

With emphasis on taste, presentation and freshness, UMI Japanese Restaurant welcomes diners to its avant-garde setting. Meaning 'sea' in Japanese, UMI serves a wide range of well-known Japanese menus including tempura, sashimi, teppanyaki and other seasonal specialties inspired by the Land of the Rising Sun.

以口感,外观和新鲜材料为主要卖点,UMI日本料理欢迎食客来到其设置前卫的餐厅内享用富有特色的日式料理。"UMI"在日语中是"海"的意思,本餐 厅为您精心提供各种经典日本美食,包括了天妇罗,生鱼片,铁板烧,还有一 系列灵感源于旭日之国的时令特色菜肴,更完美的体现日本之美食精髓。





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鎌倉コース KAMAKURA COURSE **RM 568**

前菜盛り合わせ (3種) 茶碗蒸し CHAWAN MUSHI

温かい料理 HOT DISH

焼き物、揚げ物、煮物より(2つ選択) YAKIMONO, AGEMONO or NIMONO (CHOOSE 2)

握り(3種) NIGIRI (3 KINDS) ・ ミニ丼と卵 MINI DON and TAMAGO ・ おすまし CLEAR SOUP ・ DESSERT

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熱海コース ATAMICOURSE RM 388

前菜盛り合わせ (3種) APPETISER (3 KINDS) ・ ASASHIMI (4 KINDS) ・ ズ碗蒸し CHAWANMUSHI

温かい料理 HOT DISH

焼き物、揚げ物より (1つ選択) YAKIMONO or AGEMONO (CHOOSE 1)

握り(3種) ミニ丼と卵 NIGIRI (3 KINDS) ・ ミニ丼と卵 MINI DON and TAMAGO ・ おすまし CLEAR SOUP ・ DESSERT

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APPETISER

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タコキムチとマンゴー・トマトサルサ TAKO KIMCHI WITH MANGO AND TOMATO SALSA



珍味盛り合わせ CHIMI COMBINATION ASSORTED MARINATED SEAFOOD PLATTER

タコキムチとマンゴー・ トマトサルサ TAKO KIMCHI WITH MANGO AND TOMATO SALSA

BABY OCTOPUS MARINATED IN KIMCHI SAUCE AND MAYO

地鶏炭火焼き 📀 🕞 JITORI SUMIBIYAKI CHARCOAL-GRILLED BONELESS CHICKEN



小海老唐揚げ
8 RM 30
KOEBI KARAAGE
DEEP-FRIED BABY SHRIMPS

えいの鰭 EINOHIRE STINGRAY FINS

RM 48

RM 42

RM 38

枝豆 Ø EDAMAME LIGHTLY SALTED GREEN SOYBEANS RM 25

RM 28

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8 J. 0 **E S** (* e Peanuts Tree Nuts Coconut Shellfish Soy Wheat Dairy Eggs Sesame All prices are quoted in Malaysian Ringgit (MYR) and are nett, inclusive of pre Images shown are for illustration purposes only. ng Sales & Service Tax

サラダ

SALAD

SUSHI



寿司





| ホタテ・甘海老・カルパッチョ ② ③ い トマチ・マネアグラ・カルパッチョ ママレー マンレー マンレー マンレー マンレー マンレー マンレー マンレー | • RM 148 |
|--|--------------|
| AMACHI FOIE GRAS CARPACCIO ホタテ・甘海を・カルパッチョ HOTATE AMA EBI CARPACCIO THIN-SLICED YELLOWTAIL AND PAN-SEARED FOIE GRAS SERVED WITH HOMEMADE DRESSING 白身魚カルパッチョ ② ③ ⑤ SHIROMI SAKANA CARPACCIO ASSORTED THIN-SLICED WHITEFISH WITH | 🗿 🚺 🛛 RM 138 |
| SHIROMI SAKANA CARPACCIO ASSORTED THIN-SLICED WHITEFISH WITH | |
| | RM 118 |
| 自身魚カル パッチョ SHIROMI SAKANA CARPACCIO HIN-SLICED SALMON WITH YUZU DRESSING | RM 98 |

九天盛り 🕘 💽 RM 458 . KYŪTEN MORI CHEF'S SELECTION OF SEASONAL SASHIMI (9 KINDS) 秋盛り 👩 🕥 RM 268 AKIMORI CHEF'S SELECTION OF SEASONAL SASHIMI (5 KINDS) --盛り 👩 💿 RM 198 ICHI MORI CHEF'S SELECTION OF SEASONAL SASHIMI (7 KINDS, 1 PC EACH) . 秋盛り AKI MORI . 春盛り 🔊 🕥 RM 138 HARU MORI CHEF'S SELECTION OF SEASONAL SASHIMI (3 KINDS) 春盛り HARU MORI ICHI MORI 九天盛り KYŪTEN MORI



特別ロール

SPECIAL ROLL

| ロブスターロール 🛛 🐼 😒 😒 (8切れ) | RM 238 | スパイシーロール 💋 🥹 RM (4切れ) |
|---|--------|--|
| LOBSTER ROLL (8 PCS) | | SPICY ROLL (4 PCS) |
| DEEP-FRIED LOBSTER MEAT MAKI TOPPED WITH FISH ROE | | TUNA MAKI IN SPICY SAUCE |
| 太藤社長 (4切れ) 🛛 👩 🗿 🕥 | RM 98 | レインボーロール 🛯 🚷 🕥 🛛 RM (4切れ) |
| PRESIDENT FUTO MAKI (4 PCS) | | RAINBOW ROLL (4 PCS) |
| SPECIAL MAKI WITH 16 SEASONAL INGREDIENTS | | CALIFORNIA MAKI TOPPED WITH ASSORTED SASHIMI |
| 海老ロール (4切れ) 🛛 🖉 🗿 🔮 🕥 | RM 88 | ボルケーノロール 🛛 📀 🕒 🔔 🛛 RM (4切れ) |
| EBI ROLL (4 PCS) | | VOLCANO ROLL (4 PCS) |
| PRAWN MAKI TOPPED WITH SNOW LEGS | | OVEN-BAKED CALIFORNIA MAKI TOPPED WITH CREAMY MAYO GRATIN |
| スパイダーロール 🛛 👩 🔮 🙄 (4切れ) | RM 78 | カリフォルニアロール 🛯 🗿 🔮 RM (4切れ) |
| SPIDER ROLL (4 PCS) | | CALIFORNIA ROLL (4 PCS) |
| CRISPY SOFT SHELL CRAB MAKI TOPPED WITH DRIED BONITO FLAKES | | CRAB STICK, CREAMY AVOCADO AND CRUNCHY CUCUMBER WRAPPED IN NORI AND SUSHI RICE |







押し寿司

OSHIZUSHI



鮭手巻き 👩 🔮 SALMON TEMAKI

RM 32

SALMON HAND ROLL





細巻き

HOSOMAKI



握り寿司

NIGIRI SUSHI

| 本マグロ大トロ (1貫) 🛛 🚷 😫 BLUEFIN FATTY TUNA (1 PC) | RM 98 | ハマチ (1貫) 🛛 👔 😢 YELLOWTAIL (1 PC) | RM 45 |
|--|-------|---|-------|
| ボタン海老 (1貫) 🛛 🔌 🕑 🗩 BOTAN SHRIMP (1 PC) | RM 68 | 鰻 (1貫) 🛛 🚷 🚱 GRILLED EEL (1 PC) | RM 38 |
| 縁側 (1貫) 🛛 👩 🗐 😒 | RM 58 | 甘海老 (1貫) 🛛 🔌 😢 🔽 SWEET SHRIMP (1 PC) | RM 35 |
| ENGAWA (1 PC) | | 鮭卜口 (1貫) 🤣 🤔 SALMON BELLY (1 PC) | RM 34 |
| 本マグロ中トロ (1貫) 🛛 🔕 🧐 BLUEFIN MEDIUM FATTY TUNA (1 PC) | RM 58 | 海老 (1貫) 🛛 👔 🚷 PRAWN (1 PC) | RM 32 |
| 赤みマグロ (1貫) 🛛 🔗 🤔 LEAN TUNA (1 PC) | RM 50 | 鮭 (1貫) 🛛 🔮 😫 SALMON (1 PC) | RM 32 |





AGEMONO

| | 和牛串カツ (3本) 🛛 🐼 📀 🤔 WAGYU KUSHIKATSU (3 PCS) | RM 88 |
|--|--|----------------------------|
| A STREET ST | DEEP-FRIED DICED WAGYU BEEF AND LEEK SKEWERS COATED IN BREADCRU | |
| CHE E/ | 海老天ぷら 🖉 🗿 🔮 😒 | RM 75 |
| | EBI TEMPURA DEEP-FRIED PRAWN TEMPURA | |
| チキン南蛮 CHICKEN NANBAN | チキン南蛮 🛛 🔕 🕒 🖸 🔮 CHICKEN NANBAN | RM 68 |
| | CRISPY CHICKEN FILLET DIPPED IN LEN TOPPED WITH TARTAR SAUCE | 10N JUICE, |
| | 鶏唐揚げ 🛛 🕢 🕑 🔮 TORI KARAAGE | RM 60 |
| | JAPANESE-STYLE FRIED CHICKEN | |
| | クリームコロッケ 🚺 💽 🔮 🗨 CREAM CROQUETTE | RM 38 |
| 鶏唐揚げ | HOMEMADE SEAFOOD CREAM CROQUE | TTE |
| TORI KARAAGE | 1 - 9 0 | |
| ET. X G | Star intera Esp | 和牛串カツ (3本) |
| MPURA | | WAGYU KUSHIKATSU (3PCS) |
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| and the second second | | あさり味 |
| A state and a state of the | | ASARI MISO SO |
| A STATE | · anne | |
| クリームコロッケ | | |
| CREAM CROQUETTE | | N Contraction |
| Contraction of the second | 1 | めて赤だし |
| 汁物 | | NAMEKO KADASHI |
| | | |
| 土瓶蒸し 🛛 👩 🔮 🔍 | RM 68 | |
| DOBIN MUSHI | | |
| CLEAR FISH BROTH WITH CHICKEN, ASSORTED SEAFOOD AND VEGETABL SERVED IN DOBIN TEA POT | ES C | |
| | | |
| あさり味噌汁 🛛 🔊 🖤 📩 | RM 36 | |
| ASARI MISO SOUP | | 20/40/ |
| SHORT-NECK CLAM MISO SOUP | | 2 9 10 |
| • | | 200 1 |
| なめこ赤だし 🕖 | RM 28 | 土瓶蒸し |
| RED MISO SOUP WITH PEARL MUSHR | DOM | DOBIN MUSHI |
| ALC MICE COST WITH LAKE MUSHK | | |
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焼き物

YAKIMONO





PAN-SEARED SALMON STEAK WITH HOMEMADE SALSA

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Peanuts

BAKED SAUTÉED SQUID TENTACLES AND ONION, TOPPED WITH MAYONNAISE

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Tree Nuts

8

Coconut

OKINAWA-STYLE BITTERGOURD, BEANSPROUT AND EGG STIR-FRY WITH DRIED BONITO FLAKES

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Eggs

Sesame

V

Vegetariar

BUTTER SAUTÉED CRISPY CHICKEN SKIN

RM 40

AND ASSORTED MUSHROOM

GOYA CHAMPURU

(h

Dairy

RM 48

ø.

Soy

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Wheat

Shellfish

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麺類

MENRUI

| | | | MENRUI | |
|--|------------------------------------|--|--|---|
| | WAGY BUCKV THIN-S | ひレーうどん | RM 78 | |
| | | • ೯アムざるそば 👩 🖸 🔍 | RM 78 | |
| ブレミアムざるそば | CHILLE | IIUM ZARU SOBA ED BUCKWHEAT NOODLES IN COL H TOPPED WITH SASHIMI | .D | |
| | | 賛岐パスタ 🛛 🚷 💟 OOD SANUKI PASTA | RM 68 | |
| 144F3 | STIR-F | RIED UDON WITH | | |
| | RAMEN キムチ | ● F海鮮ラーメン | RM 62 | |
| 和牛カレーラどん WAGYU BEEF CURRY UDON | RAMEN | N NOODLES WITH ASSORTED DOD SERVED IN SPICY KIMCHI | | |
| | 海鮮讃岐パスタ SEAFOOD SANUKI PASTA | | | |
| ご飯物 | | G | OHANMONO | |
| キカツ丼 🛛 🕖 🚱 | RM 148 | | | |
| BEEF KATSU-DON DEEP-FRIED AUSTRALIAN WAGYU BEEF SERVED WITH STEAMED RICE ND MISO SOUP | - | 焼き鳥井 | CE COMPANY | |
| 受重 🛛 🚱 🕙 🕄 重曼 UYL-ANI | RM 128 | YAKITORI-DON | | |
| RILLED EEL FILLET WITH WEET-SAVOURY SAUCE ON RICE | | | 牛井 GYU-DON | |
| 牛丼 Ø ⊗ SYU-DON | RM 128 | | | |
| | | | | |
| | 鰻ī UN | | | |
| ND ONION SIMMERED ON RICE ・ ・ 焼き鳥丼 👔 🔮 🛞 | | | | 1 |
| ND ONION SIMMERED ON RICE 発き鳥丼 👩 🚯 🚱 AKITORI-DON HARCOAL-GRILLED CHICKEN WITH | UN | | | 1 |
| ND ONION SIMMERED ON RICE 焼き鳥丼 ② ③ ③ AKITORI-DON HARCOAL-GRILLED CHICKEN WITH ERIYAKI SAUCE ON RICE | UN | | | |
| AUSTRALIAN WAGYU BEEF CUBES AND ONION SIMMERED ON RICE (AKITORI-DON CHARCOAL-GRILLED CHICKEN WITH ERIYAKI SAUCE ON RICE 5焼きにんにく ② ③ ⑥ ③ チャーハン SHIYAKI NINNIKU CHAHAN SARLIC FRIED RICE SERVED IN HOT STONE BOWL | UN RM 58 | | Состанования и состанования и Состанования и состанования и состанования и состанования и состанования и состанования и состанования и состано | |

シェフ<mark>特製果物盛</mark>り合わせ CHEF'S SPECIAL FRUIT PLATTER

自家製抹茶アイス HOMEMADE GREEN TEA ICE CREAM

| デザート | DESSERT |
|--|---------|
| シェフ特製果物盛り合わせ CHEF'S SPECIAL FRUIT PLATTER *FOR 5 - 6 PERSONS, ADVANCE ORDER REQUIRED | RM 168 |
| 本日のデザート 🚺 DESSERT OF THE DAY | RM 68 |
| 季節のフルーツ盛り合わせ SEASONAL FRUIT PLATTER | RM 42 |
| 自家製ココナツアイス 🚺 HOMEMADE COCONUT ICE CREAM | RM 28 |
| 自家製抹茶アイス し HOMEMADE GREEN TEA ICE CREAM | RM 28 |
| 自家製ごまアイス HOMEMADE BLACK SESAME ICE CREAM | RM 28 |

自家製ごまアイス HOMEMADE BLACK SESAME ICE CREAM



| お茶 | TEA |
|-----------------------------|-------------|
| 玄米茶 GENMAICHA | RM 12 |
| 煎茶 SENCHA / GREEN TEA | RM 10 |
| ソフトドリンク | SOFT DRINKS |
| コカ・コーラ COCA-COLA CLASSIC | RM 20 |
| コカ・コーラ ゼロ COCA-COLA ZERO | RM 20 |
| スプライト SPRITE | RM 20 |
| ソーダ水 SODA WATER | RM 20 |
| トニック水 TONIC WATER | RM 20 |

ビール



| 天然水 MINERAL | | WATER | |
|----------------------------------|--------------|-------|--|
| サンペレグリノスパ- ングウオーター (500) | NL) | RM 20 | |
| SAN PELLEGRINO SE WATER 500ML | PARKLING | | |
| アクアパンナナチュラ ミネラルウォーター(| | RM 20 | |
| ACQUA PANNA NATU WATER 500ML | JRAL MINERAL | | |

BEER

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Coconut

Shellfish

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Soy

Wheat

Peanuts

Tree Nuts

| エーデルワイス EDELWEISS | RM 39 |
|----------------------------|-------|
| ドラフトギネス GUINNESS STOUT | RM 38 |
| サッポロ SAPPORO | RM 38 |
| ハイネケン HEINEKEN | RM 36 |
| タイガークリスタル TIGER CRYSTAL | RM 35 |
| アップルホックス APPLE FOX | RM 35 |

Eggs

Dairy

Sesame

ıg Sales & Service Tax.

V

Vegetariar

ALCOHOL MENU

| お酒 | SAKÉ |
|-------------------------------|--------|
| 紀土 純米大吟醸 | RM 588 |
| KID JUNMAI DAIGINJO | |
| (720ML BOTTLE) | |
| 陸奥八仙 ピンクラベル 吟醸 | RM 488 |
| MUTSU HASSEN PINK LABEL GINJO | |
| (720ML BOTTLE) | |
| | |
| 鯉川 純米吟醸 | RM 388 |
| KOIKAWA JUNMAI GINJO | |
| (720ML BOTTLE) | |
| | |
| 独楽蔵 無農薬 | RM 388 |
| KOMAGURA MUNOUYAKU | |
| (720ML BOTTLE) | |
| 紀土 純米吟醸 | RM 388 |
| KID JUNMAI GINJO | |
| (720ML BOTTLE) | |
| | |
| 梵・吟撰 純米大吟醸 | RM 388 |
| BORN GINSEN JUNMAI DAIGINJO | |
| (720ML BOTTLE) | |
| | 200 |
| 旭菊 特別純米 | RM 328 |
| ASAHIGIKU TOKUBETSU JUNMAI | |
| (720ML BOTTLE) | |
| 梅の寿 (埼玉) | RM 318 |
| UMENO KOTOBUKI SAITAMA | |
| (1800ML BOTTLE) | |
| 黄桜辛口 | |
| KIZAKURA KARAKUCHI | |
| (1800ML BOTTLE) | RM 268 |
| (720ML BOTTLE) | RM 128 |
| (POT) | RM 58 |

ALCOHOL MENU

| チョウムチョロム オリジナル CHUM-CHURUM ORIGINAL | RM 48 | 壱乃醸朝日 (黒糖) ASAHI KOKUTO | RM 358 |
|--|-------|---|--------|
| 360ML BOTTLE) | 1. | (720ML BOTTLE) | |
| チョウムチョロム ピーチ味 CHUM-CHURUM PEACH | RM 48 | 桜岳 麦 OUGAKU MUGI | RM 338 |
| 360ML BOTTLE) | | (720ML BOTTLE) | |
| チョウムチョロム グレープ味 CHUM-CHURUM GRAPE | RM 48 | 杜の蔵 豪気 麦 MORI NO KURA GOKI MUGI | RM 318 |
| 360ML BOTTLE) | | (720ML BOTTLE) | |
| チョウムチョロム ストロベリー味 CHUM-CHURUM STRAWBERRY | RM 48 | 梅酒 | UMESHU |
| 360ML BOTTLE) | | 星舎蔵 無添加上等 HOSHIYA MUTENKA JOTO (720ML BOTTLE) | RM 338 |
| | | 鶴梅 完熟にごり TSURU-UME KANJUKU (720ML BOTTLE) | RM 338 |
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