

LUNCH MENU

A la Carte Add-Ons

SEAFOOD SOUP 10

Toufu | Hokkaido Seaweed | Seafood

JAPANESE SWEET POTATOES 15

Baby Potatoes | Honey Carrot
House Made Brown Sauce | Chives

OUMI FOREST SALAD 18

Garden Produce | Chicory lettuce | Sakura Ebi
Hazelnuts | Housemade Dressing and Moringa Oil

SASHIMI MATSU 50

Chef's Selection of 3 Types

OTORO 35

Extra Fatty Tuna

for 3 pieces

CHUTORO 35

Fatty Tuna

for 3 pieces

Pre-order required for Sashimi

飲み物

Beverages

HOUSE JAPANESE TEA

\$ 5 Refillable (Per Pax)

SENJO JUNMAI DAIGINJO "FULL MOON"

\$ 52 (180ml pour)

SHIRASAGI NO SHIRO KIMOTO JUNMAI GINJO

\$ 52 (180ml pour)

IMAYO TSUKASA JUNMAI

\$ 56 (300ml pour)

TOKO JUNMAI GINJO GENSHU

\$ 62 (300ml pour)

KIRIN DRAUGHT

\$ 12 (Half Pint) \$ 18 (Full Pint)

ラン チ セット .

Hitsumabushi Style

Japanese White Rice | Condiments to Accompany | Chawanmushi

or

Chirashi Style

Chirashi Don | Chawanmushi

前菜 **MOMOTARO CHEESE (Veg)**

Japanese Fruit Tomato | Miso Cheese | Fennel | Nori Rice Puff
Starter
(choose 1)

SHIMA AJI CRUDO

Ponzu | Shiso Infused Tomato | Flying Fish Roe

メインコース **YASAI (Veg)**

T Teppanyaki Assorted Vegetables

\$ 55

Main

(choose 1)

UNAGI

Chargrilled Eel with Sweet Soy Sauce-Based Glaze

\$ 65

KOJI CHICKEN

Free-Range Chicken with Koji Marinade

\$ 65

BUTA KASHIRA

Pork Jowl with Pineapple Marinade

\$ 70

GINDARA

Chargrilled Black Cod

\$ 85

WAGYU SHORT RIB

Miso Garlic Marinated Wagyu

\$ 95

デザート **VANILLA PUDDING**

Madagascar Bourbon Vanilla Bean Custard | Seasonal Fruits | Yuzu Sorbet

Dessert