



OUMI 海



6-COURSE DINNER

\$130 PER PAX

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

KABOCHA TOFU

House-Made Tofu, Australian Pumpkin,
Ikura, Shiitake Tsuyu

SHIMA AJI CRUDO

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

OR

TORO TATAKI

+ *SUPPLEMENT 10*

Lightly Grilled Bluefin Tuna Belly, Tosaka Seaweed,
Myoga, Roselle Hibiscus

FOIE GRAS MONAKA

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

KANI CHAWANMUSHI

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

OR

ISE EBI CHAWANMUSHI

+ *SUPPLEMENT 10*

Spiny Lobster, Egg Custard, Japanese White Corn,
Local-Grown Yanagi Matsutake Mushroom

MAIN

SANSHO TEPPAN CHICKEN

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

OR

BUTA KASHIRA

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

OR

KOHITSUJI YAKI

+ *SUPPLEMENT 10*

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

DESSERT

MATCHA OSHIRUKO

Matcha Konnyaku, Yuzu Crumble, Azuki Ice Cream