



U MI 海

6-Course Tasting Menu



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\$130++ per pax



KABOCHA TOFU

House-Made Tofu, Australian Pumpkin,
Ikura, Shiitake Tsuyu



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



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

CHARGRILLED WAGYU SHORT RIB

+ SUPPLEMENT 20

Binchōtan-grilled Wagyu, Yuzu Kosho, Wasabi Stem



DESSERT

MATCHA OSHIRUKO

Matcha Konnyaku, Yuzu Crumble, Azuki Ice Cream