



## NOSE-TO-TAIL COMMUNAL MENU



**TAI**

**\$196<sup>++</sup> FOR 2 PAX**  
**ADDITIONAL \$98<sup>++</sup> PER PAX**  
**(MINIMUM 2 PAX TO SERVE)**

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### **TAI CARPACCIO**

*Cured seabream carpaccio, dressed with Tamanegi Sauce,  
Ikura and lemon myrtle oil*

### **TAI NITSUKE**

*Braised seabream head and collar bone in a delicate sweet-savoury broth,  
with golden elm oyster mushroom and okra*

### **TAI AGEMONO**

*Crisp seabream belly, finished with kaffir lime, maple paste  
and housemade ponzu*

### **TAI OCHAZUKE**

*Seabream tail with steamed Japanese rice in hojicha broth,  
complemented by wasabi, toasted with sesame seeds,  
Japanese Parsley, seaweed and puffed rice*

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

A decorative wave pattern in the bottom left corner, rendered in a dark green color, mirroring the style of the Umi logo.