



UMI
BY VIKRAM GARG
GOOD MORNING

SET MENU 45

First Course + Main Course + Seasonal Coffee or
English Breakfast Tea

FIRST COURSE

Locally Grown Fruit Pineapple, Hawaiian Sea Salt Papaya, Lime	11	Yogurt Parfait Chia Pudding, Blueberry-Ginger Compote, Yogurt	13
Fruit Juice Pineapple, Orange, Cranberry	9	The Granola Greek Yogurt, Almond Milk or Whole Milk	16

MAIN COURSE

"Mai Tai" Pancake Caramelized Pineapple, Rum-Coconut Syrup	25	Croque Madame Ham & Gruyère Cheese Sandwich, Mornay Sauce, Onsen Egg	29
French Toast Banana-Maple Syrup, Lime, Cultured Butter	25	Avocado Tartine Guacamole, Pickled Onion, Chili, Feta, Onsen Egg	27
Eggs & Toast Preparation to Your Liking, Leek & Potato Gratin	25	Smoked Salmon Tartine Cream Cheese, Capers, Pickled Onion, Lemon Aioli, Sourdough Bread	32
Masala Omelette Onion, Tomato, Jalapeno, Turmeric, Cilantro	25	Loco Moco Beef & Pork Patty, Hamakua Mushroom Gravy, Onsen Egg, Rice	32
Ros Omelette Masala Omelette, Shrimp Curry, Buttered Bread	32	UMI Fried Rice Shrimp, Bacon, Green Onion, Onsen Egg, Tsukemono	32
Shakshuka Eggs in Tomato Sauce, Feta Cheese, Toast	28		

SIDE ORDERS

Maple Smoked Bacon Chicken Sausage	9
Leek-Potato Gratin Koshihikari Rice Single Egg	
Bread - Sourdough, Multigrain or Shokupan with Cultured Butter, Preserve, Milk Jam	

CAVIAR & EGGS

Golden Osetra Caviar 30 Grams Caviar, Soft Scrambled Egg, Buttered Shokupan <i>Super Premium Caviar, Buttery, Nutty Flavor. Certified Sustainable Farm, Greece</i>	149*
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COFFEE/ KAAPI/ HOT CHOCOLATE

UMI Bespoke Coffee
Regular or Swiss Water Process Decaf

French Press
UMI Bespoke Blend, Serves Two

Cappuccino, Latte or Espresso
Medium Roast Italian Coffee Beans

Madras Kaapi
Indian Filter Coffee, Condensed Milk

Hot Chocolate
Grand Cru Bitter Chocolate, Whole Milk, Whipped Cream

TEA / CHAI

English Breakfast
Robust Black Tea, Sweet Caramel Undertones

Earl Grey Supreme
Yunnan Dianhong Black Tea, Bergamot from Calabria, Italy

Jasmine Green
Xuan En, Hubei Province Green Tea, Jasmine Blossoms

Chamomile
Croatian Golden Chamomile Blossoms

Matcha Latte
Japanese Green Tea Powder, Steamed Milk

Masala Chai
Ayurvedic Spice Infused Black Tea, Milk

BREAKFAST LIBATION

Champagne | Lallier, "Réflexion R019"
Brut, Aÿ - France

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

Mimosa
Sparkling Wine, Orange Juice

Lychee Spritz
Sparkling Wine, Lychee Juice

Strawberry Spritz
Prosecco, Strawberry Shrub

Garibaldi
Campari, Orange Juice

Bloody Mary
Vodka, Signature Bloody Mary Mix, Celery

Espresso Martini
Vodka, Espresso, Coffee Liqueur, Coffee Bean

BEER

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%

ZERO PROOF

Bottled Water
Still, Sparkling

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

Fruit Juice
Orange, Pineapple, Cranberry

Milk
Whole Milk, Almond Milk

Golden Milk
Turmeric, Ginger, Cinnamon, Steamed Whole Milk



@umi_vikramgarg
umibyvikramgarg.com