



昼ご飯のメニュー

LUNCH MENU (Online Ver.)

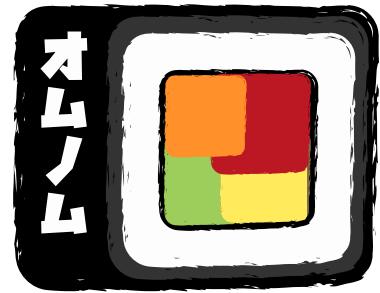
We source for our inspiration as deeply and widely as we source our ingredients, and we're excited to share a slice of these curated moments with you.

Everything around this counter has been crafted through a passion for the experience, to create and to share. Please enjoy the dishes we have made for you.

If you like our stuff, please visit us for dinner or drinks! Craft sakes, medium format dishes, and our full raw bar for you to peruse!

<3 The OMU NOMU Team

Prices are subject to GST and/or service charge



Craft Sake & Raw Bar

OMU NOMU
302 Beach Road,
#01-08 Concourse Skyline
Singapore, 199600

Opening Hours:
12-2:30pm
L.O. 2:30pm

5:30-12:00am
L.O. Kitchen 9:30pm
L.O. Bar 11:30pm



@omunomu.sg



OMU NOMU SINGAPORE

『オムノム』は、食材を調達するのと同じように、深く広く
インスピレーションを得ています。そして、これらの厳選され
た瞬間を皆様と共有できることを嬉しく思います。
このカウンターの
すべては、経験への情熱、創造と共有のために作られていま
す。『オムノム』が作る料理をお楽しみください。

KAISEN DON

海鮮丼

We use Koshihikari rice, beaten by hand daily with our own blend of red vinegar for the best taste, texture and temperature.

OM's Bara Chirashizushi 16

An assortment of seafood - salmon, akami, tai, ebi and ikura with onsen egg yolk. Choose between our original or spicy versions

Yamamori Bara Chirashizushi 22

The upsized version of our signature bara chirashizushi, with greater toppings of seafood

Premium "Umi no Takara" Bara 35

Jewels of the sea! 6 kinds bara & uni

Salmon Don 15

Salmon slices with toppings of ikura

Tekka Don 15

Akami shoyu-zuke slices with an onsen egg yolk

Kaisen Don "Gin" 22

Salmon | Akami | Tai | Ama-Ebi | Tamagoyaki | Ikura

Kaisen Don "Kogane" 35

Saketoro | Akami | Negitoro | Tai | Kanpachi | Tamagoyaki | Ikura

Omakase Kaisen Don "Shirogane" 55

Premium omakase selection, incl. toro/uni

Add on a set to complete your meal!

+ Salad Set +3

Mini salad, miso soup

+ Executive Set +5

Chawanmushi, salad, soup

+ Gozen Set +8

Salmon sashimi, chawanmushi, salad, soup

DONBURI-MONO

丼物

Hot Japanese Koshihikari rice and the most comforting toppings, made from scratch and cooked to order from our own creations!

OMU NOMU's Signature Gyudon 16

Slow-cooked beef and tender onions in our signature master stock, with onsen egg

Oyako Don 12

Poached chicken thigh, onions & runny tamago-toji in our toji-dashi broth

Chicken Teriyaki Don 14

Whole chicken thigh with our semi-sweet teriyaki glaze, served with onsen egg yolk & vegetables

Salmon Teri-dashi 18

Quick poached salmon fillet in our house-blend teriyaki style broth

Salmon Mentaiyaki Don 15

Salmon fillet smothered in mentai sauce

Una-tama Don 17

A fillet of unagi, grilled and then poached with a runny tamago-toji in our toji-dashi broth

Una Don 15

A grilled fillet of unagi on rice

Premium Unagi Don 25

The entire slab of grilled unagi on rice

SASHIMI

刺身盛り合わせ

We pride ourselves on quality seafood which arrives daily in small batches for freshness, sourced from all over Japan's fish markets.

(Sashimi - 3 slices)

Salmon 5	Saketoro 6	Akami 7
Tai 10	Kanpachi 10	Tamagoyaki 3.5
Hotate 7	Ama-ebi 8	Ikura 8
Uni POA	Chutoro 20	Ootoro 28

Sashimi Moriawase "Omicho" (9pc) 21

Salmon | Akami | Tai

Sashimi Moriawase "Tsukiji" (12pc) 28

Salmon | Akami | Hotate | Kanpachi

Sashimi Moriawase "Toyusu" (12pc) 42

Salmon | Akami | Tai | Kanpachi | Hotate | Toro

Omakase Sashimi Mori "Furukawa" 60

Minimum 7 kinds sashimi with our special cargo

SARADA

サラダ

House Salad 6

Our fresh salad, choose between wafu or green goddess dressing

Salmon Salad 13

House-made wafu dressing, salmon, leek & ikura

Akami no Poke Salad 15

House-made wafu dressing, soy-marinated akami, avocado

Bara Salad 15

House-made wafu dressing, assorted seafood.

Choose between our original and spicy versions.

SUSHI

寿司盛り合わせ

Sushi pressed by hand directly from the counter. We use grated wasabi in all our sushi for balance between neta and shari. We brush our sushi with an in-house umami shoyu, so please try immediately and without soy sauce first.

(Sushi - 2pcs, *Aburi sushi +\$2)

Salmon 3.5	Saketoro 5	Akami 4
Tai 7	Kanpachi 7	Tamago Mentai 4.5
Unagi 6	Inari Mentai 4.5	Tobiko 3.5
Hotate 8	Ama-ebi 10	Ikura 8
Uni (1pc) 18	Chutoro (1pc) 9	Ootoro (1pc) 12

Salmon Sushi Set "Haru" (8pcs) 16

Salmon, Aburi Mayo, Aburi Mentai, Spicy Salmon

5-Kinds Sushi Set "Natsu" (5pcs) 16

Salmon, Akami, Kanpachi, Ama-ebi, Tamagoyaki

Aburi Sushi Set "Kasai" (5pcs) 19

Salmon, Akami, Kanpachi, Hotate, Unagi

Mentai Sushi Set "Aki" (5pcs) 18

Salmon, Ebi, Hotate, Inari, Tamagoyaki

Premium Sushi Mori "Fuyu" (7+Roll) 45

Spicy Salmon Handroll, Negitoro, Saketoro, Truffle Hotate, Tai, Kanpachi, Toro, Uni

Spicy Salmon Maki 18

Spicy Salmon, Tamagoyaki, Kyuri, Salmon Mentai

Unagi Dragon Roll 21

Deep fried Shrimp, Kyuri, Avocado, Grilled Unagi

OKAZU / OTSUMAMI おかず

Fun side dishes for 1, or for sharing!

Hiyashi Oden Daikon Oden Daikon, served chilled	5
Onsen Tamago A 62°C egg. Our hack: Make it a shooter with our original or spicy sauce, leek and a heap of tobiko! (+\$1)	1.5
Miso Soup Shiro Miso soup with the usual stuff	2.5
Hamaguri Miso Soup Shiro Miso soup, with Japanese Larger Clams	7.5
Chawanmushi Japanese steamed egg	4.5
Ikura Chawanmushi Japanese steamed egg with ikura	8
Mentai Gyoza Shrimp and leek dumplings with mentai sauce & bonito flakes	12
Garlic Sake Hamaguri Japanese Larger Clams, garlic butter, sake with a hint of chillies	14
Gohan A bowl of Koshihikari rice & furikake	3
Shar i A bowl of Koshihikari sushi rice & shredded nori	3.5

BEVERAGES

飲み物

Japanese Teas for relaxation &
Booze for further relaxation

Japanese Sencha Quality Sencha procured by our tea expert	3
OMU NOMU's "Sake" Tea Our signature double leaf and dried fruit blend of tea with notes reminiscent of a certain Daiginjo favourite of our sake sommelier!	4
Suntory Premium Malt Our favourite, malty smooth Japanese beer	12
Highball Choose between Suntory Kakubin, or Glenmorangie's 10 year (+\$3)	15
Sake Sangria House-made sake sangria infused with apple, pear, lychee & kaffir lime leaf	10
House Sake by Carafe (180ml) Miyakanbai Junmai Ginjo Namazume	18
Craft Sakes Please ask to see our ever-rotating list!	

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