



# UMAI – DMV EXCLUSIVE MENU



Experience the World Through Taste

Fal Winter Men 11/16/25

## Thanksgiving Menu

Available to preorder from November 16.

The cut-off for pie preorders and any shipped items is November 22 at 5:00 PM EST.

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### Shipping (Pies & Cookies)

We ship pies and cookies nationwide.

All orders will ship Monday, November 24 via UPS Next Day Air to ensure freshness and safe arrival.

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### Local DMV Pickup (Maryland-DC-Virginia)

Pickup windows:

- Tuesday, November 25 — from 5:00 PM onwards
- Wednesday, November 26 — from 12:00 PM (noon) onwards

Pickup takes place along the Red Line in Montgomery County, just outside Washington, DC.

Exact pickup location will be shared after ordering.

If you require pickup before these dates, please specify in your order — we will arrange an earlier collection time if possible.

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### Allergens & Dietary Requests

We cannot make dietary adjustments to any items.

All products are made in a facility that handles nuts and common allergens..

 **How to Order**

1. Browse the Thanksgiving Menus below.
2. Click the button below to place your order.
3. We'll confirm by email/text and arrange delivery to your door.

**Pie Menu** 

*All pies are 9 inches and serve 8–10 people. Every item is made with real, high-quality ingredients — no high fructose corn syrup, no artificial fillers, and all dairy used is sourced from rBST-free cows.*

| Name | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Price | Allergens     |
|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|---------------|
| Tala | <p>A luxurious twist on Filipino and Southern dessert traditions, this pie layers deep purple elegance with decadent custard richness. Made with Ube and purple sweet potato, the filling is naturally vibrant, earthy-sweet, nutty and velvety. Each slice features a lush custard made with salted duck yolks, giving the pie exceptional umami depth.</p> <p>The pie sits in a house-made spiced graham cracker crust—buttery, lightly toasty, and warmly spiced to complement the ube’s nuttiness. The top is brûléed to form a crackling amber caramel that contrasts beautifully with the soft golden custard</p> | \$60  | Dairy, Gluten |

|                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |      |               |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------|
|                 | beneath.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |      |               |
| Old Brompton Rd | <p>Inspired by the legendary landmark of Harrods— London's one-of-one department store with an iconic food hall - this pie reimagines a classic British apple dessert through American heirloom and heritage-grain lens.</p> <p>A deep, layered holiday centerpiece, it begins with a nutty, golden Red Fife heirloom-grain butter crust, the kind of flavor you only get from stone-ground heritage wheat. The filling blends two rare American apples: a thick Arkansas Black compote spiced with Ceylon cinnamon and wild spicebush, and a silky Smokehouse apple cream infused with Pompona vanilla and El Dorado 13-year rum, adding warmth, toffee like depth, and quiet opulence. Finished with a classic British crumble made from Red Fife flour, this pie is at once nostalgic and extravagant — an heirloom-forward, holiday-ready homage to Harrods' World Renowned Apple pie , created exclusively for Thanksgiving.</p> <p><i>Highly Recommended with Eru Alamo Crème Anglaise or Gelato</i></p> | \$55 | Dairy, Gluten |
| Twinberry       | <p>A bright jammy blend of wild blueberries and cranberries cooked into a filling that offers the perfect harmony between sweet and tart, set over a mace-spiced graham cracker crust that brings warm holiday spice. It's topped with a rustic Blood Butcher heirloom cornmeal crumble, adding a warm, nutty depth, gentle earthiness, and natural sweetness with a</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$45 | Gluten        |

|  |                                                                                                                                                                        |  |  |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
|  | <p>pleasantly rustic texture that contrasts beautifully with the soft, glossy fruit beneath.</p> <p><i>Highly Recommended with Eru Alamo Crème Anglaise Gelato</i></p> |  |  |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|

## ✨ Optional Add-Ons (Pints – 16 oz)

### Eru Alamo (Grains of Selim) Crème Anglaise — \$7

A classic French pouring custard, silky, lightly sweet, and traditionally served warm over pies and desserts in England and across Europe.

Infused with Eru Alamo—a West African spice (Grains of Selim) known for its smoky, citrusy, aromatic profile—this custard adds warmth, depth, and a subtle spice to every slice.

### Eru Alamo Gelato — \$11

A creamy vanilla gelato infused with the smoky, citrus-spiced aromatics of Eru Alamo. Smooth, fragrant, and designed to melt perfectly alongside a warm slice of pie.

👉 [\[Click Here To Order For Thanksgiving \]](#)

## Cookie Menu

*Sold by the dozen(12) at \$25. 2 dozen for \$45. Can mix flavours half n half(request in notes on order)*

| Name       | Description                                                                                                                                                                              | Allergens |
|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Kabo-Kocha | A butter thumbprint cookie infused with first harvest Izumo Wakocha - rare Japanese black tea with honeyed sweetness, soft maltiness notes of dried apricot and minimal astringency. The | gluten    |

|                    |                                                                                                                                                                                                                                                                                                                                                                                        |        |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
|                    | addition of aged Mexican vanilla adds a spiced lift with natural notes of warm spices, deepening the tea's flavour. At the centre is a velvety kabocha pumpkin butter made in-house. Each cookie is then finished in a dusting of aromatic pumpkin - spice turbinado sugar.                                                                                                            |        |
| <b>The Butcher</b> | Made with toasted Blood Butcher heirloom cornmeal, this cookie showcases the grain's natural red flecks, nutty depth, and subtle berry-sweet corn flavor. Red masa harina adds a warm, toasty, almost smoky corn note that reminiscent of a freshly toasted tortilla. A jewel of peach-bourbon jam gives a decadent fruity sweetness, all finished with a fine dusting of maple sugar. | gluten |

 [\[Click Here To Order For Thanksgiving \]](#)

## **Gelato Menu**

*Each pint is \$15.*

| <b>Name</b>           | <b>Description</b>                                                                                                     | <b>Allergens</b> |
|-----------------------|------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>Southern Belle</b> | A Sweet potato Brown butter gelato inspired by classic Southern candied yams, where the Beurre noisette (brown butter) | Nuts, Dairy      |

|                          |                                                                                                                                                                                                                                                                                                                                                                                       |                      |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
|                          | <p><b>adds a warm nutty depth to the caramel richness of the roasted sweet potatoes. Swirls of toasted bourbon Italian meringue add a smoky marshmallow depth. Finished with Okinawan kokuto-candied pecans, offering a molasses-rich, earthy, buttery toffee-like crunch.</b></p>                                                                                                    |                      |
| <b>Yuzu Meringue Pie</b> | <p><b>A bright, citrus-forward gelato inspired by a classic meringue pie. A silky mascarpone base is layered with house-made yuzu curd for sharp, floral brightness and swirls of toasted Italian meringue for soft sweetness. Cloud cardamom shortbread crumbs add buttery crunch and a warm citrus-spice aroma that ties everything together. Light, zesty, and cloud-soft.</b></p> | <b>Dairy, Gluten</b> |

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## Seasonal Pints & Sorbets

Sold by the pint – \$15 each. We use real ingredients. No high fructose corn syrup or artificial sweeteners. We use fresh organic whole milk and cream from cows that are not treated with growth hormones.

| Flavor                                   | Description                                                                                                                                                                                                                                                                                                                                                                          |
|------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cupuaçu Pimenta Rosa<br>(Vegan) (Pantry) | A bright, exotic sorbet made with creamy cupuaçu fruit from the Amazon, offering tangy tropical notes of pineapple and pear with a subtle cocoa like aroma. Finished with a delicate touch of pink peppercorn for a floral, lightly spicy lift                                                                                                                                       |
| PGP<br>(Seasonal)                        | Goat cheese gelato with peach jam swirls and Swedish gingerbread 'Pepparkakor' crumbs                                                                                                                                                                                                                                                                                                |
| The Passion of Paw (Vegan)<br>(Seasonal) | A bright, tropical sorbet featuring ripe pawpaw and tangy passion fruit balanced with the floral sweetness of Tahitian vanilla. Dairy-free and refreshing, it highlights creamy banana-mango notes from pawpaw lifted by the aromatic tartness of passion fruit.                                                                                                                     |
| Gatinha<br>(Seasonal)                    | This seasonal gelato draws inspiration from a charcuterie board, blending the elegance of Brie cheese with the familiar sweetness of grapes and peanuts. Silky Brie gelato forms the base, laced with fine ribbons of dark chocolate for texture, swirled with house-made Concord grape jam, and scattered with buttery paçoca (Brazilian peanut candy) for a nutty, savoury finish. |

## Twilight Orchard

(Seasonal)

Inspired by the classic English apple crumble and custard, this gelato layers a bourbon vanilla custard base with ribbons of spiced apple butter and a rustic streusel made from Bloody Butcher heirloom cornmeal, oats, and a hint of native spicebush. The result is creamy, tart and warmly spiced — evoking the comfort of a baked orchard dessert in gelato form.

## Yuzu Sonata

(Seasonal)

Creamy ricotta gelato swirled with bright, tangy yuzu curd and paired with a crisp cardamom biscuit. The citrus adds a floral acidity that balances the smooth dairy base, while the warm spice provides depth and contrast. A refined blend of Italian and Japanese flavors—fresh, aromatic, and softly indulgent.



## Cookies & Confections

| Flavor                          | Description                                                                      | Price[Half Dozen (6) / Dozen (12)] |
|---------------------------------|----------------------------------------------------------------------------------|------------------------------------|
| Double Matcha Sablé             | Uji Matcha Sablé, Aged Malagasy Vanilla, Matcha Chocolate                        | \$12/ \$22                         |
| Strawberry N Cream Matcha Sablé | Uji Matcha Sablé, Aged Malagasy Vanilla, Strawberry Chocolate, Shortbread crumbs | \$12/ \$22                         |
| Dark Chocolate Matcha Sablé     | Uji Matcha Sablé, Aged Malagasy Vanilla, 73% Criollo Dark Chocolate, Pistachio   | \$12/ \$22                         |
|                                 | **NUT ALLERGEN                                                                   |                                    |
| Assorted Matcha Sablé           | 4 of each Matcha Sablé Flavour                                                   | (N/A)/ \$22                        |
|                                 | *NUT ALLERGEN                                                                    |                                    |

|            |                                                                                                                                                                                                         |             |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Ek Chuah   | Spiced Chocolate shortbread, inspired by traditional Mexican hot chocolate 'Xocolātl' , coated in 74% Criollo Dark Chocolate with a Lotus Biscoff crumb finish                                          | \$12/\$22   |
| Yuzu Puppi | Yuzu Poppy Seed shortbread, with a Yuzu glaze and a Candied Yuzu Peel garnish. A refined twist. Yuzu is a Japanese citrus fruit with a flavour described as a cross between a grapefruit and a mandarin | (N/A)/ \$18 |

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 [\[Click Here To Order Now \]](#)

### **Contact**

Instagram: @mmmumai

Email: hello@mmmumai.com

Phone: 202-510-3155