

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		
Half Peking Duck	50	
Served One Course:		
Pancake, Cucumber and Leek		
Stir Fried Native Lobster with Ginger and Spring Onion	52	
served on Crispy Noodles		
Angus Beef Fillet with Glass Noodle served in a Spicy Broth	48	
Wagyu Beef Teppanyaki with Wafu, Ponzu and Miso Dressing	85	
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 Crispy Shallots	13	
Salt and Pepper Vegetable Tempura	9	
Crispy Prawn Dumpling with Wasabi Mayonnaise 4pcs	10	
Chicken Spring Roll with Chinese Shiitaki Mushroom	10.5	
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	
Northern Chinese Chicken Dumpling with Red Wine Vinegar 4pcs	11	
Rock Shrimp Tempura with Spicy Mayo	18	
Yellowtail Carpaccio with Truffle Ponzu	19	
Salmon Tataki with Yuzu Miso	17	
Seared Tuna and Spinach Salad in Japanese Wafu Dressing	18	
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

Should you have any dietary or allergen requirements, please do inform our team.

A discretionary service charge of 15% will be added to your bill.

All prices are in GBP inclusive of VAT

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

Aburi Salmon with Garlic Butter 9.5

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 14

Avocado, Asparagus and Cucumber

Trinity Maki 22

White Fish, Shrimp and Salmon

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		アラカルト
Roasted Black Cod marinated in Yuzu Soy with Karashi Kimi	36	
Wasabi King Prawns with Orange Tobiko	29	
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	
M E A T		
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	26	
Wok Fried Angus Beef Fillet in Spicy Black Pepper Sauce	33	
Rack of Lamb in Mongolian Sauce	30	
Wok Fried Green Bean with Minced Iberico Pork and Chilli	20	
Slow Braised Beef Short Ribs Choice of Szechuan or Soy Bean Sauce	28	
P O U L T R Y		
Tony Truong's Kung Pao Corn-fed Chicken with Macadamia Nuts	26	
Szechuan Corn Fed Chicken with Cashew Nut and Dried Red Chilli	25	
Grilled Teriyaki Chicken with Shiitaki Mushroom	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	
		点菜

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 or Pak Choi** 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
- Stir Fried Udon Noodle** 16
with Veal and Chinese Cabbage