

JAPAS & SAKE

M E N U



Chawanmushi



Edamame



Seafood Miso Soup



Crispy Saamon Skin



Chuka Idako

STARTER -

Chawanmushi

Steamed egg custard — 7

Ikura Chawanmushi

Steamed egg custard with salmon roe — 14

Edamame

Boiled green soybean — 7

Crispy Saamon Skin

Deep-fried crispy salmon skin — 10

Chuka Idako

Seasoned baby octopus — 16

Chuka Wakame

Seasoned seaweed — 9

Chuka Kurage

Seasoned jellyfish – 13

Shimeji Miso Shiru

Miso soup with shimeji mushroom – 9

🖒 Seafood Miso Soup

Miso soup with Japanese clams and amberjack cheek – 26



Portobello Mushroom Sarada



Maguro Tataki Sarada



Kamo Kunsei Sarada

SALAD

Tofu Sarada

Bean curd salad with sesame dressing — 17

Portobello Mushroom Sarada

Mixed greens, baked portobello mushroom & enoki tempura with sesame dressing — 21

Kamo Kunsei Sarada

Smoked duck salad with sesame dressing — 25

Maguro Tataki Sarada

Torched tuna fish & mixed greens with Peko Peko dressing - 29

Saamon Ikura Sarada

Salmon sashimi & salmon roe salad tossed with sesame dressing — 39



Tofu Sarada



Saamon Ikura Sarada



Chicken Gyoza



Enoki Bata Yaki



Koebi Karaage



Tori Karaage



Saamon Aburi With Kiri Cheese



Hotate Mentaiyaki

JAPAS-

Spicy Edamame

Sauteed green soybean with garlic & chilli — 10

Cheesy Gyoza (3pcs)

Homemade dumplings filled with melted cheese — 9

Chicken Gyoza (3pcs)

Homemade dumplings with chicken, chive and sesame oil filling — 12

Beef Gyoza (3pcs)

Homemade dumplings with Australian beef and mixed herb filling – 17

Enoki Bata Yaki

Sauteed enoki mushroom in butter & topped with bonito flakes – 14

Koebi Karaage

Deep-fried baby shrimp — 14

Taru Taru Tori Katsu

Deep-fried chicken cutlet with Japanese-style tartar sauce — 20

Tori Karaage

Deep-fried bite-sized chicken — 15

Saamon Aburi with Kiri Cheese (3pcs)

Lightly torched salmon with kiri cheese — 18

Hotate Mentaiyaki (2pcs)

Baked scallop with spicy cod roe – 20



Saamon with Paper Roll



Ehire



Soft Shell Crab Onsen Tamago



Ebi Tempura



Cheese Baked Oyster

JAPAS

Tatami Iwashi

Grilled dry baby sardines — 18

Ebi Mentaiyaki (3pcs)

Grilled prawn with spicy cod roe — 25

Tempura Moriawase

Deep-fried prawn & vegetable tempura — 22

Ehire

Grilled stingray fin — 23

Ebi Tempura (5pcs)

Deep fried prawn — 25

Cheese Baked Oyster (2pcs)

Oyster baked with cheese, mushroom, onion — 29

Stir-Fried Beef Paper Roll

Rice paper roll with stir-fried Australian beef filling — 32

Saamon With Paper Roll

Rice paper roll with torched salmon — 38

Fried Saamon

Fried salmon with tartar sauce — 33

Soft Shell Crab Onsen Tamago

Deep fried soft shell crab paired with Japanese-style poached egg — 33



Mix Mushroom



Beef



Seafood



Chicken Burger



Beef Burger

SUSHI PIZZA-

(Sushi Rice Base/Crust)

Mixed Mushrooms

Shimeji, shiitake mushroom and mozzarella cheese — 18

Chicken

Crispy karaage chicken and mozzarella cheese — 19

Smoked Duck

Smoked duck, mozzarella cheese and cherry tomatoes — 21,

Beef

Australian beef and mozzarella cheese - 22

Saamon

Diced salmon and mozzarella cheese — 23

Seafood

Salmon, prawn, squid, crab stick and mozzarella cheese — 25

MINI BURGER

Chicken

Chicken karaage with lettuce, cheese and savoury wasabi mayonnaise – 18

Mushroom

Portobello mushoom patty with lettuce and a side of spicy creamy sauce – 19

Beef

Juicy Australian beef patty coated in wasabi mayonnaise – 22

Soft Shell Crab

Stuffed with soft shell crab and lettuce with a side of curry sauce – 24



Seared Tuna Steak



Grilled Cod

MAIN

Foie Gras Unagi

Foie gras and grilled eel with dry baby sardines – 58

Seared Tuna Steak

Seared tuna loin on a bed of spinach with a medley of mushrooms and teriyaki sauce — 58

Grilled Cod

Grilled cod and enoki tempura with pumpkin puree – 68

Baked King Prawn

Cream sauce topped with diced edamame on butterflied baked king prawn – 68

Pan-fried Hokkaido Scallop

Pan-fried Hokkaido scallop with salmon-wrapped asparagus — 78

Wagyu Beef Steak

Pan-fried A5 Miyazaki wagyu beef with edamame and potato mash — 138



Pan-Fried Hokkaido Scallop

Fresh Oyster



O-toro



Ama Ebi



Scallop



Tako



Uni

SASHIMI

ALA CARTE

Tako (3pcs)

Octopus – 25

Tobiko (20g)

Flying fish roe – 15

Saamon (3pcs)

Salmon – 21

Hokkigai (3pcs)

Clam — 28

Saamon Belly (3pcs)

Salmon belly — 23

Ikura (20g)

Salmon roe – 21

Maguro (3pcs)

Tuna — 25

Ama Ebi (3pcs)

Sweet shrimp – 33

Kampachi (3pcs)

Amberjack – 29

Otoro

Japanese bluefin tuna belly — 26

Scallop

Hokkaido scallop — 22

Japanese Oyster

Japanese Harima oyster — 19

Uni (20g)

Japanese sea urchin (price based on market rate)



Onaka Moriawase



Peko Peko Moriawase

SASHIMI

SET

Oyatsu Moriawase

3 kinds of Sashimi (3 pcs each) : Kampachi, Maguro, Saamon — 68

Onaka Moriawase

5 kinds of Sashimi (3 pcs each) : Kampachi, Hokkigai, Maguro, Saamon, Tako — 108

Peko Peko Moriawase

8 kinds of Sashimi (3 pcs each) : Ama Ebi, Kampachi, Hokkigai, Maguro, Saamon, Tako, (1 pc) Hotate (3 slices), Ikura — 198

Premium Peko Peko

9 kinds of premium Sashimi (3 pcs each) - O-toro, Kampachi, Saamon, Tako, Hokkigai, Scallop, Uni, Fresh Oyster, Ikura — 388

Oosama Mariawase *Pre-order

7 kinds : Sashimi (95 pcs) Ama ebi, Kampachi, Hokkigai, Maguro, Saamon, Tako, Hotate + 4 kinds : Maki (36 pcs) + Ebi Tempura (10 pcs) — 888



Premium Peko Peko

Aburi Saamon Belly



Scallop



Tobiko



Aburi Kampachi



Unagi



0-toro

SUSHI

1 PC / 2 PCS

Aburi Saamon Belly

Lightly torched salmon belly — 8 / 14

Tamago

Omelette – 4 / 7

Inari

Tofu pocket – 4 / 7

Kani Mayo Tobiko

Crab meat with mayo & flying fish roe — 5 / 9

Saamon

Salmon - 7 / 12

🖒 Aburi Saamon

Lightly torched salmon - 7 / 12

Ebi

Prawn - 7 / 12

Hokkigai

Clam - 7 / 12

Tako

Octopus – 8 / 12

Tobiko

Flying fish roe – 8 / 14

Maguro

Tuna – 8 / 15

Kampachi

Amberjack – 8 / 15

Aburi Kampachi

Lightly torched amberjack — 8 / 15

Unagi

Grilled eel – 9 / 16

Scallop

Hokkaido scallop — 15 / 26

Ikura

Salmon roe — 19 / 36

Ama Ebi

Sweet shrimp – 19 / 36

Otoro

Bluefin tuna belly – 26 / 50

Uni

Japanese sea urchin (price based on market rate)



Round Sushi



Saamon Zanmai



Sakana Zanmai

SUSHI-

PLATTER

Round Sushi [5pcs]

Ebi, Kampachi, Hokkigai, Maguro, Saamon — 33

Saamon Zanmai

Saamon sashimi, sushi, hosomaki — 43

Sakana Zanmai

Saamon sashimi, Kampachi sushi, Maguro hosomaki — 49

Raku Raku

Omakase style 8 pcs sushi platter (choices of non-raw or mix) — 65



Raku Raku



Soft Shell Crab



Volcano



Kuruma Abi



Unagi Cheese

MAKI

3 PCS / 6 PCS

California

Crab meat roll with avocado & flying fish roe — 16 / 30

🖒 Saamon Aburi Ikura

Lightly torched salmon roll topped with creamy mentaiko sauce & salmon roe – 15 / 28

Soft Shell Crab

Deep fried soft shell crab roll — 20 / 38

Volcano

Crab meat roll topped with flying fish roe & mayo — 15 / 28

Kuruma Abi

Deep fried prawn roll — 16 / 29

Unagi Cheese

Grilled eel roll with cheese – 18 / 34

Ebiten Avocado

Prawn tempura roll topped with avocado — 18 / 34

Aburi Tuna

Crab stick, tamago and cucumber roll topped with torched tuna — 19 / 36

Miso Beef

Miso marinated Australian beef roll topped with crispy shallots — 24 / 45

Saamon Ikura





Ebiten



Soft Shell Crab

TEMAKI-

Yasai

Vegetable handroll — 7

California

Crab meat, avocado and flying fish roe handroll — 11

Saamon

Salmon handroll – 12

Ebiten

Prawn tempura handroll — 11

Maguro

Tuna handroll — 13

Saamon Ikura

Salmon & salmon roe handroll — 13

Unagi

Grilled eel handroll — 13

Soft Shell Crab

Deep fried soft shell crab handroll — 16



Tendon



Soft Shell Crab Saamon Aburi





Tori Katsu Curry

Yakiniku Unagi

DONBURI-

Tori Karaage

Deep-fried chicken rice — 19

Tori Katsu

Deep-fried chicken cutlet rice - 20

Tori Teriyaki

Chicken with teriyaki sauce rice — 20

Tendon

Prawn tempura with assorted vegetables – 22

Tori Katsu Curry

Japanese curry rice topped with chicken katsu — 24

Yakiniku

Stir-fried beef rice – 26

Saamon Teriyaki

Grilled salmon with teriyaki sauce rice — 32

Unagi

Grilled eel with omelette – 32

Soft Shell Crab Saamon Aburi

Lightly torched salmon with soft shell crab — 45

Bara Chirashi

Diced & marinated sashimi rice — 35

Chirashi

Fresh sashimi rice — 39

Garlic Chahan

Japanese-style garlic fried rice — 12



Chicken Mince and Mushroom Ramen



Niku Udon



Seafood Soba



Tempura Udon



Carbonara Udon

MENRUI-

Kitsune Udon

Hot udon noodle with fried bean curd — 16

Tori Karaage Udon

Hot udon noodle with deep-fried chicken — 19

Chicken Mince and Mushroom Ramen

Spicy minced chicken and mushroom ramen – 21

Niku Udon

Hot udon noodle with beef – 22

Tempura Udon

Hot udon noodle with assorted tempura — 22

Tori Katsu Udon

Hot udon noodle with deep-fried chicken cutlet – 22

Carbonara Udon

Creamy carbonara sauce udon with prawn tempura — 29

Saamon Katsu Curry Ramen

Breaded salmon served with spicy curry ramen – 36

🖒 Seafood Soba

Stir-fried soba with soft shell crab, prawn & squid — 42

Wings



Beef Tongue



Lamb Rack



Prawn



Salmon Kabuto



Squid

YAKIMONO

CHICKEN

Gizzard – 5

Wings – 8

Thigh – 8

Thigh Teriyaki with Leek — 8

BEEF

Beef Enoki – 13

Beef - 11

🖒 Wagyu — 39

🖒 Beef Tongue – 10

LAMB & DUCK

Smoked Duck with Leek – 15

Lamb Rack — 26

SEAFOOD

Baby Scallop - 9

Shishamo – 11

Squid – 29

Saamon Teriyaki — 16

Prawn – 16

Saba – 18

Saamon Kabuto – 29

Saamon – 15

Kampachi Jyo –36

VEGE

Okra — 5

Ginkgo – 5

Quail Eggs — 5

Sweet Potato – 7

Eringi Mushroom – 6

Shiitake Mushroom – 6

DESSERTS

Chocolate Brownie with Matcha Chocolate Sauce

Chocolate brownie sprinkled with matcha powder and a mixture of dry nuts – 19

Double-Layered Matcha Cheesecake

Creamy soft cheesecake on a base of matcha with berries and nuts – 19

Strawberry, Mango and Matcha Ice Cream Delight

Rings of sliced strawberry and mango surrounding a scoop of selected ice cream — 25

JAPANESE PREMIUM ICE CREAM

Yuzu Sorbet

Citrus sorbet – 9

Macha

Macha ice cream — 12

Black Sesame

Black sesame ice cream – 11

Strawberry, Mango and Matcha Ice Cream Delight



Double-Layered Matcha Cheesecake

BEVERAGES -

TEA (HOT/ICED)

Green Tea (Bottomless) – 4

Japanese Yuzu – 8

NATURAL SPRING WATER

Acqua Panna / San Pellegrino (500ml) — 12

Acqua Panna / San Pellegrino (1000ml) — 20

SOFT DRINKS

Coke / Coke Light / Ginger Ale / Soda Water / Tonic Water — 8

FRESH JUICE

Apple / Carrot / Orange / Watermelon — 12

JAPANESE RAMUNE SODA

Original / Melon / Orange — 12



SAKE*

House Pouring Sake, Junmai (carafe) – 28

House Pouring Sake, Junmai Ginjo (carafe) – 38

House Pouring Sake, Junmai Daiginjo (carafe) — 56

Sake Bomb – 19

BEER

HIGHBALL

Guinness (300ml) – 23 Sunt

Suntory Whisky – 29

Sapporo (330ml) – 28

Roku Gin – 29

CHUHAI (SOCHU HIGHBALL)

Apple – 27

Orange – 27

Plum – 27

Lemon – 27

ALCOHOL

RED WINE

Poonawatta - The Cutings Shiraz 2015 — 490

Poonawatta - Four Corners Shiraz 2015 – 220

Monlot - Saint Emilion No.1 Merlot 2015 – 280

Dominus Estate Othello - Cabernet Sauvignon 2012 — 460

WHITE WINE

Moulin de Gassac - Chardonnay 2019 — 180

Domaine Maby Lirac La Fermade Blanc 2015 – 220

SOCHU

Satsuma Mura Black (glass / bottle) – 17 / 220

Ougaku (glass / bottle) — 20 / 280

GIN & WHISKY

Roku Gin (glass / bottle) — 25 / 430

Nikka Black Special (glass / bottle) — 27 / 440

Yamazaki Distiller's Reserve (glass / bottle) — 48 / 930

Kinobi Kyoto Dry Gin – 720

Nikka Yoichi Non Age Single Malt — 720

Hibiki Japanese Harmony — 880

LUNCH SET-

DONBURI SET

WITH MISO SOUP & FRUITS

Tori Karaage

Deep fried chicken rice – 19

Tori Teriyaki

Chicken with teriyaki sauce rice — 20

Tendon

Prawn tempura with assorted vege rice — 22

Tori Katsu Curry

Japanese curry rice topped with chicken katsu – 24

Yakiniku

Stir-fried beef rice – 26

Saamon Teriyaki

Grilled salmon with teriyaki sauce rice — 32

Unagi

Grilled eel with omelette rice - 32

Soft Shell Crab Saamon Aburi Don

Lightly torched salmon with soft shell crab rice — 45

🖰 🛮 Bara Chirashi

Diced & marinated sashimi rice — 35

Chirashi

Fresh sashimi rice — 39

Add Green Tea (Bottomless) - RM2

LUNCH SET-

MENRUI SET WITH CHAWANMUSHI & FRUITS

Tori Karaage Udon

Hot udon noodle with deep fried chicken – 19

Tori Katsu Udon

Hot udon noodle with deep fried chicken cutlet – 22

Niku Udon

Hot udon noodle with beef - 22

Tempura Udon

Hot udon noodle with assorted tempura – 21

Chicken Mince and Mushroom Ramen

Spicy minced chicken and mushroom ramen — 21

Carbonara Udon

Creamy carbonara sauce udon with prawn tempura — 29

Salmon Katsu Curry Ramen

Breaded salmon served with spicy curry ramen — 36

Add Green Tea (Bottomless) - RM2