

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

RM280

ZENSAI 前菜

SEASONAL COLD DISH 季節の一品(冷菜)

SEASONAL DISH 季節の一品

HOT DISH 温菜

NIGIRI SUSHI 5 PCS 握り寿司 5種類

TEMAKI 手巻き

AKADASHI 赤出し味噌汁

DESSERT デザート

姫 HIME

RM480

ZENSAI 前菜

SEASONAL DISH 季節の一品

SEASONAL SASHIMI 季節のお造り

NIGIRI SUSHI 8 PCS 握り寿司 8 種類

TEMAKI 手巻き

AKADASHI 赤出し味噌汁

DESSERT デザート

CHEF EXCLUSIVE OMAKASE

(PRE-ORDER 4 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 Griied 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

PREMIUM CHIRASHI DON

プレミアムチラシ丼

Otoro, Uni, Ikura, Caviar, Truffle, Foie Gras & Seasonal white fish

RM328

ENGAWA DON

炙りエンガワ丼

Torched Marinated Flounder Fin

RM218

NEGITORO DON

ねぎとろ井

Chop fatty tuna, Uni & Spring onion

RM218

UNI DON

雲丹井

Uni, Ikura & Caviar

SEASONAL PRICE

PREMIUM WAYGU DON

プレミアム和牛丼

Wagyu, Foie Gras, Uni, Caviar, Truffle Slices, Ikura & Onsen Egg

RM368