

おつまみ

OTSUMAMI



和牛の牛タン鉄板焼き
WAGYU GYUTAN TEPPAN RM38
Slice wagyu beef tongue with grated radish 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



えいひね焼き
EHIRE YAKI RM26
BBQ wind dried sting ray fin



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



枝豆
EDAMAME RM12
Boiled green soya bean



自家製 さつま揚げ
JIKASEI SATSUMAAGE RM28
Fried homemade fish cake served with grated ginger



石焼きゲソマヨネーズ
ISHIYAKI GESO MAYONNAISE RM18
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 RM24
Crispy fried soft shell crab and salad wrapped in rice paper and served with wasabi mayonnaise dressing



海老だんご
EBI DANGO RM38
Grilled scallop wrap with prawn, sprinkle with plum flakes



椎茸の天婦羅
SHITAKE TEMPURA RM24
Deep fried button mushroom in batter topped with salmon roe



北海道烏賊ゲソ
HOKKAIDO IKA GESO RM18
Stir fried Hokkaido squid tentacles with butter and egg yolk



石焼きゴーヤのチャンプル
SHITAKI GOHYA CHAMPURU RM22
Pan-fry bitter melon with egg, mushrooms and onion served in hot stone bowl



鶏皮とキノコの鉄板焼き
TORI KA WA KINOKO TEPPAN RM22
Pan-fry mixed mushroom with butter and garlic topped with crispy chicken skin on hot plate



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



ゴーヤペペロンチーノ
GOYO PPERONCINO RM22
Bitter melon mixed with special garlic sauce



アボカド天婦羅
AVOCADO TEMPURA RM28
Deep fried avocado, leek, sesame seed, prawn and layered with wasabi and olive oil



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



アサリの阿板焼き
ASARI SAKAMUSHI RM38
Fresh clams simmered with chef special sauce and olive oil



自家製アボカド豆腐
IJKASEI AVOCADO TAFU RM19
Fresh avocado and bean curd served with special sauce



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



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
Pan-fry tofu with bitter melon and green

豆腐
TOFU



シーフードサラダ
SEAFOOD SALAD RM40
Mixed seafood salad served with special dressing



蟹サラダ
KANI SALAD RM40
Hokkaido snow crab meat salad served with wafu dressing and mayonnaise



水菜揚げジャコサラダ
KALE SALAD RM36
Kale salad mixed with yogurt dressing and mayonnaise



サーモンサラダ
SALMON SALAD RM38
Fresh salmon and green salad served with wafu dressing and mayonnaise



鰻豆腐サラダ
UNAGI TOFU SALAD RM42
Japanese eel and tofu salad served with mango and wafu dressing



海藻サラダ
KAISO SALAD RM32
Mixed seaweed and green salad served with wasabi dressing



ソフトシェルクラブ&鮭皮サラダ
SOFT SHELL CRAB &
SALMON SKIN SALAD RM34
Crispy deep fried soft shell crab and grilled salmon skin salad served with wafu dressing

サラダ

SALAD

マグロ

MAGURO



生本鰯赤身
NAMA HONMAGURO AKAMI RM78
Japanese blue fin tuna



鰯力で焼き
MAGURO KAMAYAKI (100gm) RM58
BBQ tuna fish collar



生本鰯大トロ
NAMA HONMAGURO OTORO RM180
Japanese high grade tuna belly



生本鰯中トロ
NAMA HONMAGURO CHUTORO RM120
Japanese medium grade tuna belly





刺身盛り合せ
SASHIMI MORIAWASE
3 pax - RM260
2 pax - RM190
1 pax - RM98



白身 刺身盛
SHIROMI SASHIMI RM110
Combination of 4 kinds of raw white fish



牡蠣 & 刺身コンボ
KAKI SASHIMI COMBO RM108
Boston oyster with mixed raw fish



サーモン 刺身 & 珍味盛り合せ
SALMON SASHIMI & CHINMI MORIAWASE RM75
Combination of salmon sashimi and marinated seafood appetizers



親子盛り
OYAKO MORI RM78
Combination of salmon sashimi, salmon belly and salmon roe



はまち
HAMACHI RM60
Yellow tail sashimi



帆立
HOTATE RM55
Scallop sashimi



サーモン
SALMON RM45
Salmon sashimi



牡丹海老
BOTAN EBI RM78
Jumbo sweet datsip sashimi



しま鮨
SHIMA AJI RM72
Snipod jack sashimi



甘海老
AMA EBI RM48
Sweet prawn sashimi



生ウニ
NAMA UNI (1 TRAY) RM320
Sea urchin sashimi



白鮪
SHIRO MAGURO RM42
Butter fish sashimi



刺身

SASHIMI

柚シェフスペシャル刺身盛り合せ
YUZU CHEF'S SPECIAL SASHIMI MORIAWASE
Selected imported fresh fish specially prepared by YUZU Japanese Chef



活ロブスター
FRESH LOBSTER RM190
Fresh lobster served with fine
grain sauce



スペシャル寿司盛り合せ
SPECIAL SUSHI MORIAWASE RM178
Assorted chef's special imported sushi



10かん袖寿司盛り合せ
10KAN YUZU SUSHI MORIAWASE RM90
10 pieces assorted sushi



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



親子巻き
OYAKO MAKI RM36
Salmon roll sushi with shrimp roe toppings



巻きゅう巻き
UNAKYU MAKI RM30
Japanese eel with cucumber roll



ネグトロ巻き
NEGITORO MAKI RM36
Mixed tuna belly with scallion roll



スペシャル巻き盛り合わせ
SPECIAL MAKI MORIAWASE RM140
Combination of sushi maki rolled topped with fresh crab meat, chopped tuna, sea urchin and salmon roe



サーモン寿司
SALMON SUSHI RM42
5 pieces salmon 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 street stalls, 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 processed rice came from the Tokyo Bay. At Edo, however, the authentic Japanese taste with the necessary sushi ingredients is delivered from Japan.

寿司 SUSHI



ノルウェイロール
NORWAY ROLL RM32
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 RM34
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 RM36
Sushi dice 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



ゴールドンロール
GOLDEN ROLL RM29
California roll with shrimp tempura
layered with mango and chicken flake



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



レインボーロール
RAINBOW ROLL RM38
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 RM45
YUZU special baked seafood sushi rolls



フュージョン寿司
FUSION SUSHI From RM58 and above
Assorted new style of sushi roll



蒸し生カキ
MUSHI NAMA KAKI RM42
Steamed fresh oysters served with spicy sauce



カキグラタン
KAKI GRATIN RM44
Baked oysters served with white sauce and cheese



生カキ炙り焼き
NAMA KAKI ABURIYAKI RM42
Grilled fresh oysters served with wasabi citrus sauce



生カキ
NAMA KAKI



網焼カマ塩焼き
GINDARA KAMA SHIOYAKI RM48/100 GRAM
BBQ cod fish collar



鮑グラタン
AWABI GRATIN RM58
Baked abalone with chef special cream sauce (1/2 piece)



生カキ刺身
NAMA KAKI SASHIMI RM108
1/2 dozen fresh oysters served with special sauce

特別魚

FISH SPECIAL



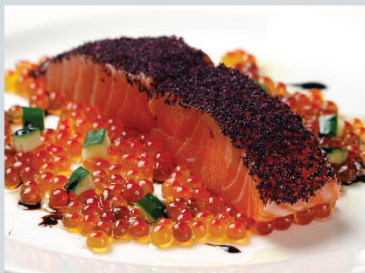
銀鱈塩焼き・照り焼き
GINDARA SHIOYAKI/TERIYAKI RM62
Oven-grilled black cod fish with sweet sauce or salt



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
TAIKABUTO SHIOYAKI/TERIYAKI RM68 (1/2 head)
BBQ red snapper fish head with salt or sweet sauce



柚スベシャルサーモンステーキ刺身
YUZU SPECIAL SALMON STEAK SASHIMI RM465
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 RM68
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 RM58
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 UNI BUTTERYAKI RM148
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 RM38
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 RM98
BBQ whole mackerel fish with salt



烏賊

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

鱈



銀鱈カマ 煮つけ
GENDARA KAMA NITSUKE RM78/150gm
YUZU traditional style braised black cod fish collar



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



帆立炙り焼き
HOTATE ABURIYAKI RM65
Grilled fresh scallop with special sauce



鶏アボカド
TORI AVOCADO RM42
Crispy boneless chicken thigh sauté with prawn and avocado in olive oil

溫製前菜

HOT
APPETIZER

NABE
SPECIALS



美人鍋
BIJIN NABE RM98
Special collagen soup with minced chicken, seafood and vegetables

特選鍋



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



しゃぶしゃぶ
SHABU SHABU WAGYUBEEF RM88(100gm)
Thinly sliced beef, bean curd and vegetables simmered
in soup and served with citrus and sesame dipping sauce



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

RM145



銀むつ豆腐鍋
GENMUTSU TOFUNABE RM96 (150gm)
Black cod fish collar, bean curd and vegetables cooked in soup
and served with special spicy dipping sauce

串



WAGYU — JAPANESE BEEF



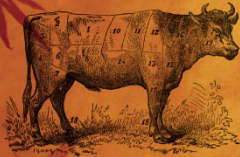
牛タン鉄板焼き
WAGYU GYU-TOUNGE TEPPANYAKI RM78 (100gm)
Self-grill wagyu beef tongue with special yakitori sauce



松阪牛サイコロステーキ
MATSUZAKA SAIKORO BEEF STEAK RM210 (100gm)
Diced cut Japanese Matsuzaka beef steak



ビーフリップステーキ
GYU KARUBI BEEF RIBS STEAK RM68 (100gm)
Grill wagyu beef ribs served with black pepper sauce



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

RM68 (100gms)



和牛山菜大根ステーキ
WAGYU BEEF STEAK RM140 (150 gm)
 Japanese wagyu beef steak served with sauce and grated radishk with wasabi



和牛石焼ステーキ
WAGYU ISHIYAKI STEAK RM98 (150 gm)
 Stone grilled wagyu beef served with special steak sauce



ビーフ焼肉
BEEF YAKINIKU RM68
 Soft grill wagyu beef served with special yakiniku sauce

和牛
 Wagyu Beef RM118 (80gms)



YAKIZAKANA

焼

サーモン塩焼き
(A) SALMON SHIOYAKI RM29
BBQ salmon with salt

サーモン照り焼き
(B) SALMON TERIYAKI RM29
BBQ salmon with teriyaki sauce

魚



鯖塩焼き・照り焼き
SABA SHIOYAKI/TERIYAKI RM29
BBQ mackerel fish with salt or teriyaki sauce



鮭かぶと塩焼き・照り焼き
SAKE KABUTO
SHIOYAKI/TERIYAKI RM29
BBQ salmon fish head with salt or teriyaki sauce



鮭ハラスの炙り焼き
SALMON HARASU ABURIYAKI RM39
Grilled salmon belly with salt



鰻蒲焼き
UNAGI KABAYAKI RM83
BBQ Japanese eel



ししゃも焼き
SHISHAMO YAKI RM22
BBQ capelin fish with rice



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



和牛串焼き
WAGYU BEEF KUSHIYAKI RM46
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 RM38
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 RM26
Crispy deep fried chicken



北海道烏賊ゲソ揚げ
HOKKAIDO IKA GESO AGE RM22
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 RM24
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

天ぷら



チキン南蛮
TORI NANBAN RM26
Deep fried chikn dip in nanban sauce and top with tar tar sauce



TEMPURA

天婦羅盛り合わせ
MIX SEAFOOD TEMPURA MORIA WASE RM68
Combination deep fried crabs, prawns and vegetable
in batter and served with dipping sauce





北海道
HOKKAI NABE RM78
Special hot pot with salmon, scallop,
squid and prawns in bean paste soup

キムチ北海道
KIMUCHI HOKKAI NABE RM88
Special hot pot with salmon, scallop, squid and
prawns in bean paste soup with spicy kimchi

鍋

NABE



すき焼き
SUKIYAKI RM75
Thinly sliced 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 RM65
Japanese curry hot pot with prawn, scallop, squid and salmon



うどん
Additional Udon
RM15



お茶そば
Additional Ocha Soba
RM15

御飯

GOHAN



鰻丼
UNADON RM50
Rice topped with BBQ Japanese eel



カツ丼
KATSU DON RM32
Rice topped with deep fried chicken cutlet braised with egg



ちらし寿司
CHIRASHI SUSHI RM48
Sushi vinaigrette rice topped with assorted raw seafood



鮭親子丼
SAKE OYAKO DON RM50
Rice topped with fresh salmon and salmon roe



海老天&鶏親子丼
EBI TEN & TORI OYAKO DON RM30
Rice topped with braised chicken and tempura prawn with egg



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



牛タン丼
GYUTAN DON RM55
Rice topped with sliced cut beef tongue



和牛サイコロ丼
WAGYU SAKOROB DON RM58
Rice topped with dice cut Japanese beef



和牛丼
WAGYU DON RM55
Rice topped with wagyu beef in teriyaki sauce



石焼きガーリックライス
INSHIYAKI GARLIC RICE RM15
Garlic fried rice in standing 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 RM12
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 RM13
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 RM16
Fresh salmon and avocado hand roll



親子手巻き
OTAKO TEMAKI RM18
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 Inaniva *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 RM22
Cold green tea noodles served with *soba* sauce



稲庭うどん
INANIVA UDON RM32
Cold wheat noodles served with *soba* sauce



鍋焼うどん
NABEYAKI UDON RM32
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 RM26
Hot buckwheat noodles or thick wheat noodles soup served with tempura prawns



焼うどん
YAKI UDON RM29
Japanese fried thick wheat noodles with bonito flakes toppings



鶏カレーうどん
TORI CURRY UDON RM29
Thick wheat noodles with chicken in curry soup



広東麵
KANTON MEN RM29
Japanese traditional style wheat noodle with vegetable

昼 定 食



鮭ハラスの鉄板焼きセット
TEPPAN SALMON HARASU SET RM42
Teppanyaki salmon belly and vegetables served with rice, egg custard, salad, appetizer, fruits and tea pot soup



寿司&天婦羅&手巻きセット
SUSHI TEMPURA TEMAKI SET RM40
5 kinds of sushi nigiri and 2 kinds of sushi hand rolled with mixed tempura served with egg custard, salad, fruits and miso soup.



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



鯖くわ焼きセット
SABA KUWAYAKI SET RM39
Braised deep fried sliced mackerel fish served with small appetizer, rice, salad, egg custard, miso soup and fruits



鯖塩焼きセット
SABA SHOYAKI SET RM30
Sweet dice cut of chicken with shoyu sauce and served with small appetizer, rice, salad, egg custard and miso soup and fruits



スパイシーシーフードうどんセット
SPICY SEAFOOD UDON SET RM38
Spicy soup udon with mixed seafood served with small appetizer, salad, fruits and egg custard



石焼きチキンセット
SHOYAKI CHICKEN SET RM39
Stone grilled chicken in teriyaki sauce and served with small appetizer, rice, salad, egg custard, miso soup and fruits



すき焼きうどんセット
SUKIYAKI UDON SET RM38
Thin sliced of beef and thick wheat noodles in sukiyaki soup served with California hand roll, salad, egg custard and fruits

LUNCH
SET
MENU

11.30AM -
3.00PM



天婦羅セット
TEMPURA SET RM36
 Mixed deep fried tempura served with 3 kinds of small appetizer,
 rice topped with salmon flakes, salad, egg custard, miso soup and fruits



ミニ丼ぶりセット
MINI DONBURI SET RM38
 Mini tendon and mini chirashi don served with 4 kinds of small appetizers,
 tea pot soup, egg custard and salad.



サーモン寿司セット
SALMON SUSHI SET RM36
 Salmon nigiri and salmon maki served with 2 kinds of hand roll,
 cold buck wheat noodle, egg custard, miso soup and fruits



寿司盛りセット
SUSHI MORI SET RM38
 Assorted sushi served with egg custard, miso soup and tiramisu cake



ちらし寿司セット
BARA CHIRASHI SET RM32
 Sushi vinegrette rice topped with assorted raw seafood
 served with egg custard, miso soup and tiramisu cake



焼き魚セット
YAKIZAKANA SET RM38
 Combination of grilled mackerel, salmon and armorhead fish served
 with small appetizer, rice, salad, tea pot soup, egg custard and fruits



ビーフ焼肉セット
BEEF YAKIMIKU SET RM36
 Saute sliced beef with yakimiku sauce served with rice, miso soup,
 egg custard, small appetizer and fruits.



カツカレーセット
KATSU CURRY SET RM30
 Braised chicken curry rice served with salad,
 egg custard, miso soup and fruits



錦&天婦羅 弁当
UNAGI TEMPURA BENTO RM40
 Japanese eel with mixed tempura served with small portion of
 salmon teriyaki, mashed potato, rice, salad, miso soup,
 small appetizer and egg custard.

御膳・定食

SET MENU



刺身&すき焼きセット
SASHIMI AND SUKIYAKI SET RM52
 Assorted sashimi and beef sukiyaki served with pickles, radish, rice, salad, egg custard, tea pot soup and fruits



カツ鍋&炊込みご飯セット
KATSUNABE & TAKIKOMI GOHAN SET RM39
 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 RM40
 Catepy boneless chicken roast 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 RM40
 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



サーモン照り焼き&寿司・そばセット
SALMON TERIYAKI SUSHI & SOBA SET RM55
 BBQ salmon with teriyaki sauce served with 6 pieces of mixed sushi, cold buckwheat noodles, appetizer, pickles, egg custard, salad and fruits



柚御膳

YUZU GOZEN

RM62

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



銀鱈弁当

GINDARA BENTO

RM64

Rice topped with BBQ cod fish, slice 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



鰯 弁当

UNAGI BENTO

RM68

Japanese eel with salmon sashimi served with fried tofu, rice, miso soup, small appetizer, egg custard and salad.



刺身御膳

SASHIMI GOZEN

RM68

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



寿司・サバの塩焼き & 刺身セット

SUSHI, SABA SHIOYAKI & SASHIMI SET

RM60

4 kinds of nigiri sushi, salted grill mackerel, salmon sashimi and deep fried marbled potato served with 3 kinds of small appetizer, rice, potato salad, miso soup, egg custard and fruits.



鰻・そばの炊込みご飯セット

UNAGI SOBA & TAKIKOMI GOHAN SET

RM60

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

RM68

Stone grilled wagyu beef with tempura served with pickles reddish, 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 RM58
 Diced cut Japanese beef with garlic rice served with small appetizer, salad, egg custard, miso soup and fruits



刺身&牛浜肉セット
SASHIMI AND BEEF YAKINIKU SET RM55
 Mixed sashimi and stone grilled sliced beef with special sauce served with small appetizer, rice, salad, egg custard, tea pot soup and fruits



サーモン天婦羅&刺身セット
SALMON TERIYAKI, TEMPURA & SASHIMI SET RM58
 Grilled salmon with sweet sauce, mixed tempura, salmon sashimi served with rice, miso soup, salad, egg custard and fruits.



シーフードセット
SEAFOOD SET RM52
 Grilled squid, scallops, clams, salmon and prawns with special sauce in hot plate and served with pickled radish, small appetizer, rice, salad, egg custard, miso soup and fruits



そば御膳
SOBA GOZEN RM50
 Combination of cold buckwheat noodles, assorted mashi and tempura served with pickles radish, small appetizer, egg custard, tea pot soup and fruits



鯛・刺身&カキフライセット
UNAGI, SASHIMI & KAKI FRY SET RM62
 Japanese eel, salmon sashimi, fried oyster and potato salad served with rice, miso soup, salad and egg custard.