UMI
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OUMI

6-Course Tasting Menu

$130++ per pax

SHIMA AJI CRUDO
Trevally, Shiso Infused Tomatoes, Flying Fish Roe,
Sakura Ponzu

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

KANI CHAWANMUSHI
Spanner Crab, Egg Custard, Japanese White Corn,
Local-Grown Yanagi Matsutake Mushroom

NIMONO
Seabream, Butternut Squash, Shishito

MAIN

SANSHO TEPPAN CHICKEN
Free-Range Half Chicken, Japanese Curry,
House-Grown Society Garlic and Curry Leaf

OR

BUTA KASHIRA
House-Grown Fame Flower, Grilled Maitake Mushroom,
Pineapple Dashi

OR

KOHITSUJI YAKI
+ SUPPLEMENT 10
Grilled Australian Lamb, Satsumaimo,
House-Grown Lemon Balm and Calamansi

OR

SATSUMA A5 WAGYU TENDERLOIN
+ SUPPLEMENT 20
Chargrilled Broccolini, Wasabi, Sea Salt, Sumo Miso

DESSERT

MATCHA OSHIRUKO
Matcha Konnyaku, Yuzu Crumble, Azuki Ice Cream

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