



Q U M I 海

DINNER MENU



5-COURSE
\$178 PER PAX



\$75 for 3-Flight sake pairing



豆腐 AGEDASHI UNI TOFU

Fried House-made Tofu,
Australian Pumpkin,
Sea Urchin, Shiitake Tsuyu

Keigetsu Junmai Daiginjo Nature



最中 FOIE GRAS MONAKA

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



和牛 WAGYU

Grilled A5 Wagyu,
Red Wine Yakiniku Sauce,
Aomori Garlic, Japanese Black Garlic,
Grilled Eggplant, Sakura Shrimp

OR

銀鱈 GINDARA MISOYAKI

Grilled Miso Cod, Aomori Garlic,
Lemon Balm, Shishito Tempura,
Satsumaimo

Dan Junmai



素麵 SOMEN

Seafood Dashi, Mitsuba, Yuzu,
Shungiku, Hokkaido Scallop



主菓子 DESSERT

YOGHURT LYCHEE SAKE SORBET

Melon, Shiso Veil,
Osmanthus Warabi Mochi

Tanaka Shuzo Tokubetsu Junmai Shu Chateau Shirasagi 65



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