

UMI OMAKASE

LUNCH 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!

YUKI

ZENSAI, HOT DISH, NIGIRI SUSHI 7 PCS, MAKIMONO, AKADASHI & DESSERT.

RM180

HAMA

ZENSAI, SEASONAL SASHIMI, GRILLED DISH, NIGIRI SUSHI 5 PCS, AKADASHI & DESSERT.

RM280

ISO

ZENSAI, SEASONAL SASHIMI, NIGIRI SUSHI 8 PCS, TEMAKI AKADASHI & DESSERT.

RM380

HISUI

ZENSAI, SEASONAL SASHIMI, SEASONAL HOT DISH,SEASONAL FRIED ITEM, NIGIRI SUSHI 5 PCS, 1 DON BURI AKADASHI & DESSERT.

RM480

(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

RM288

ENGAWA DON

炙りエンガワ丼

Torched Marinated Flounder Fin

RM188

NEGITORO DON

ねぎとろ丼

Chop fatty tuna, Uni & Spring onion

RM198

UNI DON

雲丹丼

Uni, Ikura & Caviar

RM298

PREMIUM WAYGU DON

プレミアム和牛丼

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

RM338

JAPANESE DESSERT

MIZUKASHI RM58/ SERVING

JAPANESE SEASONAL MIXED FRUIT RM98/ SERVING