Sughi Oribe


RM290++
APPERTIZER
SUSHI PLATE
CHAWANMUSHI
SPECIAL BOWL \& SOUP
DESSERT


RM400++
APPERTIZER
SASHIMI
SIDEDISH
SUSHI
CHAWANMUSHI
SPECIAL BOWL \& SOUP
DESSERT

UP GRADE
SUSHI UP GRADE : + RM100
OMAKASE SIDE DISH : +RM180 (WAGYU SUKIYAKI)


RM850++
CHEF WILL SERVE YOU SPECIAL SEASONAL COURSE FOR YOU DURATION TIME : 2 HOURS

RM1180++
CHEF WILL SERVE YOU SPECIAL SEASONAL COURSE FOR YOU DURATION TIME : 3 HOURS


RM270 + +
4 DIFFERENT APPERTIZER
TEMPURA
CHAWANMUSHI
SUSHI
MISO SOUP
MONAKA ICEREAM


## UP GRADE

SUSHI UP GRADE : + RM100


RM850++
CHEF WILL SERVE YOU SPECIAL SEASONAL COURSE FOR YOU DURATION TIME : 2 HOURS
RM1180 + +

CHEF WILL SERVE YOU SPECIAL SEASONAL COURSE FOR YOU DURATION TIME : 3 HOURS


RM380++
4 DIFFERENT APPERTIZER
TEMPURA
CHAWANMUSHI
SUSHI
MISO SOUP
MONAKA ICEREAM



## TUNA SUSHI

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

## WHITE FISH SUSHI

ENGAWA (FLOUNDER FIN) : RM40<br>AINAME (FAT GREENLING): RM40<br>ISAKI (GRUNT FISH) : RM40 KAMASU (BARRACUDA) : RM45<br>SHIMAAJI (AMBERJACK) : RM45

## OTHER FISH SUSHI

SABA (MACKEREL) : RM40
AJI ( HORSE MACKEREL) : RM40
IKA (SEASONAL SQUID) : RM40
HOTATE (SCALLOP) : RM40
IKURA( SALMON ROE) : RM40
ANAGO (SEA EEL) : RM45
BOTAN EBI (BOTAN PRAWN) : RM45
UNI (SEA URCHIN) : RM80

## SPECIAL BOWL



KAKI (JAPANESE OYSTER) : RM50
ISAKI ( GRUNT ) : RM120
AINAME (FAT GREENLING) : RM120
SHIMAAJI (AMBERJACK) : RM150
SABA ( MACKEREL) : RM150
CHU-TORO (MEDIUM FATTY TUNA ) : RM150
OO-TORO (FATTY TUNA) : RM280
CHEF'S CHOICE SASHIMI :RM280/PER
UNI (SEA URCHIN) : ASK


FISH ROLL
TEKKA MAKI (TUNA) : RM60
NEGITORO MAKI (CHOP TUNA \& LEEK) : RM70
TOROTAKU MAKI (TUNA BELLY \& YELLOW RADDISH ) : RM80

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
carte

SIDE DISHES<br>SUSHI RICE BOWL: RM10 MISO SOUP : RM10<br>SEASONAL CHAWANMUSHI (STEAMED EGG) : RM20 COLD SUMMER VEGETABLE APPERTIZER: RM60<br>SEASONAL 3 KINDS OF DISHES : RM80

## TEMPURA

ASSORTED VEGETABLE TEMPURA: RM80
ASSORTED TEMPURA : RM130
EBI TEMPURA (PRAWN ) : RM150

## GRILLED FISH

UNAGI WITH EGG TOFU (RIVER EEL) : RM60 GRILLED FLOUNDER MARINATED YUAN YAKI : RM80

GRILLED AYU WITH SALT: RM80
SAZAE TSUBOYAKI (TURBAN SHELL) : RM80 UNAGI KABAYAKI (RIVER EEL) : RM110

## WAGYU BEEF

ROASTED JAPANESE WAGYU BEEF WITH PONZU SAUCE : RM200
WAGYU BEEF SUKIYAKI : RM230

DESSERT<br>ICE CREAM : RM30<br>SPECIAL DESSERT PLATE : RM50



## BEER

DRAUGHT BEER (SUNTORY) GLASS: RM30
BOTTLE BEER (SAPPORO) BOTTLE : RM28

## JAPANESE SHOCHU

OUGAKU-MUGI: GLASS: RM38 / BOTTLE: RM230 SATSUMA GODAI-IMO : GLASS: RM28 / BOTTLE: RM230

## FRUIT WINE

JYOUTOU UMESHU : GLASS: RM 28 / BOTTLE : RM230 YUZUSHU : GLASS : RM35 / BOTTLE : RM270

## SOFT DRINK

COCA COLA: RM10 SPRITE: RM10

JAPANESE MINERAL WATER: RM22
SPARKING WATER: RM15
ORANGE JUICE: RM10
APPLE JUICE: RM10


WHITE WINE
TORRES ' VINA ESMERALDA' (SPAIN) BOTTLE : RM210
FAMILE PERRIN LUBERON WHITE (FRANCE) BOTTLE: RM230

RED WINE
FAMILLE PERRIN VENTOUX RED (FRANCE) BOTTLE: RM230

ORGANIC WINE
SELIN WHITE WINE (ITALY) BOTTLE : RM430
ACHAB RED WINE (ITALY) : RM460


RM150/180ML
3 KINDS OF SAKE
EACH SAKE IS 60ML
BEST COMBINATION WITH OMAKASE all sake was selected by our master chef



## BORN GINSEN

tokubetsu jyunmai
YAMADANISHIKI (FUKUI PREFECTURE)
180ML: RM150
BOTTLE: RM450

## ZAKU MIYABI NO TOMO <br> tokubetsu jyunmai <br> YAMADANISHIKI (MIE PREFECTURE) <br> $180 \mathrm{ML}:$ RM120 <br> BOTTLE: RM380

LE K RENDEZ-VOUS<br>JYUNMAI DAIGINJYOU<br>YAMADANISHIKI (AICHI PREFECTURE)<br>180ML: RM160<br>BOTTLE: RM470

## TATENOKAWA 33\%

JYUNMAI DAIGINJYOU
DEWA SANSAN (YAMAGATA PREFECTURE)
$180 \mathrm{ML}:$ RM120
BOTTLE : RM490

YAMAMOTO MIDNIGHT BLUE<br>JYUNMAI DAIGINJYOU<br>AKITA SAKEKOMACHI (AKITA PREFECTURE)<br>180ML: RM200<br>BOTTLE: RM520



## TOKURETSU

JYUNMAI
JAPANESE RICE (TAMAGATA PREFECTURE)
$180 \mathrm{ML}:$ RM120
BOTTLE : RM380

## KUBOTA SENJYU

GINJYOU
GOHYAKUMANGOKU (NIIGATA PREFECTURE)

180ML: RM130<br>BOTTLE : RM400

NANBUBIJIN<br>JYUNMAI DAIGINJYOU GINOTOME (IWATE PREFECTURE)<br>180 ML : RM150<br>BOTTLE: RM420

## TATSURIKI

TOKUBETSU JYUNMAI
YAMADANISHIKI (HYOUGO PREFECTURE)
180ML: RM180
BOTTLE: RM470

## KAZE NO MORI

JYUNMAI DAIGINJYOU / MUROKA NAMA GENSYU TSUYUHAKAZE (NARA PREFECTURE)
$180 \mathrm{ML}:$ RM200
BOTTLE : RM510


KINOENE
JYUNMAI
FUSAKOGANE (CHIBA PREFECTURE)
180ML: RM120
BOTTLE : RM380

KID KARAKUCHI
TOKUBETSU JYUNMAI
GOHYAKUMANGOKU (WAKAYAMA PREFECTURE)
180ML: RM140
BOTTLE: RM420

UMAKARA MANSAKU
TOKUBETSU JYUNMAI
AKITA SAKE RICE (AKITA PREFECTURE)
180ML: RM150
BOTTLE: RM450

CLASSIC SENKIN MUKU
JYUNMAI DAIGINJYO
YAMADANISHIKI (TOCHIGI PREFECTURE)
180ML: RM180
BOTTLE: RM490

