

**ooo  
mah  
mee**  
ウーマミー

**PRIVATE DINING | SET A**

**seafood kaki**

kaki | hotate | ikura | ponzu

**oomahmee**

signature truffle oil capellini | hotate | ikura

**chawanmushi**

bonito chawanmushi | zuwaigani | awabi

**soup**

sake kasu | shiro miso | mountain enoki

**kaisen don**

yuzu madai | komochi ika | trout | kyushu amaebi  
hotate | aka sumeshi

**UPGRADE TO**

**gyu don + 20**

usda prime ribe eye | kombu butter mushrooms  
ajitsuke uzura tamago | aka sumeshi

**sweet treats**

hokkaido cheesecake brûlée

**from 100/pax  
corkage: 20/bottle**

**ooo  
mah  
mee**  
ウーマミー

**PRIVATE DINING | SET B**

[ JAPANESE BLUEFIN TUNA ]

**CANAPÉS**

**lobster + prawn tart**

lobster salad | aka ebi | ikura

**truffle egg mayo tart**

truffle mayo | tobiko | almond

**STARTERS**

**seafood kaki**

kaki | hotate | ikura | ponzu

**oomahmee**

signature truffle oil capellini | hotate | trout | ikura

**WARM UP**

**chawanmushi**

bonito chawanmushi | zuwaigani | awabi

**soup**

sake kasu | shiro miso | mountain enoki | aka ebi

**MAIN**

**chutoro don**

chutoro | zuwaigani | kyushu amaebi

lobster salad | 3 vinegar sumeshi

**DESSERT**

**sweet treats**

house made tiramisu

**140/pax**

**corkage: 20/bottle**

**ooo  
mah  
mee**  
ウーマミー

**PRIVATE DINING | SET B**

[ A4 MIYAZAKI WAGYU ]

**CANAPÉS**

**lobster + prawn tart**

lobster salad | aka ebi | ikura

**truffle egg mayo tart**

truffle mayo | tobiko | almond

**STARTERS**

**seafood kaki**

kaki | hotate | ikura | ponzu

**oomahmee**

signature truffle oil capellini | hotate | trout | ikura

**WARM UP**

**chawanmushi**

bonito chawanmushi | zuwaigani | awabi

**soup**

sake kasu | shiro miso | mountain enoki | aka ebi

**MAIN**

**wah gyu don**

A4 miyazaki chuck roll | kombu butter mushrooms

ajitsuke uzura tamago | 3 vinegar sumeshi

**DESSERT**

**sweet treats**

house made tiramisu

**140/pax**

**corkage: 20/bottle**

**ooo  
mah  
mee**  
ウーマミー

**PRIVATE DINING | SET C**

[ JAPANESE BLUEFIN TUNA ]

**CANAPÉS**

**lobster + prawn tart**

lobster salad | aka ebi | ikura

**negitoro**

chutoro | shibazuke | caviar

**STARTERS**

**seafood kaki**

kaki | hotate | ikura | ponzu

**foie gras of the sea**

monkfish liver | daikon ponzu oroshi

**oomahmee + uni**

truffle | hotate | trout | ikura | bafun uni

**WARM UP**

**chawanmushi**

bonito chawanmushi | zuwaigani | awabi

**fish soup**

sake kasu | shiro miso | mountain enoki | amadai

**MAIN**

**chutoro don**

chutoro | zuwaigani | kyushu amaebi | lobster salad | 3 vinegar sumeshi

**DESSERT**

**dessert by @mmidnightbakes**

coconut cake | lemon curd | roasted almonds | toasted gula melaka coconut

**180/pax**

**corkage: waived**

**ooo  
mah  
mee**  
ウーマミー

**PRIVATE DINING | SET C**

[ A4 MIYAZAKI WAGYU ]

**CANAPÉS**

**lobster + prawn tart**

lobster salad | aka ebi | ikura

**negitoro**

chutoro | shibazuke | caviar

**STARTERS**

**seafood kaki**

kaki | hotate | ikura | ponzu

**foie gras of the sea**

monkfish liver | daikon ponzu oroshi

**oomahmee + uni**

truffle | hotate | trout | ikura | bafun uni

**WARM UP**

**chawanmushi**

bonito chawanmushi | zuwaigani | awabi

**fish soup**

sake kasu | shiro miso | mountain enoki | amadai

**MAIN**

**wah gyu don**

A4 miyazaki ribe eye | kombu butter mushrooms  
ajitsuke uzura tamago | 3 vinegar sumeshi

**DESSERT**

**dessert by @mmidnightbakes**

coconut cake | lemon curd | roasted almonds | toasted gula melaka coconut

**180/pax**

**corkage: waived**