OUMI 海

LUNCH MENU

A la Carte Add-Ons

NAGAIMO TEPPANYAKI Japanese Mountain Yam | Kizami Nori | Kombu Tsuyu	10
TORI KARAAGE Japanese Fried Chicken | Lemon Myrtle | Pepper Mayo	18
SASHIMI MATSU Chef's Selection of 3 Types	50
OTORO Extra Fatty Tuna	35 *for 3 pieces*
CHUTORO Fatty Tuna	35 *for 3 pieces*

Pre-order required for Sashimi

飲み物 ·
Beverages

HOUSE JAPANESE TEA	$5 *Refillable (Per Pax)*
SENJO JUNMAI DAIGINJO "FULL MOON"	$38 *(180ml pour)*
HASSEN ISARIBI TOKUBETSU JUNMAI	$38 *(180ml pour)*
TOKO JUNMAI GINJO GENSHU	$54 *(300ml pour)*
KIRIN DRAUGHT	$20 *(Full pint)*

ランチセット・

Hitsumabushi Style

Japanese White Rice | Condiments to Accompany | Chawanmushi

or

Chirashi Style

Chirashi Don | Chawanmushi

前菜 · Starter *(choose 1)*

MOMOTARO CHEESE (Veg)
Japanese Fruit Tomato | Miso Cheese | Fennel | Nori Rice Puff

HAMACHI CRUDO
Ponzu | Shiso Infused Tomato | Flying Fish Roe

メインコース · Main *(choose 1)*

YASAI (Veg) — $55
Teppanyaki Assorted Vegetables

KOJI CHICKEN — $65
Free-Range Chicken with Koji Marinade

UNAGI KABAYAKI — $70
Chargrilled Eel with Sweet Soy Sauce-Based Glaze

BUTA KASHIRA — $70
Pork Jowl with Pineapple Marinade

AJI SHIOYAKI — $75
Grilled Horse Mackerel with Coriander

GINDARA — $85
Chargrilled Black Cod with White Miso

WAGYU SHORT RIB — $95
Garlic Miso Marinated Wagyu

デザート · Dessert

VANILLA PUDDING
Madagascar Bourbon Vanilla Bean Custard | Seasonal Fruits | Yuzu Sorbet

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