

柚子

YUZU

We want our customers to enjoy some of Japan's most popular dishes.

Yuzu is a citrus fruit used to add a distinct flavor and tanginess to a dish. It is an indispensable seasoning used in Japanese cooking. The thinly sliced rind or squeezed juice of the yuzu is used to add a finishing touch not only to add a nice aroma, but also to bring out the delicate flavor of a dish. Its faint scent is also an effective appetite enhancer. *Yuzu* is often used in broth-based dishes with relatively light flavoring such as clear soup, *charwan mushi* (egg-custard), and *nimono* (simmered dishes). Both young, dark green *yuzu*, and ripe yellow *yuzu* are used in a similar manner (dishes).



おつまみ

OTSUMAMI



和牛の牛タン鉄板焼き
WAGYU GYUTAN TEPPAN RM35
Slice wagyu beef tongue with grated raddish in hot plate



胡瓜あちら漬け
KYURI ACHARAZUKE RM6
Homemade Japanese cucumber pickles



煎り銀杏
IRI GINNAN RM12
Pan fry salted ginkgo nuts



えいひれ焼き
EIHIRE YAKI RM18
BBQ wind dried sting ray fin



白魚天婦羅
SHIRAUO TEMPURA RM18
Crispy deep fried whitebait fish in batter



枝豆
EDAMAME RM11
Boiled green soya bean



砂肝唐揚げ
SUNAGIMO KARA AGE RM15
Deep fried chicken gizzard



石焼きゲソマヨネーズ
ISHIYAKI GESO MAYONNAISE RM15
Stone grilled squid tentacles wrapped in aluminum foil and topped with mayonnaise



マンゴーソフトシェルクラブ生春巻き
MANGO SOFT SHELL CRAB NAMA HARUMAKI RM20
Crispy fried soft shell crab and salad wrapped in rice paper and served with wasabi mayonnaise dressing



北海道烏賊ゲソ
HOKKAIDO IKA GESO RM16
Stir fried Hokkaido squid tentacles with butter and egg yolk



鶏皮とキノコの鉄板焼き
TORI KAWA KINOKO TEPPAN RM24
Panfry mixed mushroom with butter and garlic top with crispy chicken skin in hot plate



ミニトマトのガーリック味噌ソテー
MINI TOMATO GARLIC MISO SAUTE RM22
Cherry tomato sautéed with garlic miso sauce



海老だんご
EBI DANGO RM40
Grilled scallop wrap with prawn, sprinkle with plum flakes



チキンソーセージとゴーヤのチャンプル
SAUSAGE GOHYA CHAMPURU RM22
Panfry bitter melon with chicken sausage and egg served in hot stone bowl



長崎産甘鯛さつま揚げ
NAGASAKI AMADAI SATSUMAAGE RM38
Fried Japanese Amadai (Tile fish) fishcake from Nagasaki



小海老唐揚げ
KOEBI KARA AGE RM14
Crispy deep fried shrimps



アボカド天婦羅
AVOCADO TEMPURA RM24
Deep fried avocado, leek, sesame seed, prawn and layered with wasabi and olive oil



蛸ときのこと
TAKO TO KINOKO RM38
Saute mushroom with octopus



アサリの陶板焼き
ASARI TOUBANYAKI RM38
Fresh clams simmered with chef special sauce and olive oil



うに胡麻豆腐
UNI GOMA TOFU RM32
Homemade sesame bean curd top with sea urchin



あんかけ豆腐
ANKAKE TOFU RM18
Bean curd with mushroom in thick sauce



揚げ出し豆腐
AGEDASHI TOFU RM15
Deep fried bean curd served with tempura sauce



ゴーヤ豆腐
GOHYA TOFU RM26
Panfry tofu with bitter gourd and prawn

豆腐

TOFU



シーフードサラダ
SEAFOOD SALAD RM38
Mixed seafood salad served with special dressing



蟹サラダ
KANI SALAD RM38
Hokkaido snow crab meat salad served with wafu dressing and mayonnaise



水菜揚げジャコサラダ
MIZUNA AGE JAKO SALAD RM26
Japanese mustard leaf and deep fried white baits served with wafu dressing



サーモンサラダ
SALMON SALAD RM28
Fresh salmon and green salad served with wafu dressing and mayonaise



彩リサラダ
IRODORI SALAD RM38
Special mixed fruits salad top with crispy salmon skin



海草サラダ
KAISO SALAD RM28
Mixed seaweed and green salad served with wasabi dressing

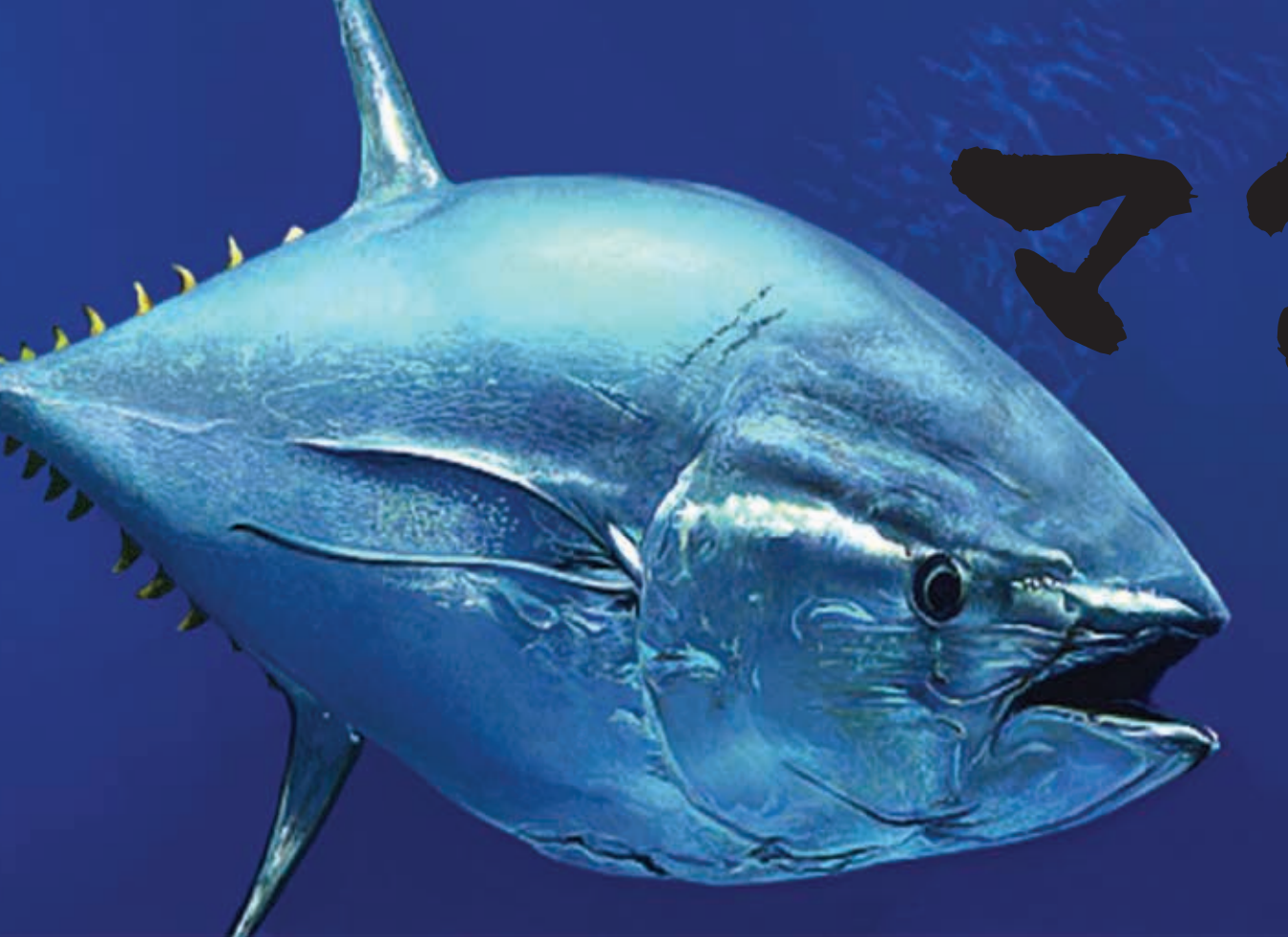


鰻豆腐サラダ
UNAGI TOFU SALAD RM38
Japanese eel and tofu salad served with mango and wafu dressing



ソフトシェルクラブ&鮭皮サラダ
SOFT SHELL CRAB & SALMON SKIN SALAD RM32
Crispy deep fried soft shell crab and grilled salmon skin salad served with wafu dressing

サ ラ ダ SALAD



マグロ

MAGURO



鮪カマ焼き
MAGURO KAMAYAKI (100gm) RM48
BBQ tuna fish collar



本鮪の目玉煮付け
MAGURO MEDAMA NITSUKE RM88
Yuzu traditional style braised tuna eyes



本鮪のステーキ
MAGURO STEAK RM68
Medium cooked blue fin tuna steak



生本鮪大トロ
NAMA HONMAGURO OTORO RM180
Japanese high grade tuna belly sashimi



生本鮪中トロ
NAMA HONMAGURO CHUTORO RM120
Japanese medium grade tuna belly sashimi



生雲丹
NAMA UNI RM160 (50gm) RM320 (100gm)
Sea urchin sashimi



刺身单品

SASHIMI
A LA CARTE



刺身盛り合せ
SASHIMI MORIAWASE
3 pax - RM280
2 pax - RM190
1 pax - RM98



鮪三種盛り
MAGURO SANSYU MORI RM118
Combination of high grade tuna belly, medium grade tuna belly and tuna



サーモン刺身&珍味盛り合せ
SALMON SASHIMI & CHINMI MORIAWASE RM70
Combination of salmon sashimi and marinated seafood appetizers



親子盛り
OYAKO MORI RM73
Combination of salmon sashimi, salmon belly and salmon roe



はまち
HAMACHI
Yellow tail sashimi RM60



帆立
HOTATE
Scallop sashimi RM45



サーモン
SALMON
Salmon sashimi RM42



牡丹海老
BOTAN EBI
Jumbo sweet shrimp sashimi RM78



しま鯾
SHIMA AJI
Striped jack sashimi RM70



生本鰯赤身
NAMA HONMAGURO AKAMI
Japanese blue fin RM78



甘海老
AMA EBI
Sweet prawn sashimi RM48



白鰯
SHIRO MAGURO
Butter fish sashimi RM40





スペシャル寿司盛り合せ
SPECIAL SUSHI MORIAWASE RM170
Assorted chef's special imported sushi



10かん柚寿司盛り合せ
10KAN YUZU SUSHI MORIAWASE RM90
10 pieces assorted sushi



7かん握り寿司
7KAN NIGIRI SUSHI RM50
7 pieces favorite sushi



鰻きゅう巻き
UNAKYU MAKI RM26
Japanese eel with cucumber roll



ネギトロ巻き
NEGITORO MAKI RM30
Minced tuna belly with scallion roll



親子巻き
OYAKO MAKI RM32
Salmon roll sushi with shrimp roe toppings

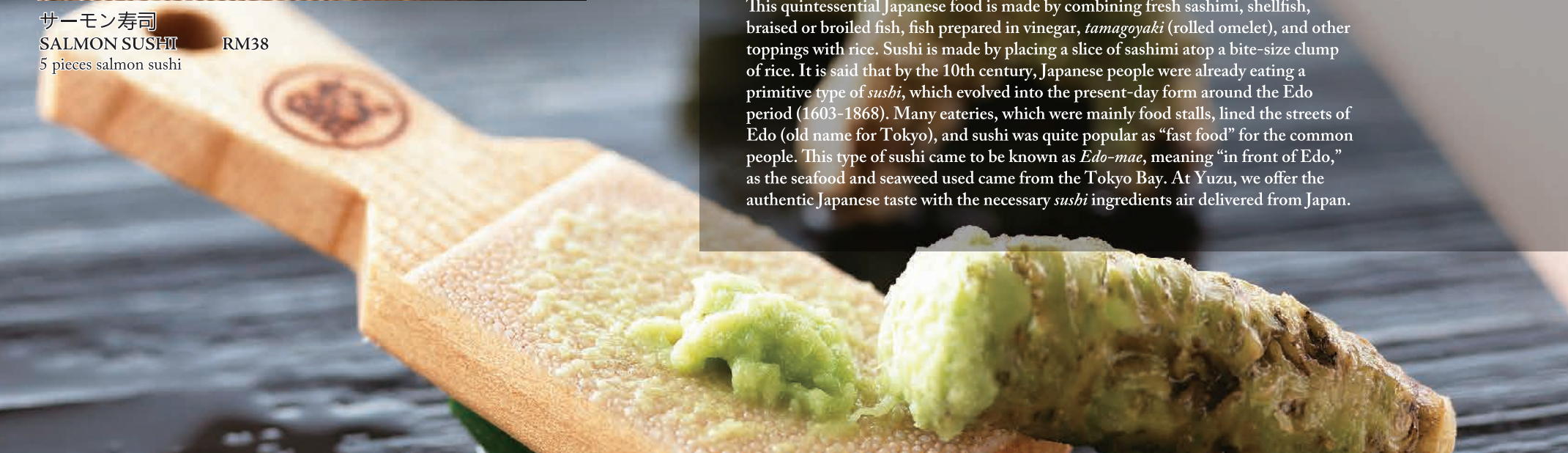


サーモン寿司
SALMON SUSHI RM38
5 pieces salmon sushi

寿司 SUSHI

The symbol of Japanese food culture, created through the artful skills of trained sushi chefs

This quintessential Japanese food is made by combining fresh sashimi, shellfish, braised or broiled fish, fish prepared in vinegar, *tamagoyaki* (rolled omelet), and other toppings with rice. Sushi is made by placing a slice of sashimi atop a bite-size clump of rice. It is said that by the 10th century, Japanese people were already eating a primitive type of *sushi*, which evolved into the present-day form around the Edo period (1603-1868). Many eateries, which were mainly food stalls, lined the streets of Edo (old name for Tokyo), and sushi was quite popular as “fast food” for the common people. This type of sushi came to be known as *Edo-mae*, meaning “in front of Edo,” as the seafood and seaweed used came from the Tokyo Bay. At Yuzu, we offer the authentic Japanese taste with the necessary *sushi* ingredients air delivered from Japan.





ノルウェイロール
NORWAY ROLL RM28
California roll layered with fresh salmon



ダブルクリスピーソフトシェルクラブ巻き
DOUBLE CRISPY SOFT SHELL CRAB
AND KANI MAKI RM32
Crispy deep fried soft shell crab with crab
stick roll layered with shrimp roe



スペシャルトロ寿司
SPECIAL TORO SUSHI RM30
Sushi rice topped with chopped tuna belly



スパイダーロール
SPIDER ROLL RM29
Deep fried soft shell crab roll layered with bonito fish flakes



海老アボカド巻き
EBI AVOCADO MAKI RM38
Deep fried prawn tempura roll layered
with sweet mango and avocado



鰻巻き
UNAGI MAKI RM50
YUZU style Japanese eel sushi rolls



ゴールデンロール
GOLDEN ROLL RM26
California roll with ebi tempura layered
with mango and chicken floss



スペシャル太巻き
SPECIAL FUTOMAKI RM58
Special Japanese traditional roll



レインボーロール
RAINBOW ROLL RM36
California roll layered with raw fish,
boiled prawn and avocado

スペシャル 寿司ロール

SPECIAL SUSHI ROLL



ボルケーノロール
VOLCANO ROLL RM42
YUZU special baked seafood sushi rolls



フュージョン寿司
FUSION SUSHI From RM88 and above
Assorted new style of sushi roll



大分産 関サバ
NAMA SEKI SABA (100gm) RM47
Fatty mackerel fish from OHITA Preparation can be BBQ grilled whole fish or
Half fish sashimi and other half BBQ grilled



関サバ刺身
SEKI SABA SASHIMI RM80
Fatty mackerel fish sashimi



関サバの棒寿司
SEKI SABA BOU SUSHI RM70
Fatty mackerel rolled sushi



鮑の踊り焼き
AWABI ODORIYAKI RM88
Fresh grilled live abalone



刺身

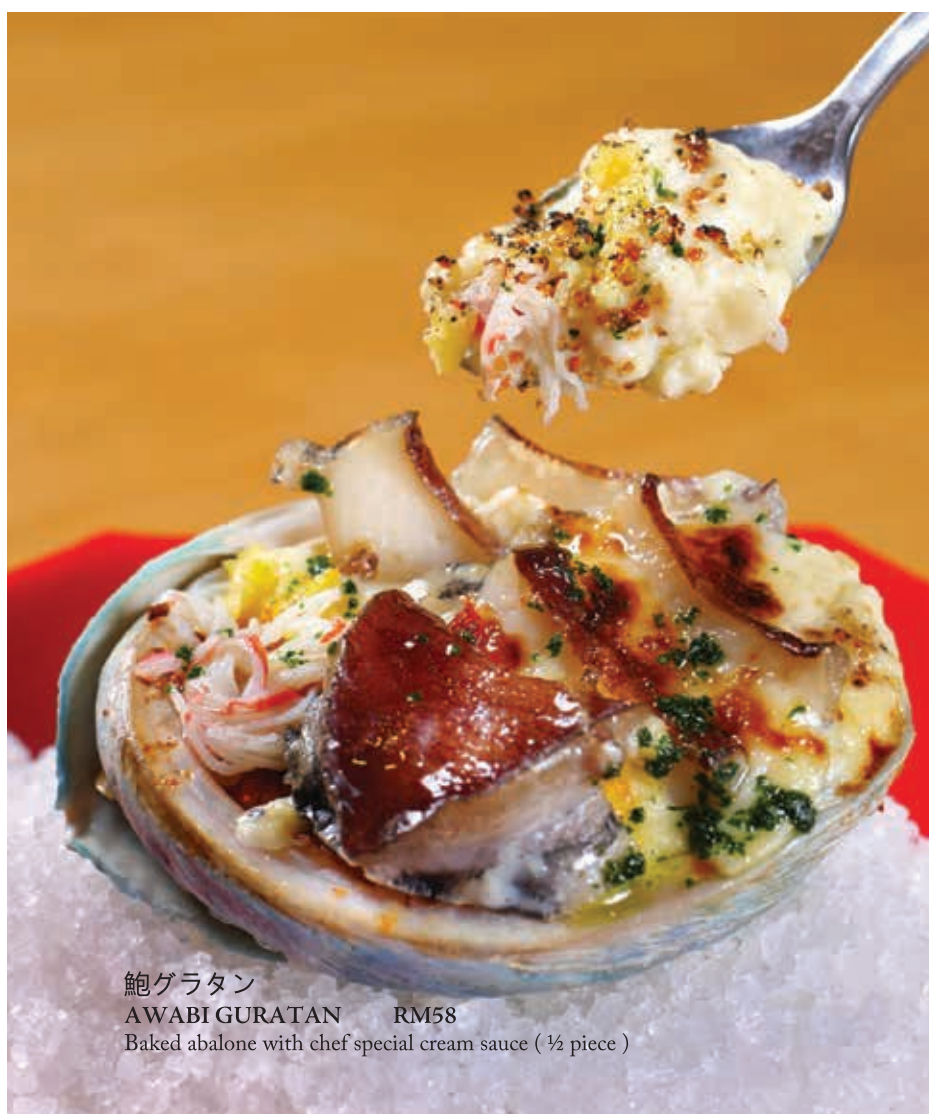


SASHIMI

柚シェフスペシャル刺身盛り合せ

YUZU CHEF'S SPECIAL SASHIMI MORIAWASE RM120 and above

Selected imported fresh fish specially prepared by YUZU Japanese Chef



鮑グラタン

AWABI GURATAN RM58

Baked abalone with chef special cream sauce (½ piece)



Fresh Imported Fish From Kyushu Island And Hokkaido, Japan

Sashimi is a collective term for all dishes in which fresh seaf is thinly sliced and eaten raw by dipping in soy sauce or vine miso mixed with seasonings such as wasabi or ginger. It is eaten in all corners of Japan, and as the most famous Japanese d it has become known all over the world by its original n *sashimi*. On a *sashimi-mori*, several different kinds of *sashim* are served on one plate, from which everyone can share take the ones they want to eat. At Yuzu, we offer such Jap delicacies by providing the freshest fish caught in seas aroun Japan delivered by air.



カキグラタン
KAKI GRATIN RM40
Baked oysters served with white sauce and cheese



生カキ炙り焼き
NAMA KAKI ABURIYAKI RM38
Grilled fresh oysters served with wasabi citrus sauce

蒸し生カキ
MUSHI NAMA KAKI RM38
Steamed fresh oysters served with spicy sauce



生カキ

NAMA KAKI

生カキ刺身
NAMA KAKI SASHIMI RM88
1/2 dozen fresh oysters served with special sauce



特別魚

FISH SPECIAL



銀鱈塩焼き・照り焼き
GINDARA SHIOYAKI/TERIYAKI RM58
Oven grilled black cod fish with sweet sauce or salt



かれい塩焼き・照り焼き
KAREI SHIOYAKI/TERIYAKI RM40
BBQ sole fish with sweet sauce or salt



鯛かぶと塩焼き・照り焼き
TAI KABUTO SHIOYAKI/TERIYAKI RM68 (½ head)
BBQ red snapper fish head with salt or sweet sauce



柚スペシャルサーモンステーキ刺身
YUZU SPECIAL SALMON STEAK SASHIMI RM55
Lightly blue fresh salmon fish with olive oil and topped with plum flakes and salmon roe



帆立カルパッチョ
HOTATE CARPACCIO RM65
Sliced fresh scallop, sea urchin and salmon roe served with olive oil and citrus sauce



はまちカルパッチョ
HAMACHI CARPACCIO RM55
Sliced fresh yellow tail served with olive oil, citrus sauce, fried leek and garlic chips

冷製前菜

COLD
APPETIZER



フォアグラバター焼き
FOIE GRAS BUTTER YAKI RM130 / 100gm
Pan fried goose liver with butter and sweet sauce



ラムラックのグリル 特製ソース
GRILLED LAMB RACK (1pc) RM38
Grilled lamb rack with special Japanese sauce top with truffle oil



石焼きチキン照り焼き
ISHIYAKI CHICKEN TERIYAKI RM32
Stone grilled chicken thigh meat with teriyaki sauce

日本の本物の味

JAPANESE AUTHENTIC FLAVORS

鯖



鯖塩焼き
SABA SHIOYAKI RM88
BBQ whole mackerel fish with salt

烏賊



北海道烏賊ゴロ焼き
HOKKAIDO IKA GOROYAKI RM28
Sauté Hokkaido squid with chef sauce and squid ink

魚



銀鱈煮付け
GINDARA NITSUKE RM60
YUZU traditional style braised black cod fish

溫製前菜

HOT
APPETIZER



アクアパッツァ
ACQUA PAZZA RM78
Italian style snapper fish cooked with clams



シーフード陶板焼き
SEAFOOD TOUBANYAKI RM78 (large) RM58 (small)
Assorted mix seafood with salmon, prawns, scallop, clams and squid in special broth



帆立炙り焼き
HOTATE ABURIYAKI RM58
Grilled fresh scallop with special sauce



鶏アボカド
TORI AVOCADO RM35
Crispy boneless chicken thigh sauté with prawn and avocado in olive oil

NABE SPECIALS

特選鍋



美人鍋
BIJIN NABE RM88
Special collagen soup with minced chicken, seafood and vegetables



しゃぶしゃぶ
SHABU SHABU
WAGYU BEEF RM110 (100gm)
US BEEF RM68 (100gm)
Thinly sliced beef, bean curd and vegetables simmered
in soup and served with citrus and sesame dipping sauce



鯛はんぺん鍋
TAI HANPEN NABE RM48
Sliced of red snapper fish with homemade fish cake serve with vegetables and hot broth



串焼き盛り合せ
KUSHIYAKI MORIAWASE RM140
14 sticks of varieties BBQ skewered

串



和牛

WAGYU — JAPANESE BEEF



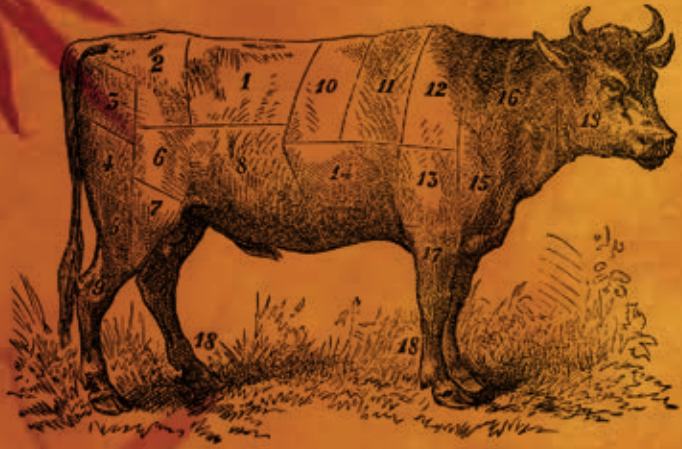
松阪牛サイコロステーキ
MATSUZAKA SAIKORO BEEF STEAK
Dice cut Japanese Matsuzaka beef steak

RM185 (100gm)



ビーフせいり蒸し
BEEF SEIRO MUSHI
Steamed thin slice of beef served with citrus sauce, sesame sauce and special wafu sauce

USビーフ
US Beef RM48
和牛
Wagyu Beef RM58



US和牛のスパイシーサイコロステーキ
SPICY US WAGYU SAIKORO STEAK
Spicy dice cut US wagyu steak

RM58 (100gm)



和牛山葵大根ステーキ
WAGYU BEEF STEAK
Japanese wagyu beef steak served with sauce and grated raddish with wasabi

RM135 (150 gm)



和牛石焼きステーキ
WAGYU ISHIYAKI STEAK
Stone grilled wagyu beef served with special steak sauce

RM98 (150 gm)



ビーフ焼肉
BEEF YAKINIKU
Self grill wagyu beef served with special yakiniku sauce

USビーフ
US Beef RM58 (80gm)

和牛
Wagyu Beef RM98 (80gm)



YAKIZAKANA

焼魚

サーモン塩焼き
(A) SALMON SHIOYAKI RM26
BBQ salmon with salt

サーモン照り焼き
(B) SALMON TERIYAKI RM26
BBQ salmon with teriyaki sauce



鯖塩焼き・照り焼き
SABA SHIOYAKI/TERIYAKI RM24
BBQ mackerel fish with salt or teriyaki sauce



鮭かぶと塩焼き・照り焼き
SAKE KABUTO
SHIOYAKI/TERIYAKI RM22
BBQ salmon fish head with salt or teriyaki sauce



鮭ハラスの炙り焼き
SALMON HARASU ABURIYAKI RM38
Grilled salmon belly with salt



鰻蒲焼き
UNAGI KABAYAKI RM78
BBQ Japanese eel



ししも焼き
SHISHAMO YAKI RM18
BBQ capelin fish with roe



烏賊丸焼き
IKA MARUYAKI RM48
Grilled squid with salt or sweet sauce



和牛串焼き
WAGYU BEEF KUSHIYAKI RM55
BBQ skewered dice beef with onion

串

KUSHIYAKI



ねぎま
NEGIMA RM21
BBQ skewered chicken with leek

揚げ物

AGEMONO



海老餃子
EBI GYOZA RM33
Pan fried chicken dumpling stuffed with prawn



海老天婦羅
EBI TEMPURA RM36
Deep fried prawns in batter
and served with dipping sauce



鶏唐揚げ
TORI KARA AGE RM22
Crispy deep fried chicken



北海道烏賊ゲソ揚げ
HOKKAIDO IKA GESO AGE RM16
Deep fried Hokkaido squid tentacles



スパイシーソフトシェルクラブ唐揚げ
SPICY SOFT SHELL CRAB KARA AGE RM22
Crispy deep fried spicy soft shell crab



蟹クリームコロッケ
KANI CREAM KOROKKE RM22
Deep fried potato croquette with crab meat and white sauce



チキン南蛮
TORI NANBAN RM28
Deep fried chicken dip in nanban sauce and top with tar tar sauce

天ぷら

TEMPURA



天婦羅盛り合わせ
TEMPURA MORIAWASE RM34
Combination deep fried prawns and vegetables
in batter and served with dipping sauce





北海鍋
HOKKAI NABE RM68
Special hot pot with salmon, scallop,
squid and prawns in bean paste soup

キムチ北海鍋
KIMUCHI HOKKAI NABE RM70
Special hot pot with salmon, scallop, squid and
prawns in bean paste soup with spicy kimchi

鍋

NABE

Special Hot Pot



すき焼き
SUKIYAKI RM68
Thinly slice beef, vegetables, glass noodles and bean curd simmered
with specially blended sauce and served with raw egg dipping

海鮮カレー鍋
KAISEN CURRY NABE RM54
Japanese curry hot pot with prawn, scallop, squid and salmon



銀むつ豆腐鍋
GINMUTSU TOFU NABE RM78
Black cod fish, bean curd and vegetables cooked in soup
and served with special spicy dipping sauce

キムチ銀むつ豆腐鍋
KIMUCHI GINMUTSU TOFU NABE RM82
Black cod fish, bean curd and vegetables cooked in soup
with spicy kimchi and served with special spicy dipping sauce



うどん
Additional Udon
RM10



お茶そば
Additional Ocha Sob
RM12

御飯

GOHAN



鰻丼
UNADON RM50
Rice topped with BBQ Japanese eel



帆立玉丼
HOTATE TAMA DON RM29
Rice topped with scallop and egg



ちらし寿司
CHIRASHI SUSHI RM42
Sushi vinaigrette rice topped with assorted raw seafood



鮭親子丼
SAKE OYAKO DON RM46
Rice topped with fresh salmon and salmon roe



海老天&鶏親子丼
EBI TEN & TORI OYAKO DON RM29
Rice topped with braised chicken and tempura prawn with egg



天丼
TENDON RM29
Rice topped with deep fried prawn and vegetables in batter



和牛サイコロ丼
WAGYU SAIKORO DON RM55
Rice topped with dice cut Japanese beef



カツ丼
KATSU DON RM29
Rice topped with deep fried chicken cutlet braised with egg



和牛丼
WAGYU DON RM50
Rice topped with wagyu beef in teriyaki sauce



石焼きガーリックライス
ISHIYAKI GARLIC RICE RM13
Garlic fried rice in sizzling stone bowl

茶碗蒸し CHAWAN-MUSHI



いくら茶碗蒸し
IKURA CHAWAN MUSHI RM24
Steamed egg custard with salmon roe



茶碗蒸し
CHAWAN MUSHI RM10
Steamed egg custard



鰻茶碗蒸し
UNAGI CHAWAN MUSHI RM24
Steamed egg custard with Japanese eel



土瓶蒸し
DOBIN MUSHI RM16
Tea pot soup with chicken, mushroom and vegetables

手巻き寿司 TEMAKI SUSHI



カリフォルニア手巻き
CALIFORNIA TEMAKI RM10
California hand roll



ソフトシェルクラブ手巻き
SOFT SHELL CRAB TEMAKI RM13
Crispy fried soft shell crab hand roll



カリフォルニア&鮭皮手巻き
CALIFORNIA SALMON SKIN TEMAKI RM9
California with crispy deep fried salmon skin hand roll



鰻アボカド手巻き
UNAGI AVOCADO TEMAKI RM18
Japanese eel and avocado hand roll



サーモンアボカド手巻き
SALMON AVOCADO TEMAKI RM12
Fresh salmon and avocado hand roll



親子手巻き
OYAKO TEMAKI RM13
Fresh salmon and salmon roe hand roll

そば・うどん

Soba is made by combining buckwheat flour with water, which is kneaded, rolled out, and thinly sliced. The noodles are then boiled and rinsed to remove any sticky residue. Soba can be eaten by either dipping in a sauce or served in a hot broth. Dark green cha-soba is made by adding powdered tea (cha) to the buckwheat flour. To make *udon*, flour, salt and water are combined, kneaded, rolled out, and thinly sliced. *Udon* noodles are slightly thicker than soba. Some famous types of *udon* are Sanuki udon of the Shikoku region, known for its firm texture, and Inaniwa udon made in the northeastern region of Japan, which has a slippery feel. *Udon* can be served either cold or hot in a broth. It is often eaten with fried tofu cooked in sweet sauce or with tempura.

SOBA · UDON



天ざるそば・うどん
TEN ZARU SOBA/UDON RM24
Cold buckwheat noodles with tempura and served with soba sauce



お茶そば
OCHA SOBA RM20
Cold green tea noodles served with soba sauce



稲庭うどん
INANIWA UDON RM28
Cold wheat noodles served with soba sauce



鍋焼きうどん
NABEYAKI UDON RM28
Japanese traditional style thick wheat noodles with tempura prawn, chicken, egg and vegetables in clear soup



天婦羅そば・うどん
TEMPURA SOBA/UDON RM24
Hot buckwheat noodles or thick wheat noodles soup served with tempura prawns



焼きうどん
YAKI UDON RM27
Japanese fried thick wheat noodles with bonito flakes toppings



鶏カレーうどん
TORI CURRY UDON RM28
Thick wheat noodles with chicken in curry soup



蕎麦しゃぶしゃぶ
SOBA SHABU SHABU RM78 (For 2 person)
3 types of wheat noodles with thin sliced of beef, minced chicken, and vegetables served in shabu shabu style



鮭ハラスの鉄板焼きセット
TEPPAN SALMON HARASU SET RM38
Teppanyaki salmon belly and vegetables served with rice, egg custard, salad, appetizer, fruits and tea pot soup



チキンバター&ガーリックライスセット
CHICKEN BUTTER & GARLIC RICE SET RM30
Sauté dice cut of chicken with butter and served with garlic rice, salad, miso soup and fruits



鯖塩焼きセット
SABA SHIOYAKI SET RM28
BBQ mackerel fish with salt served with small appetizer, rice, salad, egg custard and miso soup and fruits



石焼きチキンセット
ISHIYAKI CHICKEN SET RM29
Stone grilled chicken in teriyaki sauce and served with small appetizer, rice, salad, egg custard, miso soup and fruits



冷製うどんパスタセット
UDON PASTA SET RM28
Cold wheat noodles with soba sauce and olive oil top with tempura fritters served with egg custard, appetizer, salad, pickles, fruits and miso soup



京風ラーメンセット
KYOFU RAMEN SET RM29
Green tea noodles and triangle braised rice ball with deep fried tempura and served with egg custard and fruits



たぬき茶そば&手巻き寿司セット
TANUKI CHASOBA & TEMAKI SET RM28
Hot soup green tea noodles with seaweed, tempura fritters toppings and handroll sushi served with egg custard, salad and fruits



すき焼うどんセット
SUKIYAKI UDON SET RM36
Thin sliced of beef and thick wheat noodles in sukiyaki soup served with California hand roll, salad, egg custard and fruits

昼 定 食

LUNCH SET MENU

11.30AM -
3.00PM



天婦羅セット
TEMPURA SET RM34
Mixed deep fried tempura served with 3 kinds of small appetizer, rice topped with salmon flakes, salad, egg custard, miso soup and fruits



焼き魚セット
YAKIZAKANA SET RM36
Combination of grilled mackerel, salmon and armorhead fish served with small appetizer, rice, salad, tea pot soup, egg custard and fruits



サーモン寿司セット
SALMON SUSHI SET RM34
Salmon sushi and salmon sashimi served with 2 kinds of hand roll, cold buck wheat noodles, egg custard, miso soup and fruits



寿司盛りセット
SUSHI MORI SET RM35
Assorted sushi served with egg custard, miso soup and tiramisu cake



ちらし寿司セット
BARA CHIRASHI SET RM30
Sushi vinaigrette rice topped with assorted raw seafood served with egg custard, miso soup and tiramisu cake



寿司・そばセット
SUSHI AND SOBA SET RM30
5 pieces of mixed sushi with 2 types of cold noodles served with small appetizer, salad and tea pot soup



サーモン照り焼き&寿司・そばセット
SALMON TERIYAKI, SUSHI & SOBA SET RM36
Grilled salmon in sweet sauce with 6 pieces of mixed sushi and cold buck wheat noodles served with small appetizer, pickles, salad, egg custard and fruits



カツカレーセット
KATSU CURRY SET RM28
Breaded chicken curry rice served with salad, egg custard, miso soup and fruits



サーモンお茶漬けセット
SALMON OCHAZUKE RM34
Rice topped with sliced fresh salmon with seaweed and sesame sauce served with special green tea soup, salad, chawan mushi and fruits

御膳・定食

SET MENU



刺身&すき焼きセット
SASHIMI AND SUKIYAKI SET RM46
Assorted sashimi and beef sukiyaki served with pickles raddish, rice, salad, egg custard, tea pot soup and fruits



カツ鍋&炊込みご飯セット
KATSUNABE & TAKIKOMI GOHAN SET RM36
Braised deep fried chicken cutlet with egg served with small appetizer, Japanese braised rice, salad, egg custard, miso soup and fruits



鶏アボカドセット
TORI AVOCADO SET RM38
Crispy boneless chicken sauté with prawn and avocado served with 3 kinds of small appetizer, rice, salad, miso soup and fruits



石焼きチキン&天婦羅セット
ISHIYAKI CHICKEN & TEMPURA SET RM38
BBQ teriyaki chicken and mixed tempura served with small appetizer, rice, salad, egg custard miso soup and fruits



ちらし寿司&天麩羅御膳
CHIRASHI SUSHI & TEMPURA GOZEN RM68
Vinegared sushi rice top with mix raw fish and mixed tempura served with special salad, egg custard, fruits and miso soup



田舎鍋 & 寿司セット
INAKA NABE & SUSHI SET RM58
Mixed sushi and traditional style pot with seafood, vegetables and wheat noodles served with salad and fruits



柚御膳

YUZU GOZEN

RM60

Assorted sashimi and sushi, tempura and stone grilled beef served with 3 kinds of small appetizer, salad, egg custard, tea pot soup and caramel pudding



銀鱈弁当

GINDARA BENTO

RM62

Rice topped with BBQ cod fish, dice cut of Japanese beef, salmon sashimi, tempura and small cold buckwheat noodles served in bento box with salad, egg custard, miso soup and fruits



スペシャルちらしセット

SPECIAL CHIRASHI SET

RM68

Chef specially prepared assorted sashimi on sushi vinaigrette rice and served with small appetizer, salad, egg custard, tea pot soup and fruits



鰻&刺身セット

UNAGI & SASHIMI SET

RM68

Assorted sashimi, BBQ Japanese eel, 2 pieces of hand roll and baked oyster served with small appetizer, salad, egg custard, tea pot soup and fruits



刺身御膳

SASHIMI GOZEN

RM65

Assorted fresh raw fish served with 3 kinds of small appetizer, rice, salad, egg custard, tea pot soup and fruits



柚弁当

YUZU BENTO

RM44

Special bento box with deep fried chicken, Japanese eel roll, small cold green tea buckwheat noodles and tempura served with small appetizer, Japanese braised rice, tea pot soup and 3 kind's combination dessert



鰻・そば&炊込みご飯セット

UNAGI, SOBA & TAKIKOMI GOHAN SET

RM58

BBQ Japanese eel with small cold buckwheat noodles and Japanese braised rice served with 3 kinds of small appetizer, salad, egg custard, tea pot soup and fruits



和牛石焼きセット

WAGYU ISHIYAKI SET

RM65

Stone grilled wagyu beef with tempura served with pickles raddish, small appetizer, rice, salad, egg custard, miso soup and fruits



サイコロステーキ&ガーリックライスセット
SAIKORO STEAK & GARLIC RICE SET RM52
Diced cut Japanese beef with garlic rice served with small appetizer, salad, egg custard, miso soup and fruits



刺身&牛焼肉セット
SASHIMI AND BEEF YAKINIKU SET RM52
Mixed sashimi and stone grilled sliced beef with special sauce served with small appetizer, rice, salad, egg custard, tea pot soup and fruits



鮑と和牛サイコロステーキの石焼き御膳
AWABI & SAIKORO STEAK GOZEN RM148
Grilled fresh abalone and dice cut wagyu beef in hot stone served with rice, egg custard, special salad, appertizer, fruits and tea pot soup.



シーフードセット
SEAFOOD SET RM48
Grilled squid, scallops, clams, salmon and prawns with special sauce in hot plate and served with pickled raddish, small appetizer, rice, salad, egg custard, miso soup and fruits



そば御膳
SOBA GOZEN RM45
Combination of cold buckwheat noodles, assorted sushi and tempura served with pickles radish, small appetizer, egg custard, tea pot soup and fruits



焼き鮑&ちらし寿司御膳
AWABI & CHIRASHI GOZEN RM118
Grilled fresh abalone and rice top with raw seafood served with special salad, egg custard, appertizer, fruits and tea pot soup