



WELCOME TO YUMI

A mélange of a glorious past and the modern era, discover a world that's serene and culturally rich, with a truly extraordinary palate.

Every creation on this menu is a delectable work of art exhibiting the finest creative skill and craftsmanship by renowned Japanese Master Chefs.

We invite you to bask in our vibrant lounge music and sip on our finest selection of Japanese Saké. Sit back, relax and begin your remarkable journey to the land of the rising sun.



SASHIMI

Maguro	1,850.00
<i>Slices of fresh tuna served with Japanese horseradish and pickled ginger.</i>	
Salmon	2,550.00
<i>Slices of fresh salmon served with Japanese horseradish and pickled ginger.</i>	
Modha	990.00
<i>Slices of fresh Modha fish served with Japanese horseradish and pickled ginger.</i>	
Tako	1,460.00
<i>Slices of fresh octopus served with Japanese horseradish and pickled ginger.</i>	
Ama Ebi	1,450.00
<i>Fresh sweet shrimp served with Japanese horseradish and pickled ginger.</i>	
Sashimi Morriawase	2,650.00
<i>Mixed platter of tuna, salmon, modha, tako and ama ebi sashimi.</i>	

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NIGIRI

Maguro Nigiri 640.00

Fresh tuna on a Japanese seasoned rice ball.

Salmon Nigiri 860.00

Fresh salmon on a Japanese seasoned rice ball.

Ebi Nigiri 690.00

Seasoned and semi-cooked prawns on a Japanese rice ball.

Modha Nigiri 640.00

Fresh modha fish on a Japanese seasoned rice ball.

Unagi Nigiri 1,780.00

Japanese eel on a Japanese seasoned rice ball.

Tobico Gunkan 740.00

Fresh fish roe on a Japanese seasoned rice ball.

YUMI SPECIAL SUSHI PLATTER

Nigiri Matsu Platter 1,990.00

Mix of tuna, salmon, modha sashimi and ten pieces of nigiri.

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MAKI

Spicy Avocado Maki (8 pieces) <i>Fresh avocado in a roll of Japanese seasoned rice.</i>	690.00
Kappa Maki (8 pieces) <i>Cucumber in a roll of Japanese seasoned rice.</i>	690.00
Ebi Tempura Maki (8 pieces) <i>Batter-fried crispy prawns in a roll of Japanese seasoned rice.</i>	1,380.00
Tekka Maki (8 pieces) <i>Fresh tuna in a roll of Japanese seasoned rice.</i>	1,190.00
Salmon Maki (8 pieces) <i>Fresh salmon in a roll of Japanese seasoned rice.</i>	1,350.00
California Maki (8 pieces) <i>Crab sticks, avocado, cucumber and lettuce in a roll of Japanese seasoned rice.</i>	1,390.00
Ebi Fry Maki (6 pieces) <i>Japanese crumb-fried prawns in a roll of Japanese seasoned rice.</i>	1,250.00
Salmon Avocado Maki (8 pieces) <i>Fresh salmon and avocado in a roll of Japanese seasoned rice.</i>	1,350.00
Combination Spicy Maki (8 pieces) <i>Tuna, salmon and crab meat with chef special sauce in a roll of seasoned rice.</i>	1,290.00
YUMI Special Maki (6 pieces) <i>Tempura prawns and crab meat, cucumber with chef special rainbow rice.</i>	1,250.00

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TEMAKI

California Temaki (2 pieces) 840.00
Crab stick, cucumber, avocado and lettuce on top of ikura.

YUMI Special Temaki (2 pieces) 850.00
Tempura prawn, cucumber and avocado lettuce with rainbow rice.

MAME NORI MAKI

Special Volcano Maki (8 pieces) 1750.00
Spicy crab meat, crispy tempura shrimp and tanuki with chef special sauce.

Oishi Mame Maki (6 pieces) 1990.00
Tempura prawn, crab stick and cucumber on top eel with chef special sauce.

Crispy Mame Maki (6 pieces) 1490.00
Tempura prawn, crab stick, cucumber and tempura crunch with sweet and spicy sauce.

YUMI Special Mame Maki (10 pieces) 1750.00
Rainbow rice, tempura prawn, crabsticks, cucumber, fresh salmon and tempura crunch with chef special sauce.

Spicy Tuna Mame Maki
Sri Lankan Style (8 pieces) 1350.00
Tuna with spicy sauce and tempura crunch.

California Mame Maki (6 pieces) 1290.00
Rainbow rice, avocado, cucumber, crab stick, lettuce and flying fish roe.

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COLD APPETIZERS

YUMI Salad <i>Shredded iceberg, carrot with miso mayo and tempura crunch.</i>	650.00
Tuna Salad <i>Fresh tuna with pankro crunch and chef special sauce.</i>	1,350.00
Salmon Salad <i>Fresh salmon with pankro crunch and chef special sauce.</i>	2,160.00
Mix Sashimi Salad <i>Mix of tuna, salmon, crab with crunch and chef special sauce.</i>	3,100.00
Kaiso Salad <i>Kaiso wakame salad with yuzu wafu dressing.</i>	890.00
Tuna Tataki	1,250.00

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HOT APPETIZERS

Edamame	990.00
<i>Blanched fresh soya bean pods.</i>	
Garlic Sichimi Edamame	990.00
<i>Edamame with sautéed garlic and Japanese spices.</i>	
Spicy Edamame	990.00
<i>Edamame with spicy sauce.</i>	
Agedashi Tofu	530.00
<i>Crispy fried tofu with soba sauce.</i>	
Rock Corn Tempura	450.00
<i>Tempura batter-fried corn with Japanese spicy mayo.</i>	
Chicken Karage	550.00
<i>Crispy-fried chicken with spicy sesame sauce.</i>	
Rock Shrimp Tempura	1,350.00
<i>Batter-fried prawns with Japanese spicy mayo.</i>	
Ebi Tempura	1,650.00
<i>Tempura batter fried prawns with Tempura sauce.</i>	
Soft Shell Crab Tempura	1,540.00
<i>Tempura batter fried crab with tempura sauce.</i>	
Tori Katsu	550.00
<i>Japanese crumb fried chicken.</i>	
Yasai Tempura	390.00
<i>Tempura batter fried mix vegetable with tempura sauce.</i>	
Tempura Morriawase	850.00
<i>Mix vegetable and non-vegetable tempura with tempura sauce.</i>	
Kaki Fry	1,450.00
<i>Crumb fried oysters.</i>	

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SOUPS

Miso Shiru 380.00
*Traditional Japanese miso soup with tofu
and wakame.*

Sea Food and Matsutake Mushroom Soup 740.00

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TEPPANYAKI - À LA CARTE MENU

Chicken Teriyaki	780.00
<i>Boneless chicken leg cooked with traditional Japanese teriyaki sauce.</i>	
Wagyu Sirloin Steak	9,150.00
<i>Japanese Wagyu Beef served with garlic sauce.</i>	
Australian Lamb Cutlet	4,660.00
Australian Tenderloin Steak	3,680.00
Australian Rib Eye Steak	4,860.00
Sri Lankan Lobster Tail	3,850.00
Salmon Steak	3,100.00
Seer Fish Steak	1,250.00
Grilled Jumbo Prawns	2,650.00
Mixed Vegetables	690.00
Mixed Japanese Mushroom	1,460.00
Tofu Steak	1,150.00
Duck Teppanyaki	2,790.00
YUMI Tasting Meat Mix	4,480.00
<i>Australian fillet mignon, lamb chop, chicken, duck breast and vegetables.</i>	
YUMI Tasting Seafood Mix	4,690.00
<i>Salmon, large prawn, tuna, cuttlefish and scallops.</i>	

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GOHAN (RICE)

Gohan <i>Plain rice</i>	410.00
Garlic Fried Rice	690.00
YUMI Fried Rice (veg/non-veg)	690.00
Mixed Sea Food Fried Rice	790.00

ENTRÉE

Yaki Udon	1,390.00
Yaki Soba	1,060.00
Ramen	1,290.00
Unaju Miso	5,250.00
Saba Shio	2,350.00
Curre Rice - Chicken	1,180.00

DESSERTS

Wasabi Crème Brulee	610.00
Maccha Green Tea Ice Cream	625.00
Bitter Warm Chocolate Tart	625.00
Fruit Moriawase	560.00

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LUNCH SPECIAL SET MENUS

Tempura Bento <i>Miso soup, YUMI salad, mixed tempura, chef choice of sashimi, Japanese sticky rice, Japanese pickle and fruits.</i>	2,550.00
Yaki Sakana Bento <i>Miso soup, YUMI salad, teriyaki cooked seer fish with Japanese sticky rice, pickle and fruits.</i>	2,350.00
Saba Siyoyaki Bento <i>Grilled Japanese Mackerel fish with rice, sashimi, pickle, salad, miso and fruits.</i>	3,750.00
Tori Teri Bento <i>Miso soup, YUMI salad, chef choice of sashimi, teriyaki cooked chicken, Japanese sticky rice, pickle and dessert.</i>	1,990.00
Unaju Bento <i>Unaju served with teriyaki sauce, Japanese sticky rice, YUMI salad and fruits.</i>	6,990.00
Yasai Bento <i>Miso soup, YUMI salad, tofu steak, yasai tempura, Japanese sticky rice, Japanese pickle and dessert.</i>	1,550.00

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