



U MI 海

DINNER MENU



5-COURSE

\$198 PER PAX

豆腐 AGEDASHI UNI TOFU

Fried House-made Tofu,
Australian Pumpkin,
Sea Urchin, Shiitake Tsuyu

最中 FOIE GRAS MONAKA

Crisp Wafers, Foie Gras Ganache,
Salmon Roe, Shiso, Pickled Daikon

和牛 WAGYU

Grilled A5 Wagyu,
Red Wine Yakiniku Sauce,
Aomori Garlic, Japanese Black Garlic,
Grilled Eggplant, Sakura Shrimp

OR

銀鱈 GINDARA MISOYAKI

Grilled Miso Cod, Aomori Garlic,
Lemon Balm, Shishito Tempura,
Satsumaimo

素麵 SOMEN

Seafood Dashi, Mitsuba, Yuzu,
Shungiku, Hokkaido Scallop

主菓子 DESSERT

YOGHURT LYCHEE SAKE SORBET

Melon, Shiso Veil,
Osmanthus Warabi Mochi

Sake Pairing

3 - Flight | \$75

Premium 3 Flight | \$90

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