



BAGLIONI RESORT  
MALDIVES



LEADING  
HOTELS®

U M A M I  
FUSION RESTAURANT

THE ART OF JAPANESE CUISINE

# SMALL DISHES

## TRADITIONAL EDAMAME IN 3 STYLES

*Steamed with Sea Salt*<sup>V</sup> \$8

*Garlic and Chillies*<sup>V</sup> \$8

*Soya Sauce and Sesame Oil*<sup>V</sup> \$8

## WAHU TATAKI<sup>F S</sup>

*Searched Wahu Fish, Orange Ponzu, Green Apple, Coriander Oil, Garlic Chips and Pickled Onion*

\$27

## SELECTION OF GYOZA

*Pork Gyoza served with Spicy Ponzu*<sup>P</sup>

\$28

*Vegetable Gyoza served with Spicy Ponzu*<sup>V</sup>

\$25

## SALMON TARUTARU<sup>F</sup>

*Salmon Tartare with Guacamole and mixed baby greens in sesame dressing, topped with crisp taco and sesame seeds*

\$27

## NEW STYLE HAMACHI<sup>F S</sup>

*Hamachi, Spiced Ponzu, Yellow Pepper Oil, Ikura, Coriander Leaves, Fresh Chilli, Wakame*

\$28

<sup>V</sup>,Vegetarian   <sup>B</sup>,Signature Dish   <sup>N</sup>,Nuts   <sup>A</sup>,Alcohol   <sup>F</sup>,Fish   <sup>S</sup>,Spicy   <sup>P</sup>,Pork   <sup>D</sup>,Dairy   <sup>\$</sup>,Extra Charge Only

All prices are quoted in US Dollar and are subject to 10% service charge and all applicable 12 % government taxes

# SOUP

## MISO SOUP <sup>V</sup>

*Traditional Light Soya Bean Soup with Tofu Scallions and Seaweed*

*\$15*

## CHICKEN RAMEN

*Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Spring Onion, Marinated Chicken Thigh, Sesame Oil, Nori Sheet, White Sesame Seeds, Togarashi*

*\$26*

## PORK RAMEN <sup>P</sup>

*Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Spring Onion, Pork Char Siu, Sesame Oil, Nori Sheet, White Sesame Seeds*

*\$29*

# SALAD

## KANI SALAD <sup>V</sup>

*Crab Stick / Surimi, Japanese Mayonnaise, Salt, Pepper, Mango, Avocado, Cucumber, Tobiko, Chuka Wakame, Tempura Flakes*

*\$28*

## TOFU WAKAME SALAD <sup>V</sup>

*Tri-color Wakame, Chuka Wakame, Mango, Goma Dressing, Silken Tofu, Sundried Cherry Tomato, Cucumber, Red Radish*

*\$25*

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# MAKI 8 PIECES

## NEW PHILADELPIA MAKI <sup>F</sup>

*Salmon, Cream Cheese, Cucumber, Coriander Leaves,  
Wasabi Mayonnaise, Ikura*

*\$22*

## YASAI MAKI <sup>V</sup>

*Takuan, Cucumber, Avocado, Chuka Wakame, Chinese Cabbage,  
Japanese Mayonnaise, Sesame Seeds, Togarashi*

*\$22*

## CALIFORNIA MAKI <sup>F</sup>

*Crab Stick / Surimi, Japanese Mayonnaise, Avocado,  
Cucumber, Tobiko*

*\$28*

## UNAGI MAKI <sup>F</sup>

*Prawn Tempura, Roasted Unagi, Teriyaki Sauce, Sesame Seeds,  
Avocado, Spring Onion, Japanese Mayonnaise*

*\$28*

## UMAMI SIGNATURE MAKI <sup>F S</sup>

*Salmon Tartare, Tortilla Chips, Crab Stick, Cucumber, Mango,  
Japanese Mayonnaise, Togarashi, Spring Onion, Tobiko*

*\$30*

## SEAFOOD FUTOMAKI 4PIECES <sup>F</sup>

*Salmon, Tuna, White Fish, Prawn Sushi, Takuan, Spring Onion, Cucumber, White Radish, Crabstick*

*\$30*

*\*All Served with Wasabi, Pickled Ginger and Soy Sauce*

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# SUSHI / NIGIRI

## 4 PIECES

### PRAWN NIGIRI <sup>F</sup>

*Prawns, Sushi Rice, Japanese Mayonnaise*

*\$30*

### UNAGI NIGIRI <sup>F</sup>

*Roasted Eel, Sushi Rice, Sesame Seed, Teriyaki Sauce, Spring Onion*

*\$32*

### TUNA NIGIRI <sup>F</sup>

*Fresh Yellow Fin Tuna, Sushi Rice, Truffle oil*

*\$33*

### SALMON NIGIRI <sup>F</sup>

*Fresh Salmon, Sushi Rice*

*\$32*

### TORCH SALMON BELLY <sup>F</sup>

*Marinated Salmon Belly, Spring Onion, Ikura, Ponzu Dressing*

*\$31*

*\*All Served with Wasabi, Pickled Ginger and Soy Sauce*

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# SASHIMI

## 5 PIECES

### SALMON SASHIMI <sup>F</sup>

*Fresh Salmon, White Radish, Cucumber, Lemon / Lime*

*\$35*

### TUNA SASHIMI <sup>F</sup>

*Fresh Yellow Fin Tuna, White Radish, Cucumber, Lemon / Lime*

*\$32*

### HAMACHI SASHIMI <sup>F</sup>

*Hamachi, White Radish, Cucumber, Lemon*

*\$33*

*\*All Served with Wasabi, Pickled Ginger and Soy Sauce*

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# UMAMI SIGNATURE DISHES

## PRAWN TEMPURA TEISHOKU <sup>F</sup>

*Deep Fried Light Battered Prawns with traditional tempura sauce*

*\$38*

## ASIAN SPICED LAMB RACK <sup>B</sup>

*Grilled Japanese furikake spiced rack of lamb with pumpkin puree  
in Yakiniku Sauce*

*\$55*

## SALMON TERIYAKI WITH SAUTÉED NOODLES <sup>F</sup>

*Miso marinated salmon in teriyaki sauce served with yakisoba noodles*

*\$45*

## AGEDASHI TOFU STEAK <sup>V</sup>

*Fried silken tofu flavored in Katsuobushi bonito flakes and served with tempura sauce  
Spring onion tempura*

*\$40*

## CHICKEN KATSU <sup>B</sup>

*Breaded corn fed chicken in Japanese curry served with Japanese coleslaw in a mirin and sesame dressing*

*\$38*

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# FROM THE ROBATA GRILL

## NEGIMA YAKI <sup>P</sup>

*Pork Belly in teriyaki sauce with asparagus and coleslaw in sesame dressing, served with Japanese fried rice*

*\$45*

## YAKITORI <sup>S</sup>

*Chicken in teriyaki sauce with asparagus and coleslaw in sesame dressing, served with Japanese fried rice*

*\$42*

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# SWEETS

## MACHA & MANGO CHEESECAKE

*Macha tea cheese cake with mango jelly and black sesame crisp*

*\$18*

## GINGER & MILK CHOCOLATE BRULEE

*Ginger crème brulee with milk chocolate ice cream and sweet potato chips*

*\$18*

## YUZU & WASABI

*Yuzu parfait with wasabi crunch*

*\$18*

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# UMAMI KIDS MENU

## SOUP

### CHICKEN NOODLE SOUP

*Chicken, Mixed Vegetables with Egg Noodles*

*\$15*

### MISO SOUP

*Tofu, Scallions and Fish*

*\$12*

## SUSHI

### KIDS CALIFORNIA MAKI (8 pcs.)

*Avocado, Crab Stick, Japanese Mayonnaise and Cucumber*

*\$18*

### KAPPA MAKI <sup>V</sup> (6 pcs.)

*Cucumber and Japanese Mayonnaise*

*\$18*

### TEKA MAKI (6 pcs.)

*Tuna and Japanese Mayonnaise*

*\$18*

### NIGIRI (4 pcs.)

*Choice of Tuna, Reef Fish, Salmon or Prawns*

*\$15*

### SASHIMI (5 pcs.)

*Choice of Tuna, Reef Fish, Salmon or Prawns*

*\$16*

## MAIN COURSE

### YAKIMESHI

*Vegetable Fried Rice with Egg*

*\$20*

### SAKANA FRIED (FISH AND CHIPS)

*Breaded Fish Fingers Served with Fries*

*\$20*

### BEEF KUSHIYAKI

*Grilled Beef Skewers, Teriyaki Sauce Served with*

*Japanese Fried Rice*

*\$20*

### CHICKEN TERIYAKI

*Grilled Chicken Served with Japanese Plain Rice*

*\$20*

### YAKI SOBA <sup>V</sup>

*Stir Fried Egg Noodles with Vegetables*

*\$20*

## DESSERT

### CHOICE OF ICE CREAM AND SORBET <sup>D</sup>

*\*Please Ask for Available Flavours*

*\$5 per scoop*

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# UMAMI CHARGEABLE MENU

## MISO BLACK COD <sup>\$ F</sup>

*Alaskan imported black cod in a miso marinade served with seasonal vegetable and pumpkin puree*  
*\$75*

## WASABI LOBSTER (800 - 1000GRAMS) <sup>\$</sup>

*Lobster and a selection of fresh vegetables coated in a light tempura batter with wasabi mayonnaise*  
*\$100*

## WAGYU AND FOIE GRAS (250 GRAMS) <sup>\$</sup>

*Wagyu rib eye topped with seared foie gras in a teriyaki sauce*  
*Served with a fresh garden salad in sesame dressing*  
*\$180*

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