

Sharing Tasting Menus min 2 pax

Menu A — 350

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Toro Truffle

*Fatty Tuna Belly
with Tsukudani Jus*

Uni & Amaebi Cold Capellini

Shiro Dashi Gelee & Shiso Flowers

Pan Seared Hokkaido Sashimi-Grade Scallop

Grilled Corn & Padron Pepper Salsa

Bagna Cauda

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

Live Sake Steamed White Clams

With White Miso

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

Stanbroke MB8-9 Wagyu Ribeye

Served with Assorted Yakumi

Melon & White Wine

Fresh Melon, Yuzu Curd & Wine Jelly

Menu B — 300 No Beef

Smoked Ikura Tartelette

Homemade Crème Fraîche & Yuzu

Toro Truffle

*Fatty Tuna Belly
with Tsukudani Jus*

Sweet Prawn & Uni Spoons

*Amaebi, Sea Urchin &
Caviar with Uni Soy Sauce*

Pan Seared Hokkaido Sashimi-Grade Scallop

Grilled Corn & Padron Pepper Salsa

Alaskan King Crab Chawanmushi

Crab & Truffle Ankake

Bagna Cauda

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

Live Sake Steamed White Clams

With White Miso

Grilled Pulpo al Ajillo

*Citrus Chimmichuri &
Smoked Paprika Aioli*

Truffle Angel Hair Pasta

*Shimeji Mushrooms
& Sanitized Egg Yolk*

Melon & White Wine

Fresh Melon, Yuzu Curd & Wine Jelly

NEW

MENU
ITEMS



Salmon Aburi — 39
with Pea Sprouts

Coriander & Chili Glass

Japanese Hamburg — 120
Steak with Foie Gras

Mashed Potato & Hamburg Steak Sauce

Marinated Palermo Peppers — 29

Roast Garlic Rice Vinaigrette

Bluefin Tuna Tartare — 88
with Wasabi Salsa

Black Rice Crisps & Kizami Nori

Uni & Amaebi Cold Capellini — 140

Shiro Dashi Gelee & Shiso Flowers

Pan Seared Hokkaido — 150
Sashimi-Grade Scallop

Grilled Corn & Padron Pepper Salsa

Carabineo Prawn & — 375
Uni Black Rice Paella

*Saffron Sofrito & Squid Ink. Serves 2-3.
Thirty minutes cooking time.*

Roast A5 Wagyu Cubes — 110
^{5 pcs} with Fresh Wasabi

*Bite-sized with Fresh Grated Wasabi
& Kaiware Radish Sprouts*

おつまみ

NIBBLES



*Add Ons for Smoked
Ikura Tartelette:
Hokkaido Uni — 35*

∨ Vegetarian
© Favorites

Smoked Edamame — 18 ∨ ©

Soy Brined & Maple Wood Smoked

Truffle Nori Fries — 35 ∨ ©

Nori Seasoning & Aioli

Spanish Cheese Platter — 55 ∨

Chef's Selection of Today's Rations

Caramelized Walnuts — 19 ∨

Chirimen Jako & Hojicha Tea

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

Assorted Olives, Sour Plum, Boquerones

Fried Iidako — 25

*Crispy Marinated Baby Octopus,
Aioli & Lemon*

Engawa Tsukudani — 49 ©

Simmered Flounder Fin with Mustard Seed

Smoked Ikura Tartelette — 29 ©

Homemade Crème Fraîche & Yuzu

Tori Niku Tama — 25

*Grilled & Glazed Tsukune
with Sanitized Egg Yolk*

Braised Beef Tendon — 29

With Wagyu, Ponzu & Chili Daikon

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

お刺身

FROM THE SASHIMI BAR



JAPAS

∨ Vegetarian

© Favorites

Sashimi of The Day

*Kindly ask our servers
for portions & prices*

Toro Truffle – 139

*Fatty Tuna Belly
with Tsukudani Jus*

Shimaaji Carpaccio — 65 ©

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

Tuna Tataki — 80 ©

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

Sweet Prawn – 100 & **Uni Spoons**

*Amaebi, Sea Urchin &
Caviar with Uni Soy Sauce*

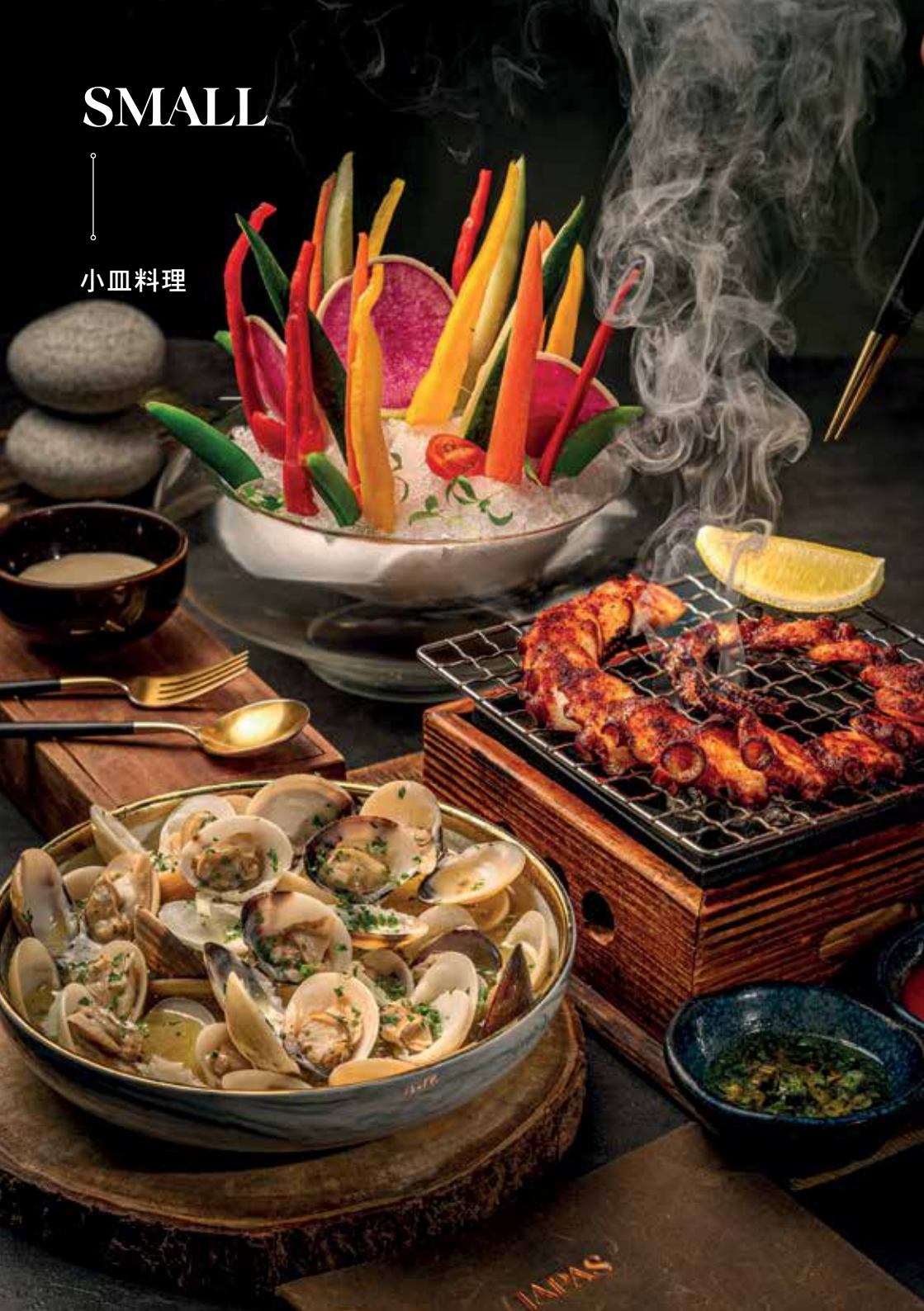
Uni & Shiromi – MKT

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

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SMALL

小皿料理



🌿 Vegetarian

🍷 Favorites

Bagna Cauda — 38 🌿 🍷
*Bouquet of Garden Veggies,
Herbs on Ice with Umami Dip*

Padrón Peppers — 32 🌿
*Spanish Sweet Peppers
with Bonito Salt*

**Japan Street-Style
White Corn** — 30 🌿
*Charcoal Grilled
with Mirin Glaze*

**Japanese Amela
Tomato Salad** — 53
*Fruit Tomato, Servilleta
Cheese & Vinaigrette*

Torched Shimesaba — 53 🍷
*Nanami Yakumi, Umami
Shoyu & Lemon*

**Live Sake Steamed
White Clams** — 38
With White Miso

**Teppanyaki Garlic
Tiger Prawn** — 55
*Spanish Pimenton,
Lemon & Aioli*

Charcoal Grilled — MKT
Alaskan King Crab
*Alaskan King Crab,
Konbu Butter & Calamansi*

**Liquid Centered Crab &
White Corn Croquettes** — 36
Crab Bechamel & Katsu Sauce

Kaki Furai — 45
*Japanese Oyster with
Yuzu Tartar Sauce*

Grilled Pulpo al Ajillo — 85
*Citrus Chimmichuri &
Smoked Paprika Aioli*

Marbled Spanish — 65
^{30gm} **Beef Cecina**
*With Spanish Olive Oil
& Flake Salt*

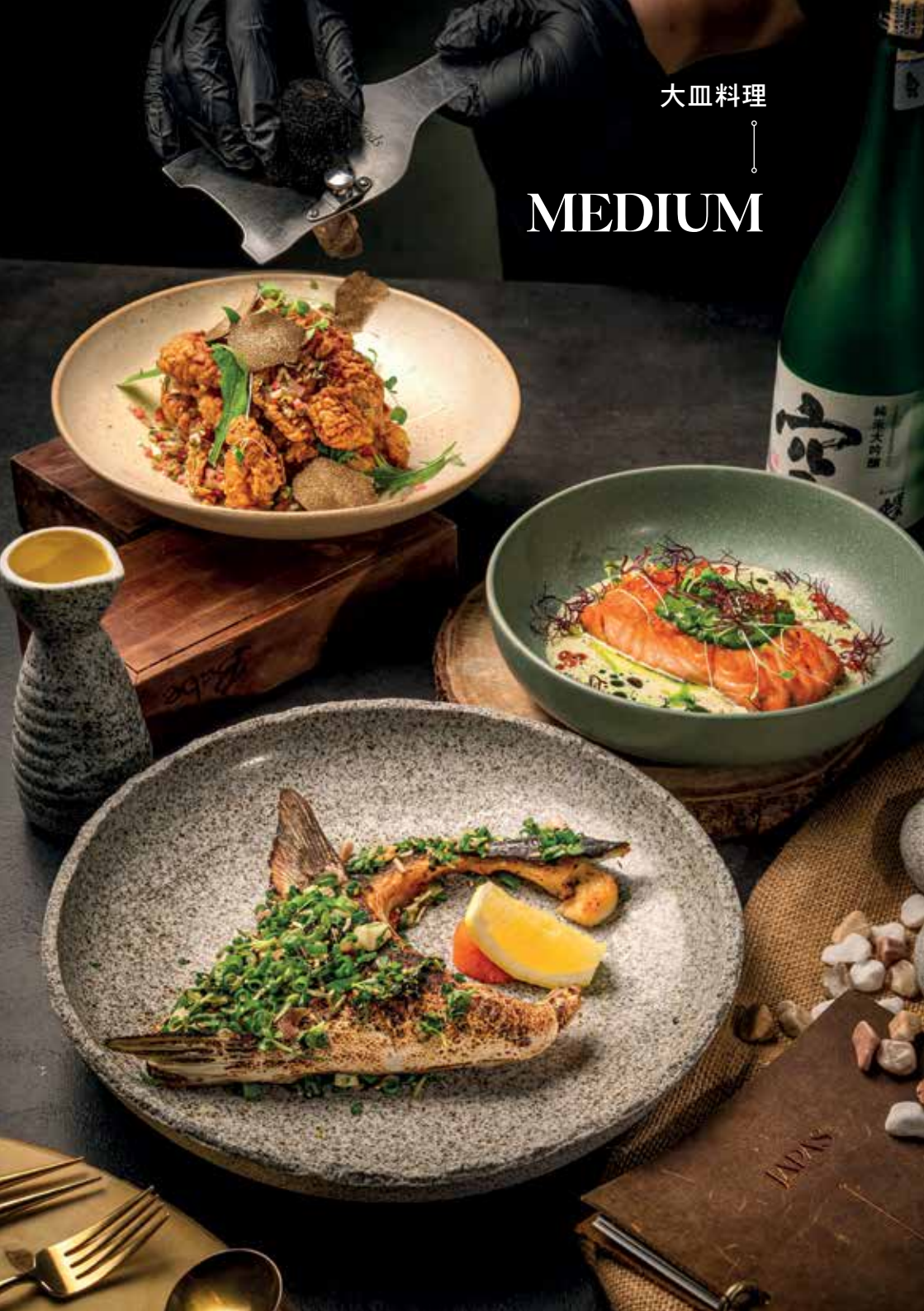
Assorted Cured — 89
^{60gm} **Meats Platter**
*Marbled Cecina,
Salchichon, & Chorizo*

Japanese A5 — 130
Wagyu Sukiyaki
*Chrysanthemum Greens
& Truffle Egg*

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大皿料理

MEDIUM



Add Ons:

Perigold Truffles ^{15g} | **French Caviar** ^{15g}

Prices of these items are determined by market price

∨ Vegetarian

© Favorites

Truffle Angel Hair Pasta — 48 ∨

*Shimeji Mushrooms
& Sanitized Egg Yolk*

Roast Salmon Filet — 70
with Anchovy Cream

Ikura & Ogo Nori

Charcoal Grilled — 120 ©

Hamachi Kama

*Nanami, Chili-Daikon,
Lemon & Orange Ponzu*

Truffle Tatsuta Chicken — 45

*Black Pepper & Truffle Vin,
Mizuna & Koshin Daikon*

Dark Beer Braised — 65

Beef Cheeks

*Heirloom Carrots
& Creamy Potato*

炭火焼ステーキ

BINCHOTAN CHARCOAL

GRILLED
STEAKS



Babe



JAPAS



∨ Vegetarian

© Favorites

*Kindly ask our servers
for portions & prices*

Stanbroke MB8-9 –398

250gm **Wagyu Ribeye**

Served with Assorted Yakumi

Japanese A5 Wagyu –220 Per 100gm

Zabuton Steak

Served with Assorted Yakumi

Sizzling Japanese A5 –260 Per 100gm

Wagyu Tenderloin

*Served with Konbu Butter
& Padrón Peppers*

Sizzling Australian –140

200gm **Grassfed Striploin**

*Served with Konbu Butter
& Padrón Peppers*

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DESSERTS

デザート



∨ Vegetarian

© Favorites

Harajuku Burnt Cheesecake — 24

*Tokyo Style Basque Cheesecake
with Vanilla Cream*

Melon & White Wine — 30 ©

*Fresh Melon, Yuzu Curd
& Wine Jelly*

Houjicha Crème Caramel — 22 ©

*Silky Milk Flan with
Sannontou Caramel*

Spring Bouquet — 24

*Mochi, Strawberry Black
Currant Sorbet, Red Bean*

6 pcs Truffles & Mochi — 50

*Strawberry Daifuku Milk
Mochi & Martel VSOP Truffled
Chocolate Truffle*

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