



 O U M I 

OMAKASE MENU

7-COURSE OMAKASE MENU

\$228++ PER PERSON



前菜 ZENSAI
KABOCHA UNI TOFU
House-made Tofu, Australian Pumpkin,
Sea Urchin, Shiitake Tsuyu



八寸 HASSUN
An assorted platter of Chefs selected small dishes,
tastefully placed together on a tray



刺身 SASHIMI
Chef 's Selection of 5 types



最中 FOIE GRAS MONAKA
Crisp Wafers, Foie Gras Ganache,
Salmon Roe, Shiso, Pickled Daikon



椀 WAN
COD FISH SOUP



メインコース MAIN

BUTA KAKUNI
Braised Australian Pork Belly, Fresh Yuzu,
Fame Flower, Eringi, Egg Yolk,
Mountain Caviar

or

SHIO KOJI TEPPAN CHICKEN
Free-Range Chicken, Sansho Koji,
Garlic Flower, Curry Leaf



主菓子 DESSERT
KYOHO SORBET
Sesame Crumble, Blacksesame Praline

9-COURSE OMAKASE MENU

\$288++ PER PERSON



前菜 ZENSAI
KABOCHA UNI TOFU
House-made Tofu, Australian Pumpkin,
Sea Urchin, Shiitake Tsuyu



八寸 HASSUN
An assorted platter of Chefs selected small dishes,
tastefully placed together on a tray



刺身 SASHIMI
Chef 's Selection of 5 types



最中 FOIE GRAS MONAKA
Crisp Wafers, Foie Gras Ganache,
Salmon Roe, Shiso, Pickled Daikon



天麩羅 TEMPURA CREPE
Golden Trout Roe, Avocado, Sakura Ebi,
Ao-Togarashi Yoghurt



御飯 GOHAN
Rice-Base Dish



椀 WAN
LOBSTER SOUP



メインコース MAIN

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

or

KOHITSUJI YAKI
Grilled Australian Lamb,
Red Garlic Sauce, Lemon Myrtle



主菓子 DESSERT
YOGHURT LYCHEE SAKE SORBET
Melon, Osmanthus Warabi Mochi, Shiso Veil

*Kindly inform us about your dietary requirements and/or
food allergies 3 days before your reservation.*

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