

寿司
織司

織部

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Sushi
Oribe



SUSHI ORIBE LUNCH

Mino

RM290++

APPERTIZER

SUSHI PLATE

CHAWANMUSHI

SPECIAL BOWL & SOUP

DESSERT

Omakase

RM400++

APPERTIZER

SASHIMI

SIDEDISH

SUSHI

CHAWANMUSHI

SPECIAL BOWL & SOUP

DESSERT

UP GRADE

SUSHI UP GRADE : +RM100

**OMAKASE SIDE DISH : +RM180 (WAGYU
SUKIYAKI)**



LUNCH SET WEEKDAY

ASOBI (SUSHI)

RM188++

SPECIAL SUSHI 6 & 1 SUSHI ROLL

STEAMED EGG CUSTARD

MISO SOUP

DESSERT

ASOBI (SEAFOOD RICE BOWL)

RM188++

STEAMED EGG CUSTARD

MISO SOUP

DESSERT

ASOBI (TEMPURA)

RM110++

ASSORTED TEMPURA

STEAMED EGG CUSTARD

INARI SUSHI 2 PIECES

UDON

DESSERT

SUSHI ORIBE DINNER

Mino

RM400++

APPERTIZER

SUSHI PLATE

CHAWANMUSHI

SPECIAL BOWL & SOUP

DESSERT

Omakase

RM560++

APPERTIZER

SASHIMI

SIDEDISH

SUSHI

CHAWANMUSHI

SPECIAL BOWL & SOUP

DESSERT

UP GRADE

SUSHI UP GRADE : +RM100

OMAKASE SIDE DISH : +RM180 (WAGYU
SUKIYAKI)



ONE WEEK ADVANCE
RESERVATION

Special Omakase

RM850++

CHEF WILL SERVE YOU SPECIAL SEASONAL
COURSE FOR YOU

RM1180++

CHEF WILL SERVE YOU SPECIAL SEASONAL COURSE
FOR YOU

WEEKDAY TABLE ONLY

Shoukadoon

RM380++

4 DIFFERENT APPERTIZER

TEMPURA

CHAWANMUSHI

SUSHI

MISO SOUP

MONAKA ICEREAM



Sushi

TUNA SUSHI

MEKAJIKI (SWORDFISH) : RM40
MAGURO AKAMI (BLUEFIN TUNA) : RM50
CHU TORO (MEDIUM FATTY TUNA) : RM60
SIMOFURI (FATTY TUNA) : RM80
OOTORO (TUNA BELLY) : RM80
KAMA TORO (TUNA COLLAR) : RM85
AGED FATTY TUNA : RM85

WHITE FISH SUSHI

ENGAWA (FLOUNDER FIN) : RM40
HIRAME(FLOUNDER) : RM40
KAMASU (BARRACUDA):RM50
KINMEDAI (RED SNAPPER):RM50
SHIMAAJI (GREATER AMBERJACK):RM50

OTHER FISH SUSHI

AJI (HORSE MACKEREL) : RM40
IKA (SEASONAL SQUID) : RM40
SANMA (PACIFIC SAURY): RM40
HOTATE (SCALLOP) : RM40
IKURA (SALMON ROE) : RM40
ANAGO(SEA EEL) : RM45
AMAEBI(SWEET SHRIMP):RM45
TENSHI EBI (ANGEL SHRIMP) : RM50
UNI (SEA URCHIN) : RM80

SPECIAL BOWL

SALMON FAMILY BOWL: RM55
UNI . NEGITORO. KANI. ENGAWA .IKURA : RM80

Sashimi

KAKI (JAPANESE OYSTER) : RM50
KEGANI (HAIRY CRAB) : RM120
SANMA (PACIFIC SAURY): RM150
KATSUO (SEARED BONITO): RM170
KINMEDAI (RED SNAPPER):RM170
SHIMAAJI (STRIPED JACK): RM170
SUMAKATSUO (TUNA & BONITO) : RM170
CHU-TORO(MEDIUM FATTY TUNA) : RM250
OO-TORO (FATTY TUNA) : RM280
CHEF'S CHOICE SASHIMI :RM280/PER
UNI (SEA URCHIN) : MARKET PRICE

Roll Sushi

FISH ROLL

TEKKA MAKI (TUNA) : RM60
NEGITORO MAKI(CHOP TUNA & LEEK) : RM70
TOROTAKU MAKI (TUNA BELLY & YELLOW RADDISH) : RM80
ALL TUNA MIX MAKI (AKAMI & MIDIUUM FATTY TUNA & FATTY
TUNA) : RM120

NON FISH ROLL

TAMAGO MAKI (EGG) : RM20
KAPPA MAKI (CUCUMBER) : RM20
KANPYOU MAKI (WINTER MELON) : RM25
UMESHISO MAKI (PICKLED SOUR PLUM) : RM35
FUTO MAKI (MIX VEGETABLE) : RM60

Ala carte

SIDE DISHES

SUSHI RICE BOWL : RM10

MISO SOUP : RM10

PUMPKIN CHAWANMUSHI (STEAMED EGG) : RM20

KURO EDAMAME: RM40

ASSORTED SEAFOOD KAMINABE : RM65

JAPANESE ODEN : RM60

DOBIN MUSHI WITH MATSUTAKE MUSHROOM : RM65

AWABI (STEAM) : RM80

FRIED KAKI 4 PCS (OYSTER) : RM80

ASSORTED CHEF'S SELECTION DISHES : RM120

TEMPURA

SALMON SHIRAKO AGEDASHI : RM50

TAKO KARAAGE (5 PCS) : RM50

ASSORTED VEGETABLE TEMPURA : RM80

ASSORTED TEMPURA : RM130

EBI TEMPURA (PRAWN) : RM150

GRILLED FISH

AOMORI SALMON SHIOYAKI: RM60

KAREI SAIKYO YAKI (FLOUNDER) : RM65

UNAGI SHIRA YAKI (PURE WATER EEL) : RM80

UNAGI (PURE WATER EEL)KABAYAKI : RM80

AMADAI (TILE FISH) MATSUKASA YAKI : RM120

WAGYU BEEF

ROASTED JAPANESE WAGYU BEEF WITH PONZU SAUCE : RM200

WAGYU BEEF SUKIYAKI : RM250

DESSERT

ICE CREAM : RM30

SPECIAL DESSERT PLATE : RM50

Drinks

BEER

DRAUGHT BEER (SUNTORY) GLASS : RM35

BOTTLE BEER (SAPPORO) BOTTLE : RM30

JAPANESE SHOCHU

TSUMUGI - MUGI : GLASS : RM50 / BOTTLE : RM350

KAMEMABOROSHI - IMO : GLASS : RM38 / BOTTLE : RM280

JAPANESE WHISKY

HIGHBALL : RM45

FRUIT WINE

KIKUMASANUNE AGED UMESHU : GLASS : RM 30 / BOTTLE :
RM280

UMENYOYADO RYOKUCHA UMESHU: GLASS: RM40/ BOTTLE:
RM350

UMENYOYADO YUZUSHU : GLASS : RM40 / BOTTLE : RM350

SOFT DRINK

COCA COLA : RM10

SPRITE : RM10

JAPANESE MINERAL WATER : RM22

SPARKLING WATER 330ML :RM15

SPARKLINGWATER 0.75L : RM22

ORANGE JUICE : RM10

APPLE JUICE : RM10

SODA : RM10

Wine

SPARKING WINE

SARTORI LOVE STORY PROSECCO BRUT DOC : RM410

WHITE WINE

FAMILLE PERRIN LA VIEILLE FERME BLANC (FRANCE): RM220

MISSION ESTATE MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND) : RM280

LURETTA SELIN DL'ARMARI CHARDONNAY (ITALY) : RM450

RED WINE

FAMILLE PERRIN LA VIEILLE FERME ROUGE (FRANCE): RM220

LURETTA ACHAB PINOT NOIR (ITALY) : RM420

Sake Pairing

RM200/ PAX- 300ML

3 KINDS OF SAKE

EACH SAKE IS 100ML

BEST COMBINATION WITH OMAKASE

ALL SAKE WAS SELECTED BY OUR MASTER CHEF

Fruity Sake

KAZE NO MORI AKITSUHO

JUNMAI DAIGINJYO

NARA PREFECTURE

BEST TO SERVE COLD

BOTTLE (720ML): RM380

BORN GOLD JUNMAI DAIGINJYO

FUKUI PREFECTURE

BEST TO SERVE COLD

300ML: RM200

BOTTLE (720ML): RM400

SENKIN CLASSIC MUKU JUNMAI DAIGINJYO

TOCHIGI PREFECTURE

BEST TO SERVE COLD

BOTTLE (720ML): RM450



HOURAISEN JUNMAI GINJYO WA

AICHI PREFECTURE

BEST TO SERVE COLD/ ROOM TEMP/ WARM

BOTTLE (720ML): RM460



HOURAISEN JUNMAI DAIGINJYO KUU

NAMAGENSHU

AICHI PREFECTURE

BEST TO SERVE COLD

BOTTLE (720ML): RM650

Semi Dry Sake



NANAKANBA TOKUBETSU JUNMAI

SHIKKOKU-S

SHIMANE PREFECTURE

BEST TO SERVE COLD, ROOM TEMP, WARM

300ML: RM190

BOTTLE (720ML): RM350

NITO JUNMAI GINJYO

AICHI PREFECTURE

BEST TO SERVE COLD, ROOM TEMP

BOTTLE (720ML): RM390

NANBUBIJIN JUNMAI GINJYO

IWATE PREFECTURE

BEST TO SERVE COLD, ROOM TEMP

BOTTLE (720ML): RM400

GANGI MIZUNOWA JUNMAI GINJYO

YAMAGUCHI PREFECTURE

BEST TO SERVE COLD

BOTTLE (720ML): RM450



YUKINOBIJIN JUNMAI DAIGINJYO

AKITA PREFECTURE

BEST TO SERVE COLD

BOTTLE (720ML): RM560

Dry Sake



KID KARAKUCHI TOKUBETSU JUNMAI

WAKAYAMA PREFECTURE

BEST TO SERVE COLD, WARM

300ML: RM178

BOTTLE (720ML): RM360

HITAKAMI SUPER DRY JUNMAI

MIYAGI PREFECTURE

BEST TO SERVE COLD, WARM

BOTTLE (720ML): RM380



TAKIJIMAN GINJYO

MIE PREFECTURE

BEST TO SERVE COLD, ROOM TEMP

BOTTLE (720ML): RM450

KATSUYAMA SAMURAI

MIYAGI PREFECTURE

BEST TO SERVE COLD, ROOM TEMP

BOTTLE (720ML): RM450

SAKE BY CARATE

WAKABOTAN HINOHIKARI 50 JUNMAI GINJYO

OITA PREFECTURE

LIGHT FLORAL AROMA WITH FLAVOURS OF GRAPEFRUIT

300ML: RM190

BORN GOLD JUNMAI DAIGINJYO

FUKUI PREFECTURE

LIGHT BODIED, PEACH AROMA, SMOOTH & ELEGANT TASTE

300ML: RM200

SETOICHI KAKUPI JUNMAI GINJYO OMACHI

KANAGAWA PREFECTURE

REFRESHING & LIGHT TASTE. SLIGHT SWEET, MEDIUM DRY

300ML: RM220

MIDORIKAWA JUNMAI GINJYO

NIIGATA PREFECTURE

GORGEIOUS AROMA WITH CITRUS NOTES, MEDIUM DRY

300ML: RM190

NANAKANBA TOKUBETSU JUNMAI SHIKKOKU- S

SHIMANE PREFECTURE

BALANCE UMAMI & ACIDITY, CLEAN TASTE

300ML: RM190

SHICHIDA JUNMAI

SAGA PREFECTURE

MELON AROMA, WELL BALANCE UMAMI & FLAVOR, DRY

300ML: RM190