



**ooo
mah
mee**
ウーマミー

clarke quay central
#03-103

11am to 9pm
last order at 8.30pm

ooo mah mee

ウーマミー

signature
series

SIGNATURE

BEST SELLER

oomahmee 27
mini mee (half portion) 15

the original. chilled truffle infused capellini topped with hokkaido scallops (70g) with premium grade ikura (20g).



SIGNATURE

BEST SELLER

barachirashi 22
add lobster salad +8
available as a salad

180g of trout, swordfish, octopus, baby scallops, tamagoyaki seasoned in a blend of ponzu shoyu. sprinkled with ikura. served on our 3 vinegar sumeshi (sushi rice) or shredded cabbage with ponzu oroshi dressing.



POPULAR A LA CARTE ADD ONS



aka ebi +4
(1 piece)



hotate +4
(1 piece)



ikura +5
(10 grams)



amaebi +6
(3 pieces)



trout +6
(3 slices)

NEW!

POPULAR!

gyu don 16
 double meat +8
 add kombu butter mushroom +3

braised usda shortplate beef | white rice
 onsen tamago | edamame | pickled cucumber



trout don 22
 add mentaiko mayo +2
available in torched

sashimi grade trout | 3 vinegar sushi rice
 tamagoyaki | edamame | pickled cucumber



unagi don 18
 double unagi +6
 add trout belly +8

unagi kebayaki | flavoured rice
 onsen tamago | edamame | pickled cucumber



NEW!

soy yuzu tori don 14
 double meat +7
 add kombu butter mushroom +3

soy yuzu oroshi marinated chicken thigh
 flavoured rice | onsen tamago | edamame
 pickled cucumber



MAKE IT A MEAL



gyoza set* +3
 gyoza (1pcs) 
 yuzu dashi broth[†]



karaage set* +4
 tori karaage (2pcs)
 yuzu dashi broth[†]



tartlet set* +6
 lobster tart (1pcs)
 truffle egg mayo tart (1pcs)
 yuzu dashi broth[†]

*with purchase of any main bowl † dashi contains fish stock

sides



POPULAR!

lobster salad tart

14 | 22

[4 pcs | 8 pcs]

lobster salad | ikura
charcoal pie tee shell



truffle egg mayo tart 8 | 14

[4 pcs | 8 pcs]

truffle mayonnaise | egg | tobiko
charcoal pie tee shell



BEST SELLER

mentaimayo trout

7 | 12

[3 slices | 6 slices]

house-made mentaiko mayonnaise
norwegian trout, salmon




mentaimayo hotate 6 | 10

[3 slices | 6 slices]

house-made mentaiko mayonnaise
hokkaido scallop



kombu butter
mushrooms 

6

french butter | shio kombu
oyster mushrooms

chawanmushi + aka ebi 7

egg | dashi | argentinian red prawns

chawanmushi + ikura 8

egg | dashi | salmon roe

chawanmushi + abalone 8

egg | dashi | braised abalone





kombu butter toast

additional toast

french butter | shio kombu
shokupan thick toast

6
+2

truffle egg mayo toast

6

truffle mayonnaise | egg | tobiko
shokupan thick toast



tori karaage

[reg | lrg]

crispy fried chicken bites
mayonnaise

7 | 12

chicken + vegetable

6 | 10

gyoza [3 pcs | 6pcs]

chicken | vegetables

vegetable gyoza

6 | 10

[3 pcs | 6pcs]

cabbage | onion | carrot | garlic chive



shio edamame

[reg | lrg]

edamame in pod | sea salt

3 | 5

hitomebore rice

2 | 3 | 4

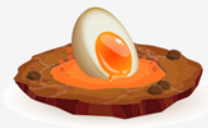
white | flavoured | red shari

white rice

white rice | furikake | ao nori

white rice | house blend of 3 vinegar





ajitsuke tamago [half | full]
jammy yolk egg seasoned for 24 hours

2 | 3



onsen tamago [1 pcs | 2 pcs]
soaked in a 63°C sous vide bath for an hour

2 | 4

soups

asari clam broth

assari clams | yuzu | dashi

4

salmon miso soup

shiro miso | salmon | wakame

4

kid's menu

totomee

our signature chilled truffle infused capellini | tobiko

10

mini tori karaage don

fried chicken | tamagoyaki | flavoured rice

10

mini gyu don

braised usda shortplate beef | tamagoyaki | white rice

10

mini mentai mayo trout don

mentaiko mayo | sous vide trout | tamagoyaki | flavoured rice

12

beverages

canned drinks

coke | coke zero | sprite | pokka jasmine green tea | pokka oolong tea

2.5

japanese green tea [refillable]

hot | cold brewed

1.5

water [1 carafe per table | refillable]

hot | warm | iced

1

desserts

tiramisu

mascapone | coffee | cognac | chocolate powder | lady fingers

10

sake

kankiku junmai daiginjo [720ml]

this sake is produced using chiba prefecture cultivated gohyakumangoku rice milled to 50% and using the mineral rich water of kujukuri. direct transfer from tank to bottling preserves the natural effervescence resulting from fermentation. this lusciously fragrant and fruit-forward sake is muroka (non-charcoal filtered), namazume (single pasteurized), and genshu (undiluted). best served chilled.

82



kamotsuru itteki nyukon junmai ginjo [720ml]

78

"Itteki" means one drop, and "nyukon" means putting your spirit, heart and soul into it. Every drop of this sake has the brewmaster's soul poured into it.

koya junmai ginjo dewasansan [720ml]

all ingredients are produced in yamagata. hanayu dewasansan features a rich aroma that is mellow and full flavored and is characterized by its sharpness.

62

