



ZENSAI

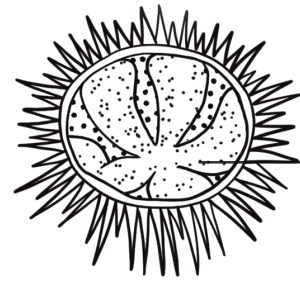
前菜

- Renkon Chips 6
Lotus Root chips - furikake, togarashi & sea salt
- Ei Hire 12
Grilled Stingray Fin, togarashi mayo
- Flamed Edamame 11
Coal grilled young soybeans, lemon butter, sea salt
- Omakase Oden Set 18
Assortment of oden goodies from the furo
- OMU NOMU Fried Chicken 12
Nanban style fried chicken, tartare sauce
- Garlic Sake Hamaguri 13
Japanese Larger Clams, garlic butter, sake with a hint of chillies
- Salmon Salad 13
Salmon carpaccio, romaine lettuce, cherry tomato, avocado, green goddess, salmon crackling
- Tuna Tatare 18
Soy-Wasabi vinaigrette, avocado, onion rings
- Overloaded Maki 68
Kappa-maki (10pcs) loaded from the top with heaps of premium seafood goodness (aka. bukkake sushi)

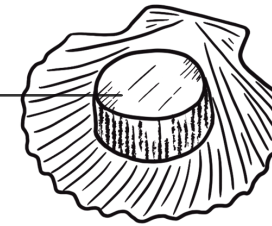
(Prices are subject to 10% service charge and GST)

The Online Menu Version

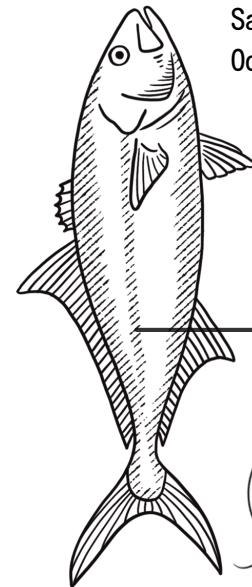
Visit us @ OMU NOMU Craft Sake & Raw Bar:
302 Beach Road, #01-08 Concourse Skyline



Uni (Sea Urchin)
Sashimi (P.O.A)
Uni Sushi 18 (1pc)



Hotate (Scallop)
Sashimi 6pcs 18
Hotate Sushi 11



Ootoro (Fattiest Tuna Belly)
Sashimi 3pcs 35
Ootoro Sushi 12 (1pc)

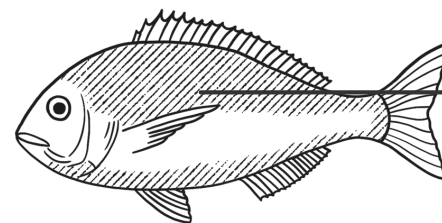
Chutoro (Medium Tuna Belly)
Sashimi 3pcs 25
Chutoro Sushi 10 (1pc)

Kanpachi (Amberjack)
Sashimi 3pcs 13
Kanpachi Sushi 9

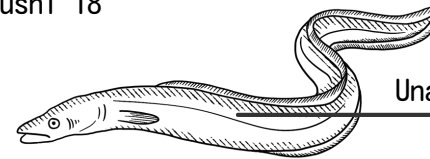


Ama-Ebi (Sweet Prawn)
Sashimi 3pc 10
Ama-Ebi Sushi 12

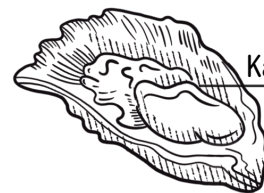
Carabinero (Scarlet Prawn)
Carabinero Sushi 18



Tai (Sea Bream)
Sashimi 3pc 13
Tai Sushi 9



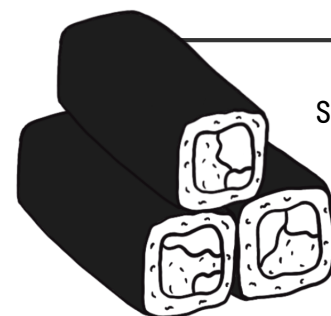
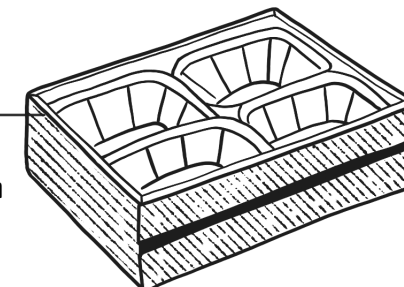
Unagi (Freshwater Eel)
Unagi Sushi 8



Kaki Ponzu (Oysters)
¼ doz 18
½ doz 32

Japan Seasonal Cargo

We import seafood according to the seasons, ask about them through any one of our staff



Handrolls

Salmon (Furikake, Mayo, Tosa Shoyu) 6
Spicy Salmon (Mayo, Togarashi, Thai Chili Oil) 6
Negitoro (Japanese Leek, House-Blend Sauce) 9
Hotate (Yuzu, Sesame, Tosa Shoyu) 12
Oyster (Tosasu, Tobiko) 10
Kanpachi (Sansho, Yuzu, Tosa Shoyu) 8
M.Y.O (If we can make it, we will)

Sashimi Moriawase

3 Kinds Sashimi 35
5 Kinds Sashimi 50
7 Kinds Sashimi 72

BINCHOTAN 備長炭

- Tamagawa Steak 48
A5 Wagyu Chuck, Tamagawa Time Machine infused Whole Grain Mustard
- Salmon Teridashi 18
Poached Salmon, house-made sweet dashi
- Buta Kakuni 18
Three Layer Pork, onsen tamago, burnt leek
- Omakase Kushiyaki Set 22
5 sticks of assorted meats and vegetables, OR:

3.5	4	4.5
Maruhatsu (Heart)	Kashiwa (Thigh)	Tebasaki (Wing)
Sunagimo (Gizzard)	Buta Bara (Pork Belly)	Shishito (Pepper)
Uzura (Quail Egg)	Eringi (King Oyster)	Tamanegi (Onion)
9	10	12
Gyutan (Beef Tongue)	Foie Gras (Fatty Liver)	Kaki (Oyster, 2)

MESHIMONO 飯物

- Beefsteak Donburi 48
Grilled A5 Chuck, Onsen Tamago, steak sauce
- Kaisen Chirashizushi 45
Thick-cut sashimi on shari, House-blend Tosa Shoyu
- Una Chazuke 15
Charcoal grilled Unagi, konbu-dashi tea

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