

Plateau Fruits de Mer

€45,00 pp

A premium selection of fish, shellfish and crustaceans featuring:

Oysters | Eel | Beetroot Salmon | Tuna Cubes
Crayfish | Seabass Ceviche | Scallops
Gambas | Mussels | Black Tiger King Prawn
Langoustine | Wakame Seaweed

Enhance Your Experience:

1/2 Lobster €25,00
100g Snow Crab €25,00
2 Oysters €8,00

Matching wine :

Coquillages Et Crustaces Vignes La Madrague
Cotes De Thau Blanc Provence Rose

High Sea All Day

From 2 persons, €35,00 pp

*Dive into our delicious seafood selection,
expertly crafted and available all day.*

Gamba | Beetroot Salmon | Eel | Crayfish
Sea bass Ceviche | Seaweed and Green Salad
Bao Bun | Anise Bread | Toast
Fried Cheese Wonton | Shrimp Croquette
Vegetarian Gyoza

Matching wine :

Western Cellars
Winemakers Selection Chardonnay

Combi Drinks

TEA COMBI €13,50

Jasmin | Milky Oolong | Puffy Genmaicha

BEER COMBI €14,25

Bavaria | Tsing Tao | Witte Trappist

COCKTAIL COMBI €39,95

Pornstar Martini | Mojito | Spicy Mule

WINE COMBI €20,95

Coquillages Et Crustaces
Cotes De Thau Blanc

Western Cellars
Winemakers Selection Chardonnay

Vignes La Madrague
Provence Rose



UMAMI
ORIENTAL KITCHEN & BAR BY HAN
鲜之味



MENU EINDHOVEN

Steamed Seafood Bar

SAVORY SEA DELIGHTS

Welcome to Umami seafood bar, where we bring the ancient Chinese tradition of steaming food to life with our unique seafood fusion dishes.

At UMAMI by Han, we blend Eastern and Western flavors, focusing on shared dining and health.

Our Steamed Seafood Bar showcases the natural flavors and nutrients of seafood through the gentle art of steaming. This technique lets us preserve the purity and authenticity of our ingredients while enhancing their umami taste.

From delicate Cantonese-inspired sole to spicy Sichuan black cod, each dish promises a culinary journey that honors tradition with a contemporary twist. Dive into our menu and experience the harmonious blend of flavors at Seafood Bar by Han.

Steamed Seafood

LOBSTER : Half €27,50 | Whole €55

Lobster | shrimp in a spicy and tangy citrus glaze | seasoned soy sauce
Wine: Mar De Ons Albariño

LANGOUSTINE : 2Pcs. €16,75 | 4Pcs. €33,50
Langoustine | shrimp in a spicy and tangy citrus glaze | seasoned soy sauce
Wine: Mar De Ons Albariño

BLACK TIGER PRAWN : 2Pcs. €15,50 | 4Pcs. €31
Black Tiger King prawns | shrimp in a tangy citrus glaze | seasoned soy sauce
Wine: Coquillages Et Crustaces Cotes De Thau Blanc

SCALLOPS : 2Pcs. €11,75 | 4Pcs. €23
Scallops | savory garlic confit | glass noodles seasoned soy sauce
Wine: Coquillages Et Crustaces Cotes De Thau Blanc

MUSSELS : 250gr. €10,50
Mussels | delicate chili and roasted garlic sauce
Wine: Coquillages Et Crustaces Cotes De Thau Blanc

SEA BASS : 100gr. €10,75 | 200gr. €20,50
Sea bass | umami soy vinaigrette reduction
Wine: Vignes La Madrague Provence Rose

SALMON : 100gr. €10,75 | 200gr. €20,50
Salmon | relish of black beans and crushed chilli pepper | seasoned soy sauce
Wine: Western Cellars Chardonnay

BLACK COD : 100gr. €14,25 | 200gr. €28,50
Black Cod | relish of black beans and crushed chilli pepper | seasoned soy sauce
Wine: Western Cellars Chardonnay

HALIBUT : 100gr. €10,25 | 200gr. €19,75
Halibut | relish of black beans and crushed chilli pepper | seasoned soy sauce
Wine: Western Cellars Chardonnay

WHOLE SOLE : €46,50
Whole sole | umami soy vinaigrette reduction
Wine: Mar De Ons Albariño

Oysters

Fine de Claire Superior No. 3
Enjoy a firm bite with a briny, oceanic flavor experience.

RAW OYSTER 1 PCS €4,25
RAW OYSTER 3 PCS €12,00

Wine: Coquillages Et Crustaces Cotes De Thau Blanc

STEAMED OYSTERS 1 PCS €4,75
Savory garlic confit | Seasoned soy sauce

STEAMED OYSTERS 3 PCS €13,50
Savory garlic confit | Seasoned soy sauce

Wine: Western Cellars Chardonnay

Soups

TOM YUM BOUILLABAISSA €12,50
Tangy lemongrass broth | shellfish crustacean | fish

LOBSTER BISQUE €12,50
Lobster bisque | crayfish | shrimp

Side Dishes

Bao Buns €4,50

Toast €4,00

Anise Bread €4,50

Japanese Wakame Salad €5,50

Thai Salad €5,50

Fried Rice €4,50

Noodles with Leek and Herbs €4,50

Penne Piri Piri €4,50