

## MEI UME SIGNATURE

<b>Whole Peking Duck</b>	95
Served over Two Courses:	
☉ Pancakes,	
☉ Cucumber and Shredded Leek	
☉ Iceberg Lettuce Wraps	
<b>Half Peking Duck</b>	55
☉ Pancakes, Cucumber, Shredded Leek	
<b>Stir Fried Native Live Lobster, Crispy Egg Noodles</b>	60
☉ Choice of Black Bean or Ginger and Spring Onion Sauce	
<b>Hot Stone Wagyu Beef</b>	68
☉ 110g of A3 Kagoshima Wagyu Beef, Shiso Leaf, 7 Spices	

## SMALL EAT

<b>Edamame</b> Salt Flakes or Chilli Sauce	5
<b>Spring Rolls</b> Seasonal Vegetables, Chinese Water Chestnut 3 pcs	9
<b>Shanghai Braised Pork Ribs</b> Chinkiang Sauce, Puffed Rice	15
<b>Salt and Pepper Squid</b> Crispy Shallots	15
<b>Soft Shell Crab</b> Peppercorn Salt, Lime Leaf, Fresh Chilli	16
<b>Rock Shrimp Tempura</b> Tagarrashi Pepper, Spicy Mayo	19
<b>Tempura Scallop</b> White Miso and Cauliflower puree 2 pcs	19
<b>Crispy Dragon Phoenix Bowl</b> Prawns and Chicken 5 pcs	14
<b>King of Mushroom Dumpling</b> Crispy 3 pcs	9
<b>Wagyu Dumpling</b> Pan Fried Wagyu Beef Filled Dumplings 3 pcs	9,5
<b>Northern Style Spicy Chicken Dumpling</b> Red Wine Vinegar 5 pcs	14
<b>Crispy Duck Roll</b> Hoi Sin, Spring Onion 2 / 4 pcs	7 / 14
<b>Steamed Dim Sum</b> Har Gau, Siu Mai and Mushroom Dumpling 3 / 6 pcs	9 / 18
<b>Seaweed Salad</b> Sesame Vinaigrette Dressing	10
<b>Wakame Salad</b> Wakame, Cucumber	13
<b>Salmon Ceviche</b> Avocado, Mango, Onion, Wasabi Vinegar, Pomegranate	15
<b>Botan Ebi Ceviche</b> Prawns, Ponzu Jelly, Sea Urchin, Salmon Roe	18
<b>Seabass Usu Tsukuri</b> Ponzu Dressing	17
<b>Yellowtail Carpaccio</b> Truffle Ponzu Dressing	19

## SOUP

<b>Wakame and Tofu Miso Soup</b>	5
<b>Creamy Corn Soup</b> Crab or Vegetarian	10 / 5
<b>Hot and Sour Soup</b> Duck or Prawn	10
<b>Sea Food Soup</b> Scallops, Prawns, Mixed Mushrooms	15

## MORIA WASE

Moriawase indicates a plate of assorted sushi. It is mostly nigiri, but can contain maki and gunkan maki as well: It is the choice of the sushi chef, but typically includes popular items.

**7 Kind Sashimi 21 pcs 55**

**9 Kind Nigiri 9 pcs 38**

**5 Kind Sashimi 15 pcs 45**

**6 Kind Nigiri 6 pcs 30**

## SASHIMI / NIGIRI

Sashimi is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces. Nigiri consists of an oblong mound of sushi rice and a topping draped over the ball.

		Sashimi 3 pcs / 5 pcs	Nigiri 1 pc
<b>Unagi</b>	Eel	9 / 14	5
<b>Suzuki</b>	Seabass	10 / 15	5.5
<b>Saba</b>	Mackerel	8 / 12	4
<b>Tai</b>	Sea Bream	10 / 15	5
<b>Hamachi</b>	Yellowtail	11 / 17	6.5
<b>Akami</b>	Tuna	10 / 15	6.5
<b>Chu-Toro</b>	Medium Fatty Tuna	12 / 18	7.5
<b>O-Toro</b>	Fatty Tuna	15 / 22	8.5
<b>Ika</b>	Squid	10 / 15	5
<b>Sake</b>	Salmon	9 / 13	4.5
<b>Ikura</b>	Salmon Roe	12 / 18	7
<b>Ebi</b>	Shrimps	10 / 15	5
<b>Botan Ebi</b>	Prawns	13 / 18	7
<b>Hotate</b>	Scallop	14 / 19	7.5
<b>Uni</b>	Sea Urchin	28 / 48	14
<b>Tako</b>	Octopus	10 / 15	5
<b>Wagyu</b>	Wagyu Beef		9.5

## FUTOMAKI

Futomaki, "fat rolled sushi" is a Japanese sushi roll containing seasoned rice and fillings wrapped in a thin sheet of roasted, dried nori seaweed.

**Vegetarian 14**

Cucumber, Avocado, Asparagus, Mango

**Soft Shell Crab 23**

Crab Meat, Cucumber, Avocado, Mango

## HOSOMAKI

Hosomaki are small sushi rolls made with only one filling.

**Avocado 9**

**Asparagus 8**

**Tuna 12**

**Salmon 9**

**Cucumber 8**

**Fatty Tuna 16**

**URAMAKI**

Uramaki, "inside-out roll" is a medium-sized cylindrical piece with two or more fillings.

**Spicy Tuna 22**

Truffle Karashi and Parmesan Flakes

**Crispy Cream Prawn Maki 19**

Mango and Wasabi Mayo

**Classic Salmon and Avocado 16**

Sesame Seeds, Salmon and Avocado

**Classic Unagi and Cucumber 18**

Sesame Seeds, Eel and Cucumber

**Alaskan California Crab 20**

Tobiko Caviar

**Salmon and Orange Tobiko 18**

Salmon Cream Cheese, Fish Roe

**Butter Miso Maki 18**

Salmon, Crabmeat, Butter Miso

**Unagi Roll 29**

Eel, Crab Meat, Cucumber, Avocado, Mango

**Wagyu Maki 42**

Wagyu Beef, Avocado, Cucumber, Asparagus

**FISH AND SEA FOOD**

**Roasted Black Cod** Yuzu Soy, Karashi Kimi 36

**Wasabi King Prawns** Orange Tobiko 29

**Wok Fried Dover Sole** Shiitake Mushroom, Spring Onion and Red Pepper 39

**Shanghai Golden Crispy Seabass** Sweet and Sour Sauce 34

**Wok Fried Scallops** Ginger and Garlic Sauce 28

**Szechuan Crispy King Prawns** Chilli and Peppercorn 29

**MEAT**

**Slow Braised Dongpo Pork Belly** Chinese Herbs and Broccoli 24

**Sweet and Sour Ibérico Pork** Cherry Tomato and Pineapple 24

**Wok Fried Angus Beef Fillet** Spicy Black Pepper Sauce 36

**Wok Fried Green Beans** Minced Ibérico Pork, Chilli 20

**Mongolian Pan-Fried Lamb Chops** Asparagus 39

**POULTRY**

**Tony Truong's Kung Pao Corn-fed Chicken** Almond Flakes 28

**San Pei Chicken Thai Basil and Chilli** served in a Sizzling Toban 28

## HOT STONE RICE BOWL

<b>Minced Beef Fillet Stir Fried Vegetables</b> Garlic Onion Chilli Sauce, Fried Rice	18
<b>Seafood Stir Fried Vegetables</b> Sweet Oyster Sauce, Fried Rice	20
<b>Sea Urchin and Prawn Fried Rice</b> in Sweet Oyster Sauce, Fried Rice	28
<b>Assorted Seasonal Stir-Fried Vegetables</b> Chilli Sauce, Boiled Rice	16

## TOFU

<b>Szechuan Ma Po Tofu</b> Minced Angus Beef Fillet	20
<b>Agedashi Tofu</b> Crispy, Shiitake Mushrooms	11

## NOODLE

<b>Egg Noodle</b> Bean Sprouts Spring Onion	12
<b>Stir Fried Vermicelli</b> Tiger Prawns, Egg	16
<b>Stir Fried Glass Noodle</b> with Duck	16
<b>Stir Fried Angus Beef Ho Fun Noodles</b> Bean Sprout and Spring Onion	18
<b>Seafood Crisps Noodle</b> Prawn, Squid, Scallop, Ginger, Asparagus, Pak Choi	22

## RICE

<b>Steamed Jasmine Rice</b>	3.5
<b>Prawn and Scallop Fried Rice</b> X.O. Sauce	18
<b>Seasonal Vegetable Fried Rice</b>	12
<b>Hong Kong Style Young Chow Fried Rice</b> Duck and Prawn	18

## VEGETABLES

<b>Gai Lan, Pak Choi or Choi Sum</b> Steamed or Wok Fried choice of Garlic, Ginger or Oyster Sauce	14
<b>Shanghai Aubergine</b> Minced Garlic and Crispy Shallot	16
<b>Stir Fried Vegetarian Duck and Asparagus</b> Black Pepper Sauce	16
<b>Sautéed Green Asparagus</b> Samphire, Ginger	18