

Welcome to Umami

INNOVATION · HEALTH · HERITAGE

UMAMI by Han brings together Asian culinary traditions, modern creativity and the rich flavour of umami. Founded by Chef Han Ji, our cuisine focuses on quality ingredients, refined techniques and balanced flavours.

Whether you're joining us for a relaxed lunch, an intimate dinner or a shared dining experience, every visit is designed to be memorable. From shared small plates to our signature steamed seafood, every dish is created to be discovered, enjoyed and shared.



Lunch

12:00-17:00

UMAMI LUNCH MENU

Each course consists of two individually plated dishes per guest.

2 courses • 27 p.p.

First Course

Aziatische rundvleessalade • Zalm in rodebietinfusie
Asian beef salad • Beetroot salmon

Main Course

Shanghai paksoi • Koreaanse gepaneerde kipfilet
Shanghai Bokchoi • Korean fried chicken

Extra Course • • 13 p.p.

Peking eend • Curry gamba
Beijing Duck • Curry prawns

Dietary requirements or allergies?

Please inform our team. We will be happy to recommend suitable alternatives where possible.

UMAMI HIGH SEA

Inspired by the tradition of afternoon tea, our **HIGH SEA** is a seafood tasting experience for two. Served on a tiered stand, it features a selection of seafood bites, dim sum, fresh salads, breads and dips — perfect for a leisurely lunch or afternoon to share.

PER 2 PERSONS

Gamba • zalm in rodebietinfusie • paling • rivierkreeft
zeebaarsceviche • garnalenkroket • garnalen dim sum
kimchi-gyoza • zeewier- en groene salade
bao bun • anijsbrood • toast • dips

Prawn • beetroot salmon • eel • crayfish
sea bass ceviche • shrimp croquette • shrimp dim sum
kimchi gyoza • seaweed and green salad
bao bun • anise bread • toast • dips

.

ASIAN STREETFOOD LUNCH

Generous, individually served dishes inspired by the bold and comforting flavours of Asian street food. Perfect for a quick lunch or a casual afternoon meal.



JAPAN SHOKUPAN SANDWICHES

Seafood Shokupan 12,00
Gerookte zalm • Gamba • Wakame
Smoked salmon • Prawn • Wakame

Iberico Pork Shokupan 12,00
Iberico-varkensribs • Gochujang • Ei
Iberico pork fingers • Gochujang • Egg

Crispy Chicken Shokupan 12,00
Gepaneerde kip • Little gem • Sesam
Crispy chicken • Little gem • Sesame

Vegetarian Shokupan 12,00
Teriyaki tofu • Pinda's • Noten • Champignons
Teriyaki tofu • Peanuts • Nuts • Mushrooms

VIETNAMESE BÁNH MÌ

Char Siu Pork Bánh Mì 8,50
Char siu varkensvlees • Zoetzure groenten
Char siu pork • Sweet and sour vegetables

Black Bean Beef Bánh Mì 8,50
Rundvlees in zwarte bonensaus •
Zoetzure groenten
Black bean beef • Sweet and sour vegetables

Curry Prawn Bánh Mì 8,50
Curry gamba • Zoetzure groenten
Curry prawns • Sweet and sour vegetables

Vegetarian Bánh Mì 8,50
Teriyaki tofu • Zoetzure groenten
Teriyaki tofu • Sweet and sour vegetables

STEAMED BAO BUNS

Iberico Pork Bao Bun 8,75
Iberico-varkensribs • Kimchi • Little gem
Iberico fingers • Kimchi • Little gem

Crispy Chicken Bao Bun 8,75
Gepaneerde kip • Little gem • Piccalilly
Crispy chicken • Little gem • Piccalilli

Beijing Duck Bao Bun 8,75
Geroosterde Pekingeeend • Komkommer • Hoisin
Roast Beijing duck • Cucumber • Hoisin

Vegetarian Bao Bun 8,75
Vegetarische loempia • Little gem • Chili
Vegetarian spring roll • Little gem • Chilli

SALADS

Asian Vegetarian Salad 12,75
Salademix • Tempeh • Rode bonen • Sesamdressing
Salad mix • Tempeh • Red beans • Sesame dressing

Add a topping
Salmon + 4,50
Crispy chicken + 3,50

CRAVING SOMETHING WARM AND COMFORTING?

Discover our Asian Streetfood Bowls on page 10, featuring hearty **RAMEN**, flavour-packed **RICE BOWLS** and **JAPANESE CURRY RICE**.



ALL DAY EXPERIENCE

All day dining

From a relaxed lunch to an evening of shared dining, UMAMI by Han offers an all-day Asian dining experience. Whether you're stopping by for a comforting bowl, sharing Asian-inspired small plates with friends, or enjoying a curated tasting menu, each experience celebrates the rich and diverse flavours of Asia. Explore our three unique dining experiences below and discover the one that's perfect for you.

Shared Dining Experience

Asian-inspired small plates, made for sharing. Also featuring our premium **Signature Steamed Seafood** creations.

Chef's Choice Menu

Choose our Signature Fruits de Mer or multi-course menus, featuring two individually plated dishes per course.

Streetfood Bowls

Generous individual bowls, from comforting ramen to flavour-packed rice bowls.

Ask us for the perfect wine pairing, a delicious cocktail, mocktail, or specialty tea.

SHARED DINING EXPERIENCE

All day dining

SHARING IS CARING

Discover a variety of Asian flavours with friends and family, or create your own tasting experience. At Umami by Han, our dishes are served as small plates made for sharing. For the best experience, we recommend starting with our cold creations before moving on to our warm dishes. Select your favourites on the order form and enjoy them at your own pace.

COLD DISHES

FISH & SEAFOOD

Signature Raw oyster SIGNATURE

1pc.	4,00
3pcs.	11,50

Ceviche Oyster SIGNATURE

Rauwe oesters • Avocado • Passievruchtensaus	
Raw oysters • Avocado • Passion fruit sauce	
1pc.	4,25
3pcs.	12,00

Ceviche Sea bass 7,50

Zeebaars ceviche • Avocado • Passievruchtensaus
Ceviche sea bass • Avocado • Passion fruit sauce

Tuna & Eel 10,50

Gegrilde tonijn • Gerookte paling •
Wakame gel • Peper dressing • Basilicumolie
Grilled tuna • Smoked eel • Wakame gel
Pepper dressing • Basil oil

Beetroot Salmon 7,50

Gerookte wilde zalm • Meloen • Soja-mosterdsaus
Smoked wild salmon • Melon • Soy mustard sauce

Asian Prawn Salad 7,50

Gamba • Thaise chilidressing • Chilipoeder
Zoetzure groenten
Prawn • Thai chilli dressing • Chilli powder
Sweet and sour vegetables

POULTRY

Umami Duck 7,50

Eendenborst • Komkommer • Zeewier
Sjalot vinaigrette
Duck breast • Cucumber • Seaweed
Shallot vinaigrette

BEEF AND VEAL

Asian Beef Salad 7,50

Ossenhaas • Soja-vinaigrette • Veldsla
Beef tenderloin • Soy vinaigrette • Lamb's lettuce

Veal Entrecôte 9,50

Kalfsentrecôte sous-vide • Waterkerssaus • Pinda's
Witte bonen • Augurk
Veal entrecôte sous vide • Watercress sauce • Peanuts
White beans • Gherkin

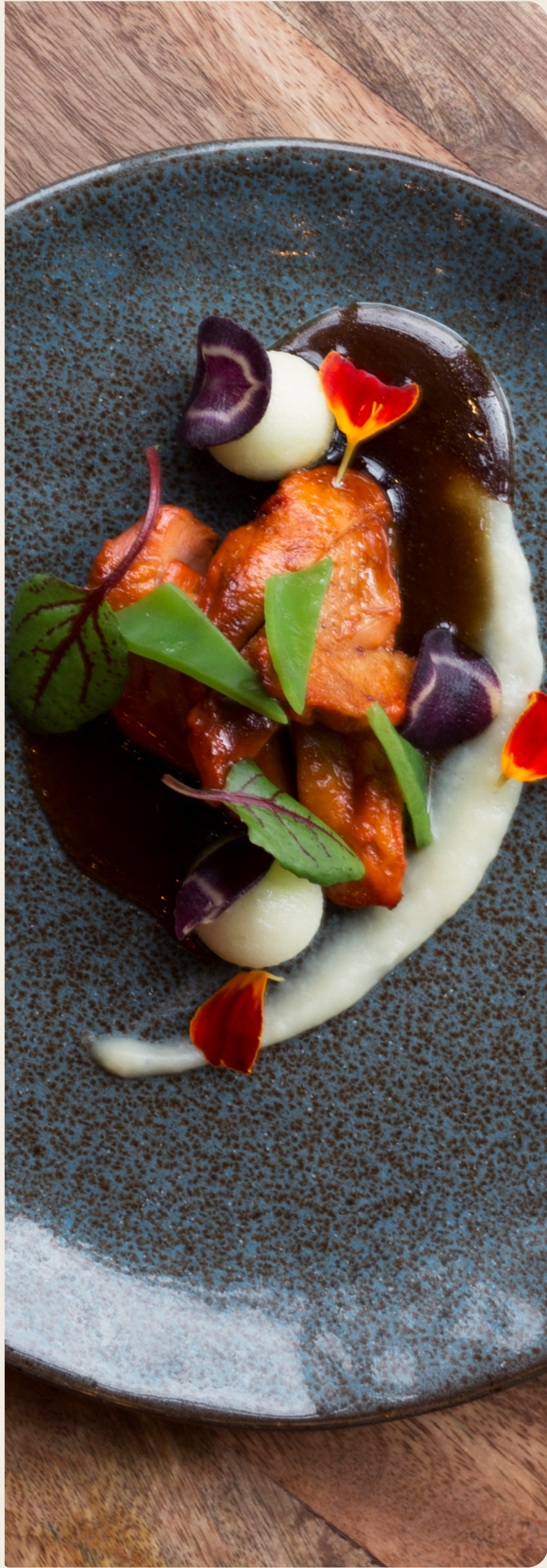
VEGETARIAN

Vegan Noodle Salad 6,50

Konjac noedels • Beukenzwam • Chili vinaigrette
Konjac noodles • Beech mushrooms • Chilli vinaigrette

Green Curry Salad 5,90

Asperges • Haricots verts • Champignons
Groene curry dressing
Asparagus • Haricots verts • Mushrooms
Green curry dressing



WARM DISHES

FISH & SEAFOOD

Steamed Oysters **SIGNATURE**

Oesters • Geconfijte knoflook • Kruidige sojasaus

Oysters • Garlic confit • Seasoned soy sauce

1pc. 4,25

3pcs. 12,00

Umami Cod Bisque

7,50

Krokante kabeljauw • Taugé • Umami bisque saus

Crispy cod • Bean sprouts • Umami bisque sauce

Red Curry Prawns

6,50

Gamba • Rode curry • Kokosmelk • Bonito vlokken

Prawn • Red curry • Coconut milk • Bonito flakes

Curry Shrimp Wonton

6,50

Garnalen wonton • Curry • Kokosmelk • Bonito vlokken

Shrimp wonton • Curry • Coconut milk • Bonito flakes

Ha Kau Dim Sum

6,50

Garnalendumplings • Soja-vinaigrette

Shrimp dumplings • soy vinaigrette

POULTRY

Korean Fried Chicken

6,50

Gepaneerde kippendijfilet • Sesam

Koreaanse gochujang-glazuur

Breaded chicken thigh • Sesame

Korean gochujang glaze

Beijing Duck

7,50

Krokante eendenborstfilet • Komkommer

Rettich • Umami sesam saus

Crispy duck breast fillet • Cucumber

Daikon radish • Umami sesame sauce

Spicy Teriyaki Chicken

6,50

Geroosterde kippendijfilet • Spitskool • Champignon

Bosui • Pittige teriyakisaus

Roasted chicken thigh fillet • Cabbage • Mushrooms

Spring Onion • Spicy teriyaki sauce

Quail

8,50

Kwartelborst • Pastinaakpuree

Chinese bonensaus • Tuinerwten

Quail breast • Parsnip purée

Chinese bean sauce • Garden peas



BEEF & PORK

Xiao Long Bao 6,50
Varkensdumplings • Truffel-sojabouillon
Pork dumplings • Truffle-soy broth

Siu Mai 7,50
Varkens dim sum • Sint-jakobsschelpen
Zeewier • Soja-vinaigrette
Pork patties • Scallops • Seaweed • Soy vinaigrette

Chilli Iberico Ribs 6,90
Gochujang Iberico varken • Little Gem • Sesam • Pinda
Gochujang Iberico pork • Little Gem • Sesame • Peanut

Sweet & Sour Beef 7,50
Ossenhaas • Basilicum • Aubergine
Zoetzure basilicum-tomatensaus
Beef tenderloin • Eggplant • Basil
Sweet and sour basil tomato sauce

Black Pepper Tenderloin 8,50
Ossenhaas • Knoflook-kruidenboter
Zwarte pepersaus • Asperge
Beef tenderloin • Garlic herb butter
Black pepper sauce • Asparagus

VEGETARIAN

Vietnamese Spring Rolls 4pcs. 5,50
Vegetarische loempia • Little gem
Thaise chilidressing
Vegetarian spring rolls • Little gem lettuce
Thai chili dressing

Kimchi Gyoza 5pcs. 6,50
Kimchi gyoza • Salade • Zoetzure saus
Kimchi gyoza • Salad • Sweet and sour sauce

Artichoke & Mushrooms 7,00
Lanzaam gegaarde artisjok • Oesterzwam
Pindasaus • Zure room
Slow cooked artichoke • Oyster mushrooms
Peanut sauce • Sour cream

Haricots Verts 6,90
Haricots verts • Cassave • Piccalilly • Pindadressing
Haricots verts • Cassava • Piccalilli • Peanut dressing

Shanghai Paksoi 7,50
Shanghai Paksoi • Knoflookpuree • Kruidige sojasaus
Shanghai Paksoi • Garlic purée • Seasoned soy sauce

Asparagus Gratin 7,50
Aspergegratin • Courgette • Champignonsaus
Asparagus gratin • Zucchini • Mushroom sauce

Spicy Portobello Mushrooms 7,50
Portobello • Rode peper • XO rodebiet • Groentesaus
Portobello • Red pepper • XO beetroot • Vegetable sauce

All day dining

SIGNATURE STEAMED SEAFOOD

Our signature steamed seafood is gently prepared to preserve the natural flavours and texture of each ingredient whilst enhancing its rich umami character. Designed to be shared, it's the perfect centrepiece for gathering around the table and enjoying together.

OYSTERS

Steamed Oysters - 1pc. 4,25 - 3pcs. 12,00

Oesters • Gekonfijte knoflook • Kruidige sojasaus
Oysters • Garlic confit • Seasoned soy sauce

STEAMED SHELLFISH

Lobster - Half 21,00 - Whole 42,00

Halve kreeft • Pittige tomatensaus • Kruidige sojasaus
Half Lobster • Tangy tomato sauce • Seasoned soy sauce

Langoustine - 2pcs. 14,75

Langoustines • Garnalen in pittige tomatensaus
Aromatische sojasaus
Langoustines • Shrimp in tangy tomato glaze
Aromatic soy sauce

Scallops - 2pcs. 11,75

Coquilles • Gekonfijte knoflook • Umami-essence
Scallops • Garlic confit • Umami essence

Mussels - 250gr. 10,50

Mosselen • Chili en geroosterde knoflooksaus
Mussels • Delicate chilli and roasted garlic sauce

STEAMED FISH

Sea Bass - 100gr. 10,75

Zeebaars • Umami soja vinaigrette reductie
Sea bass • Umami soy vinaigrette reduction

Salmon - 100gr. 10,75

Zalm • Relish van gemalen chilipeper
Kruidige sojasaus
Salmon • Relish of crushed chilli pepper
Seasoned soy sauce

Black Cod - 100gr. 12,25

Black cod • Relish van gemalen chilipeper
Kruidige Sojasaus
Black Cod • Relish of crushed chilli pepper
Seasoned soy sauce

Halibut - 100gr. 10,75

Heilbot • Umami soja vinaigrette reductie
Halibut • Umami soy vinaigrette reduction

SIDE DISHES

Umami Fries 4,00

Furikake • Pittige mayonaise
Furikake • Spicy mayonnaise

Vegetable Fried Rice 3,50

Ei • Bosui • Groenten
Egg • Spring onion • Vegetables

Wok-Fried Noodles 3,90

Groenten • Sojaglaze
Vegetables • Soy glaze

Garlic Pancakes 4,50

Krokante Aziatische pannenkoek • Knoflookboter
Crispy Asian pancake • Garlic butter

Cheese Pancakes 4,50

Krokante Aziatische pannenkoek • Gesmolten kaas
Crispy Asian pancake • Melted cheese

Signature

STEAMED SEAFOOD





CHEF'S CHOICE

All day dining

UMAMI SIGNATURE Fruits de Mer

Cold Fruits de Mer Plateau

47,00 p.p. From 2 persons

Premium selection of oysters, smoked eel, beetroot salmon, tuna, crayfish, sea bass ceviche, scallops, prawns, mussels, black tiger king prawns, langoustines and wakame.

Enhance your experience

Half lobster + 10,00 | 2 oysters + 8,00

Warm Fruits de Mer Plateau

49.50 p.p. From two persons

A warm selection of lobster, langoustines, king prawns, mussels, crayfish, fish balls, scallops, squid and white fish, cooked and served in a fragrant curry bisque.

CHEF'S SIGNATURE SEAFOOD MENU

A refined tasting menu showcasing our signature fish and seafood dishes. Each course features two individually plated dishes per guest.

3 courses · 6 dishes · 57,00 p.p.

Dessert · + 7,50 p.p.

CHEF'S SURPRISE MENU

Thoughtfully composed by our chef, this menu is designed to be enjoyed individually, allowing everyone to experience every course as intended. A seasonal tasting menu, featuring two beautifully plated dishes per course.

A dedicated vegetarian Chef's Surprise Menu is also available, offering vegetarian guests the same carefully curated tasting experience.

3 courses · 6 dishes · 39,95 p.p.

4 courses · 8 dishes · 52,95 p.p.

Dessert · + 7,50 p.p.

Ask about our chef-selected wine suggestions!

ASIAN STREETFOOD BOWLS

All day dining

Generous, individually served dishes inspired by the bold and comforting flavours of Asian street food. Perfect for a quick meal, a casual dinner or when you prefer one complete dish.

RAMEN

Seafood Ramen

19,75

Kreeftenbouillon • Zalm • Rivierkreeft
Garnalen • Pinda's • Groenten
Lobster broth • Salmon • Crayfish • Prawns
Peanuts • Vegetables

Char Siew Pork Ramen

17,95

Kokosbouillon • Char siu-varkensvlees
Sesam • Ei • Pinda's • Groenten
Coconut broth • Char siu pork • Sesame
Egg • Peanuts • Vegetables

Beijing Duck Ramen

17,95

Kokosbouillon • Geroosterde Pekingeend
Paddenstoelen • Shanghai paksoi • Ei
Coconut broth • Roast Beijing duck
Mushrooms • Shanghai paksoi • Egg

Veggie Ramen

15,50

Sojabouillon • Teriyaki tofu • Paddenstoelen
Shanghai paksoi • Ei
Soy broth • Teriyaki tofu • Mushrooms
Shanghai paksoi • Egg

CLAYPOT RICE BOWLS

Seafood Claypot

19,75

Rijst • Zalm • Rivierkreeft • Garnalen
Pinda's • Groenten
Rice • Salmon • Crayfish • Prawns
Peanuts • Vegetables

Black Bean Beef Claypot

16,50

Rijst • Rundvlees met zwartebonensaus
Pinda • Groenten • Sesam • Ei
Rice • Black bean beef • Peanut • Vegetables
Sesame • Egg

Crispy Chicken Claypot

15,50

Rijst • Krokante kip • Groenten • Sesam
Rice • Crispy Chicken • Vegetables • Sesame

Roast Duck Curry Claypot

16,95

Rijst • Eendenfilet • Hoisinsaus • Shanghai
paksoi • Soja-ei • Maïs • Pinda's • Boommoorzwam
Rice • Duck fillet • Hoisin sauce • Shanghai paksoi
Soy egg • Corn • Peanuts • Wood ear mushrooms

Vegetarian Claypot

14,00

Rijst • Tofu • Rode bonen • Ei • Groenten • Sesam
Rice • Tofu • Red beans • Egg • Vegetables • Sesame

JAPANESE CURRY RICE BOWLS

Crispy Chicken Curry Rice

17,25

Rijst • Japanse kerrie • Krokante kip • Groenten • Sesam
Rice • Japanese curry • Crispy chicken
Vegetables • Sesame

Seafood Curry Rice

19,95

Rijst • Japanse kerrie • Zalm • Rivierkreeft
Garnalen • Pinda's • Groenten
Rice • Japanese curry • Salmon • Crayfish • Prawns
Peanuts • Vegetables

Roast Duck Curry Rice

16,95

Rijst • Japanse kerrie • Eendenfilet • Hoisinsaus
Shanghai paksoi • Soja-ei • Maïs • Pinda's • Boommoorzwam
Rice • Japanese curry • Duck fillet • Hoisin sauce
Shanghai paksoi • Soy egg • Corn • Peanuts
Wood ear mushrooms

Curry Beef Rice

16,50

Rijst • Japanse kerrie • Ossenhaas • Pinda
Groenten • Sesam • Ei
Rice • Japanese curry • Tenderloin • peanut
vegetables • sesame • egg

Vegetarian Curry Rice

14,95

Rijst • Japanse kerrie • Tofu • Rode bonen
Ei • Groenten • Sesam
Rice • Japanese curry • Tofu • Red beans
Egg • Vegetables • Sesame

DESSERTS

All day dining

Finish your dining experience on a sweet note. From creamy ice creams and refreshing sorbets to Asian-inspired desserts with fresh fruit and unique flavours, our desserts are the perfect end to any meal.

Matcha Bobba Tea

7,50

Matcha roomijs • Gefrituurde broodjes • Vruchten parels • Bruine suiker saus
Matcha ice cream • Fried buns • Fruit Pearls
Brown sugar sauce

Mango-Pepper Cheesecake

7,50

Mango-peper cheesecake • Yoghurt roomijs
Blauwe bessen • Mango en kokossaus
Mango-pepper cheesecake • Yoghurt ice cream
Blueberries • Mango and coconut sauce

Coconut Lychee

7,50

Kokosijs • Blauwe bes • Gojibessen
Kokos-lycheedressing
Coconut ice cream • Blueberry • Goji berries
Coconut lychee dressing

Chocolate Mousse

7,50

Chocolade mousse • Aalbes
Bloedsinaasappelsaus • Framboos-vanille roomijs
Chocolate mousse • Currant • Blood orange sauce
Raspberry- vanilla ice cream

Ask us for the perfect wine suggestion, a delicious cocktail, mocktail, or specialty tea.

