

小皿料理

JAPAS



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Smoked Edamame — 16 ∨ ◎

Soy Brined & Maple Wood Smoked

Bagna Cauda — 38 ∨

*Bouquet of Garden Veggies,
Herbs on Ice with Umami Dip*

Smoked Ikura Tartlette — 29 ◎

Homemade Creme Fraiche & Yuzu

Truffle Nori Fries — 34 ∨ ◎

Nori Seasoning & Aioli

Spanish Cheese Platter — 55 ∨

Chef's Selection of Today's Rations

Engawa Tsukudani — 49 ◎

*Simmered Flounder Fin
with Mustard Seed*

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Engawa Tsukudani — 49 ∨

*Simmered Flounder Fin
with Mustard Seed*

Marbled Spanish — 60

Beef Cecina

*With Spanish Olive Oil
& Flake Salt*

Assorted Cured — 85

Meats Platter

*Marbled Cecina,
Salchichon, & Chorizo*

Padron Peppers — 29

*Spanish Sweet Peppers
with Bonito Salt*

Kale & Smoked — 35

Salmon Salad

*Salmon Salad
Radish & Lemon*

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Teppanyaki — 36
Garlic Prawn

Marinated, Lemon & Aioli

Live Sake Steamed — 36
White Clams

With White Miso

Torched Shimesaba — 52

Nanami Yakumi, Umami

Shoyu & Lemon

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

お刺身

FROM THE
SASHIMI BAR



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

∨ Vegetarian

◎ 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*

TEISKOKU SET



おつまみ

Lunct Set Includes:

Miso Soup, Edamame, *Rice, Dessert & Tea.



TEISHOKU

おつまみ — SET

Truffle Tatsuta Chicken — 48
Black Pepper, Mizuna & Radish

Flame Charred Chicken — 35
Teriyaki Donburi
Kizami Nori & Onsen Tamago

Wagyu Beef Curry — 40
*Homemade from
Scratch with 25 Spices*

Sizzling Wagyu Beef — 40
Hamburg Steak
*Demi Glace Sauce &
Grilled Vegetables*

***Tori Paitan Ramen — 38**
*Cloudy Chicken Ramen
with Black Garlic Oil*

Lunct Set Includes:

Miso Soup, Edamame, *Rice, Dessert & Tea.
Available on weekdays excluding public holiday.

TEISHOKU

おつまみ — SET

*Tori Shoyu Ramen — 38

Tokyo Style Clear Broth Ramen

*Wagyu Ramen — 75

*Tokyo Style Ramen
with A5 Wagyu Slices*

Salmon Avocado Donburi — 40

*Served on Special Rice
with Tosa Joyu*

Pan Fried Saba Donburi — 35

*Marinated & Glazed
with Sweet Soy*

Tori Niku Tama Onsen — 45

Tamago Donburi

*Caramelized Onion & Coriander
Tsukune with Teriyaki Sauce*

Lunct Set Includes:

Miso Soup, Edamame, *Rice, Dessert & Tea.
Available on weekdays excluding public holiday.

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∨ Vegetarian

◎ Favorites

TEISHOKU

おつまみ — SET

Salmon, Ikura, – 60
Avocado Donburi
*Served on Special Rice
with Tosa Joyu*

Yuan Marinated Salmon — 60
*Teppan Grilled, Miso,
Anchovy Cream, Dill Oil & Ikura*

Truffle Angel Hair Pasta — 50 ∨
*Shimeji Mushrooms &
Free Range Egg Yolk*

Unagi Hitsumabushi — 40
*Grilled Eel over Egg Rice
with Dashi Broth*

Truffled Wagyu Sukiyaki – 138
Cooked Tableside on Sizzling Iron

Lunct Set Includes:

Miso Soup, Edamame, *Rice, Dessert & Tea.
Available on weekdays excluding public holiday.

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*