

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!

蓮 HASU RM298

AMUSE BOUCHE お通し

APPETIZER 前菜

SEASONAL SASHIMI お造り

CHAWAN MUSHI 茶碗蒸し

NIGIRI SUSHI 5PCS 握り寿司

MINI ABURI DON ミニ炙り丼

OSUI MONO お吸い物

DESSERT デザート

志喜 SHIKI RM368

AMUSE BOUCHE お通し

APPETIZER 前菜

UMI'S COLD DISH 冷菜

GRILLED DISH (OPTIONAL RM48) 焼き物(追加)

NIGIRI SUSHI 10PCS 特選 握り寿司

OSUI MONO お吸い物

DESSERT デザート

姫 HIME RM488

AMUSE BOUCHE お通し

APPETIZER 前菜

SEASONAL SASHIMI お造り

PREMIUM HOT DISH 特選アイテム

NIGIRI SUSHI 7PCS 握り寿司

TEMAKI SUSHI 手巻き寿司

OSUI MONO お吸い物

DESSERT デザート

CHEF EXCLUSIVE OMAKASE

(PRE-ORDER 5 DAYS IN ADVANCE)

FROM RM780

(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.

DON BURI COURSE

ALL DON BURI COURSE INCLUDED SEASONAL APPETIZER, CHAWANMUSHI, AKADASHI MISO SOUP & DESSERT

SEASONAL YAKI ZAKANA

季節の焼き魚

Seasonal Grilled Fish with Steam Rice

RM188

UNAGIDON

鰻丼

Grilled Japanese Eel

RM188

BOTAN EBI IKURA DON

牡丹海老、いくら丼

Spot Prawns with Salmon Roe

RM268

ENGAWA DON

炙りエンガワ丼

Torched Marinated Flounder Fin

RM218

NEGITORO DON

ねぎとろ丼

Chop Fatty Tuna, Uni & Spring Onion

RM218

PREMIUM CHIRASHI DON

プレミアムチラシ丼

Otoro, Uni, Ikura, Caviar, Truffle, Foie Gras & Seasonal White Fish

RM328

UNI DON

雲丹丼

Uni, Ikura & Caviar

SEASONAL PRICE