OUMI 海

LUNCH MENU

A la Carte Add-Ons

SEAFOOD SOUP 10
House-Made Tofu | Hokkaido Seaweed | Seafood

TORI KARAAGE 18
Japanese Fried Chicken | Lemon Myrtle | Pepper Mayo

OUMI FOREST SALAD 18
Garden Produce | Chicory lettuce | Sakura Ebi Hazelnuts | Housemade Dressing and Moringa Oil

SASHIMI MATSU 50
Chef's Selection of 3 Types

OTORO 35
Extra Fatty Tuna *for 3 pieces*

CHUTORO 35
Fatty Tuna *for 3 pieces*

Pre-order required for Sashimi

飲み物 · Beverages

HOUSE JAPANESE TEA	$5 *Refillable (Per Pax)*
SENJO JUNMAI DAIGINJO "FULL MOON"	$52 *(180ml pour)*
SHIRASAGI NO SHIRO KIMOTO JUNMAI GINJO	$52 *(180ml pour)*
IMAYO TSUKASA JUNMAI	$56 *(300ml pour)*
TOKO JUNMAI GINJO GENSHU	$62 *(300ml pour)*
KIRIN DRAUGHT	$12 *(Half Pint)* $18 *(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

UNAGI KABAYAKI — $65
Chargrilled Eel with Sweet Soy Sauce-Based Glaze

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

BUTA KASHIRA — $70
Pork Jowl with Pineapple Marinade

AJI SHIOYAKI — $75
Grilled Horse Mackerel with Coriander

TEPPAN EBI YAKI — $75
Teppan-Grilled Jumbo Prawn with Lemon Myrtle

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.