

SHARING MENU

RM 330++ sharing for 2 pax

Rice Cracker

Tomato Salsa

Okaju Salad

Wasabi Oil, Tempeh Seasoning
Ginger Sauerkraut Puree

Assorted Tempura

Tempura Sauce

Whole Chicken Leg

Tamarind Chimichurri

Or

Wagyu D Rump

Yakiniku Sauce

[Optional Upgrade @RM 130.00++]

Okaju Black Cod

Yuzu Miso

[Optional Upgrade @RM 130.00++]

NZ Lamb Rack 2pcs.

Shuto Miso Marinates

[Optional Upgrade @RM 100.00++]

Whole Boston Lobster

Lobster Miso Sauce

[Optional Upgrade @RM 300.00++]

Donabe Rice Pot

Sake Souffle

Pear Gelato

Recommendation Add On:

Duck Sausage Bun

"Kari'tchup" & Pickles

28

White Corn

Sichimi Lime Butter

38

Asparagus

Anchovy Aioli

38

Japanese Oyster/pc

Raw or Grilled

M.P

Chicken Karaage

Ginger Sesame Vinaigrette (A)

35

Grill Surume Ika Squid

Squid Ink Sauce

58

Chicken Yakitori (2 sticks)

Mustard

32

Nz Lamb Short Rib (2 sticks)

Korean Gochujang Spice

36

The Uni Bun with Burnt Butter

Tamari Soy/ with Caviar

120/160

Okaju-Mae Sushi Platte

Chef Selection Sushi

5pcs/7pcs/10pcs

190/260/320

Seasonal Creation. Introduced Daily

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

OKAJU FAVOURITES

RM 580++ sharing for 2 pax

Shima Aji Carpaccio
Wasabi Jelly

"The Uni Bun"
Burnt Butter Tamari Soy

"Duck Sausage Bun"
Kari'tchup & Pickles

Grilled King Scallops
Yuzu Butter

Whole Chicken Leg
Tamarind Chimichurri

Or

Wagyu D Rump
Yakiniku Sauce
[Optional Upgrade @RM 130.00++]

Okaju Black Cod
Yuzu Miso
[Optional Upgrade @RM 130.00++]

NZ Lamb Rack 2pcs.
Shuto Miso Marinates
[Optional Upgrade @RM 100.00++]

Whole Boston Lobster
Lobster Miso Sauce
[Optional Upgrade @RM 300.00++]

Donabe Rice Pot

Sake Souffle
Pear Gelato

Recommendation Add On:

The Uni Bun with Burnt Butter 120/160
Tamari Soy/ with Caviar

Seafood Ceviche 65
Gochujang "Liche de Tigre"

Japanese Oyster/pc. M.P
Raw or Grilled

Assorted/ Prawns Tempura 46/55
Tempura Sauce

Caviar & Toro Tartare Tartlet 76
Ginger Sesame Vinaigrette

Grill Surume Ika Squid 58
Squid Ink Sauce

Chicken Yakitori (2 sticks) 32
Mustard

Nz Lamb Short Rib (2 sticks) 36
Korean Gochujang Spice

White Corn 38
Sichimi Lime Butter

Okaju-Mae Sushi Platte 190/260/320
Chef Selection Sushi
5pcs/7pcs/10pcs

Seasonal Creation. Introduced Daily

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

Omakase Menu

RM 580++ per pax

Hassun

Shima Aji with Wasabi Jelly
Seafood Ceviche

Uni Bun

Burnt Butter Tamari Soy

Okaju Salad

Wasabi Oil, Tempeh Seasoning,
Ginger Sauerkraut Puree

Chef Selection Sushi

3pcs.

Grilled Scottish King Scallop

Yuzu Butter, Wasabi Oil

NZ Lamb Rack

Shuto Miso

Donabe Rice Pot

(To be Share by 2 person)

Sake Souffle

Pear Gelato

Premium Omakase

RM 700++ per pax

Signature Hassun

Caviar & Toro Tartare Tartlet
Shima Aji with Wasabi Jelly
Uni & Dashi Aspic

Uni Bun

Burnt Butter Tamari Soy

Okaju Salad

Wasabi Oil, Tempeh Seasoning,
Ginger Sauerkraut Puree

Chef Selection Sushi

3 pcs.

Grilled Scottish King Scallop

Yuzu Butter, Wasabi Oil

Wagyu D Rump

Yakiniku Sauce

Donabe Rice Pot

(To be Share by 2 person)

Sake Souffle

Pear Gelato

Seasonal Creation. Introduced Daily

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