

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 represent 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!

羽織 HAORI

ZENSAI, SEASONAL COLD DISH, SEASONAL SASHIMI, HOT DISH, NIGIRI SUSHI 5 PCS, DON BURI, OSUIMONO & DESSERT.

RM680



KOTOBUKI

ZENSAI, SEASONAL COLD DISH, SEASONAL SASHIMI, SEASONAL GRILL, NIGIRI SUSHI 5 PCS, DON BURI, OSUIMONO & DESSERT.

RM780

石川 ISHIKAWA

ZENSAI, SEASONAL COLD DISH, SEASONAL SASHIMI, SEASONAL DISH, NIGIRI SUSHI 7 PCS, HANDROLL, OSUIMONO & DESSERT.

RM880



ZENSAI, SEASONAL COLD DISH,
SEASONAL DISH, SEASONAL SASHIMI,
SEASONAL HOT DISH, SIGNATURE A5 WAGYU,
NIGIRI SUSHI 3 PCS. HANDROLL. OSUIMONO & DESSERT.

RM980



UMI

CHEF EXCLUSIVE MENU

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.