

umami

GROUPDINING

2017

FOR GROUPS OF MORE THAN 7 GUESTS, ALL GUESTS MUST ORDER THE SAME MENU. WE CAN OF COURSE MAKE ARRANGEMENTS FOR VEGETARIANS, PEOPLE WITH ALLERGIES AND OTHERS, WHO REQUIRE A SPECIAL MENU. PLEASE ORDER YOUR GROUP MENU NO LATER THAN 5 WEEKDAYS BEFORE THE EVENT, SO WE CAN MAKE SURE THAT YOUR ORDER IS PLACED.

OMAKASE MENU

– 650,-

OMAKASE IS A JAPANESE PHRASE MEANING “I’LL LEAVE IT TO YOU”. BY ORDERING THE MENU YOU ALLOW THE CHEFS TO EXPRESS THEIR CULINARY SKILL AND PRIDE WITH A SIX COURSE MENU BASED ON SEASONAL INGREDIENTS, CAPTURING THE ESSENCE OF THE UMAMI EXPERIENCE.

THE OMAKASE IS SERVED TO THE ENTIRE TABLE

ACCOMPANYING WINE MENU

– 550,-

STARTER

NEW STYLE SASHIMI
GINGER, SESAME, GARLIC

US BEEF TARTAR
KIZAMI WASABI, SAKE EGGYOLK, BLACK GARLIC

TEMPURA MIX
TENSUYU SAUCE, DAIKON, CHILI MAYO

MAIN

VEAL TENDERLOIN
WASABI-TRUFFLE SAUCE

CANETTE BREAST
BLACK TRUMPET SAUCE, FOIE GRAS

CRISPY FRIED SEA BREAM
SEASONAL VEGETABLES

(WITH THE MAIN COURSE WE SERVE SIDE ORDERS TO SHARE)

DESSERT

≈
DESSERT OF THE DAY

CRÉME BRÛLÉE
SALTY MILK ICE CREAM AND HAZELNUT

UMAMI CHOCOLATE DESSERT
GANAGE, CHOCOLATE ICE CREAM, WHITE CHOCOLATE

SUSHI

≈
ADDITIONAL COURSE
WITH A SELECTION OF SUSHI

5 PIECES.

3 COURSE – 425,- | 4 COURSE – 495,- | 5 COURSE – 565,-

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JAPANESE MENU

– 625,-

EDAMAME BEANS
LEMON AND SALT

≈

SELECTION OF 3 KINDS OF SASHIMI

≈

SELECTION OF 14 PCS. OF SUSHI
NIGIRI, GUNKAN, URAMAKI

(WE SERVE MISO SOUP WITH SUSHI)

DESSERT OF THE DAY

WINE MENUS

THE GROUP MENUS CAN BE COMBINED WITH THE FOLLOWING WINE MENUS

WINE MENUS ELEGANT SELECTION

3 COURSE – 350,-

4 COURSE – 400,-

5 COURSE – 450,-

APERITIF UPON ARRIVAL

WINE

TAPWATER

COFFEE & TEA

WINE MENUS EXCELLENT SELECTION

3 COURSE – 450,-

4 COURSE – 550,-

5 COURSE – 650,-

APERITIF UPON ARRIVAL

WINE

MINERAL WATER
- SAN PELLEGRINO OR ACQUA PANNA

COFFEE & TEA