UMI
BY VIKRAM GARG

GOOD MORNING

SET MENU 45
Starter & Main + Seasonal Coffee, English Breakfast Tea

STARTERS

Seasonal Locally Grown Fruit 11
Seasonal Availability

Yogurt Parfait 13
Chia Pudding, Berry-Ginger Compote

The Granola 16
Yogurt, Almond Milk, Organic Milk

Juice 9
Pineapple, Orange, Cranberry, Tomato

MAINS

"Mai Tai" Pancake 25
Caramelized Pineapple, Rum-Coconut Essence

French Toast 24
Banana-Maple Syrup, Lime, Cultured Butter

Eggs & Toast 24
Any Preparation, Leek–Potato Gratin, Watercress

Masala Omelette 26
Onion, Tomato, Cilantro, Turmeric, Jalapeno

Shakshuka 28
Eggs, Tomato Sauce, Feta, Sourdough Bread

Croque Madame 29
Ham, Gruyere Cheese, Egg, Sourdough Bread

Avocado Tartine 27
Guacamole, Onsen Egg, Pickled Onion, Feta

Smoked Salmon Tartine 32
Cream Cheese, Capers, Onion, Sourdough Bread

Loco Moco 32
Beef & Pork Patty, Egg, Hamakua Mushroom Gravy, Koshihikari Rice

UMI Fried Rice 32
Shrimp, Bacon, Koshihikari Rice, Egg, Tsukemono

Osetra Caviar 129*
Eggs, Parmesan Cream, Finger Lime, Buttered Toast

SIDE ORDERS 9

Maple Smoked Bacon / Chicken Sausage

Leek-Potato Gratin / Koshihikari Rice / Single Egg Any Style

Chariot De Pain - Sourdough, Multigrain or Milk Bread
Cultured Butter, Seasonal Preserve, Milk Jam, Chocolate Spread

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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COFFEE & TEA
*Alternative Dairy Selections Available

Seasonal Coffee 9
Bespoke Coffee Blends, Freshly Roasted

French Press 12
Seasonal Blend, Serves Two

Cappuccino 9
Pure & Classic, Medium Roast

Espresso 7 / 11
Classic, Medium Roast

English Breakfast 9
Robust Red Cup, Nodes of Dates & Raisins

Chamomile Medley 10
Ensemble of Chamomile, Hint of Citrus & Mint

Earl Grey Supreme 10
Black Tea, High Floral Notes of Italian Bergamot

Jasmine Green 10
Green Tea, Aroma of Jasmine Blossoms

Matcha Latte 11
Organic Milk, Japanese Tea

BREAKFAST LIBATIONS 17

Mimosa
Prosecco, Orange Juice

Strawberry & Bubbles
Prosecco, Strawberry Shrub

Morning Cure
Party Boy Pilsner Beer, Ginger Ale

Garibaldi
Campari, Orange Juice

Paloma
Tequila, Grapefruit Soda, Lemon Juice, Shishito Salt

Bloody Mary
Vodka, Signature Bloody Mary Mix, Celery

WINES BY THE GLASS

Prosecco | Bisol D.O.C. 15/59
Treviso, Veneto - Italy

Sauvignon Blanc | Misty Cove 14/65
Marlbourough - New Zealand

Albarino | Forjas de Salnes “Leirana” 18/95
Rias Baixas - Spain

Chenin Blanc | Birichino “Jurassic Park Vineyard” 17/90
Santa Ynez Valley, CA - USA

Riesling | Karthauserhof Bruno, Kabinett Feinherb 16/70
Mosel - Germany

Chardonnay | Macon Village, Dom. Robert-Denogent 22/99
Burgundy - France

Chardonnay | Kistler “Les Noisetiers” 32/159
Sonoma Coast, CA - USA

Rose | Craggy Range 16/75
Hawke’s Bay - New Zealand

Tenuta | Etna Rosso “Terre Nere” 18/85
Randazzo, Catania - Italy

Cinsault | Turley Cellars “Bechtold Vineyard” 16/75
St. Helena, CA - USA

Grenache | McCay Cellars 22/95
Lodi, CA - USA

Pinot Noir | Failla 20/90
Sonoma Coast, CA - USA

Cabernet Sauvignon | Ancient Peaks 18/85
Paso Robles, CA - USA

Cabernet Sauvignon | Caymus Vineyards 25/105
CA - USA

BEERS 11

Koshihikari Echigo Lager
Premium Rice Beer, Japan, ABV 5%

Rice Breaker
Tokyo Style Rice & Barley Beer, Hawaii, ABV 4.2%

Roof Top Pale Ale
American Style Pale Ale, Hawaii, ABV 5.2%

Cocoweizen
Classic Hefeweizen, Hint of Coconut, Hawaii, ABV

ZERO PROOF

Bottled Water 12
Still, Sparkling

Fever Tree Sodas 6
Grapefruit, Ginger Ale, Ginger Beer, Indian Tonic