



uroko

PRIVATE DINING

OMAKASE | SAKE



YUME

-Lunch only-

APPETIZER

CHAWAMUSHI

NIGIRI SUSHI

12 pieces

SOUP

DESSERT

RM 288++

OPTIONAL SAKE PAIRING AT RM 70++

**Food served may not be in sequence.*

**Prices shown are subject to 6% Sales & Service Tax (SST), and 10% service charge.*

HATSU

-Lunch & Dinner-

APPETIZER

SPECIAL DISH

SASHIMI

4 pieces

WARM DISH

NIGIRI SUSHI

6 pieces

GRILLED DISH

SOUP

DONBURI

DESSERT

RM 388++

OPTIONAL SAKE PAIRING AT RM 110++

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HAJIME

-Dinner only-

A P P E T I Z E R

S P E C I A L D I S H

S A S H I M I
4 pieces

W A R M D I S H

N I G I R I S U S H I
6 pieces

G R I L L E D D I S H

S O U P

P A S T A

D E S S E R T

R M 4 8 8 + +

O P T I O N A L S A K E P A I R I N G A T R M 1 1 0 + +

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HIKARI

-Dinner only-

The best course
for Chef's selection.

Our Chef will provide
you with the daily
best ingredient.

*3 days advance booking
required.

RM 688++

OPTIONAL SAKE PAIRING AT RM110++

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Sushi Course Set 寿司コースセット (with Miso Soup)

HANA 花 Nigiri Sushi (8 pcs)	100	TSUKI 月 Nigiri Sushi (12 pcs)	200
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Sashimi Moriawase 寿司盛り合わせ

FRESH OSYTER カキ Hokkaido Fresh Osyter (1 pc)	54	CHO JU 长寿 Akami (1 pc), Otoro (1 pc), Chutoro (1 pc), Uni (10g), *Seasonal White Fish (2 pcs)	280
YUKI 雪 Akami (2 pcs), Otoro (2 pcs), Chutoro (2 pcs)	200		

Yakitori 焼き鳥

YAKITORI SET やきとりセット 5 kinds of kushiyaki per set - Wagyu (30g per stick) - Fresh Hokkaido Scallop (1 pc scallop butterfly cut) - Torikawa (1 pc) - Teba Gyoza (1 stick) - Yaki Shishito (4 pcs)	86	TORI TEBA GYOZA とり手羽餃子 Chicken Wing Stuffed with Minced Prawn, Chicken & Vegetables (2 pcs)	35
		WAGYU STICK 和牛スティック Miyazaki A5 Wagyu Beef (50g per stick)	68
		HOKKAIDO SCALLOP MENTAI 北海道ホタテ明太 Fresh Hokkaido Scallop with Fish Roe Sauce (2 pcs)	52
		TORIKAWA とりかわ Hand Trimmed Chicken Skin (2 sticks)	16

**Seasonal item*

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Donburi どんぶり
(with Chawamushi & Miso Soup)

<p>ENGAWA DON 比目魚丼 218 Flame Touched Engawa (Flounder), Negitoro (Minced tuna belly), Ikura (Fish roe)</p>	<p>PREMIUM CHIRASHI DON ちらし丼 328 Otoro (Tuna belly), Uni (Sea urchin), Ikura Caviar (Fish Roe), Botan Ebi (Botan shrimp), White Fish*</p>
<p>NEGITORO DON ネギトロ丼 218 Negitoro (Minced tuna belly), Uni (Sea urchin), Spring Onion</p>	<p>WAGYU DON 和牛丼 368 Pan Fried Miyazaki A5 Wagyu Beef, Uni (Sea urchin), Ikura (Fish Roe), Caviar, Truffle*, Onsen Egg</p>

Mini Donburi ミニどんぶり
(with Chawamushi, Miso Soup & Dessert)

<p>GINDARA DON 銀だら丼 88 Gindara (Sablefish), Fresh topping selected by Chef</p>	<p>UROKO ANGEL PASTA WITH UNI & IKURA うにといくらのパスタ 160 Angel Hair Pasta, Uni (Sea urchin), Ikura (Fish Roe)</p>
<p>NEGITORO DON ネギトロ丼 120 Negitoro (Minced tuna belly), Spring Onion</p>	<p>MIZAYAKI WAGYU DON 宮崎和牛丼 180 Pan Fried Miyazaki A5 D-Rump Wagyu Beef (50g), Onsen Egg</p>
<p>ENGAWA DON 比目魚丼 140 Flame Touched Engawa (Flounder), Ikura (Fish roe)</p>	

ADD ON:

<p>EDAMAME TOFU 18</p>	<p>ZUWAI KANI TEMPURA 92</p>
<p>KANI CHAWAMUSHI & SEAWEED 39</p>	<p>MIZAZAKI A5 TENDERLOIN (100G) 350</p>

*Seasonal item

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BAR MENU

PRICE (RM)

SAKE

House Sake - Koikawa Junmai SE 🌡️ ❄️ <i>one year aged mellow refreshing well balance light-bodied</i>	250 ml	42
Kizakura Ginjo Nama Chozo ❄️ <i>medium dry well balanced refreshing aromatic flavor pair well with sashimi</i>	300 ml	63
Manotsuru Sakura Junmai <i>medium dry light aroma of sweet rice cherry blossoms fresh spring water</i>	300 ml	64
Kakuho Junmai Daiginjo Yamahai ❄️ <i>refreshing crisp well balance</i>	720 ml	190
Yonetsuru Junmai Daiginjo Kappa No Oyabun <i>well-balanced pear on the nose, banana, butter scotch good for food pairing</i>	720 ml	196
Saito Junmai Genshu <i>dry rich flavour match with strong taste dishes</i>	720 ml	204
Saito Ginjo Aged <i>twelve years aged caramel and almond taste full bodied</i>	720 ml	236
Rumiko no Sake Junmai Ginjo 🌡️ ❄️ <i>gorgeous aroma smooth full bodied</i>	720 ml	240
Komagura Munouyaku Yamadanishiki 🌡️ ❄️ <i>mild gentle aroma pairs well with any kind of food</i>	720 ml 1800 ml	242 486
Shikame Green Junmai 🌡️ ❄️ <i>dry smooth rice malt flavour pairs well with any kind of food</i>	720 ml 1800 ml	258 454
Izumibashi Junmai Ginjo Tonbo Blue 🌡️ ❄️ <i>mild dry well-balanced aroma of white flowers and citrus fruits</i>	720 ml 1800 ml	260 498
Asahigiku Daichi Junmai Ginjo 🌡️ ❄️ <i>well balanced when served cold creamy and smooth texture when served hot</i>	720 ml 1800 ml	298 598

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BAR MENU

Price (RM)

SOCHU

House Sochu - Morinokura Goki Mugi 🌡️ ❄️ <i>light barley flavour light very smooth Drink with hot water, straight, or on the rocks</i>	40 ml	23
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RED WINE

Joseph Drouhin "Laforet" Bourgogne Pinot Noir <i>Burdundy France</i>	750 ml	225
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WHITE WINE

Evans & Tate Breathing Space Pinot Gris <i>Margaret River Australia</i>	750 ml	170
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WHISKY

The Yamazaki Single Malt Japanese Whisky <i>gentle on the palate and highly aromatic with fragrant notes of Yamazaki strawberries, dried fruits, and flowers</i>	700 ml	1068
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Hibiki Japanese Harmony <i>made in variety of specialty American white oak casks, sherry casks, and premium Mizunara wood casks in the ageing process</i>	700 ml	988
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BAR MENU

Price (RM)

BEER

Kirin Ichiban Japanese Beer <i>crisp refreshing modestly bitter flavor</i>	330 ml	23
Sapporo Premium Beer <i>very crisp refreshing</i>	330 ml	23
Kizakura Kuromame Ale (Bottle) <i>roasted black beans aroma smoky taste</i>	330 ml	28
Kizakura White Yuzu Ale (Bottle) <i>white yuzu ale brewed with spice fruity slightly sweet</i>	330 ml	28
Kizakura Yamadanishiki Ale (Bottle) <i>brewed with Yamadanishiki rice mild sake aroma creamy light taste</i>	330 ml	28

OTHERS

Acqua Panna Still Mineral Water	1 L	16
Corkage Fee - Wine		50/bottle
Corkage Fee - Liquor		100/bottle

* Corkage fee waived with minimum spend of RM 1,000 and above. NO OUTSIDE SAKE, SOCHU AND BEER ALLOWED.

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UROKO PRIVATE DINING

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