

A LA CARTE MENU



COURSE DINNER

コース

牡丹コース

RM 340

BOTAN COURSE

Daily special appetizer, Kanpachi carpaccio, Dobin mushi, Teppanyaki Seafood Platter OR Black Angus Beef and Dessert.

秋、冬懐石

RM 328

AKI FUYU KAISEKI

Daily special appetizer, 3 kinds of fresh sashimi, Hamaguri Clear Soup, Gindara with Foie Gras and Yuzu teriyaki sauce, Dessert.

おまかせ

Chef's Price

OMAKASE

Leave your dining experience in the hands of our expert chefs and embark on a lush culinary journey as you savour a precise balance of flavours & textures only Japanese cuisine can offer. This menu features the best picks of the season & promises to be a feast of the senses.

APPETIZERS 前菜 RM 24 揚げ出し豆腐 AGEDASHI TOFU Deep-Fried Bean Curd 枝豆 **RM 28 EDAMAME** Boiled green beans with salt. 出汁巻き玉子 **RM 28** DASHIMAKI TAMAGO Traditional Japanese rolled egg. しらうおからあげ RM 38 SHIRAUO KARAAGE Assorted Deep-fried Japanese ice fish served with lemon wedges. **RM 48** しいたけ海老 新庄 SHIITAKE EBI SHINJO Assorted Deep-fried mushroom stuff with minced prawn and ume sauce. 小海老からあげ RM 38 KO EBI KARAAGE

Deep-fried small shrimp serve with lemon wedges.

漬物盛り合わせ RM 35

TSUKEMONO MORIAWASE

Assorted Japanese pickles.

刺身盛り合わせ SASHIMI ASSORTMENT

CLASSIC FRESH RAW ELEMENT

KU

Chef's selection 7 kinds of deluxe assorted sashimi.

至

RM 468

KAI

Chef's selection 5 kinds of classic assorted sashimi.

海

RM 288

RIKU

Chef's selection 4 kinds of superior assorted sashimi.

陸

RM 208

お寿司盛り合わせ SUSHI ASSORTMENT

FROM OUR SUSHI BAR

TAKE

Chef's selection 10 kinds of deluxe assorted nigiri sushi.

竹

RM 315

UME

梅

桜

RM 252

Chef's selection 8 kinds of classic assorted nigiri sushi.

SAKURA

Chef's selection 5 kinds of superior assorted nigiri sushi.

RM 158

TATSU CHIRASHI SUSHI

Assorted cube cut Sashimi served on a bed of Sushi Rice.

ばらちらし寿司

RM 162

SASHIMI (RAW FISH)

刺身

サーモン

6 pieces RM 98

SALMON

Norwegian Fresh Salmon

イカ

6 pieces RM 90

IKA

Cuttlefish

甘海老

6 pieces RM 110

AMA EBI

Sweet Shrimp

トロサーモン

6 pieces

RM 120

TORO SALMON

Salmon Belly

帆立

6 pieces

RM 134

HOTATE

Scallop

かんぱち

6 pieces RM 146

KANPACHI

Yellow Tail

まぐろ

6 pieces RM 150

MAGURO

Red Meat Tuna

NIGIRI SUSHI (2 PCS)

握り寿司

 $+-\epsilon$ RM 44

SALMON

Norwegian Fresh Salmon

m RM~58

KANPACHI

Yellow tail

甘海老 RM 43

AMA EBI

Sweet Shrimp

しめ鯖 RM 29

SHIME SABA

Marinated Mackerel

うなぎ / RM 46

UNAGI

Eel

いなり RM 18

INARI

Bean Curd Skin

NIGIRI SUSHI (2 PCS)

握り寿司

まぐろ RM 59

MAGURO

Red Meat Tuna

トロ サーモン RM 53

TORO SALMON

Salmon Belly

帆立 RM 46

HOTATE

Scallop

イカ RM 25

IKA

Cuttlefish

海老 RM 21

EBI

Boiled Prawn

玉子 RM 18

TAMAGO

Sweet Egg Omelette

ROLLED SUSHI

卷物

アボカド巻き m RM~98

SPECIAL AVOCADO MAKI

Fried soft shell crab reverse roll with avocado served with Special sauce and fish roe.

ソフトシェルカニ太巻き

RM 95

SOFT SHELL CRAB FUTOMAKI

Fried soft shell crab tempura roll with juliene kyuri, crabstick, and flying fish roe and mayonnaise.

海老天婦羅太巻き

RM 95

EBI TEMPURA FUTOMAKI

Fine Fried prawn tempura roll with juliene kyuri, crabstick, flying fish roe and mayonnaise.

ドラゴン巻き

RM 148

DRAGON MAKI

Fine Deep-fried jumbo tiger prawn with filled eel, avocado and flying fish roe.

カリフォルニアロール

RM 78

CALIFORNIA ROLL

Tobikko Reverse Roll with Crab Stick, Salad, Avocado, Mix Salad, Kyuri & Mayonnaise

鉄火巻き

RM 40

TEKKA MAKI

Tuna roll.

カッパ巻き

RM 19

KAPPA MAKI

Japanese cucumber roll.

HAND ROLL SUSHI

手巻き

カリフォルニア手巻き

RM 48

CALIFORNIA TEMAKI

California Handroll

海老 天婦羅手巻き

RM 55

EBI TEMPURA TEMAKI

Fried Prawn Tempura Handroll

ソフトシェルクラブ手巻き

RM 55

SOFT SHELL CRAB TEMAKI

Fried Soft Shell Crab Tempura Handroll

SALAD HEALTHY SALAD

サラダ

お好きなドレッシングをお選びください。

Choose Dressing:

胡麻 Roasted White Sesame

和風 Wafu (Japanese-Stlye vinaigrette-type salad dressing)

シーフードサラダ

RM 68

KAISEN SALAD

Tatsu Diced salmon, tuna, kanpachi sashimi, crab meat mixed Salad on top flying fish roe.

海藻サラダ

RM 45

KAISOU SALAD

3 varieties seaweed mixed salad.

サーモンの皮のサラダ

RM 48

SALMON SKIN SALAD

Tatsu mixed salad of garden vegetables with crispy grilled salmon skin.

鴨肉のサラダ

RM 55

DUCK SALAD

Crispy duck confit on sprouts, Japanese spinach, topped with Avocado drizzled with sesame vinaignette.

ソフトシェルクラブサラダ

RM 64

SOFT SHELL CRAB SALAD

Mixed salad of garden vegetables with deep fried soft shell crab.

ATSUMONO

温物

RM 28

CHAWANMUSHI

Steamed egg custard.

SOUPS

汁物

土瓶蒸し RM48

DOBIN MUSHI

Steamed clear soup in a Japanese tea pot.

味噌汁 RM 18

MISO SOUP

Traditional Japanese soup.

アサリの味噌汁 RM 38

ASARI MISO SOUP

Stewed clams traditional Japanese soup.

HOT POT

鍋物

海鮮 寄鍋 RM 258

KAISEN YOSENABE

Japanese hot pot with assorted seafood & vegetables served in broth soup.

ブラックアンガスサーロイン すき焼き

RM 218

BLACK ANGUS SIRLOIN SUKIYAKI

Thinly sliced prime beef & vegetables cooked with sweet soy sauce.

GRILLED DISHES

焼き物

RM 145

ししゃも RM 43

SHISHAMO

Grilled Smelt

鮭 塩焼き/照り焼き RM 88

SHAKE SHIOYAKI / TERIYAKI

Grilled Salmon with Salt / Teriyaki Sauce

鮭ハラス 塩焼き / 照り焼き RM 78

SHAKE HARASU SHIOYAKI / TERIYAKI

Grilled Salmon Belly with Salt / Teriyaki Sauce

鯖 塩焼き/照り焼き RM 84

SABA SHIOYAKI / TERIYAKI

Grilled Mackerel with Salt / Teriyaki Sauce

鮭かぶと 塩焼き / 照り焼き RM 98

SALMON KABUTO SHIOYAKI / TERIYAKI

Grilled Salmon Head with Salt / Teriyaki Sauce

かんぱちかぶと 塩焼き/照り焼き RM 230

KANPACHI KABUTO SHIOYAKI / TERIYAKI

Grilled Yellowtail Head with Salt / Teriyaki Sauce

銀鱈 塩焼き/照り焼き RM 142

GINDARA SHIOYAKI / TERIYAKI
Grilled Cod Fish with Salt / Teriyaki Sauce

UNAGI KABAYAKI

鰻蒲焼

Grilled Eel with Homemade Sauce

鶏 照り焼き RM 85

TORI TERIYAKI

Grilled Chicken with Teriyaki Sauce

DEEP FRIED DISHES

揚げ物

野菜天婦羅 RM 56

YASAI TEMPURA

Japanese-style assorted vegetable fritters.

海老天婦羅 RM 70

EBI TEMPURA

Japanese style red prawn fritters.

達 天婦羅 盛り合わせ RM 98

TATSU TEMPURA MORIAWASE

Tatsu's Japanese-style prawn, fish & vegetable fritters.

若鶏唐揚げ RM 48

TORI KARA AGE

Deep-fried chicken.

どんぶり / ご飯物 DONBURI / GOHAN MONO

All donburi are served with miso soup & pickles.

鶏カツ丼 RM 78

TORI KATSU DON

Deep-fried boneless chicken leg, onion and egg cooked with Light soy sauce, served with steamed rice.

焼肉重 RM 162

YAKINIKU SHOGAYAKI JYU

Sautéed sliced beef with blended onion and ginger sauce with steamed rice

海老天重 RM 88

EBI TEN JYU

Prawn tempura with sweet tempura sauce served with steamed rice.

うな重 RM 158

UNA JYU

Grilled eel with blended soy sauce served with steamed rice.

親子丼 RM 63 OYAKO DON

Simmered chicken with light teriyaki sauce, onions, egg and steamed rice.

JAPANESE NOODLES

麺類

そば \mathbb{Z} $\mathbb{$

SOBA (HOT/COLD)

Soba noodle served with light soy & dashi dipping sauce.

茶そば 温/冷 RM 68

CHA SOBA (HOT/COLD)

Green tea buckwheat noodle served with light soya broth.

うどん 温 / 冷 RM 68

UDON (HOT/COLD)

Udon noodle served with light sweet soy & dashi dipping sauce.

稲庭肉うどん RM~88

NIKU INANIWA UDON

Inaniwa udon noodle served with slice Angus sirloin beef with hot light soy broth.

天婦羅 そば / うどん RM 88

TEMPURA SOBA/UDON

Hot buckwheat or udon noodle soup with hot soy broth & tempura.

TEPPANYAKI

鉄板焼

Norwegian Salmon

大海老 RM 130

OH EBI

Jumbo Tiger Prawn

銀鱈 RM 142

GINDARA

Pacific Black Cod Fish

帆立 RM 140

HOTATE

Japanese Hokkaido Scallop

ボストン ロブスター RM180/100g

BOSTON LOBSTER

Whole Boston Lobster

鶏もも肉 RM 85

WAKADORI

Boneless Chicken Leg

牛肉 BEEF RM 185

オーストラリア サーロイン ビーフ AUSTRALIAN BEEF SIRLOIN

Australian High Grade Black Angus Sirloin

宮崎牛 (A5ランク) RM 598

A5 MIYAZAKI BEEF

Miyazaki Beef with Assorted Vegetables

TEPPANYAKI 鉄板焼 野菜 VEGETABLE 椎茸 RM 23 SHIITAKE MUSHROOM ミックス 野菜 RM 40 MIXED VEGETABLES ミックス きのこ RM 43 MIXED MUSHROOMS 飯 RICE 白ご飯 **RM** 15 STEAM WHITE RICE RM 28 ガーリック 焼飯 GARLIC FRIED RICE カニ 焼飯 RM 33

CRAB FRIED RICE

SEAFOOD FRIED RICE

シーフード 焼飯

RM 38

DESSERTS デザート アイスクリーム RM 23 **ICE CREAM** Homemade Ice Cream: Vanilla, Chocolate 黒胡麻 アイスクリーム **RM 28** BLACK SESAME ICE CREAM 小倉抹茶 アイスクリーム **RM 28** GREEN TEA ICE CREAM 柚子 シャーベット RM 33 CITRUS SHERBET もち RM 33 **MOCHI** Japanese Rice Cake 果物盛り合わせ RM 42 **KUDAMONO MORIAWASE** Assorted Fruit Platter RM 50 安倍川もち ABEKAWA MOCHI Rice Cake coated with Peanuts Market Price 今日のデザート

Fruits (air-flown in from Japan)

DESSERT OF THE DAY