OUMI.

RISE TO MIDNIGHT

5-COURSE MENU
$208++ PER PAX (NON-WINDOW SEATS)
$238++ PER PAX (WINDOW SEATS)

Available on 31 December 2026



1ST COURSE

3 TYPES OF SASHIMI
A seasonal selection of the day's finest sashimi.
Simply presented to let each cut speak for itself.

2ND COURSE

ZUWAI KANI CHAWANMUSHI
Steamed Egg Custard | Snow Crab | Dashi-Kombu
Crustacean Bisque | Sweet Japanese White Corn | Flying Fish Roe

3RD COURSE

GINDARA SAIKYO YAKI
Black Cod | Grey Oyster Mushrooms | Yuzu Cream Emulsion

OR

SHIMOFURI WAGYU KARUBI ROBATAYAKI
Wagyu Short Rib | Broccolini | Lemon Myrtle Shoyu | Wasabi
Snow Salt

4TH COURSE

TOSHIKOSHI SOBA
Buckwheat Soba | Dashi Broth | Spring Onion | Hojiso | Yuzu
Shichimi Togarashi

5TH COURSE

THE MIDNIGHT GLOW
White Chocolate | Yuzu Semifreddo | Toasted Black
Sesame Crumble | Fresh Pomelo Pulp | Yuzu Gel
Seasonal Garden Botanicals | Gold Leaf

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