

SUSHI BAR

SASHIMI

●
3pcs
12

●
9pcs
28

●
12pcs
46

TUNA

SALMON

KINGFISH

FRESH NIGIRI / ABURI

(2 pieces per serving)

SALMON	6 / 7	TAMAGO	6
TUNA	6 / 7	UNAGI	9
KING FISH	6 / 7	MB9+ WAGYU	9

For Sharing

Deluxe Sashimi and Nigiri (18pcs)
56

Signature mixed Nigiri (12pcs)
36

Nori - Handroll 8.9 pc

TEMPURA PRAWN

CRISPY SALMON

UNAGI

ALASKA

SPICY BEEF

VEGGI

SALAD

Spicy Sashimi Salad 22

MB9+ Wagyu Beef Salad 24

Crunch Softshell Crab Salad 26

SUSHI BAR

CLASSIC ROLL

Salmon & Avocado 18

Cooked Tuna & Avocado 18

Teriyaki Chicken & Avocado 18

SIGNATURE ROLL

Spider Roll 24

Softshell Crab | Avocado | Cucumber

Rainbow Roll 22

Salmon | Prawn | Raw Tuna | Cucumber | Avocado

Salmon Mania Roll 22

Grilled Salmon | Cucumber | Avocado | Onion

Crunch Prawn 22

Prawn | Avocado | Cucumber

Vegetarian Signature Roll 22

Carrot | Cucumber | Avocado | Inari | Tamago

MINI DONBURI

Mini MB9+ Wagyu Tataki Don 26

Seared wagyu slices over seasoned sushi rice, finished with egg yolk.

Mini Kaisen Don 26

Assorted fresh sashimi served over sushi rice with ikura and seasonal toppings.

Mini Vegetarian Don 24

Assorted vegetables served with sushi rice

ENTRÉE

COLD

Kingfish Ceviche 28

Sliced kingfish served with Yuzu dressing.

M9+ Wagyu Beef Tataki 26

Sliced M9+ wagyu beef with spicy sauce.

Spicy Cucumber 10

Crunchy cucumber dressed with chili oil, sesame and a savory-sweet glaze.

Renkon Chips (Sea Salt or Spicy) 10

Crispy lotus root seasoned with sea salt or Japanese chili spice.

Edamame / Spicy Edamame 8/9

Steamed young soybeans sprinkled with sea salt.

Charred Broccolini 12

Flame-grilled broccolini with Japanese pepita furikake.

Spicy Teriyaki Tofu 16

Golden crispy tofu glazed in-house-made spicy teriyaki sauce.

Agedashi Tofu 16

Lightly battered tofu served in warm kombu dashi broth with bonito flakes and scallions.

Takoyaki (6pcs) 16

Savory wheat-flour batter filled with diced octopus topped with mayo seaweed and bonito.

Chicken Kara-age (6pcs) 18

Japanese-style marinated fried chicken served with Japanese mayo.

Kaki Furai (4pcs) 18

Crispy panko-fried oysters served with Japanese mayo.

Soft Shell Crab (3pcs) 22

Lightly battered and fried soft shell crab, crisp and flavorful.

Tempura Prawn (3pcs) 18

Light and airy battered prawns fried to golden perfection.

Pork Gyoza (6pcs) 14

Pan-fried dumplings filled with seasoned pork.

Wagyu Gyoza (6pcs) 18

Premium wagyu beef dumplings with rich umami flavour.

HOT

MAIN

Black Angus Beef Ribs 48

Sous vide 48-hours beef ribs glazed in house yakiniku sauce, tender and deeply flavorful.

Black Cod 42

Miso-marinated black cod, grilled until caramelised and buttery.

Teriyaki Chicken 32

Char-grilled chicken thigh brushed with house-made teriyaki glaze.

Vegetable Tempura 25

Seasonal vegetables coated in delicate tempura batter.

Squid Tempura 34

Crispy tempura squid served with shichimi spice.

MB9+ Wagyu Steak (200G) 55

Grilled wagyu served with yakiniku sauce.

Black Truffle Wagyu Beef Fried Rice 32

House fried rice with MB9+ wagyu beef.

MB9+ Wagyu Soba & Black Truffle 34

Black truffle and Wagyu beef served with Soba.

Unagi Claypot Rice 48

Grilled eel over Japanese rice, cooked in traditional claypot style.

Angus Beef & Foie Gras Claypot Rice 55

Rich Angus beef and seared foie gras layered over claypot rice, luxurious and indulgent.

Grilled XL Oysters Claypot Rice 48

Plump grilled oysters served over claypot rice infused with seafood essence.

SIGNATURE CALYPTOT RICE

DESSERT

Baked Cheesecake 16

Hojicha Cheesecake 18

Tiramisu 18

Yame Matcha MontBlanc 18

Strawberry ShortCake 16



UME

BY MR TAM

IZAKAYA

DINGING | À LA CARTE

MENU



UME

BY THE SEA
IZAKAYA

Terms & Conditions

Please inform your server of any food-related allergies.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free as our kitchen handles multiples allergens.
Public holidays and Sundays incur a 15% surcharge to total bill.