

# 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



マンゴーソフトシェルクラブ生春巻き  
MANGO SOFT SHELL CRAB NAMA HARUMAKI RM20  
Soft shell crab and mango slice wrap in rice paper with wasabi mayo dressing



胡瓜あちら漬け  
KYURI ACHARAZUKE RM8  
Home made Japanese cucumber pickles



煎り銀杏  
IRI GINNAN RM10  
Pan fry salted ginkgo nuts



えいひれ  
EI HIRE (50gm) RM25  
BBQ wind dried stingray fins



白魚天婦羅  
SHIRAUO TEMPURA RM16  
Deep fried whitebait fish in batter



蛸ホイル焼き  
TAKO FOILYAKI RM32  
Grilled octopus in wrap in aluminium foil



長崎産甘鯛さつま揚げ  
NAGASAKI AMADAI SATSUMAAGE RM38  
fried japanese amadai ( tile fish ) fishcake from nagasaki



えび団子  
EBI DANGO RM40  
Grilled scallop wrap with prawn sprinkle with plum flakes



石焼きゲソマヨネーズ  
ISHIYAKI GESO MAYO RM16  
Stone grilled squid tentacles wrap in aluminium foil with mayonnaise





アボカド味噌グラタン  
AVOCADO MISO GURATAN RM24  
Baked avocado and prawn with miso paste.



烏賊の丸焼き  
IKA MARUYAKI RM32  
Grilled whole squid with sweet soya sauce.



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  
Mixed mushroom with crispy chicken skin in hot plate.



タラバ蟹オーブン焼き  
TARABA GANI OVENYAKI ( 100 gm ) RM75  
Oven baked king crab



牡蠣グラタン  
KAKI GURATAN RM28  
Oven baked large oyster with white sauce and cheese



スパイシーサワーソフトシェルクラブ唐揚げ  
SPICY SWEET SOUR SOFT SHELL CRAB KARAAGE RM25  
Deep fried crispy soft shell crab topped with spicy sweet and sour sauce



柚子ピザ  
YUZU PIZZA RM32  
Yuzu special salmon pizza topped with salmon roe



小海老唐揚げ  
KOEBI KARAAGE RM10  
Deep fried crispy small shrimp



枝豆  
EDAMAME RM10  
Boiled green soy bean





鰻豆腐サラダ  
UNAGI TOFU SALAD RM40  
Unagi and tofu salad with wafu sauce and mayonaise



サーモンサラダ  
SALMON SALAD RM24  
Fresh salmon salad with wafu sauce and mayonaise



牛しゃぶサラダ  
WAGYU SHABU SALAD RM35  
Slice beef salad with sesame seed dressing and mayonaise





蟹サラダ  
KANISALAD RM38  
Hokkaido snow crab meat salad with wafu dressing and mayonaise



ソフトシェルクラブ&鮭皮サラダ  
SOFT SHELL CRAB & SALMON SKIN SALAD RM30  
Deep fried crispy soft shell crab salad with wafu dressing



マンゴーサラダ  
MANGO SALAD RM22  
Mixed green salad and sweet mango with yuzu citrus dressing



水菜サラダ  
MIZUNA SALAD RM28  
Japanese spider mustard with ladies finger top with tempura fritters in soba dressing and olive oil



海草サラダ  
KAISO SALAD RM24  
Mixed seaweed and green salad with wasabi dressing



トロたたきサラダ  
TORO TATAKI SALAD RM48  
Tuna belly and green salad top with deep fried leek in wafu dressing and mayonaise



サーモンフレークサラダ  
SALMON FLAKE SALAD RM22  
Green salad with salmon flakes topping in wasabi dressing



彩りサラダ  
IRODORI SALAD RM35  
Special mix fruits salad top with crispy salmon skin.





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



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



鰻揚げ出し豆腐  
UNAGI AGEDASHI TOFU RM24  
Deep fried bean curd layered with Japanese eel in tempura sauce



きのこあんかけ豆腐  
KINOKO ANKAKE TOFU RM18  
Bean curd top with stir fry mixed mushrooms in thick sauce





フュージョン寿司  
FUSION SUSHI RM42  
8 pieces new style fusion sushi

# 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 RM15  
Crispy fried soft shell crab hand roll



カリフォルニア&鮭皮手巻き  
CALIFORNIA SALMON  
SKIN TEMAKI RM11  
California with deep fried  
salmon skin hand roll



鰻アボガド手巻き  
UNAGI AVOCADO TEMAKI RM16  
Japanese eel with avocado hand roll



サーモンアボガド手巻き  
SALMON AVOCADO TEMAKI RM14  
Salmon and avocado hand roll



親子手巻き  
OYAKO TEMAKI RM17  
Salmon with salmon roe hand roll





12かん柚寿司盛り合わせ  
 12KAN YUZU SUSHI MORIAWASE      RM150  
 12 pieces assorted high grade sushi



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



7かん握り寿司  
 7KAN NIGIRI SUSHI      RM59  
 7 pieces favorite sushi



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 RM29  
California roll layered with salmon



ゴールデンロール  
GOLDEN ROLL RM24  
Deep fried king prawn tempura roll layered with sweet mango



ボルケーノロール  
VOLCANO ROLL RM42  
Yuzu special baked seafood sushi roll



スパイダーロール  
SPIDER ROLL RM32  
Deep fried soft shell crab roll layered with bonito fish flakes



レインボーロール  
RAINBOW ROLL RM38  
California roll wrapped with 5 kind raw fish,  
boiled prawn and avocado



鰻巻き  
UNAGI MAKI RM52  
Yuzu style Japanese eel sushi roll



鮭皮ロール  
SAKE KAWA ROLL RM26  
California roll with salmon layered 鮭皮ロール  
with crispy salmon skin flakes



ディープフライ巻き  
DEEP FRIED MAKI RM27  
Yuzu special salmon sushi roll deep  
fried with bread crumbs



柚スペシャル太巻き  
YUZU SPECIAL FUTOMAKI RM48  
Yuzu new style sushi with tuna, salmon and  
white tuna layered with tempura fritters

# スペシャル 寿司ロール

## SPECIAL SUSHI ROLL

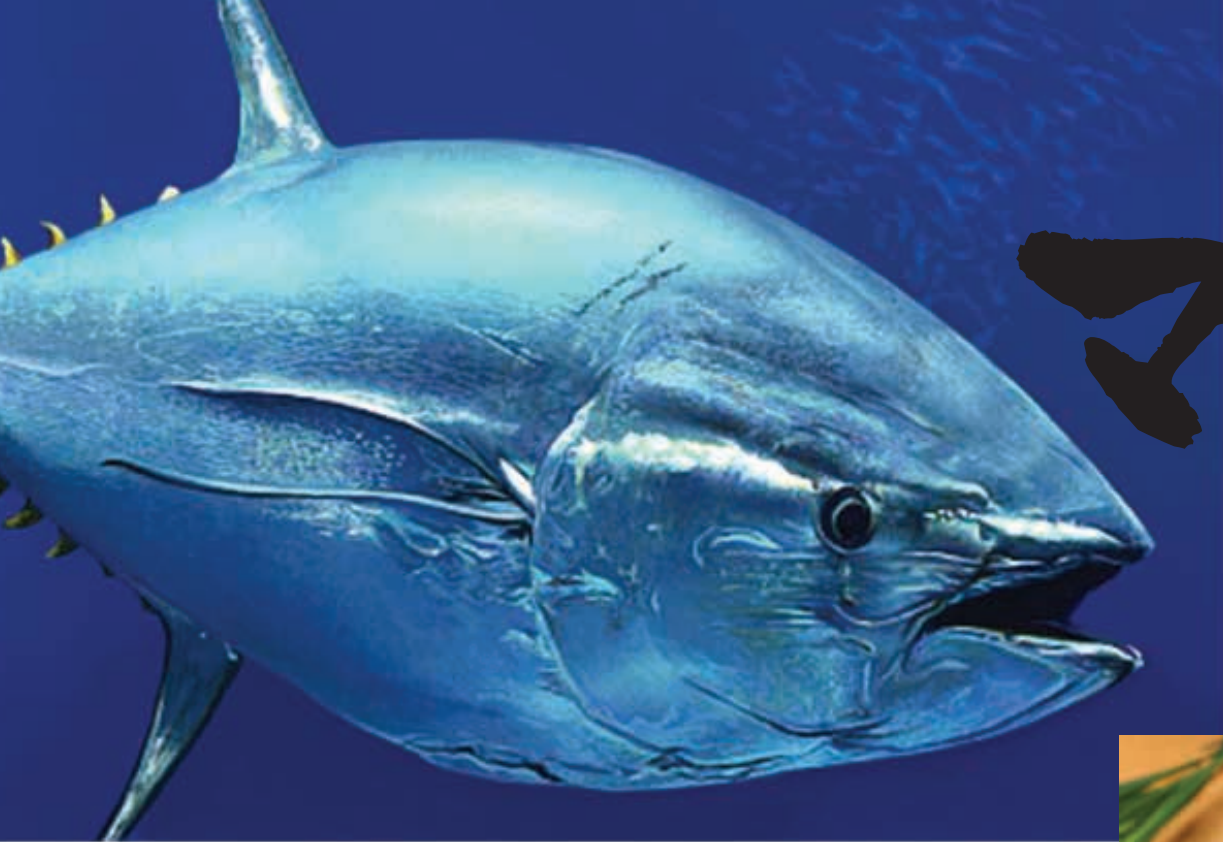


ダブルクリスピーソフトシェルクラブ巻き  
DOUBLE CRISPY SOFT SHELL CRAB AND KANI MAKI RM42  
Double deep fried soft shell crab with crab stick roll layered with shrimp roe



プレジデントロール  
PRESIDENT ROLL RM68  
Special sushi roll with wagyu, salmon belly, sushi tamago and  
avocado layered with chicken floss





# マグロ

## MAGURO



中トロ  
CHU TORO RM120  
Medium grade fresh blue fin tuna belly sashimi



鮪  
MAGURO RM58  
Fresh blue fin tuna sashimi



鮪ステーキ  
MAGURO STEAK RM68  
Medium cooked blue fin tuna steak top with caviar



鮪づくし  
MAGURO ZUKUSHI RM65  
Combination of fresh blue fin high grade tuna belly,  
medium grade tuna Belly and tuna fillet sushi



鮪カマ焼き  
MAGURO KAMAYAKI RM30 (100g)  
BBQ blue fin tuna fish collar



鮪づくしセット  
MAGURO ZUKUSHI SET RM68  
Combination of blue fin tuna sushi and mini tuna donburi with  
seaweed salad, tea pot soup, egg custard and fruits dessert



# はまち

## YELLOW TAIL



はまち  
HAMACHI RM52  
Fresh yellow tail fish sashimi



はまちカルパッチョ  
HAMACHI CARPACCIO RM48  
Fresh yellow tail fish served with olive oil,  
citrus sauce topped with fried leek and garlic chip



はまち照り焼き  
HAMACHI TERIYAKI RM48  
BBQ yellow tail fish with teriyaki sauce



はまちカブト焼き  
HAMACHI KABUTO YAKI RM15 (100g)  
BBQ yellow tail fish head and collar with salt or teriyaki sauce



はまちカマ焼き  
HAMACHI KAMA YAKI RM45  
BBQ yellow tail fish collar with salt





柚盛り  
YUZU MORI      RM108  
7 Varieties mixed sashimi (2 pieces each)



柚スペシャル盛合せ  
YUZU SPECIAL MORIAWASE      RM230  
Chef special imported sashimi

# 刺身



北海道盛合せ  
HOKKAIDO MORIAWASE      RM530  
9 Varieties of imported high grade mixed sashimi

## SASHIMI



### *Fresh Imported Fish From Kyushu Island And Hokkaido, Japan*

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





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



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



サーモンとハマチ刺身&中華飯蛸  
SALMON, HAMACHI & IIDAKO CHINMI RM88  
Salmon, yellowtail sashimi with marinated octopus appetizer



サーモン&トロ盛り合わせ  
SALMON & TORO MORIAWASE RM135  
Combination of salmon and tuna belly sashimi



色物  
IROMONO  
Weekly Air Flown Seasonal  
Fresh Seafood from Japan.

Kindly refer to  
our service staff  
for more details  
and pricing

Current price





# 刺身 単品

SASHIMI  
A LA CARTE



北海道うに  
HOKAIDO UNI  
Sea urchin sashimi

RM320 (Large)  
RM150 (Small)



はまち  
HAMACHI  
Yellowtail sashimi

RM52



中トロ  
CHU TORO  
Medium grade fresh blue fin tuna belly

RM120





サーモン  
SALMON RM42  
Salmon sashimi



つぼ鯛刺身  
TSUBODAI SASHIMI RM48  
Perch fish sashimi



白まぐろ  
SHIRO MAGURO RM48  
Butter fish sashimi



甘海老  
AMA EBI RM48  
Japanese sweet shrimp sashimi





牡蠣炙り焼き  
KAKI ABURIYAKI RM27  
Grilled oyster served with wasabi citrus sauce



帆立炙り焼き  
HOTATE ABURIYAKI RM48  
Grilled fresh scallop with special sauce



シーフードホイル焼き  
SEAFOOD FOIL YAKI RM45  
Stoned grilled salmon, prawn, scallop and squid with chef special sauce wrapped in aluminium foil

# 溫製前菜

## HOT APPETIZER



# 特別魚

## FISH SPECIAL



銀鱈照り焼き・西京焼き  
GINDARA TERIYAKI/SAIKYOYAKI RM60  
Oven grilled black cod fish with teriyaki sauce or specially prepared bean paste sauce



かれい塩焼き  
KAREI SHIOYAKI RM40  
BBQ deep sea Japanese sole fish with salt



鯖ステーキ  
SABA STEAK RM38  
BBQ mackerel fish with teriyaki sauce and deep fried soft shell crab with saute onions in sweet sauce



SPECIAL  
APPETIZER

特製前菜



特製イタリア風アクアパッツァ  
ACQUA PAZZA RM78  
Italian style snapper fish cooked with clams.



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



帆立カルパッチョ  
HOTATE AND UNI CARPACCIO RM68  
Fresh slices scallop and sea urchin served with salmon roe, olive oil, plum flake and citrus suace.



# 生カキ

## NAMA KAKI



サッと蒸した活カキの  
スパイシーきのこガーリックソース (3個)  
MUSHI NAMA KAKI (3pcs) RM33  
Steamed fresh oysters with mushroom and spicy garlic sauce.

生牡蠣サルサソース  
FRESH OYSTER WITH SALSA SAUCE RM56  
1/2 dozen fresh oyster served with chef special sauce







マカロニグラタン  
MAKARONI GRATIN RM30  
Chef style baked macaroni gratin



海老石焼き  
STONE GRILL KING PRAWN RM58  
Stone grill king prawn with chef sauce and wrap in aluminum foil



蛸キノコ陶板  
TAKO KINOKO TOUBAN RM42  
Fresh octopus with mixed mushrooms simmered in hot pot



サーモンと法蓮草のグリル  
SALMON SPINACH GRILL RM42  
BBQ salmon with yuzu pepper top with salmon roe and crispy freid spinach

# 柚 ス ペ シ ヤ ル YUZU SPECIALTY





スパイシービーフ鉄板  
SPICY BEEF TEPPAN RM68  
Succulent beef cubes with chilli and tomato in spicy  
sauce served in hot plate wrapped with aluminium foil



鳥アボカド  
TORI AVOCADO RM35  
Crispy chicken thigh meat top with  
saute prawn and avocado in olive oil



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.



鳥石焼き  
ISHIYAKI CHICKEN TERI RM30  
Stone grilled chicken thigh meat with teriyaki sauce



# 興



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



北海道烏賊ゴロ焼き  
HOKKAIDO IKA GOROYAKI RM29  
Saute Hokkaido squid with chef sauce and squid ink

# 烏賊

# 魚



銀鱈煮付け  
GINDARA NITSUKE RM60  
Yuzu tradisonal style braised cod fish



# 魚



鯖塩焼き  
SABA SHIOYAKI ( WHOLE FISH )      RM92  
BBQ whole mackerel fish with salt



串焼き盛り合わせ  
KUSHIYAKI MORIAWASE      RM158  
14 sticks of varieties BBQ skewered

# 串





## WAGYU — JAPANESE BEEF



ビーフせいろ蒸し  
BEEF SEIRO MUSHI RM58 (60g)  
Steam slice beef served with citrus sauce and sesame sauce

# 和牛

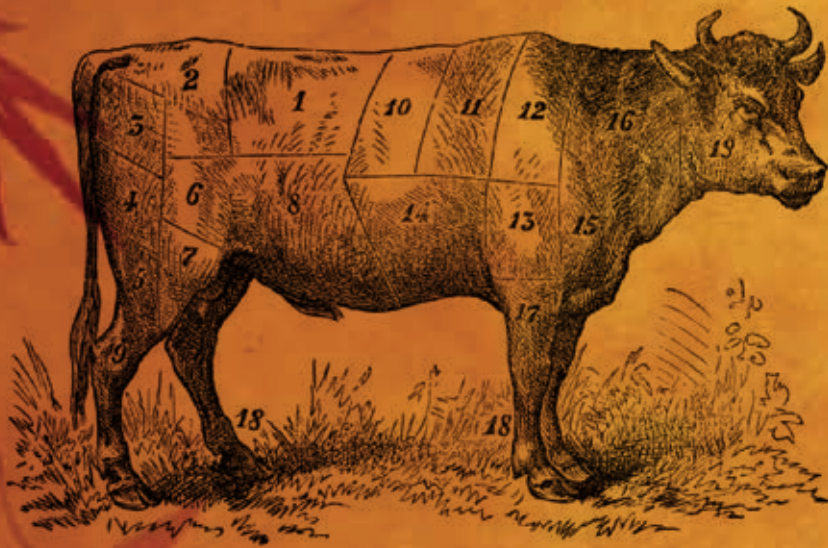


和牛サイコロステーキ  
US WAGYU SAIKORO STEAK RM55  
Dice cut wagyu beef steak



和牛焼肉  
WAGYU BEEF YAKINIKU RM95 ( 160 gm )  
Self cook wagyu beef served with chef sauce





和牛石焼き  
WAGYU ISHIYAKI RM98 ( 150 gm )  
Stone grilled Japanese beef



和牛山葵ステーキ  
WAGYU WASABI STEAK RM98 ( 150 gm )  
Japanese beef steak served with sauce and grated raddish with wasabi



松阪サイコロビーフ  
MATSUZAKA SAIKORO BEEF RM210 ( 100 gm )  
Dice cut Matsuzaka beef steak



ビーフホイル焼き  
BEEF FOIL YAKI RM68  
Stone grilled beef with special sauce





北海鍋  
HOKKAI NABE RM70  
Special hot pot with salmon, scallop,  
squid and prawns in bean paste soup

北海キムチ鍋  
HOKKAI KIMUCHI NABE RM72  
Special hot pot with salmon, scallop, squid  
and prawns in bean paste soup with spicy kimchi

# 鍋

NABE



すき焼き  
SUKIYAKI RM72  
Thinly slice beef, vegetables, glass noodles and bean curd simmered  
with specially blended sauce served with egg dipping

しゃぶしゃぶ  
SHABU SHABU RM72  
Thinly sliced beef, bean curd and vegetables simmered  
in soup served with citrus sauce and sesame sauce dippings



銀むつ豆腐鍋  
GINMUTSU TOFU NABE RM75  
Black cod fish, bean curd and vegetables cooked  
in soup served with special spicy dipping sauce

銀むつキムチ豆腐鍋  
GINMUTSU KIMUCHI TOFU NABE RM77  
Black cod fish, bean curd and vegetables cooked in soup  
with spicy kimchi served with special spicy dipping sauce



# 揚げ物

## AGEMONO



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



タイガー海老天婦羅  
TIGER PRAWN TEMPURA RM44  
Deep fried tiger prawns in batter served with dipping sauce



野菜天婦羅  
YASAI TEMPURA RM24  
Deep fried mixed vegetables in batter served with dipping sauce



スパイシーソフトシェルクラブ唐揚げ  
SPICY SOFT SHELL CRAB KARAAGE RM25  
Deep fried spicy soft shell crab



鳥唐揚げ  
TORI KARAAGE RM20  
Deep fried crispy chicken



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



天婦羅盛り合わせ  
TEMPURA MORIAWASE RM36  
Combination deep fried prawns, fish and vegetables in batter served with dipping sauce

# 天ぷら

## TEMPURA





鯖塩焼き・照り焼き  
SABA SHIOYAKI/TERIYAKI RM22  
BBQ mackerel fish with salt or teriyaki sauce



秋刀魚明太焼き  
SANMA MENTAIYAKI RM25  
BBQ Pacific saury fish stuffed with spicy fish roe



鰻蒲焼き  
UNAGI KABAYAKI RM52  
BBQ Japanese eel



サーモン塩焼き・照り焼き  
SALMON SHIOYAKI/TERIYAKI RM29  
BBQ salmon with salt or teriyaki sauce



はまちカマ焼き  
HAMACHI KAMA YAKI RM45  
BBQ Yellowtail fish collar

# 串焼

## KUSHIYAKI



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



ねぎま  
NEGIMA RM20  
BBQ skewered chicken with leek





サーモンかぶと塩焼き・照り焼き  
SALMON KABUTO SHIOYAKI/TERIYAKI RM22  
BBQ salmon head with salt or teriyaki sauce



サーモンハラス炙り焼き  
SALMON HARASU ABURIYAKI RM29  
BBQ salmon fatty belly with salt



ししゃも焼き  
SHISHAMO YAKI RM19  
BBQ capeline fish with roe

# 網焼

## AMIYAKI



ホタテ串焼き  
HOTATE KUSHIYAKI RM29  
BBQ skewered scallop with teriyaki sauce



# そば

*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

*Very simple and natural noodles unique to Japan, loved by its people.  
Soba and udon are two representative Japanese noodles dishes*



天ざるそば  
TENZARU SOBA            RM25  
Cold buckwheat noodles with tempura served with soba sauce



お茶そば  
OCHA SOBA            RM22  
Cold green tea noodles served with soba sauce



稲庭うどん  
INANIWA UDON            RM26  
Cold wheat noodles served with soba sauce



蕎麦しゃぶしゃぶ  
SOBA SHABU SHABU    RM72 ( For 2 person )  
3 type wheat noodles with beef, minced chicken and vegetables served shabu shabu style  
Upgrade to Wagyu beef    Additional RM20



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



天婦羅そば・うどん  
TEMPURA SOBA/UDON            RM25  
Hot soba or udon with tempura prawns





鳥カレー鍋焼きうどん  
TORI CURRY NABEYAKI UDON RM27  
Thick wheat noodles with chicken in curry soup



鯛鍋焼きうどん  
TAI NABEYAKI UDON RM29  
Thick wheat noodles with snapper fish, seaweed laver and straw mushrooms in clear soup



鮭かぶとキムチうどん  
SAKE KABUTO KIMUCHI UDON RM32  
Thick wheat noodles with salmon fish head and spicy kimchi



鍋焼きうどん  
NABEYAKI UDON RM27  
Traditional style thick wheat noodles with tempura prawn, chicken, egg and vegetables in clear soup



スパイシーシーフードうどん  
SPICY SEAFOOD UDON RM78 ( For 2 person )  
Thick wheat noodles with assorted seafood in spicy soup

UDON

うどん



# 御飯

## GOHAN



鰻丼  
UNADON RM48  
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 RM39  
Sushi vinegared rice topped with assorted raw seafood



鮭親子丼  
SAKE OYAKO DON RM42  
Sushi rice topped with fresh salmon and salmon roe



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



天丼  
TENDON RM30  
Rice topped with deep fried prawn and vegetables in batter





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



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



石焼きガーリックライス  
ISHIYAKI GARLIC RICE RM15  
Garlic fried rice in sizzling stone bowl



和牛丼  
WAGYU DON RM48  
Rice topped with wahgyu beef in teriyaki sauce and black pepper sauce

# 茶碗蒸し

## CHAWAN-MUSHI



*Chawan mushi* is a traditional Japanese egg dish. The ingredients are first placed inside a ceramic teacup (*chawan*) over which a mixture of broth and beaten eggs is poured and then steamed. This dish is said to have originated around the Kyoto/Osaka area during the Kansai era in the 18th and 19th centuries, and gradually spread to Edo and Nagasaki. It is a very familiar dish for Japanese people and is frequently included as part of a set menu.



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



茶碗蒸し  
CHAWAN MUSHI RM9  
Steamed egg custard



鰻茶碗蒸し  
UNAGI CHAWAN MUSHI RM16  
Steamed egg custard with Japanese eel



土瓶蒸し  
DOBIN MUSHI RM14  
Tea pot soup with chicken and vegetables



# 昼定食

## LUNCH SET MENU

11.30AM - 2.30PM



寿司&そばセット

SUSHI AND SOBA SET RM38

BBQ salmon with teriyaki sauce served with 6 pieces of mixed sushi, cold buckwheat noodles, appetizer, pickles, egg custard, salad 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



刺身&すき焼きセット

SASHIMI AND SUKIYAKI SET RM48

Assorted sashimi and beef sukiyaki served with rice, egg custard, salad, pickles, fruits and tea pot soup



天婦羅コンボセット

TEMPURA COMBO SET RM37

Deep fried tempura served with bbq meckarel, salmon sashimi, pickles, salad, egg custard, fruits, steamed rice and miso soup



渚セット

NAGISA SET RM32

Cold green tea noodles served sushi roll, soft shell crab temaki and miso soup



カツカレーライスセット

KATSU CURRY RICE SET RM30

Chicken curry rice served with appetizer, salad, pickles, fruits and miso soup





サーモン照り焼き弁当  
SALMON TERIYAKI BENTO RM38  
BBQ salmon with teriyaki sauce, sashimi and tempura in bento box served with rice, egg custard, salad and miso soup



鯖塩焼き弁当  
SABA SHIOYAKI BENTO RM38  
BBQ mackerel with salt, sashimi and tempura in bento box served with rice, egg custard, salad and miso soup



鰻弁当  
UNAGI BENTO RM56  
BBQ Japanese eel with teriyaki sauce, sashimi and tempura in bento box served with rice, egg custard, salad and miso soup



鍋焼きうどん&手巻きセット  
NABEYAKI UDON AND TEMAKI SET RM35  
Thick wheat noodles with prawn tempura and vegetables in hot pot combi with two hand roll sushi served with salad and fruits



寿司・天婦羅&そばセット  
SUSHI TEMPURA AND SOBA SET RM42  
Assorted sushi, tempura and small cold soba served with appertizer, egg custard, salad and fruits



スパイシー鉄板チキンセット  
SPICY TEPPAN CHICKEN SET RM35  
Spicy pan fry chicken in hot plate served with egg custard, appetizer salad, pickles, fruits, rice and miso soup





刺身&鰻セット  
SASHIMI AND UNAGI SET RM69  
Assorted sashimi, BBQ japanese eel and 2 pieces hand roll served with baked oyster, appertizer, salad, fruits and tea pot soup



柚御膳  
YUZU GOZEN RM59  
Grilled wagyu beef, sashimi, assorted sushi and tempura served with egg custard, appetizer, pickles, salad, fruits and tea pot soup



和牛石焼きセット  
WAGYU ISHIYAKI SET RM68  
Stone grilled wagyu beef and tempura served with egg custard, appertizer, pickles, salad, fruits and miso soup



サイコロステーキ&ガーリックライスセット  
GARLIC RICE AND SAIKORO STEAK SET RM56  
Dice cut Japanese beef in hot plate and served with rice, egg custard, appetizer, pickles, salad, fruits and miso soup

# 柚御膳

YUZU  
GOZEN





鯖くわ焼セット  
SABA KUWAYAKI SET RM35  
Braised deep fried mackerel fish with egg served with rice, egg custard, appertizer, pickles, salad, fruits and miso soup



カツ鍋&炊込みご飯セット  
KATSUNABE AND TAKIKOMI GOHAN SET RM35  
Braised deep fried chicken cutlet with egg served with Japanese braised rice, egg custard, appertizer, pickles, salad, fruits and miso soup



石焼きチキン&天婦羅セット  
ISHIYAKI CHICKEN AND TEMPURA SET RM36  
BBQ teriyaki chicken and tempura served with rice, egg custard, appertizer, pickles, salad, fruits and miso soup



秋刀魚明太焼きセット  
SANMA MENTAIYAKI SET RM40  
BBQ Pacific saury fish stuffed with spicy fish roe and tempura served with rice, egg custard, appertizer, pickles, salad, fruits and miso soup



柚弁当  
YUZU BENTO RM48  
Special bento box with deep fried chicken, tempura, Japanese eel roll, small cold soba, vinegared dish served with appertizer, braised rice, special dessert and tea pot soup



銀鱈弁当  
GINDARA BENTO RM62  
Rice topped with BBQ cod fish, dice cut Japanese beef, salmon sashimi, tempura and small soba in bento box served with egg custard, salad, fruits and miso soup



鰻御膳  
UNAGI GOZEN RM59  
BBQ Japanese eel, sashimi, assorted sushi and tempura served with egg custard, appertizer, pickles, salad, fruits and miso soup



そば御膳  
SOBA GOZEN RM48  
Combination of cold wheat noodles, assorted sushi and tempura served with egg custard, appertizer, pickles, fruits and tea pot soup





ちらし寿司御膳  
CHIRASHI SUSHI GOZEN RM72  
Chef specially prepared sushi on vinegared rice served with egg custard, appertizer, salad, fruits and tea pot soup



刺身&ビーフ焼肉御膳  
SASHIMI AND BEEF YAKINIKU GOZEN RM60  
Mixed sashimi with stone grilled slice beef served with rice, egg custard, appertizer, salad, fruits and tea pot soup



刺身御膳  
SASHIMI GOZEN RM68  
Assorted fresh raw fish served with rice, egg custard, appertizer, pickles, salad, fruits and tea pot soup



鮭ハラス&サイコロステーキの石焼き御膳  
SAIKORO BEEF & SALMON BEELY SET RM78  
Dice cut beef with grilled salmon belly in hot stone served with rice, egg custard, appertizer, salad, pickles, fruits and tea pot soup



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