

U M I
BY VIKRAM GARG

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for full menus



BREAKFAST

DAILY | 7 AM – 11 AM
LAST SEATING | 10:30 PM

SET MENU 45

First Course + Main Course + Seasonal Coffee or
English Breakfast Tea

FIRST COURSE

Locally Grown Fruit 11

Pineapple, Hawaiian Sea Salt
Papaya, Lime

Fruit Juice 9

Pineapple, Orange, Cranberry

Yogurt Parfait 13

Chia Pudding, Blueberry-Ginger Compote, Yogurt

The Granola 16

Greek Yogurt, Almond Milk or Whole Milk

MAIN COURSE

“Mai Tai” Pancake 25

Caramelized Pineapple, Rum-Coconut Syrup

French Toast 25

Banana-Maple Syrup, Lime, Cultured Butter

Eggs & Toast 25

Preparation to Your Liking, Leek & Potato Gratin

Masala Omelette 25

Onion, Tomato, Jalapeno, Turmeric, Cilantro

Ros Omelette 32

Masala Omelette, Shrimp Curry, Buttered Bread

Shakshuka 28

Eggs in Tomato Sauce, Feta Cheese, Toast

Croque Madame 29

Ham & Gruyère Cheese Sandwich, Mornay Sauce,
Onsen Egg

Avocado Tartine 27

Guacamole, Pickled Onion, Chili, Feta, Onsen Egg

Smoked Salmon Tartine 32

Cream Cheese, Capers, Pickled Onion, Lemon Aioli,
Sourdough Bread

Loco Moco 32

Beef & Pork Patty, Hamakua Mushroom Gravy,
Onsen Egg, Rice

UMI Fried Rice 32

Shrimp, Bacon, Green Onion, Onsen Egg, Tsukemono

SIDE ORDERS 9

Maple Smoked Bacon | Chicken Sausage

Leek-Potato Gratin | Koshihikari Rice | Single Egg

Bread - Sourdough, Multigrain or Shokupan with
Cultured Butter, Preserve, Milk Jam

CAVIAR & EGGS

Golden Osetra Caviar 149*

30 Grams Caviar, Soft Scrambled Egg, Buttered
Shokupan
*Super Premium Caviar, Buttery, Nutty Flavor. Certified
Sustainable Farm, Greece*



DINNER

WED – SUN | 5:30 PM – 10 PM
LAST SEATING | 8:30 PM

MAIN MENU

CAVIAR

Private Collection from Certified Sustainable Farm in Greece

Golden Osetra 149

Super Premium Caviar, Buttery & Nutty Flavor, Firm Texture

Imperial Osetra 199

Ultra Premium Caviar, Creamy & Nutty, Medium Texture

FIRST

Oysters, Cold Smoke, Tosazu Gelée 18/34

Scallop Carpaccio, Cucumber Namasu, Dashi 25

Kampachi, Jicama, Fennel, Shishito Vinaigrette 28

Ahi Crudo, Cured Lemon, Tobiko, Rice Cracker 29

Beef Tartare, Wasabi, Avocado, Crostini 28

Arugula, Onion Tempura, Tamarind Vinaigrette 18

SECOND

Popcorn Soup, Spiced Lotus Seeds 16

Shrimp, Shochu-Garlic Butter, Shokupan 28

Abalone, Mushroom Crust, Sea Asparagus, Ogo 26

Foie Gras Gyoza, Mirin-Cardamom Jus 29

Beetroot Risotto, Carnaroli Rice, Gobo Cream 28

Seafood Croquet, Miso Aioli, Herb Salad 28

MAIN COURSE

Branzino, Kombu-Sake Steamed, Soy-Pepper Sauce, Baby Bok Choy 65

Ora King Salmon, Baked Maui Onion, Smoked Eggplant, Ikura 52

Scallop & Prawn, Cauliflower Moussaline, Caper Butter 54

Tristan Lobster, Shellfish Essence, Ito Togarashi, Forbidden Rice 59

Prime Ribeye, Koji Aged, Okra Tempura, Soy-Pepper Sauce 85

Wagyu Beef Cheek, Pickled Mushrooms, Ulu Mash, Mace Jus 59

Curry Du Jour, Koshihikari Rice, Raita, Hot Sauce, Papadum 59

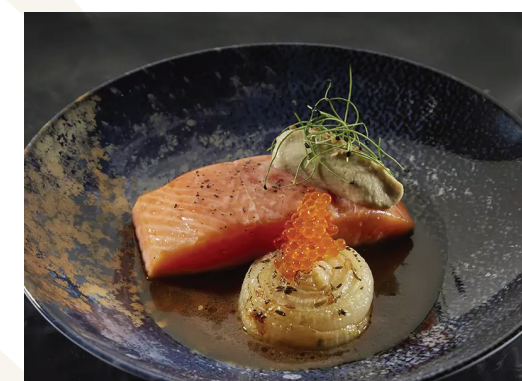
ACCOMPANIMENTS

Ulu Moussaline, Burnt Butter 12

Koshihikari or Forbidden Rice 12

French Fries, Herb Salt, Lemon Aioli 12

Mushrooms & Onion, Soy-Peppercorn Sauce 18



TASTING MENU

WAIKIKI MENU 99

Beverage Pairing 49

Kampachi, Jicama, Fennel, Shishito Vinaigrette

Sake, Masumi “Shiro” Junmai Ginjo, Nagano-Japan

Popcorn Soup, Spiced Lotus Seeds, Burnt Butter

Riesling, Karthausenhof Bruno, Kabinett Mosel-Germany

Wagyu Beef Cheek, Okra Tempura, Ulu Mash, Mace Jus

Grenache, MacCay Cellars, Lodi, CA-USA

Pavlova, Lilikoi, Mango, Hibiscus, Anglaise, 24k Gold

Ramos Pinto 10 yr Tawny Port

‘UMI’ TASTING MENU 149

Beverage Pairing 79

Scallop Carpaccio, Cucumber Namasu, Dashi

*Chenin Blanc, Birichino “Jurassic Park Vineyard”, Santa Ynez Valley,
CA-USA*

Abalone, Mushroom Crust, Sea Asparagus Ogo

Sake, Masumi “Shiro” Junmai Ginjo, Nagano-Japan

Lobster, Shellfish Essence, Ito Togarashi, Forbidden Rice

Pinot Noir, Failla, Sanoma Coast, CA-USA

Wagyu Beef Cheek, Okra Tempura, Ulu Mash, Mace Jus

Grenache, MacCay Cellars, Lodi, CA-USA

Mango Pannacotta, Blue Cheese Ice Cream, Macnut Crunch

Chateau Roumier Lacoste 2019

CURRY DINNER 79

Popular request from our curry lovers.

Arugula Salad, Onion Tempura, Tamarind-Balsamic Vinaigrette

Curry Du Jour, Koshihikari Rice, Cucumber Raita, Hot Sauce,

Papadum

Mango Popsicle, Rose Yogurt, Pistachio, Bling