



U MI 海

A LA CARTE MENU

水産 SUISAN  
FISHERIES

盛り合わせ  
ASSORTED SASHIMI

*3 piece each*

**MATSU 60**  
3 Kinds Chef's Selection

**MOMIJI 90**  
5 Kinds Chef's Selection

**HASU 120**  
7 Kinds Chef's Selection

季節のシーフード  
SEASONAL  
NOSE TO TAIL

**鮑 AWABI 50**  
Abalone  
Teppan-style Salt Baked

**伊勢海老 ISE EBI 300**  
Australian Rock Lobster

*Prepared Two Ways*

**LOBSTER SASHIMI**  
Wasabi, Shoyu

**LOBSTER DONABE**  
Garden Komatsuna, Tofu,  
Shungiku, Chestnut,  
Mitsuba, Seafood Dashi

特撰  
SPECIALS

**OTORO 40 for 3 pieces**  
Extra-Fatty Tuna

**CHUTORO 40 for 3 pieces**  
Fatty Tuna

FROM THE SEA

**寄せ鍋 YOSENABE 80 for 2 persons**  
Housemade Dashi Broth, Tofu,  
Shungiku, Komatsuna, Awabitake,  
Mitsuba, Black Silkie Chicken

*Choice of Add-ons:*

Black Cod 30

Hokkaido Scallop 20

Wagyu Niku (Braised Tender Wagyu) 30

Australian Western King Prawn 20

**TORO TATAKI 40**  
Light Grilled Bluefin Tuna Belly,  
Tosaka Seaweed, Myoga, Roselle Leaf

**GINDARA MISOYAKI 45**  
Grilled Black Cod, Aotogarashi  
Miso, Lemon Balm,  
Geraldton Wax, Onion

畜産 CHIKUSAN  
LIVESTOCK - MEAT

*small plate* 

**GYUTAN YAKI** 25

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

**UKKOKEI KARAAGE** 25

Fried Black Silkie Chicken, Geraldton Wax, Kaffir Lime

**FOIE GRAS MONAKA** 15 per piece

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

**NOHARA YAKI** 40

Grilled Wagyu A4 Sirloin served with Sukiyaki Style,  
Onsen Egg Yolk, Japanese Leek, Mountain Pepper

*mains* 

**WAGYU TEPPANYAKI 120g** 120

Satsuma A5 Striploin, Aomori Garlic, Japanese Black Garlic,  
Red Wine Yakiniku Sauce

**KOHITSUJI YAKI** 65

Grilled Australian Lamb, Red Garlic Sauce, Lemon Myrtle,  
Lemon Balm, Calamansi, Satsumaimo

**BUTA KAKUNI** 55

Braised Australian Pork Belly, Fresh Yuzu, Fame Flower,  
Eringii, Egg Yolk, Mountain Caviar

**SHIO KOJI TEPPAN CHICKEN** 45

Free-Range Chicken, Sansho Koji, Society Garlic, Curry Leaf

農産 NŌSAN  
AGRICULTURAL - VEGETABLES

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**MOMOTARO CHEESE 20**

Japanese Fruit Tomato, Miso Cheese, Fennel Flower, Nori Rice Puff

**KABOCHA UNI TOFU 30**

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

**NASU DENGAKU 20**

Australian Eggplant, Nori Miso, Golden Buckwheat, Sakura Ebi

**TEMPURA CREPE 25 for two pieces**

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

鮨  
**SUSHI BOWL**

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**CHIRASHI 25**

Sashimi Of The Day, Daily Produce From Our Food Forest

**WAGYU 35**

Grilled Wagyu A4 Sirloin, Japanese Leek, Onsen Yolk, Lemon Balm

**UNI IKURA 70**

Sea Urchin, Salmon Roe, Wasabina, Yuzu

デザート  
**DESSERT**

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**YOGHURT LYCHEE SAKE SORBET 20**

Melon, Osmanthus Warabi Mochi, Shiso Veil

**KYOHO SORBET 20**

Sesame Crumble, Black Sesame Praline

**YUZU 20**

Yuzu, Opalys 33%, Yuzu Inspiration, Wasabi-Yuzu  
Nama Chocolate, Coconut Meringue, Yuzu Curd

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

