OUMI.

BY THE HEARTH

FESTIVE 5-COURSE MENU
24 & 25 DECEMBER 2025
$158++ PER PAX

1ST COURSE

SAKANA NO CRUDO

Assorted sashimi crudo with shiso-infused tomatoes,
flying fish roe, house-grown lime ponzu, and garden begonia

2ND COURSE

HOTATE DASHI STEW

Hokkaido scallop in a silky bisque dashi with Japanese chestnut,
Gruyère, local king trumpet mushroom and char-grilled brioche

3RD COURSE

COAL ROASTED TURKEY

Char-grilled miso cod with cod bone dashi blanc,
lemon myrtle oil, and locally grown seasonal mushrooms,
a nose-to-tail, farm-to-table expression of umami depth

OR

CHAR-GRILLED WAGYU SHORTRIB

Binchotan-grilled Wagyu with miso glaze,
served with ponzu, yuzu kosho, and fresh wasabi

4TH COURSE

AJI SUSHI BOWL

Horse mackerel over seasoned rice, with shiso, sesame, pickled ginger,
and a touch of sansho pepper for a bright, aromatic finish

5TH COURSE

MATCHA GELATO

Creamy matcha gelato with konnyaku jelly, vanilla crumble,
azuki red bean, sesame brittle, fresh berries, and garden apple mint,
a playful mix of textures and summer flavors.

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