OUMI 海

A LA CARTE MENU

水産 SUISAN
FISHERIES

盛り合わせ
ASSORTED SASHIMI

3 pieces each

MATSU 50
Chef's selection of 3 types

MOMIJI 80
Chef's selection of 5 types

HASU 110
Chef's selection of 7 types

単品
INDIVIDUAL

3 pieces each

OTORO 35
Extra fatty tuna

CHUTORO 35
Fatty tuna

特 撰
SPECIALS

ANKIMO MONAKA 16 *per piece*
Monkfish liver ganache in crisp monaka, topped with salmon roe, pickled radish, shiso leaves, and house-grown apple mint - a rich and refreshing bite

SHIRAOU TEMPURA 24
Crispy white bait tempura with sakura leaf, served with earthy mushroom tsuyu - light, fragrant and seasonally inspired

TARABA CROQUETTE 26 *for 3 pieces*
King crab and duo of Japanese sweet potatoes croquette, mixed with garden-grown sweet potato leaves, enhanced with yuzu kosho - crisp and creamy

SAKANA NO CRUDO 30
Assorted sashimi crudo with shiso-infused tomatoes, flying fish roe, house-grown lime ponzu, and garden begonia

TORO TATAKI 42
Lightly grilled bluefin tuna belly with Tosaka seaweed, myoga, and house-grown roselle hibiscus - a delicate balance of richness and garden brightness

季節のシーフード
SEASONAL SEAFOOD

KANI CHAWANMUSHI 18
Silky egg custard with spanner crab, Japanese white corn, and locally grown yanagi matsutake - a warm, umami-rich celebration of land and sea

HOTATE BISQUE STEW 38
Hokkaido scallops in a silky bisque dashi with Japanese chestnut, gruyère, local king trumpet mushrooms, house-grown fennel and char-grilled brioche

GINDARA SUMIYAKI 42
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

ISE NO SHIRO 52
Poached spiny lobster in bisque blanc with lemon myrtle, grilled momotaro tomato and house grown fennel - a refined harmony of ocean essence and garden brightness

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

畜産 CHIKUSAN
LIVESTOCK – MEAT

small plates

FOIE GRAS MONAKA — 15 *per piece*

A must-try crisp wafers filled with foie gras ganache, salmon roe, pickled daikon, shiso and house-grown moringa, rich, elegant, and layered with farm-fresh complexity

TEBASAKI — 20

Grilled boneless chicken wing glazed with kaffir lime and finished with Davidson's plum, smoky, tangy and rooted in native ingredients

GYUTAN YAKI — 25

Grilled Australian Tajima beef tongue with shio negi, wasabi stem, citrus miso and foraged buah long long leaves

CLOSED-LOOP WAGYU HAM SALAD — 30

12-month aged Iwate wagyu cecina and grilled A4 wagyu paired with house-grown herbs and leaves in a zero-waste salad, finished with wagyu abura-infused sweet onion vinaigrette - a thoughtful farm-to-table showcase of preservation and balance

mains

SANSHO TEPPAN CHICKEN — 35

Teppan-grilled free-range chicken with Japanese curry, topped with garden-grown society garlic and curry leaf - hearty, aromatic and rooted in farm-fresh flavors

BUTA KASHIRA — 46

Grilled pork jowl with maitake mushroom, pineapple dashi sauce and house-grown fame flower - a tender, umami-rich dish with sweet and floral notes from the farm

KOHITSUJI YAKI — 58

Grilled Australian lamb with satsumaimo, finished with house-grown lemon balm and calamansi - a complex and flavorful dish

SATSUMA A5 WAGYU TENDERLOIN — 90

Binchōtan-grilled wagyu with wasabi, sea salt and sumo miso

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農産 NŌSAN
AGRICULTURAL - VEGETABLES

MOZUKU SU — 12
Okinawan seaweed dressed in cranberry hibiscus vinaigrette, topped with garden-grown begonia and stevia

MOMOTARO CHEESE — 18
Japanese fruit tomato with miso cheese, house-grown fennel and crispy nori rice puff

KABOCHA TOFU — 18
House-made tofu with Australian smoked pumpkin, ikura and shiitake tsuyu

TEMPURA CREPE — 18 *for 2 pieces*
Crispy tempura crepe topped with golden trout roe, Australian avocado, sakura ebi and ao-togarashi yoghurt

MUSHROOMS TEMPURA — 25
Crispy tempura of locally grown assorted mushrooms, served with Japanese curry sea salt and matcha salt

鮨 SUSHI BOWL

CHIRASHI — 20
Sashimi of the day layered over sushi rice, topped with fresh daily produce from our edible garden

WAGYU — 26
Grilled A4 Wagyu over sushi rice with Japanese leek, onsen yolk, and house-grown lemon balm

UNAGI FOIE GRAS — 28
Char-grilled unagi and miso-infused foie gras over sushi rice, finished with pickled daikon, Vietnamese coriander and fresh mountain pepper

デザート DESSERT

KURO GOMA — 20
Black sesame gelato with sesame crumble, warabi mochi, charcoal tuile, lemon myrtle gel and strawberries

LYCHEE YOGHURT — 20
Lychee yoghurt with sake sorbet, melon, osmanthus warabi mochi, shiso veil and sweet basil syrup

MATCHA OSHIRUKO — 20
Matcha konnyaku with azuki ice cream, yuzu crumble, and passion fruit marigold tuile, a playful take on a classic and floral note

FARM-TO-TABLE SWEETS PLATTER — 25
Yuzu Alfajores - Sudachi pâte de fruit - Matcha Bonbon - Miso Caramel Lamington

Crafted with seasonal botanicals and a delicate harmony of flavours

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