



UUMI 海

7-COURSE
OMAKASE MENU

7-COURSE OMAKASE MENU

\$180++ PER PERSON

*All prices are subjected to 10% service charge
& prevailing government taxes.*

SHIMA AJI CRUDO

Trevally, Shiso Infused Tomatoes,
Flying Fish Roe, Sakura Ponzu



HASSUN

An assorted platter of Chefs selected small dishes,
tastefully placed together on a tray



FOIE GRAS MONAKA

Crisp Wafers, Foie Gras Ganache,
Salmon Roe, Shiso, Pickled Daikon



KANI CHAWANMUSHI

Spanner Crab, Egg Custard, Grilled Japanese White Corn,
Local-Grown Yanagi Matsutake Mushroom



MAIN

SANSHO TEPPAN CHICKEN

Free-Range Half Chicken, House-Grown Society
Garlic and Curry Leaf, Japanese Curry

or

KOHITSUJI YAKI

Grilled Australian Lamb, Satsumaimo,
House-Grown Lemon Balm and Calamansi

or

CHARGRILLED WAGYU SHORT RIB

+ SUPPLEMENT 20

Garlic Miso, Grilled Lotus Root, Charred Broccolini,
House-Grown Lemon Myrtle, Shoyu Reduction



GINDARA SOMEN

Wheat Noodles, Cod Fish, House-Grown Komatsuna,
Japanese Chestnut



DESSERT

MATCHA OSHIRUKO

Matcha Konnyaku, Yuzu Crumble, Azuki Ice Cream



OU MI 海

9-COURSE
OMAKASE MENU

9-COURSE OMAKASE MENU

\$230++ PER PERSON

*All prices are subjected to 10% service charge
& prevailing government taxes.*

SASHIMI

Chef's Selection of 5 Types

HASSUN

An assorted platter of Chefs selected small dishes,
tastefully placed together on a tray

FOIE GRAS MONAKA

Crisp Wafers, Foie Gras Ganache,
Salmon Roe, Shiso, Pickled Daikon

KANI CHAWANMUSHI

Spanner Crab, Egg Custard, Grilled Japanese White Corn,
Local-Grown Yanagi Matsutake Mushroom

TEMPURA CREPE

Golden Trout Roe, Australian Avocado, Sakura Ebi,
Ao-Togarashi Yoghurt

ISE EBI BOUILLABAISSSE

Spiny Lobster, Hokkaido Scallop, Japanese Chestnut,
Gruyère Cheese, Local-Grown King Trumpet Mushroom

MAIN

BUTA KASHIRA

House-Grown Fame Flower, Grilled Maitake Mushroom,
Mountain Caviar

KOHITSUJI YAKI

Grilled Australian Lamb, Satsumaimo,
House-Grown Lemon Balm and Calamansi

CHARGRILLED WAGYU SHORT RIB

Garlic Miso, Grilled Lotus Root, Charred Broccolini,
House-Grown Lemon Myrtle, Shoyu Reduction

GINDARA SOMEN

Wheat Noodles, Cod Fish, House-Grown Komatsuna,
Japanese Chestnut

DESSERT

KYOHO SORBET

Sesame Crumble, Black Sesame Praline

TOMOROKOSHI

Corn Pudding, Caramel Popcorn,
Grilled Buttered White Corn