



O U M I. 海

A LA CARTE MENU

水産 SUISAN  
FISHERIES

盛り合わせ  
ASSORTED SASHIMI

*3 pieces each* ~~~~~

**MATSU** 50

Chef's Selection of 3 Types

**MOMIJI** 80

Chef's Selection of 5 Types

**HASU** 110

Chef's Selection of 7 Types

特撰  
SPECIALS

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**SHIMA AJI CRUDO** 30

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

**OTORO** 35 *for 3 pieces*

Extra Fatty Tuna

**CHUTORO** 35 *for 3 pieces*

Fatty Tuna

**TORO TATAKI** 42

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

季節のシーフード

SEASONAL  
NOSE TO TAIL

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**KANI CHAWANMUSHI** 18

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

**GINDARA MISOYAKI** 42

Grilled Black Cod, House Grown Lemon Balm,  
Geraldton Wax, Japanese Chestnut, Ao-togarashi Miso

**ISE EBI BOUILLABAISSSE** 42

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



畜産 CHIKUSAN  
LIVESTOCK – MEAT

*small plates*

*hot*

**TEBASAKI** 20

Grilled Boneless Chicken Wing, Kaffir Lime, Davidson's Plum

**GYUTAN YAKI** 25

Australian Tajima Tongue, Shio Negi, Fresh Wasabi, Citrus Miso,  
Bua Long Long Leaves

**YAKINIKU BUN** 28

Grilled A4 Wagyu, House Pickles, Shiso Leaves, Brioche Bun

*cold*

**FOIE GRAS MONAKA** 15 *per piece*

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

**KOJI CHICKEN WITH TRUFFLE YOKE** 20

Koji Poached Free-Range Chicken, House Grown Tarragon,  
Seasonal Fresh Truffles, Onsen Egg Sauce

**12 MONTHS AGED CECINA WAGYU HAM** 28

12 Months Aged Cecina Wagyu Beef, Rose Infused Yogurt Espuma,  
Watermelon Radish, Sesame

*mains*

**SANSHO TEPPAN CHICKEN** 35

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

**BUTA KASHIRA** 42

House Grown Fame Flower, Grilled Maitake Mushroom, Mountain Caviar

**KOHITSUJI YAKI** 58

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

**CHARGRILLED WAGYU SHORT RIB** 85

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

農産 NŌSAN  
AGRICULTURAL - VEGETABLES

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<b>MOMOTARO CHEESE</b>	18
Japanese Fruit Tomato, Miso Cheese, House Grown Fennel, Nori Rice Puff	
<b>KABOCHA TOFU</b>	18
House-Made Tofu, Australian Pumpkin, Ikura, Shiitake Tsuyu	
<b>NASU DENGAKU</b>	18
Australian Eggplant, Nori Miso, Golden Buckwheat, Sakura Ebi	
<b>TEMPURA CREPE</b>	18 <i>for 2 pieces</i>
Golden Trout Roe, Australian Avocado, Sakura Ebi, Ao-Togarashi Yoghurt	
<b>OUMI FOREST SALAD</b>	18
Myoga, House Grown Ulam Raja, Roselle Hibiscus, Chicory Lettuce, Tamanegi Goma Dressing	
鮭 <b>SUSHI BOWL</b>	
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<b>CHIRASHI</b>	20
Sashimi of the Day, Daily Produce from Our Food Forest	
<b>IKURA</b>	22
Salmon Roe, House Grown Wasabina, Yuzu, Onsen Yolk	
<b>WAGYU</b>	26
Grilled A4 Wagyu, Japanese Leek, Onsen Yolk, House Grown Lemon Balm	
デザート <b>DESSERT</b>	
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<b>KYOHO SORBET</b>	20
Sesame Crumble, Black Sesame Praline	
<b>LYCHEE YOGHURT</b>	20
Sake Sorbet, Melon, Osmanthus Warabi Mochi, Shiso Veil	
<b>MATCHA OSHIRUKO</b>	20
Matcha Konnyaku, Yuzu Crumble, Azuki Ice Cream	
<b>TOMOROKOSHI</b>	20
Corn Pudding, Caramel Popcorn, Grilled Buttered White Corn	

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