

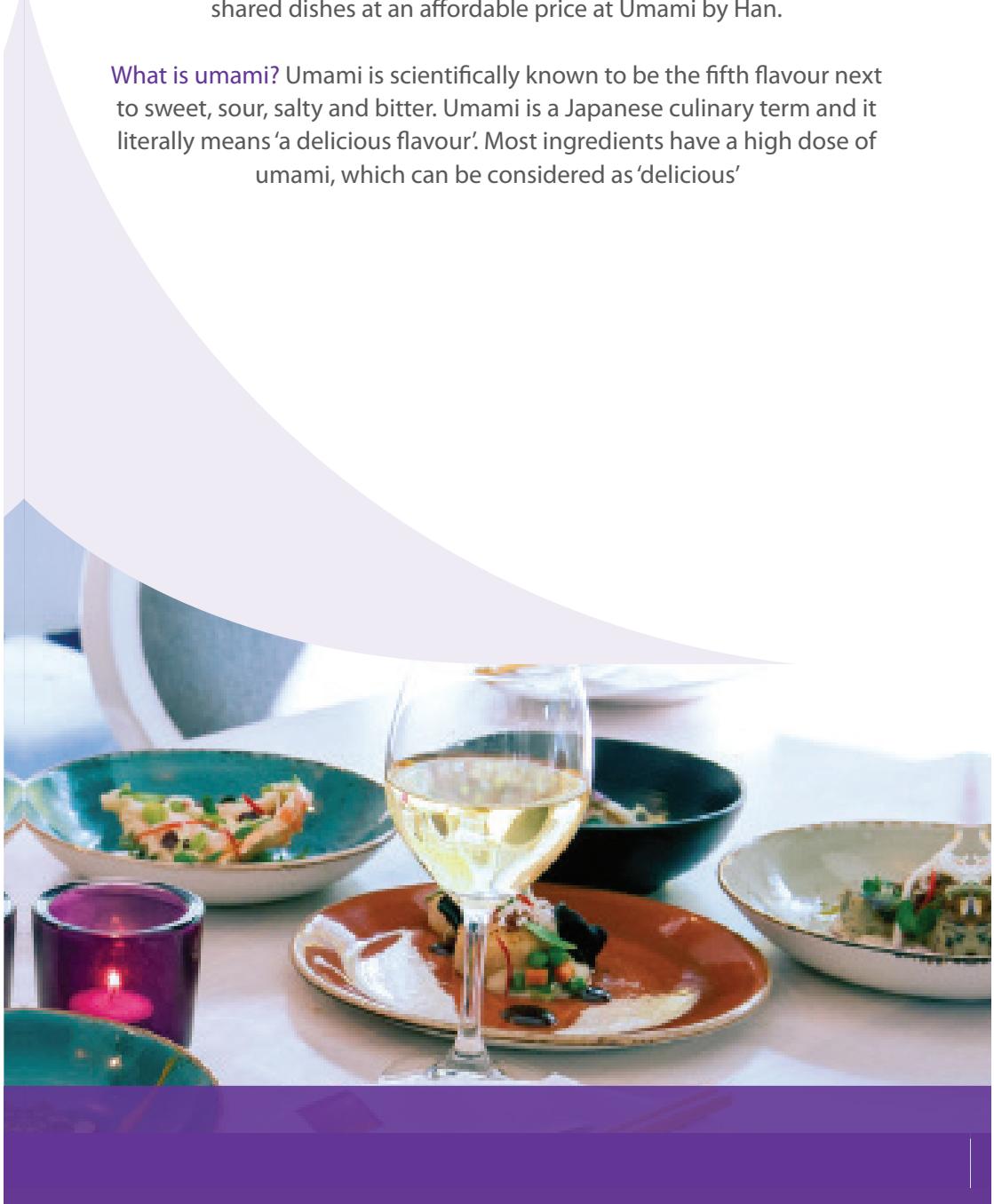
WELCOME TO UMAMI BY HAN

UMAMI by Han is de eerste Aziatische fusion restaurant in Nederland opgericht door de befaamde Chinese chef Han Ji. Han wil met zijn innovaties de nadruk leggen op de kwaliteit, gezondheid en het culinaire niveau van de gerechten tegen een betaalbare prijs bij Umami by Han.

Wat is umami? Naast zoet, zuur, zout en bitter, wordt umami wetenschappelijk erkend als de vijfde basissmaak. Umami komt voort uit het Japans en betekent letterlijk 'heerlijke smaak'. Dit omdat de meeste ingrediënten die een hoge hoeveelheid umami bevatten veelal als 'heerlijk' worden ervaren.

UMAMI by Han is the first Asian fusion restaurant in The Netherlands, founded by the renowned Chinese chef Han Ji. With his innovative style, Han wants to lay focus on the quality, health and the culinary level of the shared dishes at an affordable price at Umami by Han.

What is umami? Umami is scientifically known to be the fifth flavour next to sweet, sour, salty and bitter. Umami is a Japanese culinary term and it literally means 'a delicious flavour'. Most ingredients have a high dose of umami, which can be considered as 'delicious'



- Menu -

Social Dining Menu

Drie Gangen Menu / Three Course Menu	28,50
+ Extra Gang / + Extra Course	8,50
+ Dessert / + Dessert	5,00



Bib Gourmand Menu

Drie Gangen Menu/ Three Course Menu	31,95
+ Extra Gang / + Extra Course	8,50
+ Dessert / + Dessert	5,00
+ Wijnarrangement per glas / + Wine Pairing	5,50



Vegetarisch / Vegetarian

Heeft u speciale dieetwensen? Glutenvrij, lactosevrij of iets anders? Laat het ons weten! Wij besteden uiterste zorg om zoveel mogelijk aan uw speciale wensen tegemoet te komen.

Do you follow dietary guidelines? Gluten free, lactose free or something else? Please let us know. We will do our best to ensure your needs and meet your requirements.

- I -

à la
carte
€

Vinai Beef

Ossenhaas | Sojavinaigrette | Prei
Tenderloin | Soy vinaigrette | Leek

6

Crayfish

Rivierkreeft | Ganzenlever puree | Misomayonaise | Chinese pepersaus
Crayfish | Foie Gras purée | Miso Mayonnaise | Chinese pepper sauce

6

Umami Duck

Eendenborst | Komkommer | Wakame | Sjalot vinaigrette
Duck breast | Cucumber | Wakame | Shallot vinaigrette

6

Lamb Tartare (+ € 2)

Lamstartaar | Soja mayonaise | Kappertjes | Pinda
Lamb tartare | Soy mayonnaise | Capers | Peanut

8

Mango Prawns

Gamba | Zoete chili | Mangogel
Gamba | Sweet chili | Mango gel

6

Tuna Tartare (+ € 2)

Tonijn | Peperolie | Mosterdsaus | Wasabimayonaise
Tuna | Pepper oil | Mustard sauce | Wasabi mayonnaise

8

King Gamba (+ € 2)

Lente-ui olie | Miso Citroendressing | Gemberolie | Masago
Spring onion oil | Miso Lemon dressing | Ginger oil | Masago

8

Beetroot Salmon (+ € 2)

Gerookte zalm | Sojasaus | Rode bietensaus
Smoked salmon | Soy sauce | Beetroot saucel

8

Sour Seabass

Rauwe zeebaars | Citroensaus | Bloemkoolpuree
Raw seabass | Lemon Sauce | Cauliflower purée

6

Chuka Wakame V

Zeewier | Komkommer | Knoflookolie | Pijnboompitten
Seaweed | Cucumber | Garlic oil | Pine Nut

6

Little Gem Salad V

Little Gem | Beukenzwammen | Knoflookchips | Rijstvinaigrette
Little Gem | Beech mushrooms | Garlic crisps | Rice vinaigrette

6

Konjac Salad V

Beukenzwam | Komkommer | Boomoor | Konjac noedel
Beech mushrooms | Cucumber | Woodear | Konjac noodle

6

- II -

	à la carte €
Rock sugar Pork Gepaneerde varken Zoetzure saus Chinese rotssuiker Battered pork Sweet sour sauce Chinese rocksugar sauce	6
Indo Chicken Kippendijfilet Indonesische kruidensaus Oesterzwammen Chicken thigh fillet Indonesian herbs sauce Oyster mushrooms	6
Iberico Pork Champignonroomsaus Kimchi gel Oesterzwammen Mushroom cream sauce Kimchi gel Oyster mushrooms	6
Cocktail Prawns Gamba Amandel Sjalot vinaigrette Edamame Prawn Almond Shallot vinaigrette Edamame	6
Orange Duck Eendenborst Sinaasappelsaus Wortelpuree Lycheegel Duck breast Orange sauce Carrot purée Lychee gel	6
Green Pepper Groene peper Varkensvlees Koriander Rode paprika Green pepper Pork Koriander Red peppers	6
Cucumber Salmon Gebakken zalm Gepofte rijst Komkommersaus Fried Salmon Puffed rice Cucumber sauce	6
Lemon Fish Witvis Citroensaus Thaise chilidressing Deepfried white fish Lemon sauce Thai chili dressing	6
Shellfish Seabass (+ € 2) Zeebaars Schelpdiervinaigrette Laver zeewier Sea bass Shellfish vinaigrette Laver seaweed	8
Panko Scallops (+ € 2) Coquilles Knolselderijpuree Oestersaus Kumquat Scallops Celeriac puree Oyster sauce Kumquat	8
Laksa Dorade (+ € 2) Doradefilet Laksa saus Bulgur Roomkaas Seabream Laksa sauce Bulgur Cream cheese	8
Crispy Crabby (+ € 3) Krokante soft-shell krab Gerookte zalm Romige vissaus Crispy-fried soft shell crab Smoked salmon Creamy fish sauce	9
Vega Gnocchi  Indonesische kruidensaus Sojabonen Oesterzwammen Indonesian herbs sauce Soybeans Oyster mushrooms	6
Cheese Wonton  Roomkaas Little gem Beukenzwam Cream cheese Little gem Beech mushroom	6
Tempura Mushrooms  Beukenzwam Tempura Peperolie Mangogel Beech mushroom Tempura Pepper oil Mango gel	6
Haricots Verts Java  Haricots verts Zwarte olijf Piccalilly Pindadressing French beans Black olive Piccalilli Peanut dressing	6
Spiced Eggplant  Licht pikante aubergine Chilipeperkruiden Cantaloupe Meloengel Mildly spicy eggplant Chili pepper spices Cantaloupe Melon gel	6

- III -

à la
carte
€

Veal Cheek

Kalfswang | Taugé | Soja kalfjus | Bulgur
Veal Cheek | Bean sprouts | Soy veal gravy | Bulgur

7

Umami Pancake (+ € 2)

Eend | Flensje | Selderij | Bieslook | Hoisin | Peperolie
Duck | Pancake | Celery | Chives | Hoisin | Pepper oil

8

Teriyaki Chicken

Kippendijfilet | Teriyakisaus | Citroen
Chicken thigh fillet | Teriyaki sauce | Lemon

6

Miso Heilbot

Heilbot | Wasabi mayonaise | Sugarsnaps
Halibut | Wasabi mayonaise | Sugarsnaps

7

Curry Lamb

Lamsfilet | Groene curry | Verse groente
Lamb fillet | Green curry | Fresh vegetables

6

Black Bean Beef

Ossenhaas | Zwarte bonensaus | Gebakken uitjes
Tenderloin | Black bean sauce | Fried onion

7

Buttery Beef (+ € 2)

Ossenhaas | Kruidenboter | Chinees pepersaus | Tomaat
Tenderloin | Herb butter | Chinese pepper sauce | Tomato

8

Quail (+ € 2)

Kwartel | Pastinaakpuree | Chinese bonensaus
Quail | Parsnip purée | Chinese bean sauce

8

Lotus Stick Rice

Kleefrijst met varkensgehakt | Sichuan oestersaus | Pinda
Sticky rice with minced pork | Sichuan oyster sauce | Peanut

6

Bangkok Prawns

Gamba | Rode curry | Verse groente
Prawns | Red curry | Fresh vegetables

7

Apple Plaice

Heilbot | Appel | Licht pikante vissaus | Appelgel
Halibut | Apple | Mildly spicy fish sauce | Applegel

7

Tomato Zucchini V

Courgette | Tofu | Tomatenstaub
Zucchini | Tofu | Tomato sauce

6

Kimchi Paksoi V

Shanghai Paksoi | Kimchi saus | Shiitake | Rode bietensaus
Shanghai Paksoi | Kimchi sauce | Shiitake | Beetroot sauce

6

Bijgerecht - Bij de derde gang wordt als bijgerecht witte rijst geserveerd

Side dish - The third course comes with rice as side dish



Bib Gourmand menu



Mango Prawns

Gamba | Zoete chili | Mangogel
Gamba | Sweet chili | Mango gel

Tuna Tartare

Tonijn | Peperolie | Mosterdsaus
Tuna | Pepper oil | Mustard sauce

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Iberico Pork

Champignonroomsaus | Kimchi gel | Oesterzwammen
Mushroom cream sauce | Kimchi gel | Oyster mushrooms

Panko Scallops

Coquilles | Knolselderijpuree | Oestersaus | Kumquat
Scallops | Celeriac purée | Oyster sauce | Kumquat

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extra gang

Cocktail Prawns

Gamba | Amandel | Sjalot vinaigrette | Edamame
Prawn | Almond | Shallot vinaigrette | Edamame

Green Pepper

Green peper | Varkensvlees | Koriander | Rode paprika
Green pepper | Pork | Coriander | Red peppers

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Miso Heilbot

Heilbot | Wasabi mayonaise | Sugarsnaps
Halibut | Wasabi mayonaise | Sugarsnaps

Buttery Beef

Ossenhaas | Kruidenboter | Chinees pepersaus | Tomaat
Tenderloin | Herb butter | Chinese pepper sauce | Tomato

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Dessert

Matcha

Groene thee ijs | Rijstcake | Passievrucht saus | Knettersuiker
Matcha ice cream | Rice cake | Passion fruit sauce | Popping sugar



3 course menu
4 course menu
5 course menu

€ 31,95
€ 39,95
€ 43,95

Wine Pairing € 5,50 per glass

This menu can only be ordered per table.

- Dessert -

Strawberry Mousse Cake

Aardbeien | Frambozensaus | Krokante zwarte rijst | Aceto Balsamico | Matcha poeder 5
Strawberries | Raspberry sauce | Crispy black rice | Balsamic vinegar | Matcha powder

Matcha

Groene thee ijs | Rijstcake | Passievruchtsaus | Knettersuiker 5
Matcha ice cream | Rice cake | Passion fruit sauce | Popping sugar

Pandan Crème Brûlée

Pandan Spekkkoek | Blauwe bessen | Bananenroomijs 5
Indonasian layer cake | Blueberry | Banana ice cream

Caramel Figs

Gekonfijte vijgen | Karamelroomijs | Bramen | Chocolade | Passievruchtentaus 5
Candied Figs | Caramel ice cream | Blackberries | Chocolate | Passion fruit sauce

Dessertwine

Moscatel, Navarra, Spain Lychee 5
Muscat d'Alexandrie, Robertson, South Afrika Red fruit

- Drinks -

Japan Green Sencha	€ 2,75	Coffee	€ 2,50
China Finest Jasmine	€ 2,75	Espresso	€ 2,30
Traditional Earl Grey	€ 2,75	Espresso Double	€ 3,50
South-Africa Rooibos	€ 2,75	Latte Macchiato	€ 3,75
Camomile Flowers	€ 2,75	Cappuccino	€ 2,95
Vervain Herbal	€ 2,75	Cafe au Lait	€ 2,95
Fresh Mint	€ 3,50		

-Specialty Coffee-

-Liqueur-			
Disaronno Amaretto	€ 4,95	Irish Coffee Jameson	€ 6,95
Baileys Irish Cream	€ 4,95	Spanish Coffee Tia Maria	€ 6,95
Pernod	€ 4,95	Italian Coffee Amaretto	€ 6,95
Cointreau	€ 4,95	French Coffee Grand Marnier	€ 6,95
Grand Marnier Rouge	€ 4,95	Licor 43 Coffee	€ 6,95
DOM Benedictine	€ 4,95	Baileys Coffee	€ 6,95
Bacardi	€ 4,95		

-Whiskey-

Glenfiddich 12 Years	€ 6,50
Johnny Walker Red label	€ 5,50
Jameson Irish whiskey	€ 6,50
Glen Talloch	€ 5,00
Ballantines	€ 5,50

-Cognac-

Remy Martin VSOP	€ 7,00
Remy Martin XO	€ 15,50



MAASTRICHT



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