

JAPANESE CUISINE

Appetizer

Yaki gyoza chicken dumplings	RM18
Edamame ✓ boiled green soybeans with salt	RM12
Agedashi dofu deep-fried bean curd	RM12

Soup

Miso shiru soybean paste soup with seaweed, spring onions and bean curd	RM8
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Agemono

Ebi tempura deep-fried tiger prawns	RM45
Yasai moriwase ✓ deep-fried assorted vegetables	RM20

Noodles

Soba buckwheat noodles	RM22
Sanuki udon Japanese thick wheat noodles	RM22
<i>Remarks: Choose one from the below to accompany your noodles</i>	
Gyuniku shimeji stir-fried sliced beef with onion and shimeji mushroom	RM24
Tempura prawns and assorted vegetables	RM15
Kitsune simmered bean curd skin	RM7

Sushi/Sashimi

Sashimi moriwase (5 kinds of fish - 2 slices each) assorted fresh raw fish	RM108
Sushi moraiwase (5 kinds of nigiri - 1 piece & 1 roll of maki each) assorted raw fish with vinegared rice	RM88

Makimono

Dynamite roll fresh salmon, tempura prawn and avocado roll	RM38
Dragon roll tempura prawn, avocado and cucumber roll with vinegared rice	RM38

Salad

Enju sashimi salad fresh vegetable salad topped with Chef's selection of fresh sashimi	RM40
Sofutosherukani salad fresh vegetable salad topped with deep-fried soft shell crab	RM30

Mushimono

Chawanmushi steamed egg custard topped with tiger prawn	RM24
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Rice

Unajyu grilled eel served on steamed rice	RM68
Curry rice Japanese curry with assorted vegetables served with steamed rice	RM25

Yakimono

Unagi kabayaki grilled eel with kabayaki sauce	RM90
Shake grilled salmon choice of teriyaki or salt	RM45
Saba grilled mackerel choice of teriyaki or salt	RM35

Desserts

Ogura macha ice-cream green tea ice-cream topped with red bean compote	RM26
Kurogoma ice-cream black sesame ice-cream	RM24
Kudamono moriwase assorted sliced fresh fruits	RM22
Shiratama zenzai Japanese glutinous rice balls in red bean soup	RM16