

The background of the entire page is a repeating pattern of various tropical leaves, including palm fronds and broad-leafed plants, in shades of green. These leaves are overlaid on a black and white geometric pattern of interlocking triangles and diamonds. In the top right corner, there is a solid pink triangular area.

ASIAN
STREET FOOD

UMAMI | *Street Food*
BY HAN



UMAMI | *Street Food*

BY HAN

UMAMI by Han - Street Food

The Umami by Han **Street Food** is a new, casual addition to the dynamic concept of **Umami by Han**. At the energetic Street Food Bar you can choose for an unique, tasty and healthier alternative to fast food.

During lunch and dinner you can enjoy delicious Street Food meals in **Umami by Han** style. Inspired by the colorful and authentic street food markets in Asia, we have made a menu full of exciting dishes based on fresh and healthy ingredients.

In addition, our tea-sommelier sought inspiration from the Chinese tea culture to create a wonderful range of refreshing tea-infused drinks.

Health - Heritage - Innovation



SALADS 沙拉

Double the Salmon, Double the Pleasure 11,75
Salmon Salad

Grilled Salmon | Smoked Salmon | Salad | Chilli mayonnaise

Which Came First, the Chicken or the Egg? 11.75
Teriyaki Chicken Salad

Chicken thigh fillet | Quail egg | Teriyaki sauce | Salad

Healthy & Happy 9,75
Vegetarian Salad

Green beans | Tofu | Zucchini | Egg | Cherry tomato

♥ Salads are Served with bread



BAO BUNS 夹馍 ♥

Lamb Curry No Worry 6,75

Green Curry Bao Bun

Steamed bun | Lamb fillet | Piccalilly mayonnaise | Cheese | Cream cheese

Beef Me Up! 6,75

Black Bean Beef Bao Bun

Steamed bun | Tenderloin | Black Bean sauce | Cream cheese | Peanut |

These Shrimps are Made for Eating 6,75

Shrimp Bao Bun

Steamed bun | Prawn | Peanut | Chilli mayonnaise | Cream Cheese

Issa Gem 🍷 6,75

Wasabi Artichoke Bao Bun

Steamed bun | Wasabi | Artichoke | Cheese

Don't Chicken Out 6,75

Teriyaki Chicken Bao Bun

Steamed Bun | Chicken thigh fillet | Teriyaki sauce | cheese | Piccalilly mayonnaise

Signature Beijing Duck 6,75

Roasted Beijing Duck Bao Bun

Steamed Bun | Roasted Beijing Duck | Hoisin sauce | Cucumber | Spring Onion | Cream cheese





RAMEN 拉面 ♥

- Prawns of the Sea 16,75

Seafood Ramen

Ramen | Coconut broth | Prawn | Egg | Shanghai Paksoi

- Meaty as Can Be 16,75

Ramen with Beef

Ramen | Coconut broth | Tenderloin | Egg | Red curry

- So Ramen-tic ♥ 14,50

Vegetarian Ramen

Ramen | Soy broth | Beech mushroom | Shiitake |
Shanghai paksoi | Egg

- This Duck ain't swimming no where 16,75

Ramen with Roasted Beijing Duck

Ramen | Coconut broth | Roasted Beijing Duck | Egg |
Shanghai paksoi |

CLAY POT RICE DISHES 煲仔饭



Love Me Tenderloin 12,50

Clay Pot Rice with Beef

Rice | Tenderloin | Black bean sauce | Shanghai paksoi | Shiitake

Not Just a Clay Pot...10,-
Vegetarian Clay Pot Rice

Rice | Beech mushroom | Corn | Shanghai paksoi | Egg

Piggy in a Pot 12,50

Char Siu Clay Pot Rice



Char Siu | Fresh Vegetables

Crazy Duck Bowl 14,50

Beijing Duck Clay Pot Rice

Rice | Roasted Beijing Duck | Japanese pickles | Shanghai paksoi | Egg

Chef had a Little Lamb 12,50

Green Curry Claypot Rice

Green Curry | Lamb | Fresh Vegetables | Corn | Shanghai paksoi | Egg



LITTLE STREET FOOD 各种小吃



Not just for spring 5,-

Street Food Lab Spring Rolls

Spring roll | Duck fillet | Little gem | Chinese cabbage | Wasabi nuts |
Piccalilly mayonnaise

You are Wonton in a Million 6,50

Deep fried Wonton | Pork | Little gem | Chilli mayonnaise | Chinese cabbage



You Can't Say Nay to Chicken Satay! 7,75

Chicken Satay

Duck fillet | Red cabbage | Wasabi nuts | Teriyaki sauce

No way it's a prawn satay 7,75

Gamba Satay

Gamba satay | Lemon grass | Pepper Bean sprouts



Satay is the way! 7,75

Iberico Satay

Iberico satay | Peanut butter | Cucumber



POKE BOWLS 夏威夷冲浪碗



• Tun'ight is the Night 12,50

Poke bowl with tuna

Fresh tuna | Lemon sichuan dressing | Seam dressing | Masago | Wakame seaweed | Edamame | Crayfish | Surimi | Corn | Sesame seeds | Red cabbage

• Fifth Taste Veggies 10,-

Poke bowl with veggies

Soy Sesame Dressing | Cherry Tomato | Cucumber | Japanese radish | Edamame | Corn | Sesame Seed | Red Cabbage | Green Asparagus



• Smokey Salmon 12,-

Poke bowl with salmon

Beetroot | Marinated smoked salmon | Sesame dressing | Wasabi vinaigrette | Masago | Wakame seaweed | Edamame | Crayfish | Surimi | Corn | Sesame seeds | Red cabbage | Cucumber

• Bang Bang Chicken 11,50

Poke bowl with chicken

Chicken Thigh Fillet | Soy sesame dressing | Cherry Tomato | Cucumber | Japanese radish | Edamame | Cheese | Corn | Sesame seed | Red Cabbage



STREET FOOD SWEETS 甜点



- Umami Tutti Fruiti 6,-

Apple Pie | Figs | Apple | Watermelon | Pineapple | Yogurt | Mango gel

- Let's Get Nuts 6,-

Choco Brownie | Peanut | Caramel | Chocolate | Yogurt | Pineapple | Watermelon

- Yuzu misu will cheer you up 6,-

Yuzu Cake | Strawberry | Melon | Blueberry | Raspberry sauce | Yogurt | Lychee gel



LUNCH MENU (FROM 12-16 PM)

2 course €21,-
Two dishes per course

If you have a little more time to spend, you can choose our Umami Classic 2 Course Menu and enjoy our classic delights.

- | -

Choose two dishes

VINAI BEEF

Tenderloin • Soy vinaigrette • Pine nut • Leek

UMAMI DUCK

Duck breast • Cucumber • Japanese seaweed • Shallot vinaigrette

BEETROOT SALMON

Smoke salmon • Pepper oil • Soy sauce • Beetroot sauce

MANGO PRAWNS

Prawn • Sweet chilli • Mango gel

SOUR SEABASS

Raw Seabass • Lemon dressing • Chinese sausage

SMOKED EEL (+ € 3)

Smoked Eel • Oyster Tartar • Shallot vinaigrette

TUNA TARTAR (+ € 3)

Fresh Tuna • Pepper oil • Soy mustard sauce

WATERMELON WAKAME

Japanese seaweed • Cucumber • Garlic oil • Pine nut

LITTLE GEM SALAD

Romaine lettuce • Beech mushroom • Rice vinaigrette

TOFU BITES

Pearl Couscous • Kidney Beans • Chilli dressing

- || -

Choose two dishes

CUCUMBER SALMON

Smoked Salmon • Puffed rice • Cucumber sauce

GINGER CHICKEN

Crunchy Chicken Thigh Fillet • Ginger Sauce • Truffle sauce

ORANGE DUCK

Duck breast • Orange sauce • Carrot purée • Lychee gel

SHELL FISH SEABASS (+ € 3)

Seabass fillet • Shellfish Vinaigrette • Lavar Seaweed

PANKO SCALLOPS (+ € 3)

Scallops • Celeriac purée • Oyster sauce • Kumquat

BANGKOK PRAWNS

Prawn • Thai red curry • Fresh vegetables

CURRY LAMB

Lamb fillet • Green curry • Lemongrass

TOFU ZUCCHINI

Zucchini • Tofu • Green curry

HARICOTS VERTS JAVA

French bean • Black olive • Piccalilli • Peanut dressing

SHANGHAI PAKSOI

Shanghai Paksoi • Black bean peanuts • Black bean soy sauce



主道







UMAMI



Street Food

BY HAN

