

ooma
BOLD JAPANESE





浄火を楽しむ
際立つ日本の味
発祥

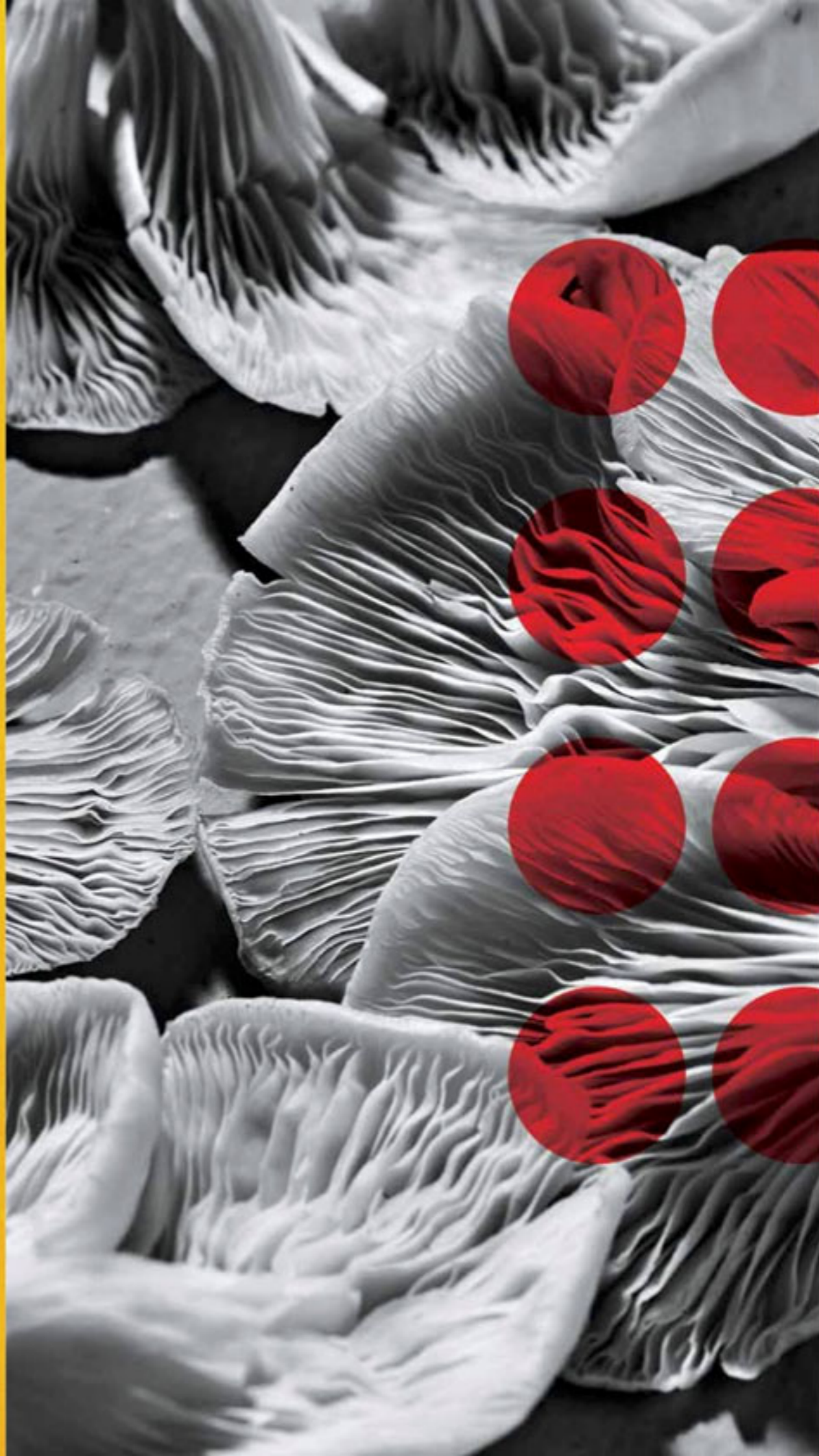
ORIGIN STORY

Ooma—a play on the Japanese word *umai*, which means good.

A bold reimagining of modern Japanese that balances new and familiar flavors, resulting in a singular experience.

Born from the minds of the people behind The Moment Group and Chef-Partner Bruce Ricketts.

辛味があり豊かな風味
力強い味
日本の味を語る時が来ました





MISO SOUP
75

Wakame, Soft tofu, Scallions



O-GYOZA
245

Pork and cabbage, Gratinated mozzarella
and cheddar, Scallions, Togarashi



TORI KARAAGE
235

Fried soy ginger-marinated chicken thigh,
Soy dashi glaze

HIYAYAKKO
235

Soft tofu, Katsuobushi,
Fried kangkong, Fried enoki





SALMON TATAKI



SPICY TUNA
325

Fresh cut tuna, Tempura crumbs,
Gochujang mayo, Chives



SALMON TATAKI
325

Marinated salmon, Dalandan vinaigrette,
Red radish, Shiso



SCALLOP TATAKI
495

Marinated scallops, Tofu skin,
Burnt garlic and leek sauce