



UMI OMAKASE

DINNER MENU

おまかせ海へようこそ 職人 志賀隆浩の創る思い出に残るおまかせ料理をお楽しみ下さい。当店では日本全国から食材が集まる豊洲市場から新鮮で最高級の食材を選びマレーシアに直送して居ります。日本の手間の掛かった伝統的なおまかせ料理をご賞味下さい。

Welcome to Umi Omakase.
With us, you are about to experience a memorable Omakase represented by our chef, Takahiro Shiga.

Our ingredients are air flown directly from Toyosu Market, bringing you only the freshest and finest quality from all over Japan. Please savor the deep and complex flavour of our Japanese Traditional omakase.
Enjoy!

All prices exclude government taxes and service charge 10%

羽織
HAORI

RM680

ZENSAI	前菜盛り合わせ
SEASONAL COLD DISH	季節の冷たい料理
SEASONAL SASHIMI	お造り 桜花盛り
GRILL DISH	GRILL DISH
NIGIRI SUSHI 5 PCS	寿司盛り合わせ
DON BURI	丼物
OSUIMONO	お吸い物
DESSERT	水菓子

金柑
KINKAN

RM980

ZENSAI	前菜盛り合わせ
SEASONAL COLD DISH	季節の冷たい料理
SEASONAL DISH	季節の冷たい料理
SEASONAL SASHIMI	お造り 桜花盛り
SEASONAL HOT DISH	GRILL DISH
SEASONAL DISH	季節の冷たい料理
NIGIRI SUSHI 3 PCS	寿司盛り合わせ
HANDROLL	丼物
OSUIMONO	お吸い物
DESSERT	水菓子

CHEF EXCLUSIVE OMAKASE
(PRE-ORDER 4 DAYS IN ADVANCE)

RM1,280

(DO LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS)

INDULGE TO INTENSIFY YOUR OMAKASE CRAVINGS BY HAVING
ADDITIONAL SEASONAL TRUFFLE, UNI, FOIE GRAS & CAVIAR
UPON SPECIAL REQUEST TO OUR DEDICATED SERVERS.
ITEM PRICED INDIVIDUALLY.