



**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.
8. The menu is subject to 10% service charge and 6% SST.

**粋 Iki RM 450**  
*10 Pieces Sushi Course*



**響 Hibiki Course RM 480**  
*Omakase*

Seasonal Appetizer  
Sashimi And Hot Dish  
Sushi 7 Pieces And Roll  
Dessert



**雅 Miyabi Course RM 720**  
*Premium Omakase*

Seasonal Appetizers  
Premium Sashimi And Hot Dish  
Premium Sushi 7 Pieces  
Dessert



**極 Kiwami Course\* RM 900 Onwards**  
*Chef's Special Omakase*

—  
\*Kiwami course needs book 4 days in advance.

The vegetarian menu is available at RM 380 with advance booking.



Sushi  
Hibiki