

おつまみ

NIBBLES



Prices are subject to 10% Service Charge & applicable government tax. All prices shown are in Ringgit Malaysia.

∨ Vegetarian

◎ Favorites

おつまみ — NIBBLES

**Smoked Edamame — 16** ∨ ◎

*Soy Brined & Maple Wood Smoked*

**Truffle Nori Fries — 34** ∨ ◎

*Nori Seasoning & Aioli*

**Spanish Cheese Platter — 55** ∨

*Chef's Selection of Today's Rations*

**Caramelized Walnuts — 19** ∨

*Chirimen Jako & Hojicha Tea*

**Spanish Anchovies, — 26**  
**Olives & Umeboshi**

*Assorted Olives, Sour Plum, Boquerones*

おつまみ — NIBBLES

**Fried Iidako — 24**

*Crispy Marinated Baby Octopus,  
Aioli & Lemon*

**Engawa Tsukudani — 49 ◎**

*Simmered Flounder Fin with Mustard Seed*

**Smoked Ikura Tartlette — 29 ◎**

*Homemade Creme Fraiche & Yuzu*

**Tori Niku Tama — 22**

*Grilled & Glazed Tsukune  
with Sanitized Egg Yolk*

**Braised Beef Tendon — 28**

*With Wagyu, Ponzu & Chili Daikon*

お刺身

FROM THE  
SASHIMI BAR



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◎ Favorites

# 大皿料理 — FROM THE SASHIMI BAR

## Sashimi of The Day

- Ask our server

### Toro Truffle – 138

*Fatty Tuna Belly  
with Tsukudani Jus*

### Shimaaji Carpaccio — 65 ◎

*White Tsuyu, Lemon, Extra Virgin  
Olive Oil & Negishio*

### Tuna Tataki — 75 ◎

*Seared Tuna, Mayu-su, Ginger,  
Negishio, Kaiware Sprouts*

### Uni & Shiromi – MKT

*Seasonal White Fleshed Sashimi,  
Ogo Nori, Truffled Ponzu,  
Spring Onion, Kaiware*

小皿料理 ——— SMALL

**Torched Shimesaba — 52** ◎

*Nanami Yakumi, Umami  
Shoyu & Lemon*

**Live Sake Steamed — 36**

**White Clams**

*With White Miso*

**Teppanyaki Garlic — 36**

**Tiger Prawn**

*Spanish Pimenton,  
Lemon & Aioli*

**Charcoal Grilled — MKT**  
**Alaskan King Crab**

*Alaskan King Crab,  
Konbu Butter & Calamansi*

**Grilled Pulpo al Ajillo — 75**

*Spanish Smoked Paprika,  
Aioli & Lemon*

小皿料理 ——— SMALL

**Yuzu Kosho Glazed — 18**  
**Chicken Wings**  
*Slow Cooked over Embers*

**Marbled Spanish — 60**  
**Beef Cecina**  
*With Spanish Olive Oil  
& Flake Salt*

**Assorted Cured — 85**  
**Meats Platter**  
*Marbled Cecina,  
Salchichon, & Chorizo*

**Truffled Egg A5 — 120**  
**Wagyu Sukiyaki**  
*Chrysanthemum Greens  
& Shimeji Mushrooms*

大皿料理

MEDIUM





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◎ Favorites

大皿料理 — MEDIUM

**Truffle Angel Hair Pasta — 48** ∨

*Shimeji mushrooms  
& free range egg yolk*

**Charcoal Grilled — 120** ◎

**Hamachi Kama**

*Nanami, Lemon,  
Chili Daikon & Soy*

**Yuan Miso — 120**

**Marinated Salmon**

*Teppan Grilled, Miso,  
Anchovy Cream, Dill Oil & Ikura*

**Whole Braised — 95**

**Baby Seabass**

*Yuzu & Mitsuba*

大皿料理 — MEDIUM

**Truffle Tatsuta Chicken — 45**

*Black Pepper & Truffle Vin,  
Mizuna & Radish*

**Dark Beer — 120**

**Braised Cheeks**

*Heirloom Carrots &  
Creamy Potato*

**Japanese A5 Wagyu — 272**

*100g Striploin Steak*

*A5 Beef with Assorted Yakumi*

**Japanese A5 Wagyu — 210**

*100g Zabuton Steak*

*A5 Beef with Assorted Yakumi*

**Australian Grassfed — 120**

*200g Striploin*

*Served with Assorted Yakumi*

デザート ——— DESSERTS



デザート — DESSERTS

**Harajuku Burnt Cheesecake — 22**

*Tokyo Style Basque Cheesecake  
with Vanilla Cream*

**Melon & White Wine — 28** ◎

*Fresh Melon, Yuzu Curd  
& Wine Jelly*

**Houjicha Crème Caramel — 18**

*Silky Milk Flan with  
Sannontou Caramel*

**Spring Bouquet — 22**

*Strawberry & Black Currant Sorbet,  
Red Bean & Mochi & Bay  
Leaf Crème Anglaise*