



welcome

It's being more than 7 years that we have been playing with food, and we do our utmost to serve you in the best way with emphasis on fresh products arriving every day to our restaurant, a permanent staff of workers who have become one big family, and a varied menu that is constantly growing so that you don't get bored!

We UMA, bar and restaurant in the beautiful moshav Zichron Yacob we have created a modern place in a preserved building almost 150 years old which was a horse stable and today it's a place for you to come, sit down, relax, celebrate and spend time with us.

Every day is a celebration.



Appetizers and entrees

Kimchi (Korean pickles)	18 NIS
Edamame	18 NIS
Pani Puri – minced salmon and cucumber, chili pepper and micro coriander in miso sauce and aioli yuzu (4 pcs.)	54 NIS
Tuna tataki – slice of Tuna Toro in Kugi soy sauce marinade	64 NIS
Salmon tartare – chopped salmon in miso sauce, green onion, avocado salad, chili pepper, spicy mayonnaise and lettuce on rice shell	52NIS
Tuna tartare - chopped tuna in miso sauce, green onion, avocado salad, chili pepper, spicy mayonnaise and lettuce on rice shell	54 NIS
Gilt-head bream ceviche – olive oil, lemon, purple onion, green onion, chili pepper, avocado salad and Atlantic salt	54 NIS
UMA tasting platter – from the Osaka markets, 5 titbits that will fly you to Japan	84 NIS
Amberjack carpaccio – amberjack sashimi slices, Kugi soy, Yuzu, horseradish leaves, tomatoes, micro radish, miso, colorful carrot and tempura chips	60 NIS
Three fish sashimi – tuna, sea bream and salmon, caviar and lemon zest	96 NIS

Salads

Salad Nathalie – wakame seaweed, bean noodles, white cabbage, lettuce leaves, cucumber, green onion, in ponzu and sesame sauce	39 NIS
Salad Tuti – bean noodles, cucumber, white cabbage, lettuce leaves, avocado, cilantro, chili pepper and peanuts in soy-lime sauce	46 NIS
Hanoi salad – roasted chicken morsels, bean noodles, cilantro, white cabbage, lettuce leaves, chili pepper, cucumber and peanuts in ponzu sauce	50 NIS
Papaya salad – papaya flakes, garlic, cilantro, colorful carrot, sprouts, chili pepper, tomatoes, in soy marinade and caramelized peanuts	44 NIS
Pangan salad – tempura sea bream, white cabbage, lemon zest, chili, mint, purple onion, sprouts, cilantro, pear, apple in ponzu-miso sauce	62 NIS
Bangkok salad – morsels of sashimi salmon, white cabbage, lemon zest, mint, purple onion, sprouts, cilantro, pear, apple in ponzu-miso sauce	64 NIS



Gyoza – 4 pcs.

Chicken gyoza with chili and lemon zest, lettuce, peanut shards and ponzu	48 NIS
Gyoza Shiitake and Portobello mushrooms, lettuce, peanut shards and ponzu	48 NIS
Slow cooking beef gyoza, lettuce, peanut shards and ponzu	48 NIS

Nams -fried rice wrappers - 3 pcs.

Vegetables naam – filled with tofu and fresh vegetable, served with lettuce, cucumber, chili pepper, micro cilantro and yuzu-cilantro aioli	50 NIS
Spring chicken naam – filled with spring chicken and green onion served with lettuce, chili pepper, micro cilantro and yuzu-cilantro aioli	54 NIS

Buns - steamed buns – 2 pcs.

Portobello in teriyaki, caramelized onion, lettuce and herbs aioli	48 NIS
Crispy coated gilt-head bream, purple onion, lettuce leaves and spicy mayo	52 NIS
Slow cooked marble asado, caramelized onion and Dijon mustard aioli	56 NIS

Tempura

House chips – thin chips in herbs mixture	33 NIS
Tempura vegetables – zucchini, Portobello, sweet potato and white onion	42 NIS
UMA schnitzel – chicken schnitzel seasoned with crispy panko coating and lemon zest, house chips, served with cilantro-yuzu aioli	72 NIS

Children

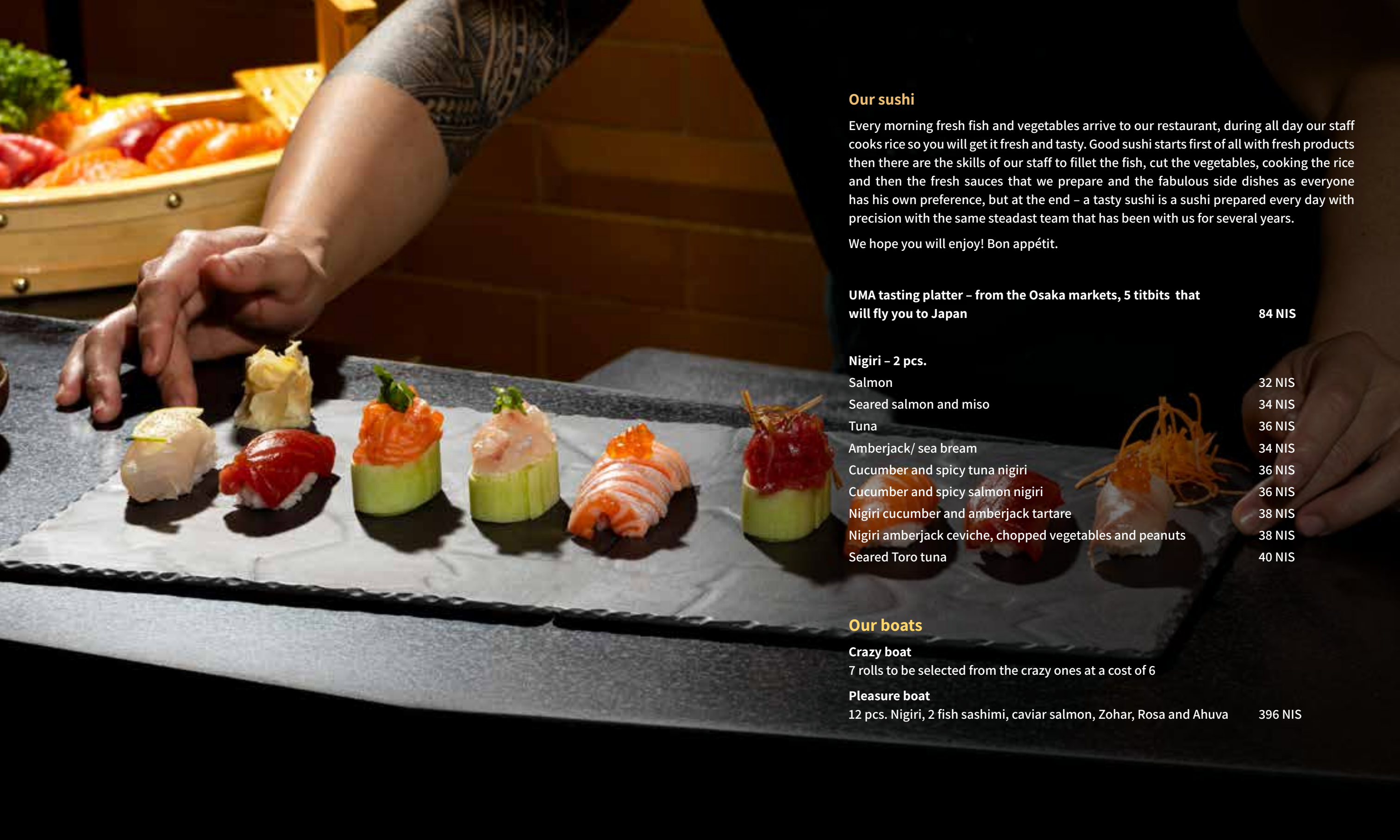
Rice bowl	14 NIS
Crispy chicken schnitzel and chips	48 NIS
Fish and chips that children like	54 NIS
Vegetable noodles that children like	44 NIS
*Chicken supplement	10 NIS



Wok dishes/stir fry

Thai noodles – noodles, omelette, cabbage, carrot, garlic, cilantro, green onion in pad thai sauce and peanuts (supplement: tofu 8 nis)	54 NIS
Goa stir fry – rice noodles, cabbage, green onion, Portobello, cilantro, swiss chard in curry sauce and peanuts	56 NIS
Nepal tofu – tofu, Portobello, cilantro, green onion, swiss chard in curry sauce and peanuts served with rice	56 NIS
Fried rice – stir fried rice with egg, peppers, carrot, hot oil, garlic, soy, sprouts and peanut shards (supplement chili-sesame chicken : 12 NIS)	56 NIS
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Thai salmon – rice noodles, tempura salmon cubes, cabbage, cilantro, garlic, omelette, sprouts, green onion in pad thai sauce and peanuts	72 NIS
Salmon rice – stir fried rice with salmon, egg, peppers, carrot, chili oil, garlic, soy, sprouts and peanut shards	72 NIS
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Szechuan chicken – cilantro, green onion, peppers, sprouts and peanuts, served with white rice	66 NIS
Indonesian stir fry – chicken breast, noodles, omelette, cabbage, sprouts, green onion, garlic, cilantro, chili oil in pad thai sauce and peanuts	68 NIS
Mumbai stir fry – chicken breast, rice noodles, cabbage, green onion, Portobello, cilantro, swiss chard in curry sauce and peanuts	68 NIS
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Vietnamese stir fry – pulled asado, rice noodles, omelette, cabbage, green onion, sprouts, cilantro in pad thai sauce and peanuts	68 NIS
Asado fried rice – stir fried rice with slow cooked asado, egg, peppers, carrot, chili oil, garlic, soy, sprouts and peanuts	66 NIS





Our sushi

Every morning fresh fish and vegetables arrive to our restaurant, during all day our staff cooks rice so you will get it fresh and tasty. Good sushi starts first of all with fresh products then there are the skills of our staff to fillet the fish, cut the vegetables, cooking the rice and then the fresh sauces that we prepare and the fabulous side dishes as everyone has his own preference, but at the end – a tasty sushi is a sushi prepared every day with precision with the same steadfast team that has been with us for several years.

We hope you will enjoy! Bon appétit.

UMA tasting platter – from the Osaka markets, 5 titbits that will fly you to Japan

84 NIS

Nigiri – 2 pcs.

Salmon

32 NIS

Seared salmon and miso

34 NIS

Tuna

36 NIS

Amberjack/ sea bream

34 NIS

Cucumber and spicy tuna nigiri

36 NIS

Cucumber and spicy salmon nigiri

36 NIS

Nigiri cucumber and amberjack tartare

38 NIS

Nigiri amberjack ceviche, chopped vegetables and peanuts

38 NIS

Seared Toro tuna

40 NIS

Our boats

Crazy boat

7 rolls to be selected from the crazy ones at a cost of 6

Pleasure boat

12 pcs. Nigiri, 2 fish sashimi, caviar salmon, Zohar, Rosa and Ahuva

396 NIS

Our follies

Salmon

- Marziano – salmon, avocado, kanpyo, roasted panko, spicy mayonnaise, teriyaki and caramelized peanuts shards 50 NIS
- Arie – tempura salmon, shiitake, tamago, roasted panko, herbs aioli and green onion 48 NIS
- Shimon – salmon, avocado, beet, sesame, beet aioli, sweet potato flakes and green onion 50 NIS
- Baruch - salmon, sweet potato, shiitake, chili pepper, sesame, spicy mayonnaise, sweet potato flakes and green onion 48 NIS
- Gabbai – seared salmon, sweet potato, caramelized onion, asparagus, sesame, beet aioli and sweet potato flakes 52 NIS
- Ovadia – seared salmon, avocado and cucumber, seared salmon wrap, teriyaki, sesame and green onion 58 NIS
- Nati – salmon, avocado, beet, salmon sashimi wrap and tobiko 60 NIS
- Ahuva – salmon, kanpyo and avocado in seared salmon wrap, teriyaki, sesame and green onion 58 NIS

White fish

- Avihu – sea bream, asparagus, lettuce and cucumber in white sesame coating, leek flakes and kogi soy 50 NIS
- Micha - tempura sea bream, avocado, seared panko, sweet potato flakes and green onion 52 NIS
- Micky – avocado, asparagus, cucumber and cilantro in raw sea bream wrap, yuzo aioli and green onion 54 NIS
- Shmuel- chopped amberjack, spicy mayonnaise, cilantro, white sesamecoated cucumber and avocado , teriyaki and leek flakes 56 NIS
- Yochi- avocado, shiitake and tempura zucchini in miso amberjack wrap, tempura flakes and green onion 58 NIS
- Oh Omri – ceviche roll – avocado, tempura zucchini and sweet potato topped by a fattoush amberjack mix (chopped amberjack, cilantro, almonds, cucumber, chili pepper, yuzo and miso) 60 NIS





Tuna

- Yana – spicy tuna, cucumber, caramelized onion, spicy mayonnaise, sesame and green onion 52 NIS
- Oleg – red tuna, beet, sweet potato, lemon zest, seared panko, sweet potato flakes and green onion 54 NIS
- Michelle – spicy tuna, tempura zucchini, avocado, seared panko, sweet potato flakes and green onion 52 NIS
- Noam- red tuna, green onion, avocado, sesame, spicy mayonnaise and caramelized peanut shards 54 NIS
- Kochava – spicy tuna, cucumber and caramelized onion in a red tuna wrap and green onion 60 NIS
- Marcel – red tuna, green onion, sweet potato, seared panko with Portobello and onion stir fried in teriyaki 58 NIS
- Nissan – avocado, shiitake and zucchini tempura on a spicy tuna tartare, tempura shards and green onion 58 NIS

Specials

- Kuki- salmon, red tuna, asparagus and sweet potato, seared panko, spicy mayonnaise, teriyaki and green onion 58 NIS
- Zohar – sweet potato, cucumber, kanpio and beet in a rainbow wrap (tuna, amberjack and salmon) 56 NIS
- Special cucumber – 4 pcs.**
- Sara – salmon in yuzo, avocado and lettuce wrapped with cucumber 54 NIS
- Hanan – tuno in yuzo, avocado and lettuce wrapped with cucumber 56 NIS
- Yona – salmon, tuna, amber jack and lettuce leaves 64 NIS

Fried rolls

Mordi- salmon, sweet potato, avocado and kanpyo 52 NIS

Rami – avocado, sweet potato and caramelized onion 48 NIS

Vegetarian

Shmaya – sweet potato, tamago, caramelized onion, seared panko, teriyaki and green onion 44 NIS

Amazia – sweet potato, beet, cucumber and kanpyo, sesame and sweet potato flakes 44 NIS

Arkadi – avocado, shiitake, tempura zucchini, seared panko, herbs aioli and green onion 46 NIS

George – sweet potato, avocado, tempura zucchini, sesame crust, beet aioli and caramelized peanuts shards 46 NIS

Roni – avocado, cucumber, sweet potato and caramelized onion, white sesame, sweet potato flakes and green onion 44 NIS

Esther – avocado, asparagus, cucumber, cilantro, white sesame, yuzu aioli, leek flakes and lemon zest 46 NIS



Wines

Light and sparkling wines

Cava	32/115 NIS
Adama Rose'	42/146 NIS

White wines

Blue Nun, Gewurztraminer- Riesling	37/138 NIS
Gamla, Chardonnay	39/146 NIS
Adama, Sauvignon Blanc	39/146 NIS
Chablis	52/202 NIS

Red wines

Galil Alon	38/144 NIS
Gamla, Cabernet Sauvignon	42/146 NIS
Adama, Merlot	42/146 NIS
Eco Tabor, Cabernet	48/186 NIS
Hot apple cider and red wine (glass)	38 NIS

Beer

Draft 1/3

Estrella dam, Spain	30 NIS
Weihenstephaner, Germany	32 NIS
Malka Blonde, Israel	34 NIS

Beer, bottle

Corona 4.5%	32 NIS
Tuborg 5%	30 NIS
Malka Admonit	32 NIS

Cocktails

Crazy Caipirinha- rum, lemon cubes, red fruits, soda and lemon juice	48 NIS
Acai mojito – Van Gogh acai, Sprite, lemon and mint with crushed ice	48 NIS
Classic mojito – rum, Sprite, lemons, mint and crushed ice	46 NIS
Four seasons – rum, pineapple, coconut, lemon cubes, Sprite and orange	46 NIS
Isla tequila – pineapple, passion fruit, orange, Sprite, lemon and mint	46 NIS
Camparino – gin, campari, sour, passion fruit, Sprite, red fruits and mint	46 NIS
After in Tokio – gin, lemon grass, ginger, cucumber, lemon cubes and Sprite	48 NIS
Manera – vodka, cilantro, passion fruit, lemon juice and ginger ale	48 NIS

Non-alcoholic cocktails

More – pineapple, coconut, oranges, lemon cubes and mint	24 NIS
Fun – oranges, pineapple, lime, red fruits, sugar and Sprite	24 NIS
For – oranges, pineapple, passion fruit and Sprite	24 NIS
Us – mint, lemonade, cider and passion fruit	24 NIS

Soft drinks

Ferrarelle- sparkling mineral water	12/24 NIS
Coca Cola, Zero, Sprite, Sprite Zero	13 NIS
Neviot mineral water	12/22 NIS
Orange juice/ Natural lemonade - glass	13 NIS
Cold apple cider	19 NIS

Warm beverages

Cider with cinnamon	24 NIS
Japanese green tea infusion – pitcher	24 NIS
Green tea – glass	12 NIS
Espresso	10 NIS
Warm Sake pitcher	44 NIS





Vodka

Stoli 38 NIS

Van Gogh acai 42 NIS

Beluga 42 NIS

Gin

Gordon's 36 NIS

Tanqueray 42 NIS

Rhum

Bacardi 36 NIS

Tequila

Cuervo 34 NIS

Patron Anejo 52 NIS

Anise

Arak 32 NIS

Ouzo 36 NIS

Aperitif

Campari 34 NIS

Martini Bianco 32 NIS

Digestif

Fernet Branca 42 NIS

Whiskey

Jameson 38 NIS

Johnny Blonde 42 NIS

Black label 46 NIS

Glennfiddich 12 52 NIS

Liqueurs

Fidj 28 NIS

Additional soft drink 6 NIS

XL 14 NIS