OUMI

MOONLIT CHRISTMAS

4-COURSE FESTIVE MENU
24 & 25 DECEMBER 2025 | $138++ PER PAX

1ST COURSE

NEGITORO MONAKA

Fatty Bluefin Tuna | Monaka Wafer | Hokkaido Uni | Shoyu-cured Ikura
Pickled Radish | Ohba Leaf

2ND COURSE

ZUWAI KANI CHAWANMUSHI

Dashi | Kombu | Crustacean Bisque | Zuwai Snow Crab | Japanese White Corn
Crisp Cucumber | Flying Fish Roe

3RD COURSE

MISO-TARE UZURA NO MARUGOTO-YAKI

Miso-Tare | Roasted Whole Quail | Seasoned Japanese Short Grain Rice
Napa Cabbage | Carrots | Winter Daikon | Japanese Mustard Leaves | Sansho Pepper

OR

GINDARA SUMIYAKI NYUMEN

Shoyu-Marinated Black Cod | Somen Noodles | Kombu & Dashi Broth
Lemon Myrtle Oil | Charred Japanese Long Leek | Japanese Chestnut

OR

A5 SATSUMA GYU TENDERLOIN

A5 Satsuma Tenderloin | Miso & Japanese Pumpkin Purée | Maitake Mushrooms
Winter Truffle Shoyu Reduction | Wild Garden Spinach | Pennywort

4TH COURSE

DESSERTS

Roasted Kabocha & Pecan Tart
The Shiroi Winter Pavlova & Yuzu Lemon Myrtle Curd
Wood-Fired Nama Chocolate Pie
Matcha-Kuri Mont Blanc

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