

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).



FOOD ALLERGIES:

Some of our menu items contains egg, soy, wheat, fish, milk, shrimp, tree nuts, peanuts and sesame seeds. There are small risk that tiny traces of these may be in any or other dish or food serve here.

We understand the dangers to those customers with severe allergies. Please speak to a member of staff who may be able to help you, to make an alternative choice.

*Price subject to 10% service charge & 6% GST. All pictures are for illustration purposes only.

炙り・焼き

ABURI GRILLED DISHES



1 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



2 サーモンの塩焼き・照焼き
SALMON SHIOYAKI/TERIYAKI RM36
BBQ salmon with salt or sweet sauce



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



4 鮭カブトの塩焼き・照焼き
SAKE KABUTO SHIOYAKI/TERIYAKI RM35
BBQ salmon fish head 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 鰻の蒲焼き
UNAGI KABAYAKI (150gm) RM85
BBQ Japanese eel



7 七ししゃも焼き
SHISHAMO YAKI RM28
BBQ capelin fish with roe



8 鯖塩焼き・照焼き
SABA SHIOYAKI/TERIYAKI RM30
BBQ mackerel fish with salt or sweet sauce



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



10 ハマチカブトの塩焼き・照焼き
HAMACHI KABUTO YAKI (Half piece) RM 40/ 100g
BBQ yellow tail fish head and collar with salt or sweet sauce



11 銀鯨塩焼き・照焼き
GINDARA SHIO/TERIYAKI RM68
Oven grilled black cod fish with salt or sweet sauce



12 銀鯨カマ塩焼き・照焼き
GINDARA KAMA SHIOYAKI/TERIYAKI RM48/100gm
BBQ black cod fish collar with salt or sweet sauce



13 ハマチカマの塩焼き・照焼き
HAMACHI KAMA SHIO/TERIYAKI RM58
BBQ yellow tail fish collar with salt or sweet sauce



14 カレイ塩焼き・照焼き
KAREI SHIOYAKI/TERIYAKI RM48
BBQ sole fish with salt or sweet sauce



15 ハマチの塩焼き・照焼き
HAMACHI TERIYAKI RM61
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

16 刺身盛り合わせ
SASHIMI MORIAWASE

a 柚
YUZU (3 pax) RM360

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



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



18 柚スペシャル盛り合わせ
YUZU SPECIAL MORIAWASE RM299
Selected Chef's special imported sashimi

刺身盛り合わせ

刺身 単品

SASHIMI A LA CARTE



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



20 ハマチ
HAMACHI SASHIMI RM65
Yellowtail sashimi



21 生本鰯中トロ
NAMA HONMAGURO CHUTORO RM130
Japanese medium grade tuna belly



22 生本鰯赤身
NAMA HONMAGURO AKAMI RM72
Japan tuna



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



24 サーモントロ
SALMON TORO RM58
Salmon belly



25 サーモン
SALMON SASHIMI RM50
Salmon sashimi



26 ボタンエビ
BOTANEBI RM95
Jumbo sweet shrimp



27 甘エビ
AMAEBI RM59
Sweet prawn



28 帆立
HOTATE RM57
Scallop

刺身拼盘

SASHIMI A LA CARTE



29 親子盛り
OYAKO MORI RM85
Combination of salmon sashimi, salmon belly and salmon roe



30 サーモン刺身と珍味盛り合わせ
SALMON SASHIMI & CHINMI MORIAWASE RM81
Combination of salmon sashimi and marinated seafood appetizer



31 サーモンとハマチと中華飯蛸
SALMON, HAMACHI & CHUKA IIDAKO RM95
Salmon, yellowtail sashimi with marinated octopus appetizer



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



33 柚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



34 帆立とサーモンのカルパッチョ
HOTATE SALMON CARPACCIO RM70
Fresh salmon rolled with Hokkaido scallop, topped with salmon roe
and served with truffle honey and olive oil



35 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



36 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

おつまみ

OTSUMAMI



37 タラバ蟹のオーブン焼き
TARABAGANI RM90/100g
Oven baked king crab



38 北海道イカゲソ
HOKKAIDO IKA GESO RM32
Stir fried Hokkaido squid tentacles
with butter and salted egg yolk



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



43 枝豆
EDAMAME RM18
Boiled green soya bean



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



44 小海老唐揚げ
KOEBI KARA AGE RM22
Crispy deep-fried shrimps



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



42 石焼きゲソマヨ
ISHIYAKI GESO MAYONNAISE RM25
Stone grilled squid tentacles wrapped in aluminum foil
and topped with mayonnaise



45 自家製さつま揚げ
JIKASEI SATSUMAAGE RM35
Fried homemade fish cake served
with grated ginger

TOFU BEANCURD

豆腐

46 揚げ出し茄子と豆腐
AGEDASHI NASU & TOFU RM22
Deep fried bean curd and eggplant
served with tempura sauce

47 揚げ出し豆腐
AGEDASHI TOFU RM20
Deep fried bean curd served with
tempura sauce

48 鰻揚げ出し豆腐
UNAGI AGEDASHI TOFU RM32
Deep fried bean curd layered with
Japanese eel in tempura sauce

49 キノコあんかけ豆腐
KINOKO ANKAKE TOFU RM24
Bean curd top with stir fry mushroom
and served in thick sauce



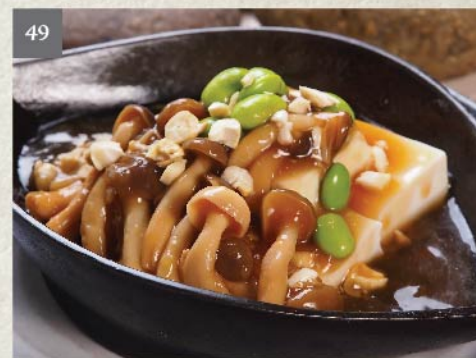
46



47



48



49

おつまみ

OTSUMAMI



50 海老だんご

EBI DANGO RM47

Grilled scallop wrapped with prawn and sprinkled with Japanese plum flakes



51 あさり酒蒸し

ASARI SAKAMUSHI RM40

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



52 ソフトシェルクラブ唐揚げ

SOFT SHELL CRAB KARA AGE RM35

Crispy deep fried soft shell crab



53 とり唐揚げ

TORI KARA AGE RM30

Crispy boneless deep fried chicken



54 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



55 エイヒレ焼き

EIHI RE YAKI RM39

BBQ wind dried sting ray fin



56 石焼きゴーヤチャンプル

ISHIYAKI GHOYA CHANPURU RM28

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



57 ねぎま

NEGIMA RM30

BBQ skewered chicken with leek



58 帆立炙り焼き

HOTATE ABURIYAKI RM84

Grilled fresh scallop with Chef special sauce



59 和牛串焼き

WAGYU BEEF KUSHIYAKI RM46

BBQ skewered dice beef with onion



60 胡瓜あちら漬け

KYURI ACHARAZUKE RM14

Homemade Japanese cucumber pickles



61 マンゴーとソフトシェルクラブ生春巻き

MANGO SOFT SHELL CRAB NAMA HARUMAKI RM33

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

SALAD

サラダ



62 鰻と豆腐サラダ
UNAGI TOFU SALAD RM49
Japanese eel and tofu salad served with mango and wafu dressing



63 マンゴーサラダ
MANGO SALAD RM31
A mixture of fresh greens and sweet mango topped with a delicious tangy yuzu citrus dressing



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



64 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



66 サーモンサラダ
SALMON SALAD RM40
Fresh salmon salad with special dressing and mayonnaise



67 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



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



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



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



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



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



73 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



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



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



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



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



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



79 6貫寿司盛り合わせ
6KAN SUSHI MORIAWASE RM78
6 pieces assorted sushi



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



81 柚寿司盛り
YUZU SUSHI MORI RM90
YUZU assorted sushi with tuna rolls



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



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



84 サーモン寿司
SALMON SUSHI RM45
Combination of salmon sushi
and salmon belly sushi



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

TEMAKI

手巻き



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



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



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



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



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



91 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



92 袖スペシャル鰻ロール
YUZU SPECIAL UNAGI ROLL RM72
Sushi roll filled with fresh salmon, avocado and tamago layered with unagi topped with mixed fish roe drizzled with Chef special sauce



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



94 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



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



96 ダブルクリスピーロール
DOUBLE CRISPY ROLL RM48
Crispy deep fried soft shell crab with crab stick rolls layered with shrimp roe



97 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



99 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



100 ディープフライ巻き
DEEP FRIED MAKI RM34
Yuzu salmon sushi roll deep fried with bread crumbs



98 鮭皮ロール
SAKE KAWA ROLL RM34
Special Japanese traditional rolls



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

卷寿司

ROLL SUSHI

柚名物

YUZU MEIBUTSU SIGNATURE DISHES



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



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



104 ラムラックのゲリル
GRILLED LAMB RACK (1 pc) RM45
Grilled lamb rack with balsamic sauce topped with truffle oil



105 サーモンと法蓮草のゲリル
SALMON SPINACH GRILL RM53
Grilled salmon with yuzu pepper top with salmon roe served with crispy fried spinach



106 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



107 北海道の烏賊ゴロ焼き
HOKKAIDO IKA GOROYAKI RM37
Saute Hokkaido squid with Chef sauce



108 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



109 生牡蠣
FRESH OYSTER RM92
Half dozen fresh oyster



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



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



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



113 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.



115 沖縄風サイコロステーキ
BEEF OKINAWA RM68
This succulent cut of beef is pan-seared to perfection and served with our chef's very own special sauce.



114 オーストラリア産T-BONEステーキ
AUSTRALIAN T-BONE STEAK RM 50/100g
Grilled Australian T-bone steak



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



117 スパイスビーフ鉄板
SPICY BEEF TEPPAN RM77
Succulent beef cubes with chilli and tomato in spicy sauce served in hot plate wrapped with foil





118 松坂牛サイコロステーキ
MATSUZAKA SAIKORO BEEF STEAK (100gm) RM250
Dice cut Japanese Matsuzaka beef steak



119 和牛ワサビステーキ
WAGYU WASABI STEAK (150gm) RM153
Wagyu beef steak served with mixed grated radish and wasabi



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



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



AGEMONO
FRIED DISHES

揚げ物



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



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



124 ししゃもフライ
SHISHAMO AGE RM25
Deep fried capelin fish with roe and
served with tartar sauce



125 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



126 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



127 天婦羅盛り合わせ
TEMPURA MORIAWASE RM44
Combination of deep fried prawn, fish and vegetables
in tempura batter and served with dipping sauce



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



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

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





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



132 **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



133 **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



134 **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



135 **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

136 **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



丼飯

GOHAN RICE DISHES



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



138 鰻丼
UNADON RM54
Rice topped with BBQ Japanese eel



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



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



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



142 石焼きガーリックライス
ISHIYAKI GARLIC RICE RM20
Garlic rice in sizzling stone



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



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



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

鍋

NABE HOT POT



146 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



147 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



148 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



うどん
ADDITIONAL UDON
RM15



149 蕎麦しゃぶしゃぶ
SOBA SHABU SHABU (For 2 person) RM80
3 Types noodles with beef slice, minced chicken and vegetables
Upgrade to Wagyu beef Additional RM28



150 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



お茶蕎麦
ADDITIONAL OCHA SOBA
RM15



151 北海鍋
HOKKAI NABE RM84
Special hot pot with salmon, scallop, squid,
prawn and vegetables in bean paste soup



152 鯛はんぺん鍋
TAI HANPEN NABE RM60
Sliced red snapper with homemade fish cake served
with vegetables and separate hot broth pot

麺

NOODLE



153 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



154 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



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



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



157 福庭うどん
INANIWA UDON RM34
Cold thin wheat noodles served with soba sauce



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



159 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



160 鯛鍋焼うどん
TAI NABEYAKI UDON RM35
Thick wheat noodles with snapper fish, seaweed laver and straw mushroom in clear soup

ランチセット

LUNCH SET MENU

11:30AM
TILL
2:30PM



161 鯖塩焼きと鶏南蛮セット
SABA SHIOYAKI & TORI NANBAN SET RM39
Combination of salted grilled mackerel with deep fried chicken and tartar sauce served with salad , rice ,miso soup steamed egg and fruits



162 寿司、天婦羅と蕎麦セット
SUSHI, TEMPURA & SOBA SET RM48
Assorted sushi, tempura and small cold soba served with appetizer, egg custard, salad and fruits



164 サーモン照焼き弁当
SALMON TERIYAKI BENTO RM45
BBQ Salmon with teriyaki sauce, sashimi and tempura in bento box served with rice, egg custard, salad and miso soup



163 カツカレーセット
KATSU CURRY SET RM34
Crispy deep fried breaded chicken curry rice and served with salad, miso soup, steamed egg custard and fruits



165 スパイス鉄板チキンセット
SPICY TEPPAN CHICKEN SET RM42
Spicy pan fry chicken in hot plate served with egg custard, appetizer salad, fruits , rice and miso soup



166 鯖塩焼きセット
SABA SHIOYAKI BENTO RM42
BBQ mackerel fish with salt, sashimi and tempura in bento box served with rice egg custard salad and miso soup



167 鍋焼うどんと手巻きセット
NABEYAKI UDON & TEMAKI SET RM40
Thick wheat noodles with prawn tempura and vegetables in hot pot served with two california hand rolls, salad and fruits



168 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



169 天婦羅コンボセット
TEMPURA COMBO RM41
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



170 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



171 蕎麦御膳
SOBA GOZEN RM52
Combination of cold noodles, assorted sushi and tempura served with egg custard, appetizer, pickles, fruits and tea pot soup



172 サーモン寿司セット
SALMON SUSHI SET RM42
Salmon sushi and salmon sashimi served with 2 kinds of hand roll, cold buckwheat noodles miso soup, steamed egg custard and fruits



173 鯖くわ焼きセット
SABA KUWAYAKI SET RM40
Braised deep fried mackerel fish with egg served with rice, steamed egg, appetizer, pickles, salad, fruits and miso soup



174 渚セット
NAGISA SET RM36
Cold buckwheat noodles with sushi rolls, crispy deep fried mixed tempura and soft shell crab hand roll served with miso soup



175 刺身及鰻セット
SASHIMI & UNAGI SET RM72
Assorted sashimi, bbq eel 2 pieces hand roll served with baked oyster, appetizer, salad, fruits and tea pot soup.

セットメニュー

SET MENU



176 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



177 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



178 刺身&ビーフ焼き肉セット
SASHIMI & BEEF YAKINIKU SET RM64
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

179 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





180 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



183 鰻御膳
UNAGI GOZEN RM68
BBQ eel, sashimi, assorted sushi and tempura served with egg custard, appetizer, pickles, salad, fruits and miso soup



185 ちらし寿司及天麩羅御膳
CHIRASHI SUSHI & TEMPURA GOZEN RM72
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



181 かつ鍋&ガーリックライスセット
KATSUNABE & GARLIC RICE SET RM42
Braised deep fried chicken cutlet with egg and served with small appetizer salad , rice, miso soup, steamed egg custard and fruits



182 石焼チキン&天婦羅セット
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



184 寿司&蕎麦セット
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



186

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 dessert.



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



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



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



石焼きサイコロステーキ&鮭ハラスセット
SAIKORO BEEF & SALMON BELLY SET RM82

Dice cut beef with grilled salmon belly in hot stone with rice, egg custard, appetizer, salad, pickles, fruits and tea pot soup



和牛石焼きセット
WAGYU ISHIYAKI SET RM72

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