



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^V \$8

Garlic and Chillies^V \$8

Soya Sauce and Sesame Oil^V \$8

WAHU TATAKI^{FS}

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

\$27

SELECTION OF GYOZA

Pork Gyoza served with Spicy Ponzu^P

\$28

Vegetable Gyoza served with Spicy Ponzu^V

\$25

SALMON TARUTARU^F

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

\$27

NEW STYLE HAMACHI^{FS}

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

\$28

^V,Vegetarian ^B,Signature Dish ^N,Nuts ^A,Alcohol ^F,Fish ^S,Spicy ^P,Pork ^D,Dairy ^{\$},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 ^V

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 ^P

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 ^V

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

\$28

TOFU WAKAME SALAD ^V

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 ^F

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

\$22

YASAI MAKI ^V

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

\$22

CALIFORNIA MAKI ^F

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

\$28

UNAGI MAKI ^F

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

\$28

UMAMI SIGNATURE MAKI ^{F S}

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

\$30

SEAFOOD FUTOMAKI 4PIECES ^F

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 ^F

Prawns, Sushi Rice, Japanese Mayonnaise

\$30

UNAGI NIGIRI ^F

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

\$32

TUNA NIGIRI ^F

Fresh Yellow Fin Tuna, Sushi Rice, Truffle oil

\$33

SALMON NIGIRI ^F

Fresh Salmon, Sushi Rice

\$32

TORCH SALMON BELLY ^F

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 ^F

Fresh Salmon, White Radish, Cucumber, Lemon / Lime

\$35

TUNA SASHIMI ^F

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

\$32

HAMACHI SASHIMI ^F

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 ^F

Deep Fried Light Battered Prawns with traditional tempura sauce

\$38

ASIAN SPICED LAMB RACK ^B

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

\$55

SALMON TERIYAKI WITH SAUTÉED NOODLES ^F

Miso marinated salmon in teriyaki sauce served with yakisoba noodles

\$45

AGEDASHI TOFU STEAK ^V

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

\$40

CHICKEN KATSU ^B

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 ^P

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

\$45

YAKITORI ^S

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 ^V (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 ^V

Stir Fried Egg Noodles with Vegetables

\$20

DESSERT

CHOICE OF ICE CREAM AND SORBET ^D

**Please Ask for Available Flavours*

\$5 per scoop

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UMAMI CHARGEABLE MENU

WASABI LOBSTER (800 - 1000GRAMS) \$

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

WAGYU AND FOIE GRAS (250 GRAMS) \$

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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