



Business Lunch Menu

2 Courses

Choices of either Salad or Dessert

Upgrade to:
3 Courses
RM 20.00++ surcharge

Add On:
2pcs Toro Sashimi with Truffle Ponzu Jelly
RM 80++

All mains come with Rice, Pickles, Miso Soup, Chawanmushi & Assorted Vegetables

Grilled Half Chicken With House Tare Sauce (A)	78
Grilled Salmon with Grated Daikon (Bone - in)	68
Grilled Saba with Grated Daikon (Bone - in)	75
NZ Lamb Curry	76
Dry Aged Wagyu D-Rump with Yakiniku Sauce (A)	158

Udon / Soba

All set come with Pickles, Miso Soup & Chawanmushi

Inaniwa Udon served with Assorted Tempura (Hot/Cold) (A)	78
Soba served with Assorted Tempura (Hot/Cold) (A)	78

Sushi Set

All set come with Miso Soup & Chawanmushi

Chef's Selection Sushi Set 5pcs Assorted Sushi & Roll of the day	198
Chutoro & Otoro Set 5pcs Mix of Toro Sushi & Tuna Roll	280
Salmon Sushi Set 5pcs Salmon Sushi & Salmon Roll	80

Vegetarian (V) Contains Alcohol (A)

All prices are in Ringgit Malaysia, subject to 10% service charge and 6% service tax.



Tasting Menu

Premium Tasting Menu	880
3 kinds Amuse Bouche, Salad, Chawanmushi, 4 Dishes Donabe Rice Pot, 2 Desserts	
Tasting Menu	480
2 kinds of Amuse Bouche, Salad, Chawanmushi, 2 Dishes Donabe Rice Pot, 2 Desserts	
Sharing Menu (For 2pax only)	500
2 Appetizers, Salad, Grill Dish, Donabe Rice Pot, Dessert	

Sushi Omakase Menu

Chef's Omakase	780
3 kinds Amuse Bouche, Seasonal Appetizer, Chawanmushi, Speciality Hot Dish, Sushi 8pcs, Miso Soup, Dessert	
Short Omakase	480
2 kinds Amuse Bouche, Seasonal Appetizer, Chawanmushi, Sushi 8pcs, Handroll, Miso Soup, Dessert	
Oma 10 (Lunch only)	380
2 kinds Amuse Bouche, Chawanmushi, Sushi 10pcs, Handroll, Miso Soup, Dessert	
Oma 7 (Lunch only)	290
2 kinds Amuse Bouche, Chawanmushi, Sushi 7pcs, Handroll, Miso Soup, Dessert	

Special Omakase & Tasting Menu (7 days in advance notice)

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Sushi & Sashimi

per piece

Otoro Fatty Tuna	56	Chutoro Medium Fatty Tuna	52
Akami Lean Tuna	48	Saba Mackerel	42
Aji Horse Mackerel	42	Amaebi Sweet Shrimp	42
Aori Ika Big Reef Squid	46	Madai Japanese Snapper	32
Hotate Scallop	32	Hirame Japanese Flounder	42
Kanpachi Amberjack	46	Shake Salmon	25
Shima Aji Striped Jack	46	Kinmedai Golden Eye Snapper	46
Uni Sea Urchin	M.P	Anago Sea Eel	42
Chef Selection 7pcs Sushi Assorted Sushi of the day			290
Chef Selection 10pcs Sushi Assorted Sushi of the day			380
Chef Selection Sashimi Assorted Sashimi Platter of the day			M.P

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Ala Carte

SNACKS

Rice Crackers with Tomato Salsa (V)	36
Grilled Edamame (V)	26

COLD DISHES

The "Potato Salad" with Japanese Seasonal Potatoes (V)	65
Heirloom Tomato Salad with Wafu Burnt Garlic Dressing (V)	48
Foie Gras Monaka with Seasonal Condiments (By piece) (A)	65

RAW BAR

Caviar & Toro Tartare Tartlet (by piece)	98
Japanese Seasonal Oyster with Chili Ponzu (by piece) (A)	MP
Toro Carpaccio with Truffle Ponzu Jelly	220

HOT DISHES

Assorted Tempura with Tempura Sauce or Spicy Mayo	65
Prawns Tempura with Tempura Sauce or Spicy Mayo	78
Eggplant Tempura with Dengaku Sauce (V) (A)	32
Chicken Karaage with Ginger Sesame Vinaigrette (A)	48
Squid Karaage with Sichimi Peppers	48

SEASONAL RICE POT (*Good for 2 pax – takes 30 mins.*)

Hamo Eel & Ohba	118
Sakura Ebi	125

Vegetarian (V) Contains Alcohol (A)



Ala Carte

ROBATA

Wagyu D Rump with Yakiniku Sauce	186
Aged Duck Breast with Shio Koji Ponzu (A)	158
NZ Lamb Rack Shuto Miso (A)	180
Chicken with Spicy Miso Marinades	98
Wagyu Picanha with Chimichurri Sauce	2/gram
Dry Aged Angus T-Bone (1day pre-order required)	1/gram
Japanese Seasonal Oyster with Apple Tosazu Dressing (by piece)	MP
Lobster with Lobster Miso Sauce (A)	225
Surume Ika Squid with Garlic Butter Tosazu	56
White Corn Sichimi Lime Butter (V)	48

DESSERT

Apple Parfait (A)	42
Walnut, Miso Caramel, Sake Kasu Gelato	
Duck Egg "Crème Caramel"	36
Trigona Honey, Lychee Espuma	
Kyoto Tofu Cheesecake	48
Mochi, Matcha Sauce, Crumbles	
Trio Sorbet & Gelatos	38
Daily Selections	
Sake Soufflé (A)	80
William Pears Gelato	

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