



INTIMATE WEDDINGS AT TATSU JAPANESE CUISINE



Private Dining Room: Max 30 persons
Entire Restaurant: Min 50 persons

THE GRAND FEAST

- Authentic Japanese 5-course menus or buffet curated by Executive Japanese Chef Tommy
- Decorative 2-tier ceremonial dummy cake
- One bottle of sparkling wine or juice for toasting ceremony
- Free-flow of Ocha (green tea) and soft drinks up to a maximum of four hours during the event

NIGHT TO REMEMBER

- Fresh floral arrangement for main table and guest tables
- One exclusive wedding favour for each guest
- Two pedestal stands
- Use of LCD projector with screen and one cordless microphone

THE ROYAL TREATMENT

- Spend one night in our Super King Classic Room and wake up to a romantic breakfast in-room or at Serena Brasserie (Applicable for bookings of 80 persons and above only)
- First anniversary lunch or dinner for two at Tatsu with one bottle of sparkling wine or juice (Applicable for Mori 5-course menu only)

LET'S GET MERRY

- Corkage waiver for one bottle of wine or hard liquor per table for every 10 persons
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

BOTAN 5-COURSE MENU

ZENZAI

- Ebi Shibani, Tai No Ko & Mozuku

SASHIMI

- Kanpachi Carpaccio

OSUIMONO

- Dobin Mushi (Steamed Clear Soup)

MAIN COURSE (Choose one)

- Teppanyaki Seafood Platter (Salmon And Prawn) served with Steamed Rice
- Teppanyaki Black Angus Beef served with Steamed Rice

DESSERT

- Homemade Signature Goma Pudding & Matcha Mochi

MORI 5-COURSE MENU

ZENZAI

- Ebi Shibani, Tai No Ko & Datemaki

SASHIMI

- Salmon, Kanpachi & Maguro

OSUIMONO

- Asari Miso Shiru (Traditional Stewed Clam Miso Soup)

MAIN COURSE (Choose one)

- Stewed Beef Short Ribs served with Black Miso Sauce & Steamed Rice
- Gindara Teriyaki served with Steamed Rice

DESSERT

- Homemade Signature Goma Pudding & Matcha Mochi

JAPANESE BUFFET MENU

SALAD

- Tanoki Salad
- Almond Salad
- Seaweed Salad
- Tuna Mayo Salad

SUSHI

- Salmon Aburi
- Butterfish
- Tamago
- Ebi
- Tuna Mayo

SASHIMI

- Salmon
- Butterfish
- Tuna

MAKI

- Soft Shell Crab Futomaki
- California Maki
- Tekka Maki
- Ebi Tempura Futomaki

SOUP

- Miso Shiru

HOT DISH

- Chawan Mushi
- Edamame

AGEMONO

- Ebi Tempura
- Tori Kara Age
- Fried Scallop
- Takoyaki

TEPPANYAKI

- Chicken
- Salmon
- Yasai Itame
- Beef Angus
- Teppanyaki Prawn

YAKIMONO

- Salmon Teriyaki
- Unagi Kabayaki
- Halibut Teriyaki
- Salmon Kabuto Shioyaki
- Kaki Mentai Mayo
- Shishamo

NOODLES

- Soba (Hot or Cold)
- Udon (Hot or Cold)
- Tan Tan Ramen

DESSERT

- Selection of: Vanilla, Chocolate, Black Sesame and Green Tea Ice Cream
- Dango
- Mixed Fruit Platter
- Assorted Mini Cakes



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