

YUZU

THE AUTHENTIC JAPANESE RESTAURANT

FRESH FISH, MEAT, VEGETABLES AND OTHERS FROM VARIOUS MARKETS IN JAPAN

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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, *chawan mushi* (egg-custard), and *nimono* (simmered dishes). Both young, dark green *yuzu*, and ripe yellow *yuzu* are used in a similar manner (dishes).



刺身盛り合わせ

SASHIMI MORIAWASE
ASSORTED SASHIMI

1 刺身盛り合わせ
SASHIMI MORIAWASE

a 柚
YUZU (3 pax) RM360

b オーシャン
OCEAN (4 Pax) RM480



2 柚盛り
YUZU MORI RM178
7 Varieties mixed sashimi (2 pieces each)



3 柚スペシャルカルパッチョ
YUZU SPECIAL CARPACCIO RM108
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

刺身盛り合わせ

刺身 単品

SASHIMI A LA CARTE



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



5 小川うに軍艦
OGAWA UNI GUNKAN RM36 (1 piece)
Sea urchin sushi



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



7 シマアジ
SHIMAAJI RM72
Striped jack



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



9 サーモントロ
SALMON TORO RM58
Salmon belly



10 めかじきトロ
MEKAJIKI TORO RM55
Sword belly



11 ボタンエビ
BOTAN EBI RM95
Jumbo sweet shrimp



12 甘エビ
AMA EBI RM52
Sweet prawn



13 帆立
HOTATE RM55
Scallop

刺身単品

SASHIMI A LA CARTE



14 親子盛り
OYAKO MORI RM82
Combination of salmon sashimi, salmon belly and salmon roe



15 帆立サーモンカルパッチョ
HOTATE SALMON CARPACCIO RM68
Fresh salmon rolled with Hokkaido scallop topped with salmon roe and served with truffle honey sauce with olive oil



16 生本鰯赤身
NAMA HONMAGURO AKAMI RM88
Japanese blue fin tuna



17 白マグロ
SHIRO MAGURO RM42
Butter fish



18 サーモン
SALMON RM48
Salmon



19 ハマチ
HAMACHI RM60
Yellow tail



20 サーモンと珍味盛り合わせ
SALMON & CHINMI MORIAWASE RM78
Combination of salmon sashimi and marinated seafood appetizers



21 生牡蠣刺身
NAMA KAKI SASHIMI RM168
Half dozen fresh oysters served with homemade tabasco sauce



22 鯛
TAI RM68
Red seabream

SALAD

サラダ



23 鰻と豆腐サラダ
UNAGI TOFU SALAD RM46
Japanese eel and tofu salad served with
mango and wafu dressing



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



24 ソフトシェルクラブと鮭皮サラダ
SOFT SHELL CRAB & SALMON SKIN SALAD RM42
Crispy deep fried soft shell crab and grilled salmon skin salad
served with wafu dressing



26 サーモンサラダ
SALMON SALAD RM44
Fresh salmon salad with special dressing and mayonnaise



27 シーフードサラダ
SEAFOOD SALAD RM44
Mixed seafood salad served with special dressing and topped with half boiled egg

おつまみ

OTSUMAMI



28 和牛牛タン鉄板
WAGYU GYUTAN TEPPAN RM45
Sliced wagyu beef tongue with grated radish in hot plate



29 北海道イカゲソ
HOKKAIDO IKA GESO RM38
Stir fried Hokkaido squid tentacles
with butter and salted egg yolk



32 自家製餃子
JIKASEI GYOZA RM32 (5 pieces)
Homemade chicken dumpling



34 枝豆
EDAMAME RM18
Boiled green soya bean



30 ホワイトコーンかき揚げ
SHIRO TOMOUROKOSHI KAKI AGE RM18
White sweet corn fry in tempura batter



31 煎り銀杏
IRI GINNAN RM13
Pan fried salted ginkgo nuts



33 石焼きゲソマヨ
ISHIYAKI GESO MAYONNAISE RM18
Stone grilled squid tentacles wrapped in aluminum foil
and topped with mayonnaise



35 小海老唐揚げ
KOEBI KARA AGE RM20
Crispy deep-fried shrimps



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

TOFU BEANCURD

豆腐

37 揚げ出し茄子と豆腐
AGEDASHI NASU & TOFU RM18
Deep fried bean curd and eggplant
served with tempura sauce



37

38 揚げ出し豆腐
AGEDASHI TOFU RM16
Deep fried bean curd served with
tempura sauce



38

39 自家製アボカド豆腐
JIKASEI AVOCADO TOFU RM19
Fresh avocado and bean curd
served with special sauce



39

40 キノコあんかけ豆腐
KINOKO ANKAKE TOFU RM20
Bean curd top with stir fry mushroom
and served in thick sauce



40

おつまみ

OTSUMAMI



41 海老だんご

EBI DANGO RM39

Grilled scallop wrapped with prawn and sprinkled with Japanese plum flakes



42 あさり酒蒸し

ASARI SAKAMUSHI RM38

Fresh clams simmered with chef's special sauce and olive oil



43 ソフトシェルクラブ唐揚げ

SOFT SHELL CRAB KARA AGE RM32

Crispy deep fried soft shell crab



44 とり唐揚げ

TORI KARA AGE RM28

Crispy boneless deep fried chicken



45 サーモンブランチ

SALMON BRASSICA RM48

Fresh sliced salmon with boiled choy sum served with special mustard sauce and sliced fried tofu skin



46 エイヒレ焼き

EIHIRE YAKI RM33

BBQ wind dried sting ray fin



47 石焼きゴーヤチャンプル

ISHIYAKI GOHYA CHAMPURU RM22

Pan fried bitter melon with egg, mushroom and onion served in hot stone bowl



48 ねぎま

NEGIMA RM23

BBQ skewered chicken with leek



49 海老餃子

EBI GYOZA RM42

Pan fried chicken dumpling stuffed with prawn



50 和牛串焼き

WAGYU BEEF KUSHIYAKI RM46

BBQ skewered dice beef with onion



51 胡瓜あちら漬け

KYURI ACHARAZUKE RM10

Homemade Japanese cucumber pickles



52 マンゴーとソフトシェルクラブ生春巻き

MANGO SOFT SHELL CRAB NAMA HARUMAKI RM30

Crispy fried soft shell crab and salad wrapped in rice paper and served with mayonnaise and wafu dressing

柚名物

YUZU MEIBUTSU
SIGNATURE DISHES



53 鶏アボカド
TORI AVOCADO RM45
Crispy boneless chicken thigh sauté with prawn and avocado with olive oil



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



55 ラムラックのゲリル
GRILLED LAMB RACK (1 piece) RM42
Grilled lamb rack with balsamic sauce topped with truffle oil



56 フォアグラとウニのバター焼き
FOIE GRAS UNI BUTTERYAKI (100gm) RM168
Pan fried goose liver with butter and sweet sauce



57 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



58 銀鱈カマの煮付け
GINDARA KAMA NITSUKE RM78/150gm
YUZU traditional style braised black cod fish collar



59 カレイマッシュルーム
KAREI MUSHROOM RM52
Grilled sole fish with mushroom and served with chef's special sauce

柚シーフード

YUZU SEAFOOD

MEIBUTSU

名物



60 帆立炙り焼き
HOTATE ABURIYAKI RM88
Grilled Japanese scallop with chef's special sauce



61 生牡蠣のゲラタン
NAMA KAKI GRATIN RM57
Baked oysters with creamy white sauce and cheese



62 帆立ゲラタン
HOTATE GRATIN RM88
Baked Japanese scallop with chef's special cream sauce



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



64 ソーフードゲラタン
SEAFOOD GRATIN RM58
Oven baked mixed seafood in creamy gratin sauce



65 生牡蠣炙り焼き
NAMA KAKI ABURIYAKI RM56
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.



66 ビーフ焼き肉
BEEF YAKINIKU (100gm) RM68
Self-grill US beef served with special yakiniku sauce



67 牛カルビリブステーキ
GYU KARUBI BEEF RIBS STEAK (100gm) RM142
Grilled wagyu beef ribs served with homemade steak sauce



68 石焼きステーキ
BEEF ISHIYAKI STEAK (150gm) RM98
Stone grilled US beef steak



69 スパイスビーフ鉄板
SPICY BEEF TEPPAN (100gm) RM75
Spicy sautéed US beef cubes with chili and tomato in spicy sauce and wrapped with aluminum foil



70 松坂牛サイコロステーキ
MATSUZAKA SAIKORO BEEF STEAK (100gm) RM218
Dice cut Japanese Matsuzaka beef steak



71 和牛ワサビステーキ
WAGYU WASABI STEAK (150gm) RM142
Wagyu beef steak served with mixed grated radish and wasabi



72 和牛焼ぎ肉
WAGYU BEEF YAKINIKU (80gm) RM128
Self-grill Japanese wagyu beef served with special yakiniku sauce



73 和牛の焼ぎすき
WAGYU YAKISUKI (100gm) RM178
Sliced Japanese wagyu beef served with special yakisuki sauce

炙り・焼き

ABURI GRILLED DISHES



74 シーフードホイル焼き
SEAFOOD FOILYAKI RM58
Stone grilled salmon, prawn, scallop and squid with
chef's special sauce and wrapped in aluminum foil



75 蛸とキノコ
TAKO TO KINOKO RM33
Sautéed mushroom with octopus



76 鮭ハラス炙り焼き
SAKE HARASU ABURIYAKI RM45
Grilled salmon belly with salt



77 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



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



78 鰻の蒲焼き
UNAGI KABAYAKI (150gm) RM85
BBQ Japanese eel



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



81 鯖塩焼き・照焼き
SABA SHIOYAKI/TERIYAKI RM32
BBQ mackerel fish with salt or sweet sauce



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



83 鯛カブト塩焼き・照焼き
TAIKABUTO SHIOYAKI/TERIYAKI (half piece) RM112
BBQ red snapper fish head and belly with salt or sweet sauce



84 銀鱈塩焼き・照焼き
GINDARA SHIOYAKI/TERIYAKI RM64
Oven grilled black cod fish with salt or sweet sauce



85 ハマチかま焼き 塩焼き・照焼き
HAMACHI KAMA SHIOYAKI/TERIYAKI (Market price)
BBQ yellow tail fish collar with salt or sweet sauce



86 銀鱈カマ塩焼き・照焼き
GINDARA KAMA SHIOYAKI/
TERIYAKI (per 100gm) RM48
BBQ black cod fish collar with salt or sweet sauce



87 鮪カマ塩焼き・照焼き
MAGURO KAMA SHIOYAKI/TERIYAKI (per 100gm) RM58
BBQ tuna fish collar with salt or sweet sauce



88 カレイ塩焼き・照焼き
KAREI SHIOYAKI/TERIYAKI RM44
BBQ sole fish with salt or sweet sauce



AGEMONO
FRIED DISHES

揚げ物



89 海老天婦羅
EBI TEMPURA RM42
Deep fried prawn in tempura batter
and served with dipping sauce



90 北海道イカゲソ揚げ
HOKKAIDO IKA GESO AGE RM25
Deep fried Hokkaido squid tentacles



91 ししもフライ
SHISHAMO AGE RM25
Deep fried capelin fish with roe ad
served with tartar sauce



92 カニクリームコロッケ
KANI CREAM KOROKKE RM24
Deep fried potato croquette with crab meat
and served with dipping sauce



93 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



94 ミックスシーフードの天婦羅
MIXED SEAFOOD TEMPURA MORIAWASE RM70
Combination of deep fried prawn, fish and vegetables
in tempura batter and served with dipping sauce



95 牡蠣フライ
KAKI FRY RM56
Deep fried breaded oysters and served with dipping sauce



96 鶏南蛮
TORI NANBAN RM32
Deep fried chicken dipped with nanban sauce
and served with tartar sauce

97 野菜天婦羅
YASAI TEMPURA RM30
Deep fried mixed vegetable in tempura
batter and served with dipping sauce





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



99 **うなぎと蕎麦サラダ**
UNAGI SOBA SALAD RM42
Grilled Japanese eel with buck wheat noodles, salad, prawn, tofu, egg and sesame seed



100 **鰻蒲焼きと刺身セット**
UNAGI KABAYAKI & SASHIMI SET (120gm) RM70
Grilled Japanese eel and mixed sashimi served with salad, rice, tea pot soup and steamed egg custard



101 **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



102 **うなぎとハマチのちらし丼**
UNAGI & HAMACHI CHIRASHI DON RM68
Grilled Japanese eel with sliced yellow tail, prawn and egg

103 **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





104 ボルケーノロール
VOLCANO ROLL RM47
YUZU special baked sushi rolls with creamy white sauce



106 海老アボカド巻き
EBI AVOCADO MAKI RM42
Deep fried prawn tempura rolls layered with avocado



107 ノルウェーロール
NORWAY ROLL RM38
California rolls layered with fresh salmon



108 ダブルクリスピーロール
DOUBLE CRISPY ROLL RM42
Crispy deep fried soft shell crab with crab stick rolls layered with shrimp roe



109 ダブルオトロ巻き
DOUBLE OTORO MAKI RM98
Chopped high grade tuna belly with scallion and layered with sliced high grade tuna belly, caviar and perilla leaf



111 ゴールデンロール
GOLDEN ROLL RM34
Crispy deep fried prawn tempura rolls layered with sliced mango and topped with chicken floss



112 スパイダーロール
SPIDER ROLL RM34
Deep fried soft shell crab rolls layered with bonito fish flakes



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



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



113 鰻巻き
UNAGI MAKI RM54
YUZU style of Japanese eel sushi rolls

SUSHI

寿司



114 スペシャルにぎり寿司盛り合わせ
SPECIAL NIGIRI MORIAWASE RM178
Assorted chef's special imported fish sushi



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



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



117 鯛ととびこ
TAI TOBIKO NIGIRI RM18
Red seabream sushi topped with flying fish roe



118 鮭ハラスとフォアゲラ
SALMON BELLY FOIE GRAS NIGIRI RM22
Salmon belly sushi topped with goose liver



119 大トロ、ウニとフォアゲラ
OTORO UNI FOIE GRAS NIGIRI RM42
High grade tuna belly sushi topped with sea urchin and goose liver



120 大トロとフォアゲラ
OTORO FOIE GRAS NIGIRI RM38
High grade tuna belly sushi topped with goose liver



121 うなぎとフォアゲラ
UNAGI FOIE GRAS NIGIRI RM32
Japanese eel sushi topped with goose liver



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



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



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



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

寿司



126 6貫寿司盛り合わせ
6KAN YUZU SUSHI MORIAWASE RM78
6 pieces assorted sushi



127 うなぎ寿司6貫
ROKU UNAGI SUSHI RM68
6 pieces Japanese eel sushi



128 袖寿司盛り
YUZU SUSHI MORI RM90
YUZU assorted sushi with tuna rolls



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



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



130 サーモン寿司
SALMON SUSHI RM38
Combination of salmon sushi
and salmon belly sushi



131 親子巻き
OYAKO MAKI RM38
Salmon roll sushi with
fish roe toppings

TEMAKI

手巻き



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



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



135 親子手巻き
OYAKO TEMAKI
Fresh salmon with
salmon roe hand roll
RM20



136 カリフォルニア
手巻き
CALIFORNIA TEMAKI
California hand roll
RM13



137 ソフトシェルクラブ
手巻き
SOFT SHELL CRAB
TEMAKI
Crispy fried soft shell
crab hand roll
RM16



138 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
RM14

丼飯

GOHAN RICE DISHES



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



140 鰻丼
UNADON RM53
Rice topped with BBQ Japanese eel



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



142 カツ丼
KATSU DON RM33
Rice topped with crispy breaded deep fried chicken cutlet braised with egg



143 和牛サイコロ丼
WAGYU SAIKORO DON RM58
Rice topped with diced cut wagyu beef



144 焼き鳥丼
YAKITORI DON RM32
Rice topped with grilled yakitori chicken with teriyaki sauce



145 ちらし寿司
CHIRASHI SUSHI RM54
Sushi vinaigrette rice topped with assorted raw seafood



146 サーモン親子丼
SALMON OYAKO DON RM54
Vinaigrette rice topped with thinly sliced fresh salmon and salmon roe



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

鍋

NABE HOT POT

148 しゃぶしゃぶ
SHABU SHABU RM88
Thinly sliced beef with bean curd
and vegetables simmered in hot
broth and served with citrus and
sesame dipping sauce



149 海鮮カレー鍋
KAISEN CURRY NABE RM68
Japanese curry hot pot with prawn,
scallop, squid and salmon



150 すき焼き
SUKIYAKI RM78
Thinly sliced beef with bean curd, mushroom,
vegetables and glass noodles simmered in
Japanese style sweetened sauce and served
with raw egg dipping



うどん
ADDITIONAL UDON
RM15



151 スパイスー銀むつ豆腐鍋
SPICY GINMUTSU TOFU NABE RM98
Black cod fish collar with bean curd, mushroom
and vegetables simmered in spicy hot broth and
served with citrus dipping sauce



152 銀むつ豆腐鍋
GINMUTSU TOFU NABE RM98
Black cod fish collar with bean curd, mushroom
and vegetables simmered in hot broth and served
with citrus dipping sauce



お茶蕎麦
ADDITIONAL OCHA SOBA
RM15



153 北海道鍋
HOKKAI NABE RM78
Special hot pot with salmon, scallop, squid,
prawn and vegetables in bean paste soup

北海道キムチ鍋
KIMUCHI HOKKAI NABE RM88
Special hot pot with salmon, scallop, squid,
prawn and vegetables in bean paste soup
with spicy kimchi



154 鯛はんぺん鍋
TAI HANPEN NABE RM58
Sliced red snapper with homemade fish cake served
with vegetables and separate hot broth por

麺

NOODLE



155 天ざる蕎麦・うどん
TEN ZARU SOBA/UDON RM24
Cold buckwheat noodles or thick wheat noodles with deep fried prawn in tempura batter served with soba sauce



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



156 天婦羅蕎麦・うどん
TEMPURA SOBA/UDON RM28
Hot buckwheat noodles or thick wheat noodles soup served with deep fried prawn in tempura batter



157 お茶蕎麦
OCHA SOBA RM22
Cold green tea buckwheat noodles served with soba sauce



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



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



161 鍋焼うどん
NABEYAKI UDON RM32
Japanese traditional style thick wheat noodles with deep fried prawn in tempura batter, chicken, egg and vegetables in clear soup



162 鯛鍋焼うどん
TAI NABEYAKI UDON RM40
Thick wheat noodles with red seabream fish, seaweed laver and mushroom in clear soup

ランチセット

LUNCH SET MENU



163 テッパンサーモンハラスセット
TEPPAN SALMON HARASU SET RM42
Grilled teppanyaki salmon belly with vegetables and served with small appetizer, salad, rice, tea pot soup, steamed egg custard and fruits



165 チキンバターとガーリックライスセット
CHICKEN BUTTER & GARLIC RICE SET RM30
Sautéed diced cut of chicken with butter and served with salad, garlic rice, miso soup, steamed egg custard and fruits



167 鯖塩焼きセット
SABA SHIOYAKI SET RM32
BBQ mackerel fish with salt and served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



169 鍋焼きうどんと手巻きセット
NABEYAKI UDON & TEMAKI SET RM38
Thick wheat noodles with prawn tempura and vegetables in hot pot served with two california hand rolls, salad and fruits



164 鯖塩焼きと鶏南蛮セット
SABA SHIOYAKI & TORI NANBAN SET RM32
Combination of salted grilled mackerel with deep fried chicken and tartar sauce and served with salad, rice, miso soup, steamed egg custard and fruits



166 カツカレーセット
KATSU CURRY SET RM30
Crispy deep fried breaded chicken curry rice and served with salad, miso soup, steamed egg custard and fruits



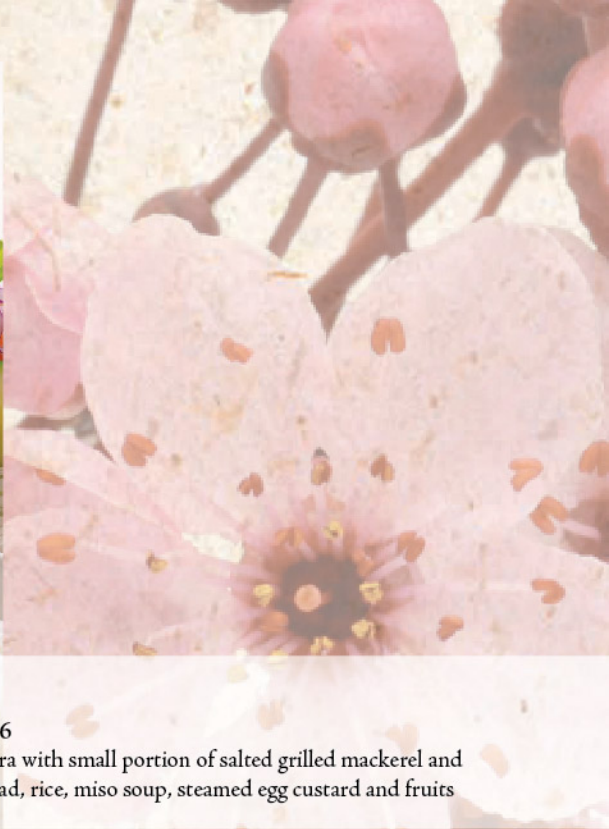
168 サーモン照焼きとチキン照焼きセット
SALMON TERIYAKI & CHICKEN TERIYAKI SET RM34
Combination of grilled salmon and chicken with teriyaki sauce and served with salad, rice, miso soup, steamed egg custard and fruits



170 すき焼きうどんセット
SUKIYAKI UDON SET RM39
Thin sliced of beef with thick wheat noodles in sukiyaki soup and served with salad, California hand roll, steamed egg custard



171 天麩羅セット
TEMPURA SET RM36
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



172 うなぎ、蕎麦及ちらし寿司セット
UNAGI, SOBA & CHIRASHI SET RM42
Grilled Japanese eel, cold buckwheat noodles with mini chirashi don served with small appetizer, salad, teapot soup and steamed egg custard



173 ミニ丼セット
MINI DONBURI SET RM38
Mini tendon and mini chirashi don served with 4 kinds small appetizer, salad, tea pot soup and steamed egg custard



174 サーモン寿司セット
SALMON SUSHI SET RM38
Salmon sushi and salmon sashimi served with 2 kinds of hand roll, cold buckwheat noodles, tea pot soup, steamed egg custard and fruits



175 バラちらしセット
BARA CHIRASHI SET RM32
Sushi vinaigrette rice topped with assorted raw seafood and served with miso soup, steamed egg custard and tiramisu cake



176 渚セット
NAGISA SET RM32
Cold buckwheat noodles with sushi rolls, crispy deep fried mixed tempura and soft shell crab hand roll served with miso soup



177 ビーフ焼き肉セット
BEEF YAKINIKU SET RM38
Sautéed sliced beef with yakiniku sauce and mixed vegetables served with small appetizer, rice, miso soup, steamed egg custard and fruits

セットメニュー

SET MENU



178 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



180 シーフードセット
SEAFOOD SET RM56
Sautéed mixed seafood with special sauce in hot plate and served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



179 刺身&ビーフ焼き肉セット
SASHIMI & BEEF YAKINIKU SET RM56
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

181 柚御膳
YUZU GOZEN RM68
Assorted sashimi and sushi, mixed tempura with stone grilled beef served with small appetizer, salad, tea pot soup, steamed egg custard and fruits





182 刺身及すき焼きセット
SASHIMI & SUKIYAKI SET RM58
Assorted sashimi and beef sukiyaki served with salad,
rice, tea pot soup, steamed egg custard and fruits



184 鶏アボカドセット
TORI AVOCADO SET RM44
Sautéed boneless chicken with prawn and avocado served with small
appetizer, salad, rice, miso soup, steamed egg custard and fruits



186 ちらし寿司及天麩羅御膳
CHIRASHI SUSHI & TEMPURA GOZEN RM68
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



183 カツ鍋及炊き込みご飯セット
KATSUNABE & TAKIKOMI GOHAN SET RM42
Braised deep fried chicken cutlet with egg and served with small appetizer,
salad, Japanese braised rice, miso soup, steamed egg custard and fruits



185 石焼きチキン及天 羅セット
ISHIYAKI CHICKEN & TEMPURA SET RM42
BBQ chicken with teriyaki sauce on hot stone and mixed tempura served
with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



187 サーモン照焼き、寿司及蕎麦セット
SALMON TERIYAKI, SUSHI & SOBA SET RM58
Grilled salmon with sweet sauce served with assorted sushi,
cold buckwheat noodles, small appetizer, salad, miso soup,
steamed egg custard and fruits



188 **スペシャルちらし寿司セット**
SPECIAL CHIRASHI SET RM68
Chef special prepared assorted raw fish on vinaigrette sushi rice and served with small appetizer, salad, tea pot soup, steamed egg custard and fruits



189 **銀鱈弁当**
GINDARA BENTO RM68
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



190 **寿司、鯖塩焼き&刺身セット**
SUSHI, SABA SHIOYAKI & SASHIMI SET RM64
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



191 **焼き魚セット**
YAKIZAKANA SET RM48
Combination of grilled mackerel, salmon and sole fish served with small appetizer, salad, rice, tea pot soup, steamed egg custard and fruits



192 **刺身御膳**
SASHIMI GOZEN RM68
Assorted fresh raw fish served with small appetizer, salad, rice, tea pot soup, steamed egg custard and fruits



193 **サーモン照焼き、天 羅&刺身セット**
SALMON TERIYAKI, TEMPURA & SASHIMI SET RM68
Grilled salmon with sweet sauce, mixed tempura and salmon sashimi served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits



194 **和牛石焼きセット**
WAGYU ISHIYAKI SET RM68
Stone grilled wagyu beef with mixed tempura and served with small appetizer, salad, rice, miso soup, steamed egg custard and fruits