



umi-bé



Asian-inspired cuisine with local products

Meanwhile

Umi-bé sour, sake, yuzu, ginger, lime 14

Glass of cava 10

Bites

Edamame. asian barbecue . togarashi 9
Smoked edamame wok, yakiniku glazé, japanese spices

Clams . dashi beurre blanc . fennel 23
Sake steamed clams, bonito flakes beurre blanc . seaweed codium

Soft shell crab tempura . hoisin chinese orange glazé 19

Red prawn dumplings . chinese cabbage 20.5
Dumplings, pickled coral emulsion, pamplinas

Raw & Sushi rolls

Hosomaki tuna . kizami wasabi . ikura 19.5
Toro & akami tuna roll, wasabi root, wild salmon caviar

Tempura maki roll . red prawn . miso 24
Avocado and spring onion roll, red prawn tartar, cured yolk, miso

Tuna o-toro sashimi . pistaccio ajoverde . shiso 27
Hand cut tuna o-toro, nikiri soja dressing, pistaccio cream, japanese
mint





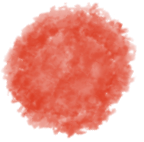
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Our specialities

King crab udon . tatemado tomato curry . shimejis 31
Thick japanese udon noodles, tomato curry, russian king crab,
wildmushrooms shimeji, semi cured yolk

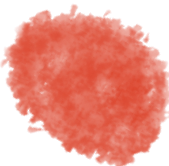


Red tuna . barley marmitako . lotus roots 33
Red tuna akami, barley " risoto", marmitako emulsion, crispy lotus roots

Wagyu . green asparagus 75
Japanese ox A5 100 gr, garlic chips, wasabi, green asparagus

Mantou 2 / u
Steamed and fried chinese bread

Dessert



Chocolate 72%, miso toffee, passion fruit & shiso sorbet 11
Valrhona chocolate 72 %, passion fruit and japanese mint sorbet

Vanilla Dango, sweet soja and black sesame 7
Vanilla rice brochette, soja and sesame caramel

Mango & shiso sorbet 4.5
Mango and japanese mint sorbet