

MEI UME SIGNATURE		アラカルト
Whole Peking duck served in two courses: pancake, cucumber, leek and second course as crispy duck salad with cherry tomatoes and tonkatsu dressing	88	
Kagoshima wagyu beef with sansho dressing served on a Chinese tea grill	85	
Stir fried native lobster with ginger and spring onion served on crispy noodle	49	
Wagyu beef dumplings with glass noodle served in a spicy broth	45	
Wagyu beef teppanyaki with wafu, ponzu and miso dressing	85	
SMALL EAT		
Edamame with salt flakes or chilli sauce	5	
King prawn roll with glass noodle, Thai basil and shiso leaf	10.5	
Wilted spinach salad with sesame dressing	9	
Soft shell crab with peppercorn salt	13	
Salt and pepper squid with lemon leaves and shallots	13	
Golden prawn kataifi with sweet chilli plum sauce 4 pcs	9	
Salt and pepper vegetable tempura	8	
Rock shrimp tempura with spicy mayo	14	
Shanghai braised pork ribs in Chinkiang sauce	9	
Steamed diver scallop with a choice of garlic, ginger or spicy black bean sauce	13	
Yellowtail carpaccio with truffle ponzu	14	
Soft shell crab with japanese slaw and tonkatsu dressing	13	
Crispy duck roll 2 pcs / 4 pcs	7 / 14	
SOUP		
Wakame and tofu miso soup	5	
Hot and sour soup with duck meat or prawn	9	
Imperial jade wonton soup	9	
Seafood soup with bamboo fungus and tofu	14	
		点菜

Sashimi Moriawase

5 kinds sashimi 10 pcs 29

7 kinds sashimi 14 pcs 33

Sushi Moriawase

9 kinds sushi 9 pcs 34

SASHIMI / NIGIRI 2pcs

O-toro	Fatty tuna 13	Saba	Mackerel 6
Chu-toro	Medium fatty tuna 9.50	Ika	Squid 6
Akami	Tuna 8	Tako	Octopus 7
Sake	Salmon 8	Unagi	Eel 8
Suzuki	Seabass 7	Ebi	Shrimp 9.50
Hamachi	Yellowtail 9	Ikura	Salmon roe 8
Hotate	Scallop 9	Uni	Sea urchin 14

URAMAKI**Spicy tuna 19**

with truffle karashi and parmesan flake

BBQ wagyu beef 28

with caramelised onion

Yellowtail maki 17

with jalapeño and tempura flake

Vegetable tempura maki 11**Vegetarian maki 9.50**

with shiso and myoga

Soft shell crab 18

with mango and daikon

Alaskan California crab 14

with tobiko

Salmon, avocado and crab meat 14

with butter miso

Classic salmon and avocado 12.50**HOSOMAKI**

Fatty tuna 14 Cucumber 6

Tuna 11 Asparagus 6

Salmon 9 Avocado 6

Eel 9

TEMAKI

California 9.50

Soft shell crab 11.50

Spicy tuna 11.50

Salmon and avocado 9.50

Seasonal vegetables 7

HOT STONE RICE BOWL		アラカルト
Minced beef fillet and stir fried vegetables with pineapple and onion chilli sauce	16	
Seafood and stir fried vegetables with oyster and mushroom sauce	18	
Assorted seasonal stir fried vegetables with shiitake mushroom sauce	12	
Sea urchin and scallop fried rice	29	
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 in a sweet potato nest in XO sauce	29	
Steamed Chilean seabass with ginger and spring onion in soy sauce	42	
Shanghai golden crispy seabass in a choice of lemon sauce or sweet and sour sauce	34	
Pan fried fillet of Norwegian salmon in yuzu teriyaki sauce	26	
Szechuan crispy king prawns with chilli and peppercorn	28	
MEAT		
Twice cooked lamb ribs with okonomiyaki, yuzu and sesame yakiniku dressing	27	
Slow braised Dongpo pork belly with Chinese herbs and seasonal vegetable	20	
Pan fried Mongolian lamb cutlets in lemongrass sauce	26	
Sweet and sour Iberico pork with cherry and sun dried tomato	23	
Crispy shredded veal with chilli and mango served on a bird nest	23	
Wok fried Hereford beef fillet in spicy black pepper sauce	32	
Braised lamb shank in Szechuan spicy broth	28	
POULTRY		
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	23	点菜

点
菜

TOFU

Egg tofu and minced Iberico pork in XO sauce	18
Szechuan ma po tofu with minced Angus beef fillet	16

VEGETABLES

Gai lan, pak choi or choy sum steamed or wok fried with garlic, ginger or oyster sauce	10
Sautéed green asparagus with samphire and ginger	12
Stir fried vegetarian duck and asparagus in black pepper sauce	14
Caramelised Japanese aubergine with white miso and bonito flakes	13

RICE

Steamed jasmine rice	3.50
Prawn and scallop fried rice in XO sauce	13
Seasonal vegetable fried rice with ginger	10

NOODLE

Stir fried vermicelli with tiger prawns and egg	12.50
Stir fried egg noodle with bean sprout and shiitake mushroom	10
Stir fried glass noodle with duck meat	12.50

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

A discretionary service charge of 12.5% will be added to your bill.

All prices are in GBP inclusive of VAT