



FLAVOURFUL BITES 突き出し

DASHIMAKI TAMAGO Light and Fluffy Layered Rolled Omelette with Dashi	RM18
UMAKI Rolled Omelette with Grilled Eel	RM28
 MENTAIKO TAMAGOYAKI Rolled Omelette with Spiced Cod Roe	RM35
AGEDASHI TOFU Deep Fried Bean Curd in a Dashi Sauce with Seaweed and Radish	RM16
YAKI EIHIRE Lightly grilled Skate Fin with Mayonnaise	RM35
 SAKURAEBI Golden Crispy-fried Cherry Blossom Shrimps	RM78
IWASHI TATAMI Crispy-grilled pressed Baby Sardines	RM32
ERINGI BATA YAKI Sautéed King Oyster Mushrooms with Butter and Soy Sauce	RM22
CHIKUWA ISOBE AGE Deep Fried Fish Cakes coated with Aonori Tempura Batter	RM33
CHICKEN GYOZA * 3pcs Pan Fried Chicken Dumplings with Spicy Vinegared Soy	RM18



GREENS & BLOSSOMS

グリーン&ブロッサム

EDAMAME 2-WAYS Young Soy Beans 2-Ways, Boiled and finished with Sea Salt or Fried with 7-Spice mixture and Olive Oil	RM16
YASAI ITAME Stir-fry Assortment of Vegetables on a Hot Plate with Garlic Butter Sauce	RM23
 ASSORTED MUSHROOMS TEPPANYAKI Stir-fry Assortment of Mushrooms on a Hot Plate with Garlic Butter Sauce	RM38
HORENISO ITAME Stir-fry Spinach on a Hot Plate with Garlic Butter Sauce	RM30
YASAI TEMPURA Golden-fried Vegetables coated in Tempura Batter and served with Dipping Sauce	RM30




WAFU SARADA Sweet Corn, Cherry Tomato and Crisp Lettuce Leaves	RM25
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Add-On : Topping

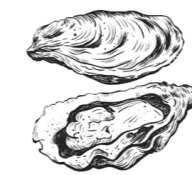
AVOCADO	RM5
TOFU KAISO Soft Bean Curd & Seaweed	RM10
GYU NIKU Shabu Beef Slices (100g)	RM15
SASHIMI Assortment of Raw Fish	RM50
SALMON ABURI Seared Salmon (100g)	RM35
KANI Fried Soft Shell Crab	RM17
Choose our handcrafted dressing YUZU SESAME / VINEGAR SOY / YUZU WASABI	

OCEANIC 海の幸

SHAKE SASHIMI * 5 slices Norwegian Salmon Trout	RM70
SALMON BELLY SASHIMI * 5 slices Norwegian Salmon Trout Belly	RM88
KAMPACHI SASHIMI * 5 slices Amberjack	RM96
 OTORO SASHIMI * 5 slices Blue Fin Tuna Belly	RM320
NAMAKAKI Fresh Oyster	MARKET PRICE
MEDLEY PLATTER OF THE DAY A combination of Sashimi * 6 pcs Nigiri Sushi * 3pcs, Sushi Roll * 6 pcs	RM108
SAKANA PLATTER * 3 slices each A combination of 4 different Raw Fish of the day	RM200
SALMON 3-WAY Raw Norwegian Salmon Trout, Salmon Sushi and Salmon Roe Sushi	RM88
 SALMON POCKETS * 3 pcs Salmon Sushi Wrapped in Sweetened Tofu Pockets topped with Salmon Roe	RM68
NIGIRI SUSHI PLATTER A combination of 9 different Nigiri Sushi of the day	RM150

Add-On : Sushi 2pcs

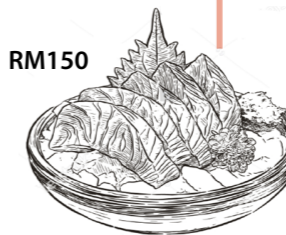
KAMPACHI Amberjack	RM48	TOBIKO Flying Fish Roe	RM38
SHAKE Salmon Trout	RM36	UNAGI Grilled Eel	RM50
IKURA Salmon Roe	RM48	EBI Sushi Prawn	RM26



UNIQUE SUSHI

ユニーク寿司

 THE OMEGA * 5 pcs Sushi Rolls filled with Raw Norwegian Salmon Trout and Avocado	RM45
THE CRISPY PRAWN * 5 pcs Sushi Rolls filled with Crunchy Deep-fried Breaded Prawn and Avocado	RM38
SOFT SHELL CRAB * 5 pcs Sushi Rolls filled with Crispy-fried Soft Shell Crab Tempura and Avocado	RM45
 UNAGI JUMBO * 4 pcs Sushi Rolls filled with Flying Fish Roe, Crab Stick, Avocado, and Lettuce, topped with large cuts of Grilled Eel, Seasoned Seaweed, Salmon and Sweet Sauce	RM58
THE FIRECRACKER * 5 pcs Deep Fried Sushi Rolls filled with Grilled Eel and Bird's Eye Chili with Sweet Sauce	RM45
CALIFORNIA ROLL * 5 pcs Classic Sushi Rolls filled with Crabsticks, Avocado and Flying Fish Roe	RM40
AVOCADO ROLL * 5 pcs Sushi Rolls filled with Avocado, Cucumber, Lettuce and Mayonnaise	RM30
THE KAPPA * 6 pcs Thin Sushi Rolls filled with Cucumber and Seaweed	RM13
CALIFORNIA HANDROLL Cone-shaped Sushi filled with Crab Stick, Avocado, Cucumber and Mayonnaise wrapped in Seaweed	RM18
SALMON AVOCADO HANDROLL Cone-shaped Sushi filled with Salmon and Avocado wrapped in Seaweed	RM18
SOFT SHELL CRAB HANDROLL Cone-shaped Sushi filled with Soft Shell Crab and Avocado wrapped in Seaweed	RM18

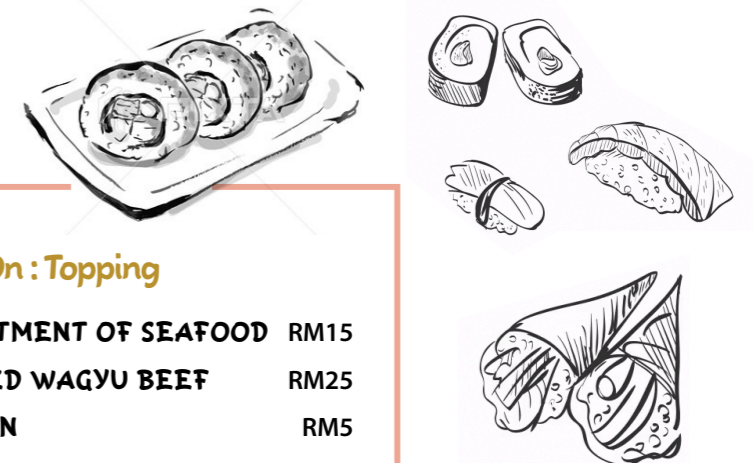


SIZZLING RICE & NOODLE 鉄板焼き ご飯, 麺

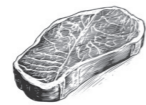
GARLIC FRIED RICE Fried Rice with Eggs and Garlic	RM18
SEAFOOD FRIED RICE Fried Rice with an Assortment of Fresh Seafood	RM28
 TRUFFLE FRIED RICE Fried Rice with Truffle Oil, Eggs and Vegetables	RM60
FRIED RAMEN / UDON (Original / Spicy) Fried Ramen or Udon Noodle with Vegetables	RM35

Add-On : Topping

ASSORTMENT OF SEAFOOD	RM15
BRAISED WAGYU BEEF	RM25
CHICKEN	RM5



ALL WAGYU 和牛

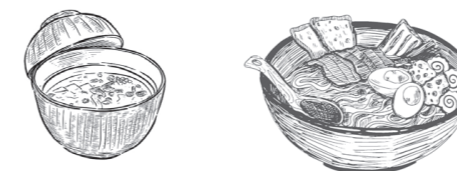


WAGYU TEPPANYAKI Grilled A5 Wagyu with handcrafted Wasabi Steak Sauce	MARKET PRICE
WAGYU KUSHI * 2sticks Skewered Pieces of Wagyu Beef, grilled and served with Wasabi Steak Sauce	RM60
 WAGYU SUKIYAKI DON Braised Wagyu Beef in Sweet and Savory Sukiyaki Sauce, Tofu and Vegetables on a bed of Fluffy Rice	RM60
 UNAGYU DON Braised Wagyu Beef and Tender Grilled Eel on a bed of Fluffy Rice	RM70
 WAGYU MAZE UDON Dried Udon/Ramen Noodle with Braised Wagyu Beef, Seaweed, Spring Onion, Seasoned Boiled Egg, and our signature Spicy Sauce	RM60
WAGYU GOLDEN BUNS * 2pcs Braised Wagyu Beef in Golden Fried Lotus Buns	RM48

STEAMY & SOUPY 蒸し物, スープ類

Steamed Savory Egg Custards	
PRAWN CHAWANMUSHI	RM20
SALMON ROE CHAWANMUSHI	RM36
 FOIE GRAS CHAWANMUSHI	RM55
DOBIN MUSHI A Broth filled with Seafood, Chicken and Vegetables served Steaming Hot in a Tea Pot with Lime	RM28
MISO SOUP Classic Miso Bean Paste Soup	RM13
SHAKE CHAZUKE Steamed Rice topped with Grilled Salmon and served with a Hot Tea Broth	RM23
 ISHIKARI INANIWA Golden Crispy-fried Salmon Head with Inaniwa Udon in Milky Tomato Miso Broth	RM78
NABEYAKI UDON Chicken Udon with Vegetables served in a Claypot	RM40

UDON / INANIWA / SOBA Udon or Buckwheat Noodle served in Hot Broth or Cold Dipping Sauce	RM30
CHA SOBA / INANIWA Buckwheat Noodle infused with Green Tea or Thin Udon served cold and accompanied by Dipping Sauce	RM30
Add-On : Topping	
GYU NIKU Sliced Beef	RM15
TEMPURA Assorted Seafood and Vegetables	RM15
KINOKO Assortment of Mushrooms	RM5



GRAINS ご飯物

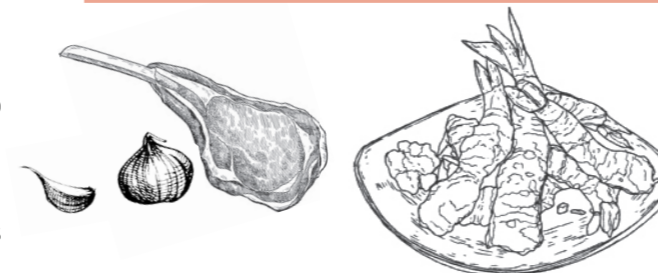
 UNAGI STACKER DON Stacked Grilled Eel and Rice topped with Condiments	RM80
GYU YAKINIKU DON Pan Seared Angus Beef glazed with Sweet and Savory BBQ Sauce served over Steamed Rice	RM88
 SPICY TEN DON Golden-fried Prawns and Vegetables with Spicy Sauce served over Steamed rice	RM56
SALMON IKURA DON Fresh Sashimi & Salmon Roe served over Vinegared Sushi Rice	RM78
CHICKEN KATSU DON Crispy Breaded Chicken Cutlet cooked with Onions and Eggs in Savory Sauce served over Steamed Rice	RM42
CHICKEN KATSU CURRY RICE Crispy Breaded Chicken Cutlet served with Creamy Curry and Steamed Rice	RM50
GOHAN Steamed Japonica Rice	RM5

SURF & TURF サーフ,ターフ

SABA - SHIOYAKI / TERIYAKI Grilled Pacific Mackerel with Salt or finished with Sweet and Savory Soy	RM35	EBI TEMPURA Prawns and Vegetables coated in Tempura Batter, Shallow fried and served with the Classic Dipping Sauce	RM60
QINDARA - SHIOYAKI / TERIYAKI / YUZU MISOYAKI Grilled Atlantic Cod with Salt or Sweet and Savoury Soy Sauce or a Citrus Miso Glaze	RM90	SOFT SHELL CRAB TEMPURA Soft Shell Crab coated in Tempura Batter, Shallow fried and served with the Classic Dipping Sauce	RM50
UNAGI KABAYAKI Grilled Fresh Water Eel with a Fish-based Sweet and Savory Soy Emulsion	RM90	 LAMB CUTLET MISOYAKI Tender and Juicy Grilled Lamb Cutlet marinated in Miso Sauce	RM90
SALMON - SHIOYAKI / TERIYAKI / MENTAIYAKI Grilled Norwegian Salmon Trout with Salt or Sweet and Savoury Soy Sauce or Mayo-Spiced Cod Roe	RM60	ANGUS BEEF TEPPANYAKI Grilled Angus Beef on a Hot Plate, served with Mustard Sauce	MARKET PRICE
SHIRAUO KARAAGE Crispy-fried Ice Fish sprinkled with 7-Spice Flakes	RM26	CHICKEN TERIYAKI Pan Fried Boneless Chicken glazed with Sweet and Savory Soy Sauce	RM40
SALMON HEAD Grilled Salmon Head with Salt or finished with Sweet and Savory Soy Sauce	RM55	CHICKEN TEPPANYAKI Grilled Chicken Thigh on a Hot Plate with Garlic Butter Sauce	RM40
KAKI MOTO Baked Oyster with homemade Mayonnaise-based sauce served in its shell	MARKET PRICE	TORI KARAAGE Deep Fried Boneless Chicken Tenders	RM28
 ASSORTED SEAFOOD TEPPANYAKI Grilled Prawns, Salmon Trout, Atlantic Cod and Scallop on Hot Plate with Homemade Garlic Butter Sauce	RM160	CHICKEN NANBAN Golden Crispy-fried Chicken coated in Sweet Vinegar and served with Tangy Tartare Sauce	RM40
TEMPURA MORIAWASE Assorted Seafood and Vegetables coated in Tempura Batter, Shallow fried and served with the Classic Dipping Sauce	RM60	CRISPY BITES COMBO Deep Fried Chicken Karaage, Crunchy Prawn, Calamari Rings and Potato Wedges	RM58

THE KIDDOS キッズメニュー

KIDDOS SET Served with Edamame Soy Bean, Steamed Dumpling	RM30
Choose 1 from each below	
Chocolate/ Vanilla/ Strawberry Ice Cream	
Cold Udon/ Fried Rice/ Cucumber Sushi	
Fried Prawn/ Chicken Karaage	
Egg Omelette/ Steamed Egg Custard	



Add-On : Make It A Meal

CHAWANMUSHI	RM12
RICE, SALAD, MISO SOUP, FRUITS	RM12
GARLIC FRIED RICE, SALAD, MISO SOUP, FRUITS	RM15
SOBA SOUP, SALAD, FRUITS	RM15

BENTO お弁当

Bento served with Grilled Eel in Savory Sweet Sauce, Assorted Raw Fish, Mini Tempura, Teppanyaki Vegetables, Chawanmushi, Steamed Rice, Miso Soup and Fresh cut Fruits

 ANGUS BEEF Grilled Angus Beef cooked on a Hot Plate and served with Mustard Sauce	RM160
 SEAFOOD Teppanyaki Oyster and Scallop with Garlic Butter Sauce	RM160
CHICKEN Teppanyaki Chicken with Garlic Butter Sauce	RM140

DESSERTS デザート

OSHIRUKO Hot Red Bean Stew served with a Glutinous Rice Dumpling	RM16
ABEKAWA MOCHI A Traditional Sweet made with Chewy Rice Dumplings coated with Pounded Cashew Nuts and Roasted Soybean Powder	RM16
KURO GOMA AFFOGATO Black Sesame Ice Cream topped with a Shot of Espresso	RM26
MACHA ICE CREAM WITH RED BEAN	RM14
BLACK SESAME ICE CREAM	RM14
CHOCOLATE/ STRAWBERRY/ VANILLA ICE CREAM	RM12
YUZU SORBET	RM14