

MEI UME SIGNATURE		アラカルト
Whole Peking Duck	88	
Served over Two Courses:		
🍷 Pancake, Cucumber and Leek		
🍷 Crispy Duck Salad with Cherry Tomatoes and Tonkatsu Dressing		
Stir Fried Native Lobster with Ginger and Spring Onion	52	
served on Crispy Noodles		
Wagyu Beef Dumplings with Glass Noodle served in a Spicy Broth	48	
Wagyu Beef Teppanyaki with Wafu, Ponzu and Miso Dressing	85	
Slow Cooked Eight Treasure Baby Chicken	30	
In Oyster Sauce or Chicken Broth		
SMALL EAT		
Seaweed Prawn Cracker	3.5	
Edamame with Salt Flakes or Chilli Sauce	5	
Vegetables Spring Rolls with Chinese Chestnut 4pcs	8.5	
Crispy Duck Roll 2pcs / 4pcs	7/14	
Soft Shell Crab with Peppercorn Salt	15	
Salt and Pepper Squid with Lemon Leaves and Shallots	13	
Golden King Prawn Kataifi with Sweet Chilli Plum Sauce 3 pcs	14	
Salt and Pepper Vegetable Tempura	9	
Shanghai Braised Pork Ribs in Chinkiang Sauce	12	
Steamed Diver Scallop choice of Garlic, Ginger or Spicy Black Bean Sauce	13	
Korean Style Seaweed Salad with Sesame Vinaigrette Dressing	10	
Rock Shrimp Tempura with Spicy Mayo	18	
Yellowtail Carpaccio with Truffle Ponzu	19	
Seared Tuna and Spinach Salad in Japanese Wafu Dressing	18	
Trinity Tartare (Tuna, Salmon & Yellowtail)	21	
with Seaweed Prawn Cracker		
Make your own selection for £7 per portion		
SOUP		
Wakame and Tofu Miso Soup	5	
Hot and Sour Soup with Duck or Prawn	10	
Imperial Jade Soup Vegetarian or Prawn Wonton	8/10	
		点菜

MORIAWASE

7 Kind Sashimi 14 pcs 36

9 Kind Sushi 9 pcs 38

5 Kind Sashimi 10 pcs 32

6 Kind Sushi 6 pcs 30

SASHIMI / NIGIRI 2pcs

O-Toro	Fatty Tuna 14	Saba	Mackerel 8
Chu-Toro	Medium Fatty Tuna 9.5	Ika	Squid 8
Akami	Tuna 9	Tako	Octopus 8
Sake	Salmon 9	Unagi	Eel 9
Suzuki	Seabass 9	Ebi	Shrimp 10
Hamachi	Yellowtail 10	Ikura	Salmon Roe 9
Hotate	Scallop 10	Uni	Sea Urchin 16
Tai	Bream 9	Wagyu beef (1 pc) 7.5	

URAMAKI

Spicy Tuna 21
Truffle Karashi and Parmesan Flake

Soft Shell Crab 21
Mango and Daikon

BBQ Wagyu Beef 32
Caramelised Onion

Alaskan California Crab 18
Tobiko Caviar

Yellowtail Maki 18
Jalapeño and Tempura Flake

Salmon, Avocado and Crab Meat 18
Miso Butter

Vegetable Tempura Maki 12

Classic Salmon and Avocado 16

Vegetarian Maki 11
Shiso and Myoga

Mei Ume Tasting Maki 28
Salmon, Akami, Yellowtail
Eel and Wagyu Beef

HOSOMAKI

Fatty Tuna 16 Cucumber 8

Tuna 12 Asparagus 8

Salmon 9 Avocado 9

Eel 10

TEMAKI

California 12

Soft Shell Crab 12

Spicy Tuna 13

Salmon and Avocado 11

Seasonal Vegetables 9

FISH AND SEAFOOD

Roasted Black Cod marinated in Yuzu Soy with Karashi Kimi	36
Wasabi King Prawns with Orange Tobiko	29
Sautéed Scallops and Squid in a Glass Noodle Nest in XO Sauce	28
Steamed Chilean Seabass with Ginger and Spring Onion in Soy Sauce	42
Shanghai Golden Crispy Seabass choice of Lemon Sauce or Sweet & Sour Sauce	34
Pan Fried Fillet of Norwegian Salmon in Yuzu Teriyaki Sauce	28
Szechuan Crispy King Prawns with Chilli and Peppercorn	29

MEAT

Slow Braised Dongpo Pork Belly with Chinese Herbs and Broccoli	24
Sweet and Sour Iberico Pork with Cherry and Sun Dried Tomato	24
Crispy Shredded Veal with Chilli and Mango served on a Bird Nest	26
Wok Fried Hereford Beef Fillet in Spicy Black Pepper Sauce	33
Mongolian Style Rack of Lamb with Lemongrass Sauce	30
Wok Fried Green Bean with Minced Iberico Pork and Chilli	20

POULTRY

Tony Truong's Kung Pao Corn-fed Chicken with Macadamia Nuts	26
Szechuan Corn Fed Chicken with Cashew Nut and Dried Red Chilli	25
San Pei Chicken with Thai Basil and Chilli served in a Sizzling Toban	25

HOT STONE RICE BOWL

Minced Beef Fillet and Stir Fried Vegetables In Pineapple and Onion Chilli Sauce	18
Seafood and Stir Fried Vegetables In Sweet Oyster Sauce	20
Assorted Seasonal Stir Fried Vegetables In Chilli Sauce	16
Sea Urchin and Scallop Fried Rice In Sweet Oyster Sauce	28

TOFU

- Szechuan Ma Po Tofu** 18
with Minced Angus Beef Fillet
- Stir Fried Tofu with Shitake Mushroom and Chinese Vegetables** 16
in Vegetable Oyster Sauce

VEGETABLES

- Gai Lan, Pak Choi or Choi Sum** 13
Steamed or Wok Fried
choice of Garlic, Ginger or Oyster Sauce
- Sautéed Green Asparagus** 16
with Samphire and Ginger
- Stir Fried Vegetarian Duck and Asparagus** 16
in Black Pepper Sauce
- Caramelised Japanese Aubergine** 16
with White Miso and Bonito Flakes

RICE

- Steamed Jasmine Rice** 3.5
- Prawn and Scallop Fried Rice in XO Sauce** 16
- Seasonal Vegetable Fried Rice with Ginger** 12

NOODLE

- Stir Fried Vermicelli** 14
with Tiger Prawns and Egg
- Stir Fried Egg Noodle** 12
with Bean Sprout and Shiitake Mushroom
- Stir Fried Glass Noodle with Duck** 13