



Backed by more than  
20 years of experience  
in Japan,  
Sushi Zanmai possesses  
extensive expertise  
for raw materials selection.  
Genuine ingredients coupled  
with original recipes,  
we provide cuisines that  
are authentically Japanese.

For you, from our heart.





いくら醤油漬  
Ikura Shoyuzuke  
salmon roe  
RM 21.80

ポテトマヨ  
Potato Mayo  
potato mayonnaise salad  
RM 6.80



オクラの胡麻ソース  
Okura no Goma Sauce  
cooked okra  
topped with sesame sauce  
RM 5.80

枝豆  
Edamame  
boiled green soybean  
RM 6.80



冷奴  
Hiyayakko  
cold tofu  
RM 5.80



キングエビの生春巻  
King Prawn Nama Harumaki  
fried tiger prawn wrapped with rice paper,  
topped with cod roe mayonnaise  
RM 20.80



サラダの生春巻  
Salada Nama Harumaki  
salads wrapped with rice paper,  
topped with avocado & cashew nuts  
RM 10.80

## Appetizer 前菜

The Japanese meal begins with a visual feast of chilled and warm appetizers that lend a light and refreshing preview to the Sushi Zanmai experience that awaits you.



中華ワカメ  
Chuka Wakame  
seasoned seaweed  
RM 6.80



中華クラゲ  
Chuka Kurage  
seasoned jellyfish  
RM 10.80



中華イイダコ  
Chuka Iidako  
seasoned baby octopus  
RM 18.80



中華珍味  
Chuka Chinmi  
seasoned scallop wings  
RM 11.80



タコわさび  
Tako Wasabi  
octopus seasoned with wasabi  
RM 12.80

たこ焼  
Takoyaki  
grilled octopus ball  
RM 11.80



明太子たこ焼  
Mentaiko Takoyaki  
grilled octopus ball  
topped with cod roe mayonnaise  
RM 11.80



明太子厚焼玉子  
Mentaiko Atsuyaki Tamago  
japanese omelette with cod roe  
RM 8.80



厚焼玉子  
Atsuyaki Tamago  
japanese omelette  
RM 7.80



納豆  
Natto  
fermented soybean  
RM 5.80



野菜春巻  
Yasai Harumaki  
fried vegetable spring roll  
RM 5.80

牛肉たたき  
Gyuniku Tataki  
seared thinly sliced beef  
RM 21.80





## House Specialty

## 三味スペシャル

Created in the Sushi Zanmai kitchens, our house specialties featuring the freshest, handpicked ingredients provide a fresh, contemporary spin on much-loved favourites, exquisitely tailored to suit local taste preferences.

スパイシースパイダーロール

**Spicy Spider Roll**

*spicy soft shell crab sushi roll topped with smelt roe & fried crabmeat*

**RM 26.80**

スタミナロール

**Stamina Roll**

*omelette & cucumber sushi roll topped with roasted eel*

**RM 22.80**



スパイシー鰻ロール

**Spicy Unagi Roll**

*spicy roasted eel sushi roll topped with smelt roe, cucumber & fried crabmeat*

**RM 23.80**



スパイシーサーモンロール

**Spicy Salmon Roll**

*crabmeat, avocado & omelette sushi roll topped with seared salmon & spicy sauce*

**RM 23.80**



ドラゴンロール

**Dragon Roll**

*fried tiger prawn sushi roll topped with avocado & flying-fish roe*

**RM 20.80**



サーモン明太子ロール

**Salmon Mentai Roll**

*omelette & cucumber sushi roll topped with salmon & cod roe mayonnaise*

**RM 23.80**



明太子スパイダーロール

**Mentaiko Spider Roll**

*soft shell crab sushi roll topped with smelt roe, avocado & cod roe mayonnaise*

**RM 26.80**



ドラゴン 明太ロール

**Dragon Mentai Roll**

*fried tiger prawn sushi roll topped with avocado & cod roe mayonnaise*

**RM 20.80**



ファイヤークラッカーロール

**Firecracker Roll**

*salmon, cream cheese & cucumber sushi roll topped with spicy mayonnaise & bonito flakes*

**RM 22.80**



スパイシー海老ロール

**Spicy Ebi Roll**

*prawn tempura & avocado sushi roll topped with fried tofu & spicy mayonnaise*

**RM 19.80**

コーラルロール

**Coral Roll**

*omelette & cucumber sushi roll topped with boiled scallop & smelt roe*

**RM 20.80**



ボルケーノロール

**Volcano Roll**

*fried prawn sushi roll topped with smelt roe & cod roe*

**RM 16.80**







# Sashimi 刺身盛合せ

## Moriawase

The delicate Japanese art of cut raw fish is the culmination of years spent in mastering the highest levels of skills required and is testimony to the world-renowned Japanese dedicated love for beauty and symmetry in their culture. Sashimi is arguably one of the important cornerstones in the full range of Japanese culinary delights and is considered synonymous with the best of Japanese cuisines all around the world.

天城 (6種)  
トロ、ハマチ、サーモン、ホタテ、ホッキ貝、イカ  
Amagi (6 kinds for 2~3pax)  
tuna belly, yellow-tail, salmon, scallop, surf clam & squid  
RM 72.00



知床 (2種)  
トロ、トロサーモン  
Shiretoko  
(2 kinds for 2~3pax)  
tuna belly & salmon belly  
RM 55.00



浅間 (3種)  
マグロ、ハマチ、サーモン  
Asama (3 kinds)  
blue-fin tuna, yellow-tail & salmon  
三人前 (3pcs each)  
RM 49.00  
四人前 (4pcs each)  
RM 64.00  
五人前 (5pcs each)  
RM 77.00



六甲 (6種)  
マグロ、ハマチ、サーモン、ホッキ貝、タコ、イカ  
Rokko (6 kinds)  
blue-fin tuna, yellow-tail, salmon, surf clam, octopus & squid  
S (1pc each)  
RM 28.00  
M (2pcs each)  
RM 50.00  
L (3pcs each)  
RM 72.00



富士 (6種)  
トロ、トロハマチ、トロサーモン、ホタテ、ホッキ貝、イカ  
Fuji (6 kinds for 3~4pax)  
tuna belly, yellow-tail belly, salmon belly, scallop, surf clam & squid  
RM 97.00



# 刺身 Sashimi

This traditional entrée consists of expertly-sliced raw fish, shellfish or mollusks, complemented perfectly by the combination of wasabi and soy sauce, and are often accompanied by gari (pickled ginger).

Maguro (Tuna), Toro (Fatty Tuna), Hamachi (Yellowtail) and Sake (Salmon) figure amongst some of today's most popular sashimi choices.



トロ

Toro

tuna belly

S (3pcs) RM 40.80

M (5pcs) RM 63.80

サーモン

Salmon

salmon

S (3pcs) RM 16.80

M (5pcs) RM 24.80

L (7pcs) RM 31.80

マグロ

Maguro

blue-fin tuna

S (3pcs) RM 18.80

M (5pcs) RM 28.80



ハマチ

Hamachi (5pcs)

yellow-tail

RM 29.80



トロハマチ

Toro Hamachi (5pcs)

yellow-tail belly

RM 30.80

ホッキ貝

Hokkigai

surf clam

RM 9.80



トロサーモン

Toro Salmon (5pcs)

salmon belly

RM 26.80



タコ

Tako

octopus

S (3pcs) RM 9.80

M (5pcs) RM 13.80

L (7pcs) RM 17.80



イカ

Ika

cuttlefish

RM 8.80

All prices are inclusive of 6% Government Service Tax.  
All prices are subject to 10% Service Charge.





刺身サラダ  
Sashimi Salad  
raw fish & fresh vegetables  
RM 31.80

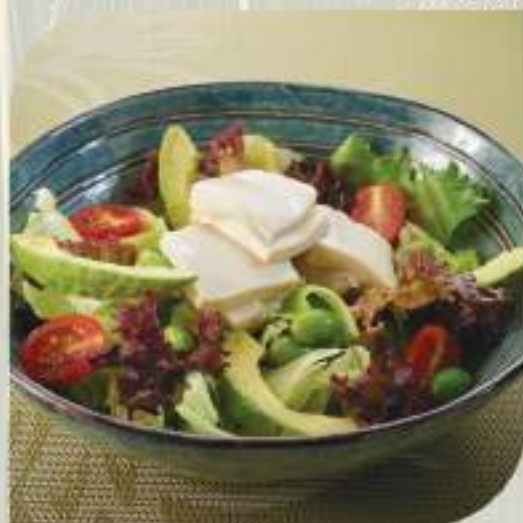
# Salad サラダ

Japanese salad has various types of fresh vegetables and is often coupled with different kinds of meat like prawns, crab and beef. To make the salad tastier, it is topped with different refreshing, flavourful and aromatic salad dressing.

カニアボカドサラダ  
Kani Avocado Salad  
kani-hako crabmeat, avocado, smelt roe & fresh vegetables  
RM 24.80



アボガド豆腐サラダ  
Avocado Tofu Salad  
avocado, tofu, edamame & fresh vegetables  
RM 18.80



海草と豆腐サラダ  
Kaiso to Tofu Salad  
seaweed, tofu & fresh vegetables  
RM 16.80



サーモンアボカドサラダ  
Salmon Avocado Salad  
marinated salmon, avocado & fresh vegetables  
RM 26.80



ぱりぱりカニサラダ  
Pari Pari Kani Salad  
crabmeat, smelt roe & fresh vegetables  
RM 26.80

- ドレッシング選択  
Choice of dressing
- 寿司三昧ドレッシング  
sushi zanmai dressing
  - 和風ドレッシング  
wafu dressing
  - ゴマドレッシング  
sesame dressing



# 寿司 Moriawase

Sushi is the generic term for a rice-cased dish. There are more varieties of sushi than any other type of Japanese food and it is the undisputed favourite of many people. Featuring our popular sushi in a variety of combinations to share, or as an entrée in itself.

蓬莱 (6貫)  
マグロ、サーモン、鰻、  
香箱カニ、玉子、エビツ子  
Hourai (6pcs)  
blue-fin tuna, salmon,  
eel, kaori-hako crabmeat,  
omelette, smelt roe  
RM 20.80



穂高 (7貫+巻物)  
サーモン、鰻、海老、煮ホタテ、  
イカ、玉子、いなり、かっぱ巻  
Hodaka (7pcs+1roll)  
salmon, eel, prawn, boiled scallop,  
cuttlefish, omelette, beancurd, cucumber roll  
RM 22.80



サーモン三味 (8貫+巻物)  
サーモン、トロサーモン、炙サーモン、サーモン明太子、サーモン巻  
Salmon Zanmai (8pcs+1roll)  
salmon, salmon belly, broiled salmon, salmon roasted with cod roe, salmon roll  
RM 45.80



炙三味  
Aburi Zanmai  
assorted seared sushi of salmon,  
flounder's fin, baby scallop  
RM 19.80



阿蘇 (12貫+巻物)  
マグロ、ハマチ、サーモン、鰻、海老、炙りホタテ、  
香箱カニ、タコ、イカ、玉子、いなり、エビツ子、かっぱ巻  
Aso (12pcs+1roll)  
blue-fin tuna, yellow-tail, salmon, eel, prawn, broiled scallop, kaori-hako crabmeat,  
octopus, cuttlefish, omelette, beancurd, smelt roe, cucumber roll  
RM 40.80



明太子三味  
Mentaiko Zanmai  
assorted roasted cod roe sushi of salmon,  
prawn, boiled scallop, baby scallop, omelette  
RM 20.80





トロ  
Toro  
tuna belly  
RM 22.80

# Nigiri Sushi にぎり寿司

Rooted in over a thousand years of history and tradition, what actually begun as a way of preserving fish has become the most common representation of Japanese cuisine around the world.

Here the Japanese famed appreciation of nature is most clearly evident in the arrangement of hand-molded sushi, otherwise known as Nigiri Sushi.



マグロ  
Maguro  
blue-fin tuna  
RM 10.80



漬けマグロ  
Zuke Maguro  
blue-fin tuna marinated  
with soy-sauce  
RM 10.80



ハマチ  
Hamachi  
yellow tail  
RM 10.80



炙トロサーモン  
Aburi Salmon Belly  
half broiled salmon belly  
RM 9.80



サーモンチーズ  
Salmon Cheese  
salmon roasted  
with cheese  
RM 8.80



トロサーモン  
Toro Salmon  
salmon belly  
RM 8.80



サーモン明太子  
Salmon Mental  
salmon roasted  
with cod roe  
RM 8.80



サーモン  
Salmon  
salmon  
RM 7.80



炙りサーモン照マヨ  
Aburi Salmon  
Terimayo  
seared salmon  
with terimayo sauce  
RM 7.80



炙りサーモン  
おろしポン酢  
Aburi Salmon  
Oroshi Ponzu  
seared salmon  
with tangy citrus sauce  
RM 7.80



上うなぎ  
Jo Unagi  
premium roasted eel  
RM 12.00



鰻玉  
Una Tama  
eel & omelette  
RM 7.80



うなぎ  
Unagi  
roasted eel  
RM 7.80



縁側  
Engawa  
flounder fin  
RM 9.80



炙り縁側  
Aburi Engawa  
half broiled flounder fin  
RM 9.80





白鳥貝  
Shiro Torigai  
white surf clam  
RM 7.80



ホッキ貝  
Hokkigai  
surf clam  
RM 4.80



カレイフライ  
Karei Fry  
fried atlantic flatfish  
RM 4.80



ベビーホタテ明太  
Baby Hotate Mental  
baby scallop  
roasted with cod roe  
RM 7.80



カキフライ  
Kaki Fry  
fried oyster  
RM 10.80



香箱カニ  
Kaori Hako Kani  
kaori-hako crabmeat  
RM 4.80



炙りベビーホタテ  
Aburi Baby Hotate  
half broiled baby scallop  
RM 6.80



甘エビ明太  
Amaebi Mental  
sweet shrimp  
roasted with cod roe  
RM 7.80



タコ  
Tako  
octopus  
RM 5.80



アボカド  
Avocado  
avocado  
RM 3.80



海老  
Ebi  
cooked prawn  
RM 5.80



海老チーズ  
Ebi Cheese  
prawn roasted with cheese  
RM 6.80



海老明太子  
Ebi Mental  
prawn roasted with cod roe  
RM 6.80



甘エビ  
Amaebi  
sweet shrimp  
RM 6.80



海老天ぷら  
Ebi Tempura  
fried prawn  
RM 7.80



生ホタテ  
Nama Hotate  
raw scallop  
RM 11.80



ホタテ明太子  
Hotate Mental  
scallop roasted with cod roe  
RM 7.80



炙生ホタテ  
Aburi Nama Hotate  
half broiled raw scallop  
RM 11.80



ソースイカゲソ  
Sauce Ika Geso  
boiled squid tentacles  
RM 4.80



煮ホタテ  
Ni Hotate  
boiled scallop  
RM 7.80



焼肉  
Yakiniku  
grilled beef  
RM 7.80



イカ  
Ika  
cuttlefish  
RM 4.80



玉子明太子  
Tamago Mental  
omelette roasted  
with cod roe  
RM 3.80



玉子  
Tamago  
omelette  
RM 2.80



いなり  
Inari  
sweet bean curd  
RM 2.80





# Gunkan Sushi & Inari Sushi

The term Gunkan means "Battleship" in Japanese. In Japanese cooking, it refers to a specific kind of sushi molded into a round shape, wrapped in crisp nori (seaweed) and topped off with unusual and adventurous seafood ingredients such as ikura (salmon roe) or uni (sea urchin).

サーモンイクラ  
Salmon Ikura  
salmon & salmon roe  
RM 12.80



ねぎトロ  
Negitoro  
minced tuna & spring onion  
RM 8.80



トビッ子  
Tobikko  
flying fish roe  
RM 7.80

スパイシーベビーホタテ  
Spicy Baby Hotate  
roasted baby scallop  
with spicy sauce  
RM 7.80



イクラ  
Ikura  
salmon roe  
RM 15.80



中華イダコ  
Chuka lidako  
seasoned baby octopus  
RM 7.80

中華クラゲ  
Chuka Kurage  
seasoned jellyfish  
RM 4.80



ソースベビーホタテ  
Sauce Baby Hotate  
roasted baby scallop  
with teriyaki sauce  
RM 7.80



中華珍味  
Chuka Chinmi  
seasoned scallop wings  
RM 4.80



中華わかめ  
Chuka Wakame  
seasoned seaweed  
RM 2.80

エビッ子  
Ebikko  
smelt roe  
RM 5.80



サーモンサラダ  
Salmon Salad  
*salmon salad*  
RM 5.80



ツナサラダ  
Tuna Salad  
*tuna salad*  
RM 3.80



カニマヨ  
Kani Mayo  
*crabmeat mayonnaise*  
RM 7.80



納豆  
Natto  
*fermented soybean*  
RM 3.80



カニコーン  
Kani Corn  
*crabmeat & corn*  
RM 3.80



ロブスターサラダ  
Lobster Salad  
*lobster salad*  
RM 7.80

いなりクランキーサーモン  
Inari Cranky Salmon  
*roasted crunchy salmon*  
RM 11.80



いなりイカ明太子  
Inari Ika Mentai  
*cuttlefish roasted with cod roe*  
RM 8.80



いなりカニマヨ焼  
Inari Kanimayo  
Yaki  
*crabmeat roasted  
with mayonnaise*  
RM 9.80



いなりツナサラダ  
Inari Tuna Salad  
*tuna salad*  
RM 5.80



いなりエビッツ  
Inari Ebikko  
*smelt roe*  
RM 9.80

いなりソフトシェルクラブ  
Inari Soft Shell Crab  
*soft shell crab topped with  
smelt roe*  
RM 15.80







# Makimono 卷物

Maki sushi is "rolled" sushi. It usually comprises of seafood (which may or may not be raw), vinegared rice and paper-thin seaweed. Julienne fresh vegetable, such as cucumber and carrot are also common ingredients. The typical maki sushi has seaweed on the outermost layer, followed by rice, surrounding a core of seafood and/or vegetables. The reverse roll is a variation on the typical roll, with rice on the outside and seaweed in the middle.

ソフトシェルクラブ巻  
Soft Shell Crab Maki  
*fried soft shell crab*  
RM 21.80



香箱力二巻  
Kaori Hako Kani Maki  
*kaori-hako crabmeat*  
RM 6.80



カニ玉子巻  
Kani Tamago Maki  
*crabmeat & omelette*  
RM 4.80

アボカド巻  
Avocado Maki  
*avocado*  
RM 6.80



海鮮わさびマヨ巻  
Kaisen Wasabimayo Maki  
*tempura prawn & crabmeat with wasabimayo & smelt roe*  
RM 17.80



ロブスターサラダ巻  
Lobster Salad Maki  
*omelette, cucumber & lobster salad*  
RM 18.80



カリフォルニア巻  
California Maki  
*avocado, crabmeat & omelette with smelt roe*  
RM 6.80



ツナサラダ巻  
Tuna Salad Maki  
*tuna salad*  
RM 6.80



クランキーサーモン巻  
Cranky Salmon Maki  
*salmon with smelt roe & bonito flakes*  
RM 15.80



ねぎトロ巻  
Negitoro Maki  
minced tuna & spring onion  
RM 17.80



スパイシーサーモン巻  
Spicy Salmon Maki  
spicy salmon & smelt roe  
RM 11.80



ミニカリフォルニア巻  
Mini California Maki  
avocado, crabmeat  
& omelette with smelt roe  
RM 10.80



スパイシーオイスター巻  
Spicy Oyster Maki  
fried oyster, spicy avocado,  
tomato, omelette with smelt roe  
RM 19.80



サーモン巻  
Salmon Maki  
salmon  
RM 11.80



海老天エビっ子巻  
Ebiten Ebikko Maki  
tempura prawn with smelt roe  
RM 11.80



サラダ巻  
Salada Maki  
lettuce & cucumber  
with avocado  
RM 8.80



カニマヨ巻  
Kanimayo Maki  
crab meat with smelt roe  
RM 14.80



納豆巻  
Natto Maki  
fermented soybean  
RM 4.80



玉子巻  
Tamago Maki  
omelette  
RM 2.80



クリームチーズ巻  
Cream Cheese Maki  
cream cheese & cucumber  
RM 5.80



かっぱ巻  
Kappa Maki  
cucumber  
RM 2.80



焼肉サラダ巻  
Yakiniku Salad Maki  
salad sushi roll  
topped with grilled beef  
RM 22.80





イクラ  
Ikura  
salmon roe  
RM 13.80

桜  
Sakura  
salmon, tuna, prawn  
& smelt roe  
RM 8.80

ねぎトロ  
Negitoro  
minced raw tuna  
& spring onion  
RM 11.80

カニエビッツ  
Kani Ebikko  
crabmeat  
& smelt roe  
RM 7.80

ソフトシェルクラブ  
Soft Shell Crab  
fried soft shell crab  
RM 10.80

海老天ぷら  
Ebi Tempura  
prawn tempura  
RM 6.80

サーモン  
Salmon  
raw salmon  
RM 8.80

カリフォルニア  
California  
avocado, crabmeat  
& omelette with  
smelt roe  
RM 6.80

マグロ  
Maguro  
raw blue-fin tuna  
RM 11.80



鰻  
Unagi  
roasted eel  
RM 7.80

スパイシー海老フライ  
Spicy Ebi Fry  
fried prawn  
with spicy mayonnaise  
RM 5.80

炙サーモン明太子  
Aburi Salmon Mental  
salmon roasted  
with cod roe  
RM 8.80



サーモンサラダ  
Salmon Salad  
salmon salad  
RM 5.80

サーモンイクラ  
Salmon Ikura  
salmon & salmon roe  
RM 11.80

ツナサラダ  
Tuna Salad  
tuna salad  
RM 3.80

# Temaki 手巻

The "te" in Temaki means hand. The name Temaki sushi is two-fold: It not only refers to a hand roll that is made entirely with the hands, without the aid of the makisu (traditional bamboo mat used for rolling sushi), but also that one uses his hands to eat the Temaki, not with hashi (chopsticks). The cone-shaped Temaki sushi is often prepared as an appetizer.



# 焼物 Yakimono

Imagine skewers of succulent chicken, seasoned in a sweet tare (soy-based sauce) or shio (salt), and grilled to fragrant perfection over hot coals, washed down with a cold beer – it comes as no surprise that yakitori-ya (yakitori restaurants and stands) is a favourite amongst Japanese on the way home from a hard day of work. Chicken is the mainstay of yakitori-ya, and many early evening gatherings are held over a quick snack of negima (morsels of chicken skewered with leeks) and tsukune (minced chicken meatballs).



あさり  
Asari  
japanese littleneck clam  
RM 7.80

イカ姿焼  
Ika Sugatayaki  
grilled squid  
RM 28.80



ホタテ照焼  
Hotate Teriyaki  
skewered scallop grilled  
with teriyaki sauce  
RM 21.80



牡蠣チーズ焼  
Kaki Cheese Yaki  
oyster grilled with cheese  
RM 10.80



海老明太焼  
Ebi Mentaiyaki  
prawn & mushroom  
grilled with cod roe  
RM 16.80



ホタテ明太焼  
Hotate Mentaiyaki  
scallop grilled with  
cod roe  
RM 14.80





鯖塩焼/照焼  
Saba Shioyaki/Teriyaki  
mackerel grilled with salt  
or teriyaki sauce  
RM 16.80



カラスガレイ照焼  
Karasu Karei Teriyaki  
grilled atlantic flounder  
RM 30.80

サーモン鉄板焼  
Salmon Teppanyaki  
pan-fried salmon  
& vegetables  
RM 28.80

サーモン塩焼/照焼  
Salmon Shioyaki/Teriyaki  
salmon grilled with salt or  
teriyaki sauce  
RM 35.80

サーモン頭  
Salmon Head  
half salmon head grilled with salt  
RM 19.80



鰻蒲焼  
Unagi Kabayaki  
roasted eel  
(S) 100g RM 31.80  
(L) 150g RM 46.80



サーモン明太焼  
Salmon Mentaiyaki  
salmon grilled with cod roe  
RM 37.80



照焼ステーキ ガーリック風味  
Teriyaki Steak with Garlic  
steak grilled with teriyaki sauce  
RM 31.80



サイコロステーキ  
Saikoro Steak  
dice-cut steak & vegetables  
RM 35.80



焼鳥  
Yakitori  
skewered chicken grilled  
with teriyaki sauce  
RM 8.80



牛肉エノキロール  
Gyuniku Enoki Roll  
grilled beef & golden mushroom roll  
RM 19.80



チキン鉄板焼  
Chicken Teppanyaki  
pan-fried chicken & vegetables  
RM 18.80



ししゃも  
Shishamo  
grilled smelt  
RM 10.80

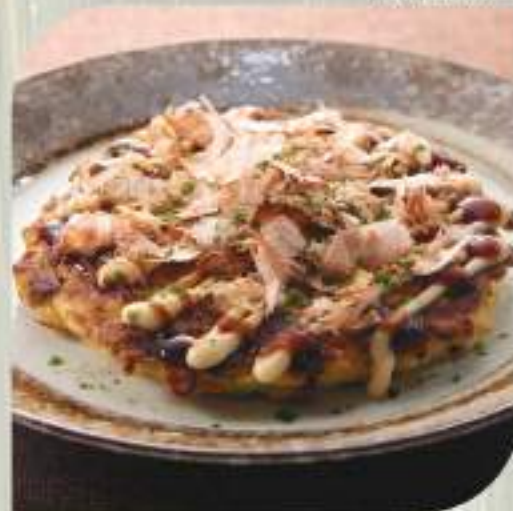
野菜炒め  
Yasai Itame  
pan-fried mixed vegetables  
RM 10.80



餃子  
Gyoza  
pan-seared shrimp & vegetable dumpling  
RM 14.80



海鮮お好み焼  
Kaisen Okonomiyaki  
japanese seafood pancake  
RM 22.80



きのこバター焼  
Kinoko Butter-yaki  
pan-fried japanese mushroom  
with butter  
RM 11.80



チキン照焼  
Chicken Teriyaki  
grilled chicken with teriyaki sauce  
RM 15.80



豆腐ステーキ  
Tofu Steak  
pan-fried tofu & vegetables  
RM 11.80







# Agemono 揚物

Agemono refers to deep-fried items and in Japanese cooking, there are three specific ways in which to deep-fry food: Suage, in which foods such as freshwater fish, eggplant, green peppers and any other brightly-colored vegetables are fried; Karaage, in which popular ingredients like chicken, are coated in a thick layer of flour or arrowroot starch to preserve its natural water content; Tempura, where ingredients are coated in a batter mixture before frying, is possibly the most popular of all three.

ソフトシェルクラブ  
Soft Shell Crab  
*fried soft shell crab*  
(1pc) RM 26.80  
(2pcs) RM 43.80



サーモンスキン  
Salmon Skin  
*fried salmon skin*  
RM 13.80



牡蠣フライ  
Kaki Fry  
*fried oyster*  
RM 10.80

カニクリームコロッケ  
Kani Cream Croquette  
*fried benizuwai crabmeat cream croquette*  
RM 9.80



チーズチキンカツ  
Cheese Chicken Katsu  
*cheesy fried chicken*  
RM 14.80



イカゲソ唐揚げ  
Ikageso Karaage  
*fried squid tentacles*  
RM 14.80



チキン唐揚げ  
Chicken Karaage  
*fried chicken*  
RM 12.80



野菜コロッケ  
Yasai Croquette  
*fried vegetable croquette*  
RM 6.80



ししゃもフライ  
Shishamo Fry  
*fried smelt*  
RM 6.80





# 天 Tempura

ぷら

Often hailed as an archetypal Japanese food, Tempura reflects all the essential qualities of Japanese cuisine in its preparation, from the use of absolutely fresh ingredients, to the perfection of technique by a skilled chef, to its artful presentation. It is one of the triumphs of Japanese cooking, and therefore may come as a surprise to many to learn that this essential Japanese dish owes its origin to the visiting Portuguese missionaries of the 16th century.



天ぷら盛合せ  
Tempura Moriawase  
assorted shrimp  
& vegetable tempura  
RM 13.80

海老天ぷら  
Ebi Tempura  
shrimp tempura  
RM 13.80



野菜天ぷら  
Yasai Tempura  
assorted vegetable tempura  
RM 7.80



揚げ出し豆腐  
Agedashi Tofu  
fried tofu with sauce  
RM 10.80



さつまいも天ぷら  
Satsumaimo Tempura  
sweet potato tempura  
RM 9.80



花咲イカ天ぷら  
Hanasaki Ika Tempura  
squid with smelt roe tempura  
RM 19.80





# Nabemono 鍋物、 & Wanmono 碗物

Nabe (the Japanese word for "pot") dishes refer to the one-pot stews that are served at the table. In Japanese culture, Nabemono is a fantastic way of gathering friends, colleagues and family around a large pot of stock filled with raw ingredients such as beef, chicken, seafood, tofu, vegetables and fishcakes, bubbling merrily away over a gas burner. Cooked ingredients are eaten with dipping sauce, and once all the meat and vegetables are consumed, rice and noodles are added to the richly flavoured broth to make a delicious soup to round off the meal.

すき焼  
Sukiyaki  
sliced beef, beancurd & vegetables  
cooked with soy-based soup  
RM 29.80

いくら茶碗蒸し  
Ikura Chawanmushi  
steamed egg custard  
topped with salmon roe  
RM 19.80

茶碗蒸し  
Chawanmushi  
steamed egg custard  
RM 6.80



野菜味噌汁  
Yasai Miso Shiru  
mixed vegetables miso soup  
RM 12.80



味噌汁  
Miso Shiru  
miso soup  
RM 3.80



海鮮鍋  
Kaisen Nabe  
seafood hotpot, choice of  
japanese clear soup or spicy soup  
without udon or zosui set RM 30.80  
with udon RM 33.80  
with zosui set RM 33.80



魚鍋  
Fish Nabe  
fish hotpot, choice of  
salmon or atlantic flounder, choice of  
japanese clear soup or spicy soup  
without udon or zosui set RM 30.80  
with udon RM 33.80  
with zosui set RM 33.80



牛肉鍋  
Gyuniku Nabe  
beef hotpot, choice of  
japanese clear soup or spicy soup  
without udon or zosui set RM 33.80  
with udon RM 36.80  
with zosui set RM 36.80



# 麵 Noodle

Noodle first originated in China and has since evolved to become an essential part of Japanese cuisine. The two traditional types, Soba, which is made from buckwheat flour, and Udon, made from wheat flour, are most commonly served in a soy-based broth. Ramen (Chinese wheat noodle) is a more recent Chinese import in the early 19th century, and is served with a wide range of soup stocks such as shoyu (soy-sauce base) and shio (salt base).



天ぷらうどん/そば/ラーメン  
Tempura Udon/Soba/Ramen  
udon, soba or ramen noodle with tempura  
(S) RM 16.80 (L) RM 27.80

山菜うどん/そば  
Sansai Udon/Soba  
udon or soba noodle  
with edible wild vegetables  
(S) RM 12.80 (L) RM 23.80



月見うどん/そば/ラーメン  
Tsukimi Udon/Soba/Ramen  
udon, soba or ramen noodle  
with egg  
(S) RM 13.80 (L) RM 23.80



カレーうどん/ラーメン  
Curry Udon/Ramen  
udon or ramen noodle  
with chicken curry  
RM 16.80



肉うどん/そば/ラーメン  
Niku Udon/Soba/Ramen  
udon, soba or ramen noodle  
with sliced beef  
(S) RM 20.80 (L) RM 32.80



鍋焼うどん  
Nabeyaki Udon  
fried shrimp  
& vegetables hotpot  
udon noodle  
RM 20.80



きつねうどん/  
そば/ラーメン  
Kitsune  
Udon/Soba/Ramen  
udon, soba or ramen  
noodle with beancurd  
(S) RM 12.80  
(L) RM 23.80



醤油ラーメン  
Shoyu Ramen  
ramen noodle with soy sauce-based soup  
(S) RM 12.80 (L) RM 23.80



白湯ラーメン  
Paitan Ramen  
ramen noodle with vegetable-based soup  
(S) RM 12.80 (L) RM 23.80



スパイシーラーメン  
Spicy Ramen  
ramen noodle  
with spicy soup  
(S) RM 12.80 (L) RM 23.80



味噌ラーメン  
Miso Ramen  
ramen noodle  
with miso-based soup  
(S) RM 12.80 (L) RM 23.80



チキンカツラーメン  
Chicken Katsu Ramen  
fried chicken ramen,  
choice of miso-based or spicy soup  
RM18.80



スパイシー肉ラーメン  
Spicy Niku Ramen  
spicy ramen with choice  
of chicken or beef  
(Chicken) RM 18.80  
(Beef) RM 23.80



海鮮ラーメン  
Kaisen Ramen  
seafood ramen,  
choice of miso-based or spicy soup  
RM 22.80



魚ラーメン  
Fish Ramen  
fish ramen,  
choice of salmon or atlantic flounder,  
choice of miso-based or spicy soup  
RM 22.80



茶そば  
Cha Soba  
cold green tea soba noodle  
(S) RM 11.80 (L) RM 18.80



ザルそば/ザルうどん  
Zaru Soba/Zaru Udon  
cold soba or udon noodle  
(S) RM 10.80 (L) RM 16.80



天ザル  
うどん/そば/茶そば  
Tenzaru  
Udon/Soba/Cha Soba  
cold udon, soba or cha soba noodle  
with tempura  
(S) RM 14.80 (L) RM 25.80



冷しラーメン  
Hiyashi Ramen  
cold ramen noodle  
with prawn & scallop  
RM 17.80



焼そば/焼うどん  
Yakisoba/Yakiudon  
fried soba or udon noodle  
(S) RM 14.80 (L) RM 25.80



チキン照焼味噌ラーメン  
Chicken Teriyaki Miso Ramen  
miso-broth ramen topped with grilled chicken  
RM 18.80





**鰻井**  
Unadon  
*roasted eel on rice*  
(S) 100g RM 34.80  
(L) 150g RM 49.80

**天井**  
Tendon  
*assorted tempura &  
hot-spring egg on rice*  
RM 15.80



**焼肉井**  
Yakiniku Don  
*grilled beef &  
hot-spring egg on rice*  
RM 20.80



**チキンかつ井**  
Chicken Katsudon  
*chicken cutlet simmered  
with egg on rice*  
(S) RM 18.80  
(L) RM 25.80



**親子井**  
Oyako Don  
*simmered chicken &  
egg on rice*  
(S) RM 15.80  
(L) RM 21.80



**鰻玉井**  
Unatama Don  
*roasted eel simmered with  
egg on rice*  
(S) RM 26.80  
(L) RM 39.80



**海老井**  
Ebidon  
*fried prawn simmered  
with egg on rice*  
(S) RM 17.80  
(L) RM 24.80



海鮮チャーハン  
Kaisen Chahan  
seafood fried rice  
RM 20.80



サーモンちらし丼  
Salmon Chirashi Don  
dice-cut salmon, omelette  
& smelt roe on sushi rice  
RM 22.80



炙りサーモン明太丼  
Aburi Salmon Mentai Don  
seared salmon  
with roasted cod roe on sushi rice,  
topped with smelt roe  
RM 22.80



チキンかつカレー  
Chicken Katsu Curry  
chicken cutlet & rice  
with curry sauce  
(S) RM 18.80  
(L) RM 26.80



ガーリックライス  
Garlic Rice  
pan-fried garlic rice  
(S) RM 9.80  
(L) RM 14.80

チキン照焼丼  
Chicken Teriyaki Don  
grilled chicken &  
hot-spring egg on rice  
RM 16.80



魚唐揚げ丼  
Fish Karaage Don  
fried fish with sauce & hot-spring egg on rice,  
choice of salmon or atlantic flounder  
RM 21.80



魚照焼丼  
Fish Teriyaki Don  
grilled fish & hot-spring egg on rice,  
choice of salmon or atlantic flounder  
RM 22.80



チキン唐揚げ丼  
Chicken Karaage Don  
fried chicken & onion on rice  
(S) RM 17.80  
(L) RM 24.80



シーフードトレジャー  
Seafood Treasure  
hot pot of prawn, scallop, oyster,  
atlantic flounder, abalone mushroom & broccoli,  
served with rice  
RM 25.80





実物は写真と若干変更することもあります。  
Actual food presentation may differ from picture.