

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		
Kagoshima Wagyu Beef	85	
with Sansho Dressing served on a Chinese Tea Grill		
Stir Fried Native Lobster with Ginger and Spring Onion	49	
served on Crispy Noodles		
Wagyu Beef Dumplings with Glass Noodle served in a Spicy Broth	45	
Wagyu Beef Teppanyaki with Wafu, Ponzu and Miso Dressing	85	
S M A L L E A T		
Edamame with Salt Flakes or Chilli Sauce	5	
Soft Shell Crab with Peppercorn Salt	14	
Salt and Pepper Squid with Lemon Leaves and Shallots	13	
Golden King Prawn Kataifi with Sweet Chilli Plum Sauce 3 pcs	13	
Salt and Pepper Vegetable Tempura	8	
Shanghai Braised Pork Ribs in Chinkiang Sauce	10	
Steamed Diver Scallop choice of Garlic, Ginger or Spicy Black Bean Sauce	13	
Alaskan Crab and Prawn Ball with Ginger and Green Apple Sauce	13	
Korean Style Seaweed Salad with Sesame Vinaigrette Dressing	9.5	
Crispy Tofu and Stir Fried Kimchi with Szechuan Sauce or Chinkiang Sauce	11	
Rock Shrimp Tempura with Spicy Mayo	16	
Yellowtail Carpaccio with Truffle Ponzu	18	
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		
S O U P		
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 34

5 Kind Sashimi 10 pcs 30

9 Kind Sushi 9 pcs 36

6 Kind Sushi 6 pcs 28

SASHIMI / NIGIRI 2pcs

O-Toro	Fatty Tuna 13	Saba	Mackerel 7
Chu-Toro	Medium Fatty Tuna 9.5	Ika	Squid 7
Akami	Tuna 9	Tako	Octopus 8
Sake	Salmon 9	Unagi	Eel 8
Suzuki	Seabass 8	Ebi	Shrimp 9.5
Hamachi	Yellowtail 9.5	Ikura	Salmon Roe 8
Hotate	Scallop 9.5	Uni	Sea Urchin 14
Tai	Bream 8		

URAMAKI

Spicy Tuna 19
Truffle Karashi and Parmesan Flake

BBQ Wagyu Beef 29
Caramelised Onion

Yellowtail Maki 18
Jalapeño and Tempura Flake

Vegetable Tempura Maki 12

Vegetarian Maki 10.5
Shiso and Myoga

Soft Shell Crab 19.5
Mango and Daikon

Alaskan California Crab 16
Tobiko Caviar

Salmon, Avocado and Crab Meat 16
Miso Butter

Classic Salmon and Avocado 14

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

HOSOMAKI

Fatty Tuna 14 Cucumber 7

Tuna 12 Asparagus 7

Salmon 9 Avocado 8

Eel 9

TEMAKI

California 10

Soft Shell Crab 12

Spicy Tuna 12

Salmon and Avocado 10

Seasonal Vegetables 8

FISH AND SEAFOOD

Grilled Squid Stuffed with Octopus in Sake and Plum Sauce	22
Roasted Black Cod marinated in Yuzu Soy with Karashi Kimi	36
Stir Fried Dover Sole with Lemongrass and Chilli	34
Wasabi King Prawns with Orange Tobiko	28
Sautéed Scallops and Squid in a Glass Noodle Nest in XO Sauce	26
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	26
Szechuan Crispy King Prawns with Chilli and Peppercorn	28

MEAT

Slow Braised Dongpo Pork Belly with Chinese Herbs and Broccoli	22
Sweet and Sour Iberico Pork with Cherry and Sun Dried Tomato	24
Crispy Shredded Veal with Chilli and Mango served on a Bird Nest	24
Wok Fried Hereford Beef Fillet in Spicy Black Pepper Sauce	32
Wok Fried Mongolian Beef Fillet with Grilled Aubergine and Lemongrass Sauce	32
Wok Fried Green Bean with Minced Iberico Pork and Chilli	18
Braised Lamb Shank in Szechuan Spicy Broth	28

POULTRY

Tony Truong's Kung Pao Confed Chicken with Macadamia Nuts	26
Szechuan Corn Fed Chicken with Cashew Nut and Dried Red Chilli	24
San Pei Chicken with Thai Basil and Chilli served in a Sizzling Toban	24
Chicken Teriyaki stuffed with Onion and Shiitake Mushroom	24

HOT STONE RICE BOWL

Minced Beef Fillet and Stir Fried Vegetables Pineapple and Onion Chilli Sauce	17
Seafood and Stir Fried Vegetables Sweet Oyster Sauce	19
Assorted Seasonal Stir Fried Vegetables Oyster and Mushroom Sauce	14
Sea Urchin and Scallop Fried Rice Sweet Oyster Sauce	26

アラカルト

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

T O F U

- Szechuan Ma Po Tofu** 16
with Minced Angus Beef Fillet
- Stir Fried Tofu with Shitake Mushroom and Chinese Vegetables** 14
in Vegetable Oyster Sauce

V E G E T A B L E S

- Gai Lan, Pak Choi or Choi Sum** 12
Steamed or Wok Fried
choice of Garlic, Ginger or Oyster Sauce
- Sautéed Green Asparagus** 14
with Samphire and Ginger
- Stir Fried Vegetarian Duck and Asparagus** 14
in Black Pepper Sauce
- Caramelised Japanese Aubergine** 13
with White Miso and Bonito Flakes

R I C E

- Steamed Jasmine Rice** 3.5
- Prawn and Scallop Fried Rice in XO Sauce** 14
- Seasonal Vegetable Fried Rice with Ginger** 11

N O O D L E

- Stir Fried Vermicelli** 13
with Tiger Prawns and Egg
- Stir Fried Egg Noodle** 11
with Bean Sprout and Shiitake Mushroom
- Stir Fried Glass Noodle with Duck** 12.5