

## SNACKS

Rice Crackers with Tomato Salsa (V)	28
Grilled Edamame (V)	15

## SASHIMI \ COLD

Uni Bun with Burnt Butter Tamari Soy/ with Caviar	120/160
5 Kinds Assorted Sashimi with Jelly	190
3 Kinds Assorted Sashimi with Jelly	155
Tuna Carpaccio with Truffle Ponzu Jelly	120
Shima Aji Carpaccio with Wasabi Jelly	85
Seafood Ceviche with Gochujang "Liche de Tigre"	65
Caviar & Toro Tartare Tartlet (by piece)	76
Seasonal Fresh Oyster (Raw or Grilled)	M.P
Okaju Salad with Tempeh Seasoning (V)	35

## HOT

Duck Sausage Bun with "Kari'tchup" & Pickles	28
Chicken Karaage with Ginger Sesame Vinaigrette (A)	35
Assorted Tempura with Tempura Sauce	46
Prawns Tempura with Tempura Sauce	55
Vegetables Tempura (V)	42
Eggplant Tempura with Dengaku Sauce (V) (A)	32

## DONABE RICE POT (2-3pax, requires 30mins)

Sakura Ebi with Edamame	85
Confit Duck Leg with Surume Squid XO Paste	78
Wagyu D'Rump & Garlic	85
Assorted Mushroom (V)	58

Seasonal Creation. Introduced Daily

Vegetarian (V) Contains Alcohol (A)

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

## ROBATA GRILL

### Robata Seafood

Surume Ika Squid with Squid Ink Sauce	58
Okaju's Black Cod with Yuzu Miso (A)	190
Whole Boston Lobster with Lobster Miso Sauce (A)	360
Scottish King Scallop with Yuzu Kosho Butter	160
Air Dried Whole Seabass with Chili Butter	86
Bone – in Norwegian Salmon (Salt or Teriyaki) (A)	65

### Robata Meat

Chicken Yakitori (2 Sticks)	32
NZ Lamb Rack with Shuto Miso Marinates (2pcs) (A)	160
Wagyu D Rump with Yakiniku Sauce (120g)	190
A5 Wagyu Sirloin with Chimichurri Sauce	RM 3/gm
Dry Aged Duck Breast with Duck Jus & Crispy Potatoes (A)	82
NZ Lamb Short Rib with Korean Gochujang Spice (2sticks)	36
Whole Chicken Leg with Tamarind Chimichurri	56

### Robata Vegetables

White Corn with Sichimi Lime Butter (V)	38
Asparagus with Anchovy Aioli	32
Broccoli with Broccoli Vinaigrette (V)	28

Seasonal Creation. Introduced Daily

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## Okaju-Mae Sushi

Okaju's take on Edomae craftsmanship. Each fish is carefully aged and paired with one of our house-blended sushi vinegars to enhance its natural character. Thoughtfully balanced and served as intended, no wasabi or soy sauce is recommended.

### Sushi Platter

<b>Okaju-Mae Sushi Platter 10pcs</b> Chef Selection Sushi 10pcs	320
<b>Okaju-Mae Sushi Platter 7pcs</b> Chef Selection Sushi 7 pcs	260
<b>Okaju-Mae Sushi Platter 5pcs</b> Chef Selection Sushi 5 pcs	190

### Sushi Roll

Tuna Sushi Roll	80
Salmon Sushi Roll	50
Unagi Cucumber Sushi Roll	60

### Nigiri By Piece

Otoro (Aburi) Fatty Tuna	62	Chutoro Medium Fatty Tuna	57
Akami Lean Tuna	46	Saba Mackerel	42
Shima Aji Striped Jack Mackerel	39	Amaebi Sweet Prawn	46
Unagi Freshwater Eel	33	Madai Red Snapper	33
Hotate Scallop	42	Hirame Flounder Fish	39
Kanpachi Amberjack	52	Shake (Aburi) Salmon	28
Uni Sea Urchin	100	Kinmedai Golden Eye Snapper	52
		Anago Saltwater Eel	42

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**DESSERT**

<b>Duck Egg "Crème Caramel"</b> Trigona Honey, Lychee Espuma	32
<b>Kyoto Tofu Cheesecake</b> Mochi, Matcha Sauce, Crumbles	36
<b>Trio Sorbet &amp; Gelatos</b> Daily Selections	28
<b>Sake Soufflé (A)</b> William Pears Gelato	42

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