar 100

Wagyu Beef Striploin, Mustard, Homemade Sando Sauce

Mizuna Salad 80 (LF-SE-VG)

Tomatoes, Avocado, Grilled Corn

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

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 <i>(GF-LF-R)</i>	Chutoro 80 <i>(GF-LF-R)</i>	Otoro 90 <i>(GF-LF-R)</i>
Sake Salmon 40 <i>(GF-LF-R)</i>	Amaebi Sweet Shrimps 75 <i>(GF-LF-SF-R)</i>	Kagoshima A5 Wagyu 175 <i>(D-S)</i>
Hamachi Yellowtail 50 <i>(GF-LF-R)</i>	Botan Ebi Botan Shrimps (1pc) 60 <i>(GF-LF-SF-R)</i>	
Shimaaji Striped Jack 60 <i>(GF-LF-R)</i>	Hotate Scallop 60 <i>(GF-LF-SF-R)</i>	Add On Kristal Caviar 100 <i>(GF-LF-R)</i>

Hokkaido Uni

Sea Urchin Nigiri 110 <i>(GF-LF-R)</i>	Sea Urchin Sashimi 225 <i>(GF-LF-SF-R)</i>	Fisherman’s Lunch 105 <i>(LF-S-SF)</i>
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ROLLS & MAKI

Soft Shell Crab Roll 75 <i>(SF-E-LF-S)</i> <i>Soft Shell Crab, Avocado, Tobiko</i>	Kaisen Maki 110 <i>(GF-LF-R)</i> <i>Assorted Seasonal Fish</i>
California Crab Roll 120 <i>(SF-E-GF-LF)</i> <i>Snow Crab, Cucumber, Avocado, Tobiko</i>	Unagi Maki 75 <i>(D-S)</i> <i>Eel, Cucumber, Teriyaki Sauce</i>
Shrimp Tempura Roll 75 <i>(D-E-S-SF)</i> <i>Ebi Shrimp, Katsuobushi, Teriyaki Sauce</i>	Tekka Maki 65 <i>(GF-LF-R)</i> <i>Tuna Akami</i>
Salmon Maki 50 <i>(GF-LF-R)</i> <i>Atlantic Salmon</i>	Hamachi Maki 65 <i>(GF-LF-R)</i> <i>Japanese Yellowtail</i>

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) <i>Blue Fin Tuna, Fish Roe, Sea Urchin, Sweet Shrimp</i>	A5 Wagyu Uniku Sushi (1pc) 135 (D-S) <i>A5 Wagyu, Sea Urchin, Kristal Caviar</i>
Aburi Salmon Sushi (2pc) 55 (LF-SE-S) <i>Torched Salmon, Sesame Sauce</i>	Hamachi Namerou Sushi (1pc) 30 (LF-SE-S-R) <i>Hamachi Namerou, Spicy Miso, Yakumi</i>
Spicy Negitoro Roll 75 (LF-R-S) <i>Blue Fin Otoro Tuna, Fish Roe, Spicy Tuna Flakes, Chives</i>	Grilled Unagi Bou-Zushi 145 (D-S) <i>Torched Eel, Teriyaki Sauce, Yakumi</i>
Inari Sushi (1pc) 20 (LF-SE-S) <i>Deep Fried Inari Bean Curd, Yakumi</i>	

ROBATA YAKI

KUSHI

Gyu Minci 30 (1pc) (D-E-S-S-E)
Beef Ball, Tsukimi Sauce

Tsukune 25 (1pc) (D-E-LS-S-S-E)
Chicken Ball, Tsukimi Sauce

Tsumire 35 (1pc) (D-E-S-S-E-SF)
Shrimp Ball, Tsukimi Sauce

WAGYU IPPIN

Japanese
Kobe Tenderloin 895 100g (D-S)

Australian
Queensland Striploin 215 180g (SE-S-D)
Tataki Style, Sesame Mizuna Salad

Japanese
A5 Kagoshima Striploin 495 120g (D-S)

KANBAN

Cod Fish Saikyo Miso 170 (D-E-S)
White & Red Miso, Ginger Hakigami

Otoro Steak 320 (D-S)
Tuna Belly Steak, Ponzu Sauce

Hokkaido Scallops 110 (D-S-SF)
Truffle Butter Cream Soy Sauce, Kristal Caviar

Una-Tama Teriyaki 105 (D-E-S)
Tamago, Grilled Eel, Teriyaki Sauce

Crispy Nasu 75 (LF-E-V-S)
Grilled Eggplant, White Miso Sauce

Tebasaki 65 (CS-D-LS-S)
Chicken Wings, Yuzu-Kosho Sauce

DANLAN

TO BE SHARED

Wagyu Takikomi Gohan Rice 195 (D-SE-S)
Wagyu Beef Striploin, Truffle

Okonomiyaki 75 (E-LF-S-SE)
White Cabbage, Katsuobushi, Tonkatsu Sauce

Crispy Tatsuta Chicken 130 (LF-E-SE-S-LS)
Wasabi Mayonnaise, Truffle Mayonnaise

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