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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

Fruit Juice

Pineapple, Orange, Cranberry

9

Yogurt Parfait

Chia Pudding, Blueberry-Ginger Compote, Yogurt

13

The Granola

Greek Yogurt, Almond Milk or Whole Milk

16

MAIN COURSE

“Mai Tai” Pancake

Caramelized Pineapple, Rum-Coconut Syrup

25

French Toast

Banana-Maple Syrup, Lime, Cultured Butter

25

Eggs & Toast

Preparation to Your Liking, Leek & Potato Gratin

25

Masala Omelette

Onion, Tomato, Jalapeno, Turmeric, Cilantro

25

Ros Omelette

Masala Omelette, Shrimp Curry, Buttered Bread

32

Shakshuka

Eggs in Tomato Sauce, Feta Cheese, Toast

28

Croque Madame

Ham & Gruyère Cheese Sandwich, Mornay Sauce,
Onsen Egg

29

Avocado Tartine

Guacamole, Pickled Onion, Chili, Feta, Onsen Egg

27

Smoked Salmon Tartine

Cream Cheese, Capers, Pickled Onion, Lemon Aioli,
Sourdough Bread

32

Loco Moco

Beef & Pork Patty, Hamakua Mushroom Gravy,
Onsen Egg, Rice

32

UMI Fried Rice

Shrimp, Bacon, Green Onion, Onsen Egg, Tsukemono

32

SIDE ORDERS

9

Maple Smoked Bacon | Chicken Sausage

Leek-Potato Gratin | Koshihikari Rice | Single Egg

Bread - Sourdough, Multigrain or Shokupan with
Cultured Butter, Preserve, Milk Jam

CAVIAR & EGGS

Golden Osetra Caviar

149*

30 Grams Caviar, Soft Scrambled Egg,
Buttered Shokupan

*Super Premium Caviar, Buttery, Nutty Flavor.
Certified Sustainable Farm, Greece*

COFFEE/ KAAPAPI/ HOT CHOCOLATE

UMI Bespoke Coffee Regular or Swiss Water Process Decaf	9
French Press UMI Bespoke Blend, Serves Two	12
Cappuccino, Latte or Espresso Medium Roast Italian Coffee Beans	9
Madras Kaapi Indian Filter Coffee, Condensed Milk	10
Hot Chocolate Grand Cru Bitter Chocolate, Whole Milk, Whipped Cream	15

TEA / CHAI

English Breakfast Robust Black Tea, Sweet Caramel Undertones	9
Earl Grey Supreme Yunnan Dianhong Black Tea, Bergamot from Calabria, Italy	10
Jasmine Green Xuan En, Hubei Province Green Tea, Jasmine Blossoms	10
Chamomile Croation Golden Chamomile Blossoms	10
Matcha Latte Japanese Green Tea Powder, Steamed Milk	12
Masala Chai Ayurvedic Spice Infused Black Tea, Milk	10

BREAKFAST LIBATION

Champagne Lallier, “Réflexion R019” Brut, Aÿ - France	29/145
Prosecco Bisol D.O.C. Treviso, Veneto - Italy	15/59
Mimosa Sparkling Wine, Orange Juice	18
Lychee Spritz Sparkling Wine, Lychee Juice	18
Strawberry Spritz Prosecco, Strawberry Shrub	18
Garibaldi Campari, Orange Juice	18
Bloody Mary Vodka, Signature Bloody Mary Mix, Celery	18
Espresso Martini Vodka, Espresso, Coffee Liqueur, Coffee Bean	25

BEER

Koshihikari Echigo Lager Premium Rice Beer, Japan, ABV 5%	11
Rice Breaker Tokyo Style Rice & Barley Beer, Hawaii, ABV 4.2%	11
Roof Top Pale Ale American Style Pale Ale, Hawaii, ABV 5.2%	11

ZERO PROOF

Bottled Water Still, Sparkling	12
Fever Tree Sodas Grapefruit, Ginger Ale, Ginger Beer, Tonic	8
Fruit Juice Orange, Pineapple, Cranberry	9
Milk Whole Milk, Almond Milk	7

Golden Milk Turmeric, Ginger, Cinnamon, Steamed Whole Milk	15
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