



UMI OMAKASE

**TAKEAWAY &
DELIVERY MENU**



UMI OMAKASE

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!

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。



UMI OMAKASE



*10 pcs of Sushi & 4pcs of Negitoro Futomaki

Nigiri Sushi

7 pcs of Sushi & 6 pcs of Hosomaki

RM 238

10 pcs of Sushi & 4 pcs of Futomaki

RM 318

14 pcs of Sushi & 4 pcs of Negitoro Futomaki

RM 398

18 pcs of Sushi & 6 pcs of Hosomaki

RM 468

*Maguro Kingdom Futomaki



Sushi Roll (4 pcs)

Kani Foie Gras with Negitoro Futomaki
RM 158

Maguro Kingdom Futomaki
RM 168

Engawa Foie Gras Futomaki
RM 138

Negitoro Takuan Futomaki
RM 98

Botan Ebi Foie Gras Futomaki
RM 158

Miyazaki A5 Waygu Premium Futomaki
RM 198



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*Engawa Don with Negitoro & Salmon Roe

Don Buri

Anago Don with Foie Gras

RM 198

Engawa Don with Negitoro & Salmon Roe

RM 188

Chop Fatty Tuna with Botan Ebi & Salmon Roe

RM 218

Unagi and Engawa Don

RM 188

Premium Chirashi Don

RM 328



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*Premium Chirashi Don



Don Buri

Botan Ebi with Foie Gras Ikura Don

RM 218

Premium Bara Chirashi with Foie Gras

RM 268

Uni Don Serve with Cooked Abalone & Salmon Roe

RM 398



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Umi Premium Bento

YUKI 雪

Zuwai Kani, Uni, Caviar, Akami, Otoro, Chutoro
with sushi rice below, Negitoro Futomaki with Ikura
& 6 pcs of Chef Selection Sushi

RM 820

YUME 夢

Zuwai Kani, Uni, Caviar, Foie Gras, Ikura, Akami, Otoro,
Chutoro, Unagi & Engawa with sushi rice below

RM 800

HANA 花

Unagi, Engawa, Foie Gras, Caviar,
Kampyo Hosho Maki with sushi rice below,
5 kinds of Seasonal Sashimi & 7 pcs of Chef Selection Sushi

RM 700



UMI OMAKASE



Umi Premium Bento

BERU 鈴

Unagi, Awabi, Uni, Caviar, Akami, Engawa, Ikura
with sushi rice below

RM 550

TAKE 竹

Uni, Caviar, Akami, Engawa, Ikura with sushi rice below
& 5 pcs Chef Selection Sushi

RM 480

KYURYO 薪

Unagi, Uni, Caviar, Zuwai Kani, Ikura with sushi rice below,
3 pcs Kampyo Hosho Maki & 3 pcs Chef Selection Sushi

RM 400



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Design Your Own Omakase

(All Set Come with Sushi Rice & Sushi Nori)

MIYABI 雅

Uni, Fatty Tuna, Engawa & Ikura with Zuwai Kani,
Kyuri, Takuan and Kampyo

RM 680

HANABI 花火

Uni, Fatty Tuna, Engawa, Ikura, Botan Ebi & Shiromi with
Zuwai Kani, Kyuri, Takuan and Kampyo

RM 820

MINATSUKI 水無月

Uni, Fatty Tuna, Engawa, Ikura, Botan Ebi, Shiromi, Hotate &
Chopped Fatty Tuna with Zuwai Kani, Kyuri, Takuan and Kampyo

RM 920

SHISHO 師匠

30gm of Kaluga Caviar, Summer Truffle Carpaccio & 30gm Foie Gras

RM 520



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Matsuri Sushi Moriawase

KASSAI 喝彩

3 pcs Sushi (each) of Fatty Tuna, Hotate, Seasonal White Fish,
Sea Eel, Engawa, Uni & 4 pcs of Fotomaki

RM 580

CHOJU 長寿

3 pcs Sushi (each) of Fatty Tuna, Seasonal White Fish, Sea Eel,
Engawa, Uni, Ikura & Grilled Marinated Cod Fish

RM 640

SAICHO 彩蝶

3 pcs Sushi (each) of Fatty Tuna, 2 kinds of Seasonal White Fish,
Sea Eel, Engawa, Uni, Ikura, & Chopped Fatty Tuna

RM 730

Add on

| | |
|--------------------|---------------|
| Sushi Nori (20pcs) | RM 20 |
| Sushi Rice | RM 28 |
| Foie Gras | RM 120 |



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Ryugin Three Tier Bento

Appetizer

Tamago Yaki, Anago Yahata Maki, Ebi Caviar, Ichimatsu, Kamu Roast, Awabi Umani, Yaki Karasumi, Kuri Kanroni, Chimaki Sushi, Tako Chakou Ni, Satoimo Fukume Ni, Nankin Ni, Ume Ninjin, Shiitake Nishime & Kogushi Uni Yaki

A Choice of Two

- 1) Premium Hokkaido Don
- 2) Chef Selection Premium Sashimi
- 3) Unagi Engawa Ikura Don
- 4) Chef Selection Premium Sushi
- 5) Premium Bara Chirashi
- 6) A5 Miyazaki Waygu Foie Gras Don

Dessert

Jyo Nama Kashi (Kiku), Jyo Nama Kashi (Tsubaki), Age Manjyu (Red Bean), Age Manjyu (Sweet Potato), Custard Mochi, Kyohou & Musk Melon

RM 1,680



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Ala Carte

| | |
|--|---------------|
| Japan Awabi with Caviar | RM 108 |
| Zuwai Kani Miso Soup | RM 48 |
| Grilled Unagi | RM 88 |
| Grilled Miso Marinated Cod Fish | RM 98 |
| Grilled Miyazaki A5 Wagyu | RM 238 |

Sashimi (5pcs Each)

| | |
|--|-----------------------|
| Otoro -Fatty Tuna | RM 298 |
| Chutoro -Medium Fatty Tuna | RM 248 |
| Akami -Lean Tuna | RM 188 |
| Botan Ebi -Spot Shrimp | RM 238 |
| Hokkaido Hotate -Hokkaido Scallop | RM 178 |
| Aburi Engawa -Torched Flounderfin | RM 178 |
| Tai -Japan Seabream | RM 138 |
| Ikura -Salmon Roe (50 gram) | Seasonal Price |
| Hokkaido Bafun Uni -Hokkaido Bafun Sea Urchin (50 gram) | Seasonal Price |
| Hokkaido Bafun Uni -Hokkaido Bafun Sea Urchin (1 Tray) | Seasonal Price |

Dessert

| | |
|----------------------------------|---------------|
| KANMI 甘味 | RM 178 |
| Age Manjyu -Red Bean | RM 30 |
| Age Manjyu -Sweet Potato | RM 40 |
| Sasa Custard Mochi (2pcs) | RM 28 |



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Drinks Menu

| | | | | | |
|--|--------|--------|--|-------|--------|
| JUNMAI DAIGINJO 純米大吟醸 | 720ML | 1800ML | JUNMAI GINJO 純米吟醸 | 720ML | 1800ML |
| | | | YAMAMOTO BLUE 山本 ブルー | 550 | |
| BORN CHOGIN 梵 超吟 | 1590 | | | | |
| TOYOBIJIN ICHIBANMATOI 東洋美人 一番纏 | 980 | | TOKUBETSU JUNMAI 特別純米 | 720ML | 1800ML |
| MUSUBIYUI 結ゆい | 880 | | MUTSU-HASSEN 八仙 | 580 | 980 |
| DASSAI 23 獺祭 23 | 820 | 1680 | | | |
| TATENOKAWA 33 楯野川 33 | 580 | | | | |
| DASSAI 39 獺祭 39 | 480 | 980 | | | |
| BORN GOLD 梵 GOLD | 480 | | | | |
| FRUIT SAKE 果実酒 | CARAFE | BOTTLE | SHOCHU 焼酎 | GLASS | BOTTLE |
| HOSHIYA MUTENKA JOTO UMESHU 上等梅酒 | 168 | 380 | IICHIKO SPECIAL (MUGI) いいちこスペシャル (麦) | 48 | 560 |
| KISHU YUZU UMESHU 紀州柚子 梅酒 | 168 | 380 | TMONOHOUZAN (IMO) 富乃宝山 (芋) | 40 | 420 |
| TSURUUME YUZUSHU 鶴梅 柚子酒 | 168 | 380 | TANTAKATAN (SHISO) 鍛高譚 (しそ) | 40 | 420 |
| | | | ASAHI KOKUTO 朝日 (黒糖) | 40 | 420 |

All prices exclude government taxes and service charge 10%



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| WHISKY ウイスキー | GLASS | BOTTLE | BEER ビール | BOTTLE |
|--|--------|--------|----------------------------|--------------|
| SUNTORY YAMAZAKI 12 YEARS 168 サントリー山崎 12年 | | 2680 | ASAHI アサヒ | 25 |
| NIKKA TAKETSURU ニッカ竹鶴 | | 2180 | | |
| SUNTORY YAMAZAKI サントリー山崎 | | 1880 | | |
| SUNTORY HIBIKI サントリー響 | | 1880 | | |
| CHAMPAGNE シャンパン | BOTTLE | | NON - ALCOHOLIC ノンアルコール | GLASS BOTTLE |
| SPADE ACE | | 6280 | ACQUA PANNA | 18 |
| LOUISE ROEDERER | | 3680 | ST.PELLEGRINO | 18 |
| KRUG VINTAGE | | 2880 | COCA - COLA コカ・コーラ | 8 |
| DOM PERIGNON | | 1880 | SPRITE Sprite | 8 |
| | | | ORANGE JUICE オレンジジュース | 8 |
| | | | GREEN TEA お茶 | 6 |