



BAGLIONI RESORT

MALDIVES

U M A M I

JAPANESE RESTAURANT

THE ART OF JAPANESE CUISINE

A MEMBER OF



THE LEADING HOTELS
OF THE WORLD®

APPETIZERS

SELECTION OF GYOZA

Pork Gyoza served with Spicy Ponzu 🌶️🐷
\$28

Vegetable Gyoza served with Spicy Ponzu 🌿🌶️
\$25

SALMON TARTARE 🍣

Salmon Tartare with Guacamole and mixed baby greens in sesame dressing with sesame seeds
\$27

NEW STYLE HAMACHI 🌶️🐟

Hamachi, Spiced Ponzu, Yellow Pepper Oil, Ikura, Coriander Leaves, Fresh Chilli, Wakame
\$28

JAPANESE STYLE POPCORN SHRIMP

Crisp bite size shrimp in tempura batter 🐟🌶️🦞
Topped with sesame seeds and spring onion side spicy mayo and wasabi mayo
\$28

PRAWN TEMPURA TENTSYU

Deep fried jumbo prawn tempura served with traditional dipping sauce 🍣🦞
\$38

SOUP AND SALAD

MISO SOUP

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, Furikake, White Sesame Seeds, Togarashi

\$26

PORK RAMEN 🐷

Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Spring Onion, Marinated Pork belly, Sesame Oil, Furikake, White Sesame Seeds, Togarashi

\$29

VEGETARIAN RAMEN V 🌿

Ramen Noodles, Dark Shoyu Broth, Soy Marinated Egg, Bok Choy, Shimeji & Enoki Mushrooms, Silken Tofu, Spring Onion, Sesame Oil, Furikake, White Sesame Seeds, Togarashi

\$29

KANI SALAD 🦞 📦

Fresh crabmeat, Japanese Mayonnaise, Mango, Avocado, Cucumber, Tobiko, Chuka Wakame, Tempura Flakes

\$32

TOFU WAKAME SALAD V 🌿

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

\$25

EDAMAME VEGETABLE SALAD V 🌿

Shelled edamame, assorted bell peppers, carrots, cabbage and radish

\$25

MAKI - 8 PIECES

NEW PHILADELPIA MAKI 🐟📦

Salmon, Cream Cheese, Cucumber, Coriander Leaves, Wasabi Mayonnaise, Ikura
\$22

YASAI MAKI ♡🌿

Takuan, Cucumber, Avocado, Chuka Wakame, Chinese Cabbage, Japanese
Mayonnaise, Sesame Seeds, Togarashi
\$22

CALIFORNIA MAKI 🐟📦🦞

Fresh crabmeat, Japanese Mayonnaise, Avocado, Cucumber, Tobiko
\$28

UNAGI MAKI 🐟📦🦞

Prawn Tempura, Roasted Unagi, Teriyaki Sauce, Sesame Seeds, Avocado, Spring Onion, Japanese Mayonnaise
\$28

UMAMI SIGNATURE MAKI 🐟📦🌶️🦞

Salmon Tartare, Crab Stick, Cucumber, Mango, Japanese Mayonnaise, Togarashi, Spring Onion, Tobiko
\$30

SEAFOOD FUTOMAKI 4PIECES 🐟🦞

Salmon, Tuna, White Fish, Prawn Sushi, Takuan, Spring Onion, Cucumber, White Radish, Crabstick
\$30

TRIO OF CRAB MAKI 🌶️🐟🦞

Soft shell crab, and fresh crab meat roll topped with spicy kani kamaboko, Unagi sauce
Rolled in crisp tempura bits and sesame seeds
\$36

MORIAWASI OF SUSHI 🐟

Assorted sushi, sashimi and signature maki
\$42

SUSHI / NIGIRI 4 PIECES

EBI NIGIRI

Prawns, Sushi Rice, Japanese Mayonnaise

\$30

UNAGI NIGIRI

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

\$32

MAGURO NIGIRI

Fresh Yellow Fin Tuna, Sushi Rice, Truffle oil

\$33

SAKE NIGIRI

Fresh Salmon, Sushi Rice

\$32

TORCH SAKE BELLY

Marinated Salmon Belly, Spring Onion, Ikura, Ponzu Dressing

\$31

*All Served with Wasabi, Pickled Ginger and Soy Sauce

SASHIMI 5 PIECES

SAKE SASHIMI

Fresh Salmon, White Radish, Cucumber, Lemon / Lime

\$35

MAGURO SASHIMI

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

\$32

HAMACHI SASHIMI

Hamachi, White Radish, Cucumber, Lemon

\$33

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

UMAMI SIGNATURE DISHES

ASIAN SPICED LAMB RACK

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

\$55

SALMON TERIYAKI WITH SAUTÉED NOODLES

Miso marinated salmon in teriyaki sauce served with yakisoba noodles

\$45

AGEDASHI TOFU STEAK

Fried silken tofu, sautéed vegetables and spring onion tempura, teriyaki sauce

\$40

CHICKEN KATSU

Breaded cornfed chicken in Japanese curry served with Japanese coleslaw in a mirin and sesame dressing

\$38

ROBATAYAKI GRILLED NEGIMA YAKI

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

\$45

YAKITORI

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

\$42

SWEETS

MATCHA CUSTARD TART WITH COCONUT CRUST

Japanese green tea tart with toasted coconut

\$20

BEET ROOT PARFAIT

Frozen beetroot mousse served with coconut sorbet

\$20

FULLY YOGHURT MOUSSE

Warm mousse cake, macerated citrus fruits and snow sugar

\$20

BANANA CHOCOLATE FINGER, COMPRESSED ICE CORNET

Crispy chocolate cigar serve with sake and peach ice cream

\$20

TROPICAL FRUITS PLATTER

\$20

SELECTION OF MOCHI OF 4

\$20

ICE CREAM











Black Sesame - Red Bean - sake & Peach

\$5 per scoop

SORBET

Green tea - Lychee - Green apple & wasabi - Cherry & chocolate

\$5 per scoop

Gluten Free  Vegetarian Option  Signature Dish  Nuts  Alcohol  Fish  Spicy  Pork  Seafood-Shellfish  Dairy 

All prices are quoted in US Dollar and are subject to 16% service charge and all applicable government taxes

KIDS MENU

CHICKEN NOODLE SOUP

Chicken, Mixed Vegetables with Egg Noodles

\$15

MISO SOUP

Tofu, Scallions and Fish

\$12

KIDS CALIFORNIA MAKI (8 pcs.)

Avocado, Crab Stick, Japanese Mayonnaise and Cucumber

\$18

KAPPA MAKI (6 pcs.)

Cucumber and Japanese Mayonnaise

\$18

TEMARI SUSHI (6 pcs.)

Tuna and Japanese Mayonnaise

\$18

YAKIMONO NIGIRI (4 pcs.)

Choice of Tuna, Reef Fish, Salmon or Prawns

\$18

CHIRASHI SUSHI (5 pcs.)

Choice of Tuna, Reef Fish, Salmon or Prawns

\$20

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

Stir Fried Egg Noodles with Vegetables

\$20

DESSERT

CHOICE OF ICE CREAM AND SORBET ^D

*Please Ask for Available Flavours

\$5 per scoop

Gluten Free  Vegetarian Option  Signature Dish  Nuts  Alcohol  Fish  Spicy  Pork  Seafood-Shellfish  Extra Charge Only 

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UMAMI CHARGEABLE MENU

MISO BLACK COD

Alaskan imported black cod in a miso marinade served with seasonal vegetable and pumpkin puree

\$75

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

EDAMAME

Steamed with sea salt, Chilli & Garlic, Sesame Oil & Sesame Seeds

\$8

SIDE DISHES

Asparagus Umami Signature Fried Rice Yakisoba Noodle with Vegetable

\$10