



Sushi
Hibiki

We serve fine Japanese Cuisine,
together with the discovery of cultural
backgrounds and the knowledge of ingredients.

It is dining,
not mere eating.

It is not "What do you eat?"
but more of "Whom do you eat with?".

This, we believe, is the essence of
our restaurant. Comfortable experiences
are provided alongside quality dishes,
modern atmosphere, and a personalised service.

Policy Notice

1. Customers with seafood allergy should make a special request to the chef.
The restaurant is not responsible in case of allergic reactions.
2. The restaurant is pork-free.
3. The counter is off limits to children below 6.
4. The dress code is smart casual or formal.
5. Please put your phone on silent mode.
6. Smoking is strictly prohibited.
7. No pets allowed.

凜 Rin Course **RM 340**

Premium Sushi Course

Canape Seasonal Appetizer

Chawan Mushi

Sushi 7 Pieces

Miso Soup

Roll

Dessert



響 Hibiki Course **RM 480**

Omakase Course

Canape Seasonal Appetizer

Seasonal Hot & Cold Dish

Premium Sushi 7 Pieces

Roll

Dessert



雅 Miyabi Course* **RM 720~**

Premium Omakase Course



— Add-Ons** —

Sake Pairing

RM 240

Premium Sake Pairing

RM 480

*Please Book One Week in Advance.

**Only for Hibiki Course and Miyabi Course.

Dessert by LeGeci Pastry