

# 炙り・焼き

## ABURI GRILLED DISHES



1 トロステーキ  
TORO STEAK RM88  
BBQ Japanese high grade tuna belly



2 シーフードホイル焼き  
SEAFOOD FOILYAKI RM64  
Stone grilled salmon, prawn, scallop and squid with chef's special sauce and wrapped in aluminum foil



3 鮭ハラス炙り焼き  
SAKE HARASU ABURIYAKI RM49  
Grilled salmon belly with salt



4 サーモンの塩焼き・照焼き  
SALMON SHIOYAKI/TERIYAKI RM39  
BBQ salmon with salt or sweet sauce



5 スルメイカの丸焼き  
SURUME IKA MARUYAKI RM78  
Grilled Japanese squid with salt or sweet sauce



6 鮭カブトの塩焼き・照焼き  
SAKE KABUTO SHIOYAKI/TERIYAKI RM38  
BBQ salmon fish head with salt or sweet sauce



7 鰻の蒲焼き  
UNAGI KABAYAKI (150gm) RM93  
BBQ Japanese eel



8 ししゃも焼き  
SHISHAMO YAKI RM28  
BBQ capelin fish with roe



9 鯖塩焼き・照焼き  
SPICY SABA FISH WITH TOMATO SALSA RM39  
Saba with salsa a mixecan inspired dish combine Rich flavor of Saba with a fresh zesty salsa.



10 鱈の丸焼き 塩焼き・照焼き  
SABA SHIOYAKI/TERIYAKI RM98  
BBQ whole mackerel fish with salt or sweet sauce



11 ハマチカブトの塩焼き・照焼き  
HAMACHI KABUTO YAKI (Half piece) RM40/100g  
BBQ yellow tail fish head and collar with salt or sweet sauce



12 銀鱈塩焼き・照焼き  
GINDARA SHIO/TERIYAKI RM72  
Oven grilled black cod fish with salt or sweet sauce



13 銀鱈カマ塩焼き・照焼き  
GINDARA KAMA SHIOYAKI/  
TERIYAKI RM52/100gm  
BBQ black cod fish collar with salt or sweet sauce

14 ハマチカマの塩焼き・照焼き  
HAMACHI KAMA SHIO/TERIYAKI RM68  
BBQ yellow tail fish collar with salt or sweet sauce



15 カレイ塩焼き・照焼き  
KAREI SHIOYAKI/TERIYAKI RM53  
BBQ sole fish with salt or sweet sauce



16 ハマチの塩焼き・照焼き  
HAMACHI TERIYAKI RM68  
BBQ yellow tail fish with teriyaki sauce



色物

IROMONO

Weekly Air Flown Seasonal  
Fresh Seafood from Japan.

Kindly refer to our service  
staff for more details and  
pricing

Current Price

# 刺身盛り合わせ

SASHIMI MORIAWASE  
ASSORTED SASHIMI

17 刺身盛り合わせ  
SASHIMI MORIAWASE

a 袖  
YUZU (3 pax) RM390

b 北海道盛り合わせ  
HOKKAIDO MORIAWASE  
(6 pax) RM700  
Varieties of high-grade  
mixed sashimi



18 袖盛り  
YUZU MORI RM187  
7 Varieties mixed sashimi (2 pieces each)



19 袖スペシャル盛り合わせ  
YUZU SPECIAL MORIAWASE RM314  
Selected Chef's special imported sashimi

刺身盛り合わせ

# 刺身海産品

## SASHIMI A LA CARTE



20 親子盛り  
OYAKO MORI RM94  
Combination of salmon sashimi, salmon belly and salmon roe



21 サーモン刺身と珍味盛り合わせ  
SALMON SASHIMI & CHINMI MORIAWASE RM89  
Combination of salmon sashimi and marinated seafood appetizer



22 サーモンとハマチと中華飯蛸  
SALMON, HAMACHI & CHUKA IIDAKO RM105  
Salmon, yellowtail sashimi with marinated octopus appetizer



23 サーモンとトロの盛り合わせ  
SALMON & TORO MORIAWASE RM178  
Combination of salmon and tuna belly sashimi



24 袖スペシャルサーモンステーキ刺身  
SPECIAL YUZU STEAK SASHIMI RM78  
Lightly pan seared fresh salmon fish with olive oil, topped off with plum flakes and salmon roe



25 ハマチのカルパッチョ  
HAMACHI CARPACCIO RM55  
Fresh yellow tail fish served with olive oil, zesty citrus sauce topped with crispy fried leek and garlic chip



26 鮪カルパッチョ(まぐろカルパッチョ)  
MAGURO CARPACCIO RM65  
Marinated tuna, pan-seared to perfection, paired with some Japanese boiling seaweed. Finished it off with chopped onion and leek, all mingled with a splash of olive oil.



27 袖スペシャルカルパッチョ  
YUZU SPECIAL CARPACCIO RM119  
Japan meets Italy!!! Thinly sliced of mixed sashimi topped with scallion, fried leek, garlic chips and served with Japanese citrus sauce, garlic oil and basilica sauce

# 刺身単品

## SASHIMI A LA CARTE



28 生うに  
NAMA UNI (50gm) RM320  
Sea urchin



29 鰻トロ雲丹(うなぎ、トロ、うに)  
UNAGI TORO UNI RM68  
High grade tuna wrapped perfectly,  
topped with unagi and creamy sea urchin.



30 生本鰯中トロ  
NAMA HONMAGURO CHUTORO RM143  
Japanese medium grade tuna belly



31 生本鰯赤身  
NAMA HONMAGURO AKAMI RM79  
Japan tuna



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



33 ハマチ  
HAMACHI RM56  
Yellow tail



34 サーモントロ  
SALMON TORO RM58  
Salmon belly



35 サーモン  
SALMON SASHIMI RM50  
Salmon sashimi



36 ボタンエビ  
BOTANEBI RM99  
Jumbo sweet shrimp



37 甘エビ  
AMAEBI RM68  
Sweet prawn



38 帆立  
HOTATE RM48  
Scallop

# おつまみ

OTSUMAMI



39 タラバ蟹のオーブン焼き  
TARABAGANI RM99/100g  
Oven baked king crab



40 北海道イカゲソ  
HOKKAIDO IKA GESO RM35  
Stir fried Hokkaido squid tentacles  
with butter and salted egg yolk



42 煎り銀杏  
IRI GINNAN RM16  
Pan fried salted ginkgo nuts



43 石焼きゲソマヨ  
ISHIYAKI GESO  
MAYONNAISE RM27  
Stone grilled squid tentacles  
wrapped in aluminum foil and  
topped with mayonnaise



41 ホワイトコーンかき揚げ  
SHIRO TOMOUROKOSHI KAKI AGE RM20  
White sweet corn fry in tempura batter

44 柚スペシャルピザ  
YUZU PIZZA RM35  
Yuzu special salmon pizza  
topped with salmon roe



45 枝豆  
EDAMAME RM20  
Boiled green soya bean



46 小海老唐揚げ  
KOEBI KARA AGE RM24  
Crispy deep-fried shrimps



47 立わかめ(ほたてわかめ)  
HOTATE WAKAME RM59  
Hokkaido scallops perfectly pan-seared with butter and  
complemented by boiled seaweed.

TOFU  
BEANCURD

# 豆腐

48 揚げ出し茄子と豆腐  
AGEDASHI NASU & TOFU RM24  
Deep fried bean curd and eggplant  
served with tempura sauce



49 揚げ出し豆腐  
AGEDASHI TOFU RM22  
Deep fried bean curd served with  
tempura sauce



50 鰻揚げ出し豆腐  
UNAGI AGEDASHI TOFU RM35  
Deep fried bean curd layered with  
Japanese eel in tempura sauce



51 キノコあんかけ豆腐  
KINOKO ANKAKE TOFU RM26  
Bean curd top with stir fry mushroom  
and served in thick sauce



# おつまみ

## OTSUMAMI



52 ソフトシェルクラブ唐揚げ  
SOFT SHELL CRAB KARA AGE RM38  
Crispy deep fried soft shell crab



53 とり唐揚げ  
TORI KARA AGE RM33  
Crispy boneless deep fried chicken



54 海老だんご  
EBI DANGO RM51  
Grilled scallop wrapped with prawn and sprinkled with Japanese plum flakes



55 あさり酒蒸し  
ASARI SAKAMUSHI RM44  
Fresh clams simmered with chef's special sauce and olive oil



56 エイヒレ焼き  
EIHIRE YAKI RM43  
BBQ wind dried sting ray fin



57 石焼きゴーヤチャンプル  
ISHIYAKI GHOYA CHANPURU RM30  
Pan fried bitter melon with egg and mushroom served in hot stone bowl



58 和牛串焼き  
WAGYU BEEF KUSHIYAKI  
BBQ skewered dice beef with onion  
RM50



59 帆立炙り焼き  
HOTATE WAKAME RM92  
Experience the exquisite taste – Hokkaido scallops perfectly pan-seared with butter and complemented by boiled Japanese seaweed.



60 胡瓜あちら漬け  
KYURI ACHARAZUKE RM15  
Homemade Japanese cucumber pickles



61 ねぎま  
NEGIMA RM33  
BBQ skewered chicken with leek

# ベジタリアン

## VEGETARIAN



62 ベジタリアンデライト  
VEGETARIAN DELIGHTS RM42

Vinegared rice bowl topped with the best healthy choices of fresh avocado, edamame, cherry tomatoes, mango, and beans



63 旨味野菜ロール  
UMAMI VEGE ROLL RM38

Filled with juicy mango and refreshing cucumber all layered with creamy avocado topped with vibrant beet root



64 揚げ出し茄子と豆腐  
AGEDASHI NASU & TOFU RM24

Deep fried bean curd and eggplant served with tempura sauce



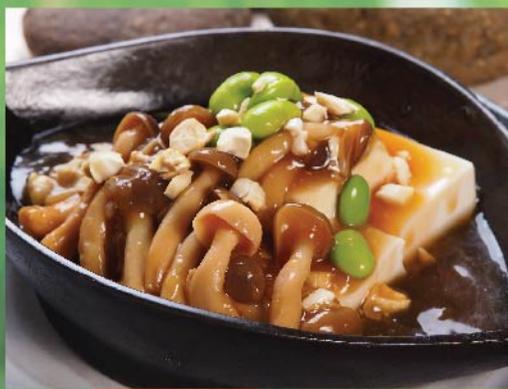
65 揚げ出し豆腐  
AGEDASHI TOFU RM22

Deep fried bean curd served with tempura sauce



66 マンゴー. ビートルートサラダ  
MANGO BEET ROOT SALAD RM43

Vibrant Mango beet root Salad a fresh mixed green salad paired with sweet mango, beetroot, and carrot, all tossed in a zesty yuzu citrus dressing. Finished with a crunchy topping of tempura flakes, it's a refreshing burst of flavours.



67 キノコあんかけ豆腐  
KINOKO ANKAKE TOFU RM26

Bean curd top with stir fry mushroom and served in thick sauce



68 ベジタリアン弁当  
VEGETARIAN BENTO BOX RM49

It's packed with 6 sushi rolls, mini cold buckwheat noodles, glass noodle, tempura, nimono appetizers, fresh salad, and miso soup



69 胡瓜あちやら漬け  
KYURIACHARAZUKE RM15

Homemade Japanese cucumber pickles



70 枝豆  
EDAMAME RM20

Boiled green soya bean



71 ベジタリアンバイブス  
VEGETARIAN VIBES RM58

The set includes delicious sushi, a refreshing salad with soba, fried tofu, a savory miso soup, and small fruits for desserts.

SALAD

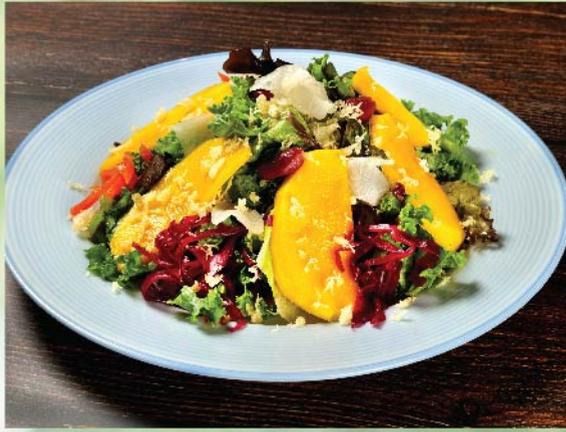
サラダ



72 ケール、アボカドサラダ  
KALE AVOCADO SALAD RM43  
Our fresh and flavourful Kale Avocado Salad, creamy avocado, and irresistibly crispy salmon skin come together, all drizzled with a zesty sesame dressing.



73 ソフトシェルクラブと鮭皮サラダ  
SOFT SHELL CRAB & SALMON SKIN SALAD RM43  
Crispy deep fried soft shell crab and grilled salmon skin salad served with wafu dressing



74 マンゴー、ビートルートサラダ  
MANGO BEET ROOT SALAD RM43  
Vibrant Mango beet root Salad a fresh mixed green salad paired with sweet mango, beetroot, and carrot, all tossed in a zesty yuzu citrus dressing. Finished with a crunchy topping of tempura flakes, it's a refreshing burst of flavours.



75 サーモン、マッシュルームサラダ  
SALMON MUSHROOM RM40  
A scrumptious mix of fresh salad, fresh salmon and mushrooms, all drizzled with our special dressing and a touch of Japanese mayonnaise. light yet flavourful treat.



76 ビーフ、ケールサラダ  
BEEF KALE SALAD RM40  
It features succulent beef bacon, a mixed green salad topped with beetroot, carrot, red beans, and radish all tossed in a zesty wafu dressing.



77 海藻サラダ  
KAISO SALAD RM35  
Mixed seaweed and green salad served with wasabi dressing



78 シーフードサラダ  
SEAFOOD SALAD RM48  
Mixed seafood salad served with special dressing and topped with half boiled egg

SUSHI

# 寿司



79 スペシャルにぎり寿司盛り合わせ  
SPECIAL NIGIRI SUSHI MORIAWASE RM186  
Assorted chef's special imported fish sushi



80 大トロとウニ  
OTORO UNI NIGIRI RM38  
High grade tuna belly sushi topped with sea urchin



81 鮭ハラスと大トロ  
SALMON BELLY OTORO NIGIRI RM22  
Salmon belly sushi topped with minced high grade tuna belly



82 牡蠣ととびこ  
OYSTER TOBIKO NIGIRI RM19  
Oyster sushi topped with fish roe



83 鮭ハラスと鰻  
SALMON BELLY UNAGI NIGIRI RM22  
Salmon belly sushi with a delicious unagi topping



84 松阪牛とウニ  
MATSUSAKA BEEF UNI NIGIRI RM38  
High grade of beef that is succulent tender topped with uni and black caviar



85 帆立とウニ  
HOTATE UNI NIGIRI RM20  
Scallops sushi are perfectly complemented with the creamy uni and caviar



86 中トロ  
CHUTORO NIGIRI RM20 (1 piece)  
Medium grade tuna belly sushi



87 サーモン  
SALMON NIGIRI RM8 (1 piece)  
Salmon sushi



88 イクラ軍艦  
IKURA GUNKAN RM12 (1 piece)  
Salmon roe sushi



89 大トロ  
OTORO NIGIRI RM32 (1 piece)  
High grade tuna belly sushi

# 寿司



90 6貫寿司盛り合わせ  
6KAN SUSHI MORIAWASE RM79  
6 pieces assorted sushi



91 うなぎ寿司6貫  
6 KAN UNAGI SUSHI RM68  
6 pieces Japanese eel sushi



92 柚寿司盛り  
YUZU SUSHI MORI RM95  
YUZU assorted sushi with tuna rolls



93 ネギトロ巻き  
NEGITORO MAKI RM38  
Minced high grade tuna belly  
with scallion rolls



94 うなぎゅう巻き  
UNAKYU MAKI RM32  
Japanese eel with cucumber rolls



95 サーモン寿司  
SALMON SUSHI RM47  
Combination of salmon sushi  
and salmon belly sushi



96 親子巻き  
OYAKO MAKI RM42  
Salmon roll sushi with  
fish roe toppings

## TEMAKI

# 手巻き



97 鰻アボカド  
手巻き  
UNAGI AVOCADO  
TEMAKI  
Japanese eel with  
avocado hand roll  
RM20



98 サーモンアボカド  
手巻き  
SALMON AVOCADO  
TEMAKI  
Fresh salmon with  
avocado hand roll  
RM18



99 親子手巻き  
OYAKO TEMAKI  
Fresh salmon with  
salmon roe hand roll  
RM23



100 カリフォルニア  
手巻き  
CALIFORNIA TEMAKI  
California hand roll  
RM15



101 ソフトシェルクラブ  
手巻き  
SOFT SHELL CRAB  
TEMAKI  
Crispy fried soft shell  
crab hand roll  
RM17



102 カリフォルニアと  
鮭皮手巻き  
CALIFORNIA SALMON  
SKIN TEMAKI  
California hand rolls with  
crispy deep fried salmon skin  
RM16



103 柚スペシャル鰻ロール  
YUZU SPECIAL UNAGI ROLL RM75  
Sushi roll filled with fresh salmon, avocado and tamago layered with unagi topped with mixed fish roe drizzled with Chef special sauce



104 フュージョン寿司  
FUSION SUSHI RM98 and above  
Assorted fusion style of sushi rolls



105 旨味野菜ロール  
UMAMI VEGE ROLL RM40  
Filled with juicy mango and refreshing cucumber all layered with creamy avocado topped with vibrant beet root



106 ノルウェーロール  
NORWAY ROLL RM40  
California rolls layered with fresh salmon



107 ダブルクリスピーロール  
DOUBLE CRISPY ROLL RM50  
Crispy deep fried soft shell crab with crab stick rolls layered with shrimp roe



108 ダブルオトロ巻き  
DOUBLE OTORO MAKI RM96  
Chopped high grade tuna belly with scallion and layered with sliced high grade tuna belly, caviar and perilla leaf



109 鮭皮ロール  
SAKE KAWA ROLL RM36  
Special Japanese traditional rolls



110 ゴールデンロール  
GOLDEN ROLL RM39  
Crispy deep fried prawn tempura rolls layered with sliced mango and topped with chicken floss



111 ディープフライ巻き  
DEEP FRIED MAKI RM37  
Yuzu salmon sushi roll deep fried with bread crumbs



112 鰻巻き  
UNAGI MAKI RM57  
YUZU style of Japanese eel sushi rolls

# ROLL SUSHI 卷心寿司



# 柚名物

YUZU MEIBUTSU  
SIGNATURE DISHES



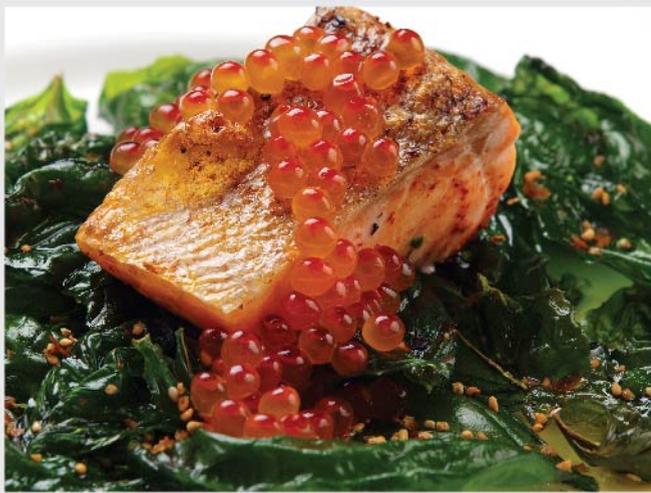
113 鶏アボカド  
TORI AVOCADO RM47  
Crispy boneless chicken thigh sauté with prawn and avocado with olive oil



114 石焼きチキン照焼き  
ISHIYAKI CHICKEN TERIYAKI RM41  
Stone grilled boneless chicken thigh with teriyaki sauce



115 ラムラックのゲリル  
GRILLED LAMB RACK (1 pc) RM47  
Grilled lamb rack with balsamic sauce topped with truffle oil



116 サーモンと法蓮草のゲリル  
SALMON SPINACH GRILL RM55  
Grilled salmon with yuzu pepper top with salmon roe served with crispy fried spinach



117 北海道帆立のソテー  
HOKKAIDO HOTATE SAUTE RM88  
Hokkaido scallop sautéed with butter served with broccoli on a hot plate



118 北海道の烏賊ゴロ焼き  
HOKKAIDO IKA GOROYAKI RM39  
Saute Hokkaido squid with Chef sauce



119 カレイマッシュルーム  
KAREI MUSHROOM RM56  
Grilled sole fish with mushroom and served with chef's special sauce

# 柚シーフード

YUZU SEAFOOD  
MEIBUTSU

# 名物



120 生牡蠣  
FRESH OYSTER RM92  
Half dozen fresh oyster



121 生牡蠣のグラタン  
NAMA KAKI GRATIN RM40  
Baked oysters with creamy white sauce and cheese



122 蒸し生牡蠣  
MUSHI NAMA KAKI RM56  
Steamed fresh oysters served with spicy sauce



123 シーフードグラタン  
SEAFOOD GRATIN RM58  
Oven baked mixed seafood in creamy gratin sauce



124 生牡蠣炙り焼き  
NAMA KAKI ABURIYAKI RM37  
Grilled fresh oysters served with Japanese citrus sauce

WAGYU  
JAPANESE BEEF

# 和牛

Yuzu serves the best of Japanese KOBE BEEF & MATSUZAKA BEEF.  
The Japanese Wagyu Beef bred and produced in Kobe Prefecture undergo a strict regimented program and rituals, such as massaging, fed with high quality wheat, grass and piped in music. The result is tender prime meat intensely marbled (grainly lines of fat that you see on the meat). This fat is also the reason behind the tenderness since the meat isn't packed tightly together.



125 和牛サーロイン焼き肉(100g)  
WAGYU SIRLOIN YAKINIKU (100g) RM73  
Self stone grill wagyu sirloin barbeque.



126 和牛石焼ステーキ  
BEEF ISHIYAKI STEAK (150gm) RM120  
Stone grilled Japanese beef served on a hot plate



127 和牛サイコロステーキ  
WAGYU SAIKORO STEAK RM78  
Dice cut wagyu beef steak

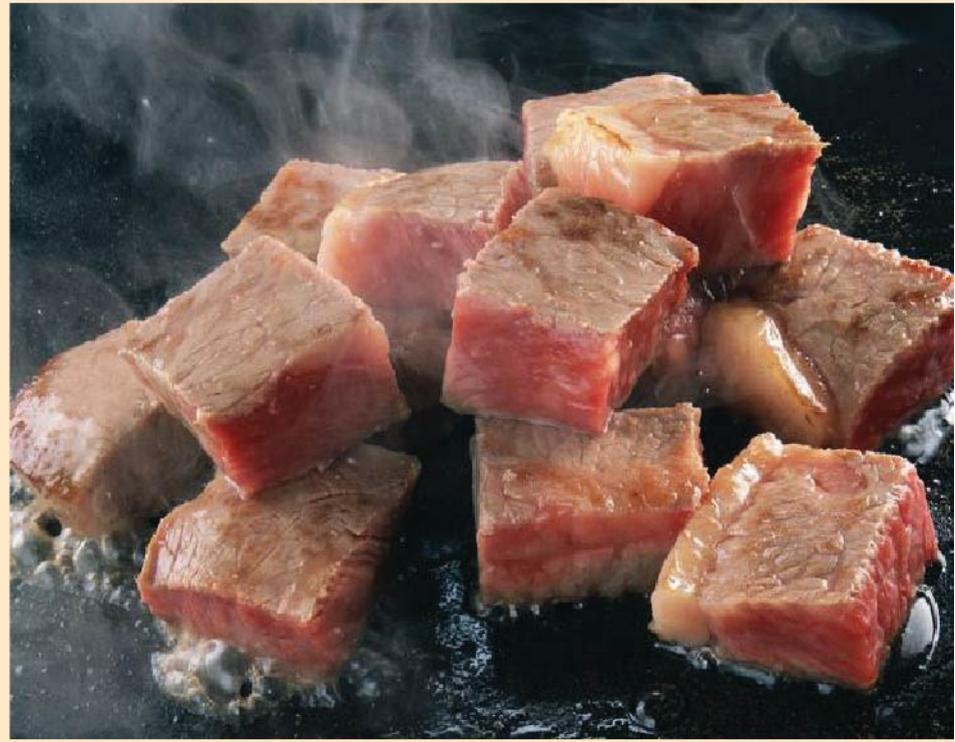


128 スパイスビーフ鉄板  
SPICY BEEF TEPPAN (100gm) RM78  
Spicy sautéed US beef cubes with chili and tomato in spicy sauce and wrapped with aluminum foil





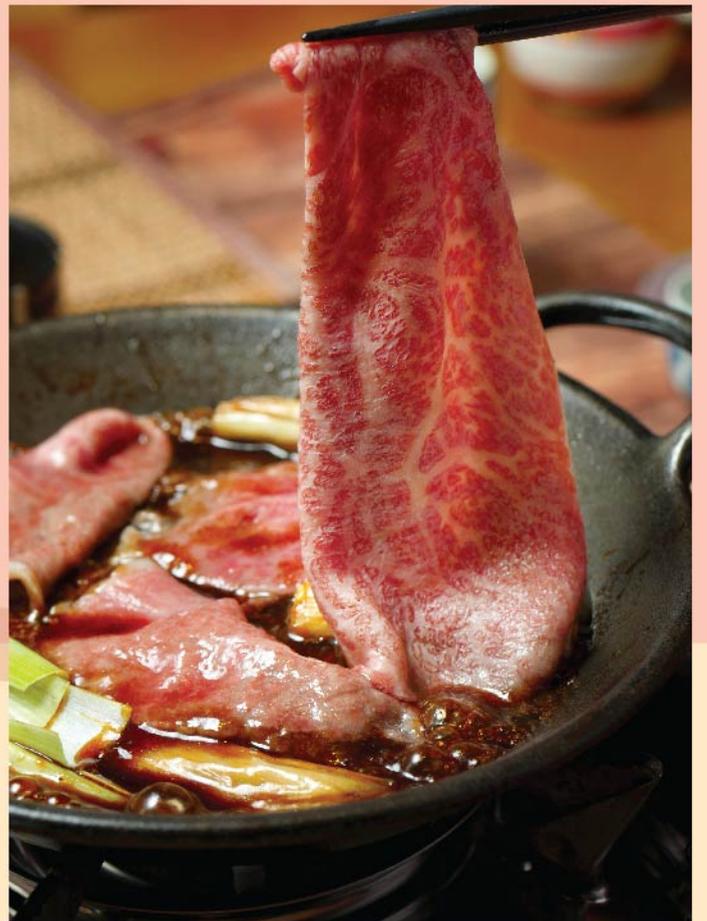
129 和牛ワサビステーキ  
 WAGYU WASABI STEAK (150gm) RM156  
 Wagyu beef steak served with mixed grated radish and wasabi



130 松坂牛サイコロステーキ  
 MATSUZAKA SAIKORO BEEF STEAK RM250  
 Dice cut Japanese Matsuzaka beef steak 100 gram



131 和牛焼き肉  
 WAGYU BEEF YAKINIKU (150gm) RM140  
 Self-grill wagyu beef served with special Yakiniku sauce



132 和牛の焼きする  
 WAGYU YAKISUKI (100gm) RM190  
 Sliced Japanese wagyu beef served with special yakiniku sauce

AGEMONO  
FRIED DISHES

# 揚げ物



133 海老天婦羅  
EBI TEMPURA RM44  
Deep fried prawn in tempura batter and served with dipping sauce



134 白魚の天婦羅  
SHIRAUO TEMPURA RM26  
Deep fried whitebait fish



135 ししゃもフライ  
SHISHAMO AGE RM28  
Deep fried capelin fish with roe and served with tartar sauce



136 カニクリームコロッケ  
KANI CREAM KOROKKE RM28  
Deep fried potato croquette with crab meat and served with dipping sauce



137 タイガー海老の天婦羅  
TIGER PRAWN TEMPURA RM52  
Deep fried tiger prawn in tempura batter and served with dipping sauce



138 天婦羅盛り合わせ  
TEMPURA MORIAWASE RM46  
Combination of deep fried prawn, fish and vegetables in tempura batter and served with dipping sauce



139 牡蠣フライ  
KAKI FRY RM40  
Deep fried breaded oysters and served with dipping sauce



140 鶏南蛮  
TORI NANBAN RM34  
Deep fried chicken dipped with nanban sauce and served with tartar sauce



141 野菜天婦羅  
YASAI TEMPURA RM32  
Deep fried mixed vegetable in tempura batter and served with dipping sauce



142 鰻弁当  
UNAGI BENTO (120gm) RM70  
Grilled eel and salmon sashimi served with salad, rice, miso soup and steamed egg custard



143 ミニ鰻丼とミニちらし丼セット  
MINI UNAGI & CHIRASHI DONBURI SET RM58  
Mini unadon and mini chirashi don served with salad, tea pot soup, steamed egg custard and fruits



144 ミニ鰻丼と刺身定食  
MINI UNADON & SASHIMI TEISHOKU RM85  
A mouthwatering feast featuring a mini bowl of rice topped with grilled eel, tuna & salmon sashimi, and freshly shucked oyster. This sumptuous set is served alongside egg custard, three delightful small appetizers, miso soup, fresh salad, and seasonal fruits.



145 鰻丼  
UNADON RM54  
Rice topped with BBQ Japanese eel



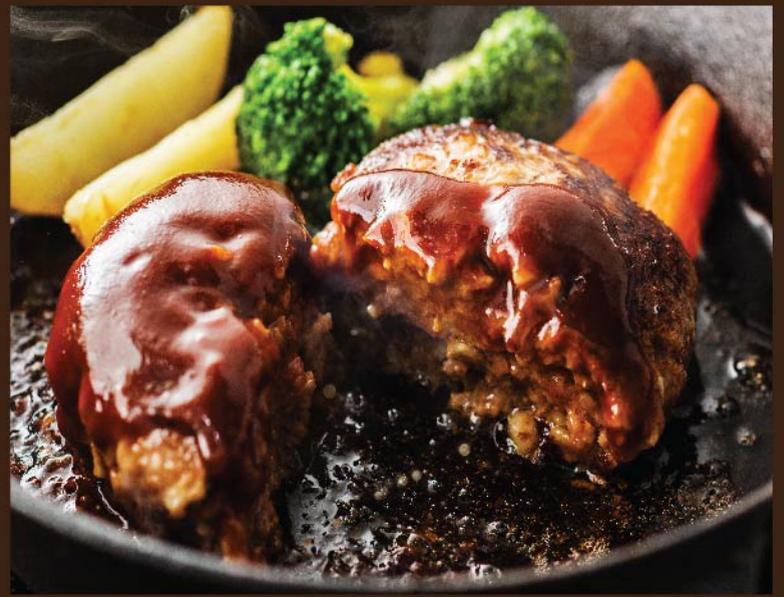
146 うなぎとハマチのちらし丼  
WAGYU IKURA UNADON RM68  
Perfectly cooked rice topped with tender eel, succulent wagyu beef, and a beautifully crafted salmon rose. Served alongside a warm, comforting miso soup.

147 アイラブうなぎ  
I LOVE UNAGI RM82  
Everything with unagi!!! Mini unadon and mini unagi chirashi don with unagi sushi, unagi tempura and unagi maki served with steamed unagi egg custard, small appetizer, salad, miso soup and fruits



# 和牛ハンバーグ

## WAGYU HAMBURGER



148 和牛ハンバーグデミゲラスソース  
HAMBURGER DEMI GAMI GLAZE SAUCE À LA CART RM56  
Wagyu hamburger, perfectly pan-seared to juicy perfection, served alongside crispy fried sweet potatoes. All of this comes on a hot plate drizzled with rich demiglace sauce.



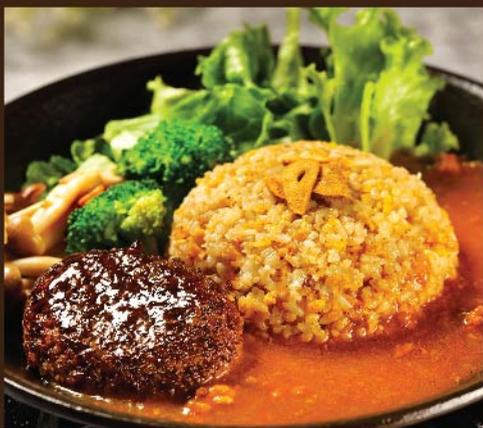
149 スパイシー和牛ハンバーグ  
SPICY HAMBURGER À LA CARTE RM56  
Expertly seared served sizzling on a hot plate. Accompanied by freshly boiled green beans and our signature spicy sauce.



150 スパイシー和牛ハンバーグセット  
SPICY HAMBURGER SET RM69  
Pan Seared Wagyu hamburger with boiling broccoli, fresh rocket, delicate salmon sashimi, and savory Bimini variety of appetisers, crisp salad, refreshing pickles, seasonal fruit, comforting miso soup, and silky chawanmushi. All served alongside fluffy rice and a spicy sauce sizzling on a hot plate.



151 おろし和牛ハンバーグセット  
DAIKON OROSHI HAMBURGER SET RM69  
Served with boiling broccoli, rocket, salmon sashimi, nimo, appetiser, salad, chawanmushi, fruit, pickle, and rice, all accompanied by teriyaki and truffle sauces on a hot plate.



152 ガーリックライスハンバーグカレー  
GARLIC RICE CURRY HAMBURGER  
À LA CART RM60  
Wagyu hamburger, tender and juicy, resting on a bed of boiling broccoli and fresh rocket, all smothered in rich Japanese curry. It's served with fragrant garlic rice on a hot plate.



153 ビーフカレーライス  
BEEF CURRY RICE RM39  
Beef Japanese curry rice – rich, tender beef simmered, Paired it with some comforting miso.



154 カツカレーライス  
KATSU CURRY RICE RM35  
Rice topped with crispy breaded deep fried chicken cutlet with Japanese curry

(ビーフカツ)(チキンカツ)  
(Beef katsu) (Chicken katsu)

# 鍋

## NABE HOT POT



155 スパイシーシーフードうどん  
SPICY SEAFOOD UDON RM90  
Thick wheat noodles with assorted seafood in spicy soup



156 すき焼き  
SUKIYAKI RM88  
Thinly sliced beef with bean curd, mushroom, vegetables and glass noodles simmered in Japanese style sweetened sauce and served with raw egg dipping



157 銀むつ豆腐鍋  
GINMUTSU TOFU NABE RM92  
Black cod fish collar with bean curd, mushroom and vegetables simmered in hot broth and served with citrus dipping sauce

# ご飯

## GOHAN RICE DISHES



158 和牛丼  
WAGYU DON RM57  
Rice topped with beef in teriyaki and black pepper sauce



159 和牛サイコロ丼  
WAGYU SAIKORO DON RM65  
Rice topped with diced cut wagyu beef



160 石焼きガーリックライス  
WAGYU BEEF SAIKORO GARLIC RICE RM73  
Garlic rice topped with perfectly diced Wagyu beef garnished with ikura and crispy garlic chips, paired with miso soup on the side.

161 カツ丼  
KATSU DON RM34  
Rice topped with crispy breaded deep fried chicken cutlet braised with egg



162 ちらし寿司  
CHIRASHI SUSHI RM47  
Sushi vinaigrette rice topped with assorted raw seafood



163 サーモン親子丼  
SALMON OYAKO DON RM50  
Vinaigrette rice topped with thinly sliced fresh salmon and salmon roe



164 天丼  
TENDON RM38  
Rice topped with deep fried prawn and vegetables in tempura batter

# 麺

NOODLE



165 天ざる蕎麦・うどん  
TEN ZARU SOBA/UDON RM30  
Cold buckwheat noodles or thick wheat noodles with deep fried prawn in tempura batter served with soba sauce



168 鶏カレーうどん  
TORI CURRY UDON RM36  
Thick wheat noodles with boneless fried chicken in Japanese curry soup



166 天婦羅蕎麦・うどん  
TEMPURA SOBA/UDON RM30  
Hot buckwheat noodles or thick wheat noodles soup served with deep fried prawn in tempura batter



167 お茶蕎麦  
OCHA SOBA RM26  
Cold green tea buckwheat noodles served with soba sauce



169 稲庭うどん  
INANIWA UDON RM34  
Cold thin wheat noodles served with soba sauce



170 焼うどん  
YAKI UDON RM30  
Fried Japanese thick wheat noodles with vegetables and topped with bonito fish flakes



171 鍋焼うどん  
NABEYAKI UDON RM33  
Japanese traditional style thick wheat noodles with deep fried prawn in tempura batter, chicken, egg and vegetables in clear soup



172 鯛鍋焼うどん  
TAINABEYAKI UDON RM48  
Thick wheat noodles with snapper fish, seaweed laver and straw mushroom in clear soup

# ランチセット



174 鯖塩焼き&鶏南蛮セット  
SABA SHIOYAKI & TORINANBAN SET RM42  
Combination of salted grilled mackerel with deep fried chicken and tartar sauce served with salad, rice, miso soup steamed egg and fruits



173 寿司、天婦羅と蕎麦セット  
SUSHI, TEMPURA & SOBA SET RM51  
Assorted sushi, tempura and small cold soba served with appetizer, egg custard, salad and fruits



176 サーモン照焼き弁当  
SALMON TERIYAKI BENTO RM48  
BBQ Salmon with teriyaki sauce, sashimi and tempura in bento box served with rice, egg custard, salad and miso soup



175 カツカレーセット  
KATSU CURRY SET RM36  
Crispy deep fried breaded chicken curry rice and served with salad, miso soup, steamed egg custard and fruits



178 鯖塩焼きセット  
SABA SHIOYAKI BENTO RM45  
BBQ mackerel fish with salt, sashimi and tempura in bento box served with rice egg custard salad and miso soup



177 スパイス鉄板チキンセット  
SPICY TEPPAN CHICKEN SET RM45  
Spicy pan fry chicken in hot plate served with egg custard, appetizer salad, fruits, rice and miso soup



179 鍋焼うどんと手巻きセット  
NABEYAKI UDON & TEMAKI SET RM46  
Thick wheat noodles with prawn tempura and vegetables in hot pot served with two california hand rolls, salad and fruits



180 すき焼うどんセット  
SUKIYAKI UDON SET RM40  
Thin sliced of beef with thick wheat noodles in sukiyaki soup and served with salad, California hand roll, steamed egg custard

## LUNCH SET MENU

10:30AM  
TILL  
2:30PM



181 天婦羅コンボセット  
TEMPURA COMBO RM44

Mixed crispy deep fried tempura with small portion of salted grilled mackerel and salmon sashimi served with salad, rice, miso soup, steamed egg custard and fruits



182 天婦羅コンボセット  
INARI CURRY UDON SET RM44

Thick wheat noodles in rich Japanese curry, served with Inari sushi on the side.



183 うなぎ、蕎麦及ちらし寿司セット  
UNAGI, SOBA & CHIRASHI SET RM45

Grilled Japanese eel, cold buckwheat noodles with mini chirashi don served with small appetizer, salad, teapot soup and steamed egg custard



184 蕎麦御膳  
SOBA GOZEN RM55

Combination of cold noodles, assorted sushi and tempura served with egg custard, appetizer, pickles, fruits and tea pot soup



185 サーモン寿司セット  
SALMON SUSHI SET RM45

Salmon sushi and salmon sashimi served with 2 kinds of hand roll, cold buckwheat noodles miso soup, steamed egg custard and fruits



186 サイコロステーキ&ガーリックライスセット  
SAIKORO STEAK & GARLIC RICE SET RM62

Diced cut beef with garlic rice and served with small appetizer, salad, miso soup, steamed egg custard and fruits



187 清セット  
NAGISA SET RM36

Cold buckwheat noodles with sushi rolls, crispy deep fried mixed tempura and soft shell crab hand roll served with miso soup



188 刺身&鰻セット  
SASHIMI & UNAGI SET RM72

Assorted sashimi, BBQ eel 2 pieces hand roll with baked oyster, appetizer, salad, fruits and tea pot soup.

# セットメニュー

## SET MENU



189 東京定食  
TOKYO TEISHOKU RM98  
Diced cut Japanese "WAGYU" beef steak on a hot plate, prawn tempura, 2 kinds sashimi, garlic fried rice served with egg custard, 3 kinds small appetizers, miso soup, salad & fruits.



190 刺身及ビーフ焼き肉セット  
SASHIMI & BEEF YAKINIKU SET RM67  
Mixed sashimi and stone grilled sliced beef with yakiniku sauce and served with small appetizer, salad, rice, tea pot soup, steamed egg custard and fruits



191 シーフードセット  
SEAFOOD SET RM59  
Sautéed mixed seafood with special sauce in hot plate and served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



192 柚御膳  
YUZU GOZEN RM70  
Assorted sashimi and sushi, mixed tempura with stone grilled beef served with small appetizer, salad, tea pot soup, steamed egg custard and fruits



193 刺身及すき焼きセット  
SASHIMI & SUKIYAKI SET RM61  
Assorted sashimi and beef sukiyaki served with salad, rice, tea pot soup, steamed egg custard and fruits



195 鰻御膳  
UNAGI GOZEN RM71  
BBQ eel, sashimi, assorted sushi and tempura served with egg custard, appetizer, pickles, salad, fruits and miso soup



197 ちらし寿司及天麩羅御膳  
CHIRASHI SUSHI & TEMPURA GOZEN RM75  
Vinaigrette sushi rice topped with mixed raw fish and mixed tempura and served with small appetizer, special salad, miso soup, steamed egg custard and fruits



194 小井御前  
KODON GOZEN RM65  
Mini chirashi sushi, mini tempura on rice & mini teriyaki chicken on rice served with egg custard, 3 kinds small appetizers, teapot clear soup, salad & fruits.



196 石焼チキン及天婦羅セット  
ISHIYAKI CHICKEN & TEMPURA SET RM45  
BBQ chicken with teriyaki sauce on hot stone and mixed tempura served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



198 寿司及蕎麦セット  
SUSHI & SOBA SET RM61  
Grilled salmon with sweet sauce served with assorted sushi, cold buckwheat noodles, small appetizer, salad, miso soup, steamed egg custard and fruits





199 刺身御膳  
SASHIMI GOZEN RM71  
Assorted fresh raw fish served with small appetizer, salad, rice, tea pot soup, steamed egg custard and fruits



200 銀鱈弁当  
GINDARA BENTO RM71  
Rice topped with BBQ cod fish with sweet sauce, diced cut of beef, salmon sashimi with mixed tempura and cold buckwheat noodles served with salad, miso soup, steamed egg custard and fruits



201 寿司、鯖塩焼き&刺身セット  
SUSHI, SABA SHIOYAKI & SASHIMI SET RM67  
Assorted sushi, salted grilled mackerel with salmon sashimi and deep fried mashed potato served with small appetizer, potato salad, miso soup, steamed egg custard and fruits



202 石焼きサイコロステーキ&鮭ハラセット  
SAIKORO BEEF & SALMON BELLY SET RM85  
Dice cut beef with grilled salmon belly in hot stone with rice, egg custard, appetizer, salad, pickles, fruits and tea pot soup



203 和牛石焼きセット  
WAGYU ISHIYAKI SET RM75  
Stone grilled wagyu beef with mixed tempura and served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



柚  
YUZU

Tea time from 3.00-6.00pm



205. アフタヌーンティーセットA  
Afternoon Tea Set (A)  
RM 28.90



206. アフタヌーンティー  
セットB  
Afternoon Tea  
Set (B)  
RM 24.90



207. アフタヌーンティーセットC  
Afternoon Tea Set (C)  
RM 29.90



208. アフタヌーンティー  
セットD  
Afternoon Tea  
Set (D)  
RM 25.90



214. ごちそう大福盛合せ  
Daifuku Feast  
RM 18.00



215. ジャパニーズグリーンティケーキ  
Japanese Green Tea Cake  
RM 18.00



216. 抹茶あずき  
Matcha Azuki  
RM 16.80



217. 柚パナコッタ  
Yuzu Panna Cotta  
RM 18.80



218. 抹茶パナコッタ  
Matcha Panna  
Cotta  
RM 18.00



219. マンゴーチーズケーキ  
Mango Cheese  
Cake  
RM 21.00



220. コーヒーゼリー  
アイスクリーム添え  
Coffee Jelly  
Ice Cream  
RM 15.00



221. フルーツパフエ (Fruits Parfait)  
Icy Sweet Treats RM 26.80



222. 柚ソルベ  
Yuzu Sorbet RM 18.00



209. 抹茶ラテ 温/冷  
Ice Matcha Latte  
Hot/Cold  
RM 12.80



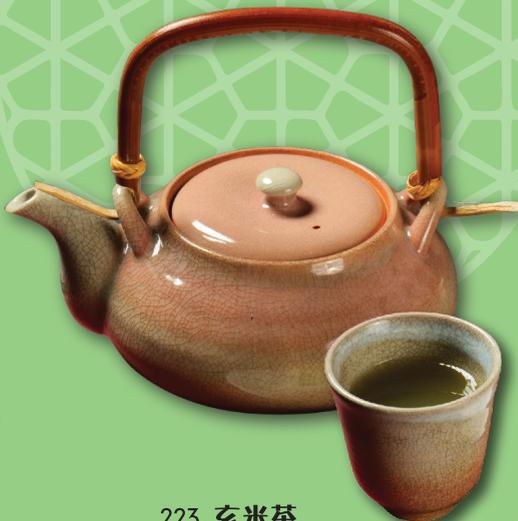
210. ジャパニーズ抹茶コーヒー  
Japanese Matcha Coffee  
RM 13.80



211. ジャパニーズコーヒー  
Japanese Coffee  
RM 15.90



212. ホットカフェラテ  
Hot Coffee Latte  
RM 8.90



223. 玄米茶  
Genmai Cha  
RM 25.00



224. お抹茶  
Matcha (Served in a Matcha Bowl)  
RM 25.00

213. アイスカフェラテ  
Ice Caffe Latte  
RM 8.90