

はなれ
HANARE
Authentic Japanese Cuisine

Hanare is a name that is synonymous with the comforts of
a home away from home.

A retreat where you go to unwind and enjoy
being pampered like someone special.

At Hanare, we accord our guests with Japanese hospitality and
quality fresh produce specially hand picked by
our own staff from the Tsukiji Market in Tokyo.

寿司と和食の おもてなし 会席料理 世界無形文化遺産

日本の和食が世界無形文化遺産に登録されました

多様で新鮮な食材と、その持ち味の尊重
栄養バランスに優れた健康的な食生活
自然の美しさや季節の移ろいの表現

この会席料理は特別なお客様の為に
寿司と和食の良さを存分に楽しんで頂ける様に
特別にご用意しました

日本からの旬の確かな素材と食材
豊富な知識と経験と実績に裏付けされた技術で
お客様を おもてなし 致します
一週間ほど前に御予約頂ければ、毛ガニや伊勢海老の
会席料理も楽しんで頂けます
御予約、心よりお待ちしております

WORLD INTANGIBLE CULTURAL HERITAGE

Japanese Cuisine has been registered as a World Intangible Cultural Heritage.
Prepared from diverse and fresh ingredients, with respect for its characteristics, seasons.
Japanese cuisine provides a healthy diet with excellent nutritional balance,
transitory expression of natural beauty and reflection of the seasons.

The multi-course meal is prepared for the enjoyment of special guests
to fully appreciate sushi and Japanese hospitality.
Our Chefs will be available to serve you personally with seasonal items and fresh
ingredients procured by our own staff in Tsukiji Market Tokyo
and air flown to HANARE twice a week. Backed by our wealth of knowledge,
experience and achievements, we cordially welcome our guests to HANARE.

With a week's advance notice, we are able to import just about
any Japanese specialty foods, including Hokkaido crabs,
lobsters, oysters and Japanese seasonal vegetables and fruits.
Wishing you a joyful and memorable experience with our Kaiseki Cuisine

おまかせ料理
OMAKASE

OMAKASE literally means 'leave it to the Chef'.
This is the ultimate dining experience in Japanese Cuisine
where only highly skilled chefs are able to prepare such a feast.

Dishes are prepared at the liberty of the chef,
using quality fresh produce specially hand-picked by
our own staff from the famous Tsukiji Market in Tokyo.

At Hanare we pride ourself in our OMAKASE as our specialty.
This is our way of pampering you with the divine experience
of savouring authentic and traditional Japanese cuisine.

It is usually presented in a variety of courses ranging
ranging between 7-9 courses,
Such is the uniqueness & attraction of Omakase that you
would want to come back for it again and again.

季節の魚介類を様々なお料理に仕立てました
A full course meal created by our Chefs from
specially selected seasonal ingredients of the day

値段は RM600++ から
price starting from RM600++

please add RM60++ for Aburi Premium Wagyu Sushi

前菜
ZENSAI
appetizers

鰻入り玉子焼き	UNAGI IRI TAMOGAYAKI rolled omelette with eel	49
出し巻き玉子明太子入り	MENTAIKO TAMAGOYAKI rolled omelette with spicy cod roe	39
お新香	OSHINKO Japanese pickles	33
胡麻豆腐	GOMA TOFU sesame bean curd	29
玉子焼き	TAMAGO YAKI rolled omelette	26
冷奴	HIYA YAKKO chilled bean curd	20
枝豆	EDAMAME boiled soya beans	19
焼き銀杏 or 揚げ	YAKI GINNAN OR AGE grilled ginkgo nuts with salt or fried	29
揚げ出し豆腐	AGEDASHI TOFU deep fried bean curd	29
ほうれん草のおひたし	HORENSO OHITASHI boiled spinach sprinkled with stock and bonito flakes	20
焼きなす	YAKI NASU grilled eggplant sprinkled with stock and bonito flakes	23
もろきゆう	MOROKYU cucumber with moromi miso	19
まぐろ納豆	MAGURO NATTO raw tuna with fermented soya beans	53
イカ納豆	IKA NATTO raw squid with fermented soya beans	46
さつま揚げ	SATSUMA AGE deep fried fish cake	36
ししゃも	SHISHAMO grilled chapelin fish (3pcs)	21

前菜
ZENSAI
appetizers

こんにやくの味噌田楽	KONNYAKU MISO DENGAKU skewered konnyaku (yam cake) with dengaku miso	29
ナス田楽	NASU DENGAKU grilled eggplant with dengaku miso	33
まぐろめた和え	MAGURO NUTA fresh Tuna with vinaigrette miso paste (beans paste)	49
蛸の酢の物	TAKO NO SUNOMONO sliced octopus in vinaigrette sauce	39
若布と胡瓜の酢の物	WAKAME TO KYURI NO SUNOMONO seaweed & cucumber in vinaigrette sauce	23
鮪 ユッケ	MAGURO YUKKE raw chopped tuna seasoned with various spices	60
和牛 ユッケ	WAGYU YUKKE raw chopped wagyu beef seasoned with various spices	69
鮭 ユッケ	SHAKE YUKKE raw chopped salmon seasoned with various spices	49

珍味
CHINMI

delicacies from different regions of Japan

ふぐ味醂干し	FUGU MIRIN BOSHI dried puffer fish	山口	Yamaguchi	33
塩雲丹	SHIOUNI salted sea urchin	北海道	Hokkaido	33
豆腐よう	TOFU YO fermented tofu	沖縄	Okinawa	33
さばへしこ	HESHIKO fermented salted mackerel	福井	Fukui	30
えいひれ	EIHIRE dried stingray fin	長崎	Nagasaki	33
辛子明太子	KARASHI MENTAIKO spicy cod fish roe	福岡	Fukuoka	30
ホタルイカ塩辛	HOTARU IKA SHIOKARA salted baby squid	富山	Toyama	23
塩辛	IKA SHIOKARA salted fresh squid guts	北海道	Hokkaido	23
ほや塩辛	HOYA SHIOKARA marinated sea squid	青森	Aomori	19
まぐろ酒盗	MAGURO SHUTOU marinated tuna intestine	静岡	Shizuoka	19
山葵葉漬け	WASABI HA ZUKE marinated wasabi leaves	静岡	Shizuoka	19
しらす	SHIRASU OROSHI dried white bait with grated raddish	静岡	Shizuoka	19
たこ山葵	TAKO WASABI marinated fresh octopus with wasabi	神奈川県	Kanagawa	19

野菜サラダ
YASAI SALAD
green salad

ローストビーフサラダ	PAN ROASTED BEEF SALAD green salad with pan roasted slices of beef	99
ソフトシェルクラブト アボカドサラダ	SOFT SHELL CRAB AND AVOCADO SALAD green salad with soft shell crab and avocado	60
まぐろのたたきサラダ	MAGURO TATAKI SALAD green salad with seared slices of Tuna	99
蟹身サラダ	KANI SALAD green salad with crab meat	59
鮭と帆立の カルパッチョ	SHAKE TO HOTATE NO CARPACCIO green salad with fresh slices of raw salmon & scallop	60
わかめサラダ	WAKAME SALAD green salad with seaweed	49
お豆腐サラダ	OTOUFU SALAD green salad with bean curd	43
じゃこグリーンサラダ	JAKO GREEN SALAD green salad with baby anchovies	43
ポテトサラダ	POTATO SALAD mashed potato with mayonnaise	23
ドレッシング	CHOICE OF SALAD DRESSING	
	醤油 SHOYU soy sauce	
	梅 UME plum	
	胡麻 GOMA sesame	
	オニオン ONION onion	

寿司会席 響
SUSHI KAISEKI HIBIKI

HIBIKI- multi course meal with sushi

先付	ZENSAI	appetizers
造里	OTSUKURI	assorted 4 kinds of raw seafood
小鉢二種	KAWARIZARA	2 dishes of Chef's speciality
寿司6貫	NIGIRI SUSHI	6 pieces of nigiri sushi
椀物	OWANMONO	soup
季節のデザート	KISETSU NO DEZATO	seasonal dessert of the day

400

寿司会席 菖蒲
SUSHI KAISEKI AYAME

AYAME- multi course meal with sushi

先付	ZENSAI	appetizers
茶碗蒸し	CHAWANMUSHI	seasonal steamed egg custard
一品料理	KAWARIZARA	1 dish of Chef's speciality
寿司8貫	NIGIRI SUSHI	8 pieces of nigiri sushi
椀物	AKADASHI	soup
季節のデザート	KISETSU NO DEZATO	seasonal dessert of the day

300

寿司会席 菊
SUSHI KAISEKI KIKU

KIKU- multi course meal with sushi

先付	ZENSAI	appetizers
茶碗蒸し	CHAWANMUSHI	seasonal steamed egg custard
寿司7貫	NIGIRI SUSHI	7 pieces of nigiri sushi
椀物	AKADASHI	soup
季節のデザート	KISETSU NO DEZATO	seasonal dessert of the day

250

please add RM55++ for Aburi Premium Wagyu Sushi

会席 松
KAISEKI MATSU
MATSU- multi course meal

前菜	ZENSAI	appetizers
造里	OTSUKURI	raw seafood
蒸し物	MUSHIMONO	steamed dish
焼き物	YAKIMONO	grilled dish
揚げ物	AGEMONO	deep fried dish
煮物	NIMONO	simmered dish
うな重	UNAJYU	grilled dish over rice
小吸い椀	KOSUIWAN	clear soup
和菓子	WAGASHI	japanese dessert

260

会席 竹
KAISEKI TAKE
TAKE- multi course meal

前菜	ZENSAI	appetizers
造里	OTSUKURI	raw seafood
蒸し物	MUSHIMONO	steamed dish
焼き物	YAKIMONO	grilled dish
揚げ物	AGEMONO	deep fried dish
鮭イクラ丼	SHAKE IKURA DON	raw salmon & salmon roe over rice
小吸い椀	KOSUIWAN	clear soup
和菓子	WAGASHI	dessert

210

松花堂

SHOKADO BENTO

bento served with pickles, miso soup & dessert

さくら 寿司 松花堂

SAKURA SUSHI SHOKADO

SAKURA- sushi bento set

先付け	SAKIZUKE	starters
にぎり寿司	NIGIRI SUSHI	assorted sushi
焼き物	YAKIMONO	grilled dish
揚げ物	AGEMONO	deep fried dish
煮物	NIMONO	simmered dish

170

ぼたん 鉄板焼き 松花堂

BOTAN TEPPANYAKI SHOKADO

BOTAN- teppanyaki bento set

先付け	SAKIZUKE	starters
和牛鉄板焼き	WAGYU TEPPANYAKI	Wagyu beef teppanyaki
揚げ物	AGEMONO	deep fried dish
煮物	NIMONO	simmered dish
ご飯	GOHAN	rice

140

ゆり 天婦羅 松花堂

YURI TEMPURA SHOKADO

YURI- tempura bento set

先付け	SAKIZUKE	starters
天婦羅盛り合わせ	TEMPURA MORIAWASE	assorted tempura
焼き物	YAKIMONO	grilled dish
煮物	NIMONO	simmered dish
ご飯	GOHAN	rice

100

お子様弁当

OKOSAMA BENTO

kids bento set

50

お造り 盛り合わせ
SASHIMI MORIAWASE

盛り合わせのお造りは
assorted raw seafood

五種類のお刺身盛り合わせ	5 SHURUI NO OSASHIMI MORIAWASE 5 kinds of assorted raw seafood	250
七種類のお刺身盛り合わせ	7 SHURUI NO OSASHIMI MORIAWASE 7 kinds of assorted raw seafood	390
九種類のお刺身盛り合わせ	9 SHURUI NO OSASHIMI MORIAWASE 9 kinds of assorted raw seafood	490
おまかせ お刺身盛り合わせ	OMAKASE OSASHIMI MORIAWASE chef's special sashimi	market price

にぎり寿司 盛り合わせ
NIGIRI SUSHI MORIAWASE

assorted nigiri sushi- 1 piece of each kind

五種類のにぎり寿司盛り合わせ	5 SHURUI NO NIGIRI SUSHI MORIAWASE 5 kinds of assorted nigiri sushi	150
七種類のにぎり寿司盛り合わせ	7 SHURUI NO NIGIRI SUSHI MORIAWASE 7 kinds of assorted nigiri sushi	210
九種類のにぎり寿司盛り合わせ	9 SHURUI NO NIGIRI SUSHI MORIAWASE 9 kinds of assorted nigiri sushi	310
おまかせ にぎり寿司盛り合わせ	OMAKASE NIGIRI SUSHI MORIAWASE chef's special nigiri sushi	market price
炙りにぎり寿司盛り合わせ	ABURI SUSHI MORIAWASE seared nigiri sushi	market price

鮮魚介類 お刺身 単品 (三切れ)

SEN GYOKAIRUI SASHIMI TANPIN (3KIRE)

ala carte raw seafood - 3 pieces per order

本鮪	HONMAGURO	northern wild bluefin tuna	
大とろ	OOTORO	fatty tuna belly	240
中トロ	CHUTORO	fatty tuna	210
赤身	AKAMI	red tuna	100
ポタンエビ (1個)	BOTAN EBI (1PC)	jumbo sweet shrimp	market price
生牡蠣 (1個)	NAMA KAKI (1PC)	fresh oyster (Japan)	market price
平目	HIRAME	flounder	market price
雲丹 (一部)	UNI (SINGLE PORTION)	sea urchin	150
赤貝 (1個)	AKAGAI (1PC)	ark shell	98
しまあじ	SHIMAAJI	stripped jack	80
かんぱち 腹身	KANPACHI HARAMI	amber jack belly	80
かんぱち	KANPACHI	amber jack	70
〆さば	SHIME SABA	vinegared mackerel	69
烏賊	IKA	squid	60
帆立(2個)	HOTATE (2PC)	scallop	70
鮭腹身	SHAKE HARAMI	salmon belly	49
鮭	SHAKE	salmon	40
イクラ (一部)	IKURA (SINGLE PORTION)	salmon roe	56
こはだ	KOHADA	gizzard shad	50
生たこ	NAMA TAKO	fresh octopus	50
甘海老	AMAEBI (3PCS)	sweet shrimp	49

にぎり寿司 単品
NIGIRI SUSHI TANPIN

ala carte nigiri sushi - price per piece

本鮪	HONMAGURO	northern wild caught bluefin tuna	
大とろ	OOTORO	fatty tuna belly	80
中トロ	CHUTORO	tuna belly	70
赤身	AKAMI	red tuna	39
炙り特上プレミアム和牛 炙りにぎり寿司 (2貫)	ABURI TOKUJOU WAGYU SUSHI	seared supreme wagyu beef sushi- 2 pieces	130
ポタン海老	BOTAN EBI	jumbo sweet shrimp	market price
平目	HIRAME	flounder	market price
赤貝	AKAGAI	ark shell	99
穴子箱寿司	ANAGO HAKOSUSHI	sea eel box sushi	115
炙り大とろ	ABURI OOTORO	seared premium fatty tuna belly	83
鯖箱寿司	SABA HAKOSUSHI	vinegared mackerel pressed sushi	80
雲丹	UNI	sea urchin	78
甘海老	AMAEBI	sweet shrimp	34
あなご	ANAGO	sea eel	32
ウナギ	UNAGI	eel	30
帆立	HOTATE	scallop	37
イクラ	IKURA	salmon roe	30
かんぱち	KANPACHI HARAMI	amber jack belly	28
かんぱち	KANPACHI	amber jack	25
♯さば	SHIME SABA	vinegared mackerel	24
鮭腹身	SHAKE HARAMI	salmon belly	23
鮭	SHAKE	salmon	20
炙り鮭	ABURI SHAKE	seared salmon	21
しまあじ	SHIMAAJI	stripped jack	29
烏賊	IKA	squid	22
生たこ	NAMA TAKO	fresh octopus	19
こはだ	KOHADA	gizzard shad	27
玉子	TAMAGO	egg roll	12

寿司 巻物 / 手巻き寿司
SUSHI MAKIMONO & TEMAKI SUSHI
 sushi rolls & handrolls

		寿司 巻物	手巻き寿司
		MAKI	TEMAKI
		sushi rolls	handrolls
ねぎとろ巻き	NEGI TORO MAKI minced tuna belly rolls	60	50
鰻巻き	UNAGI MAKI grilled eel	50	39
ソフトシェルクラブロール	SOFT SHELL CRAB ROLL soft shell crab, cucumber, mayonnaise and flying fish roe	43	33
カリフォルニアロール	CALIFORNIA ROLL crab meat, avacado, cucumber, mayonnaise and flying fish roe	39	29
レインボー巻き	RAINBOW MAKI rainbow color sushi row	65	
鮭炙り巻き	SALMON ABURI MAKI seared salmon topping on sushi roll	49	
いくらと焼き サーモンロール	SALMON AND IKURA ROLL grilled salmon topped with salmon roe	39	29
スパイシーサーモン巻き	SPICY SALMON MAKI spicy salmon	36	26
鉄火巻き	TEKKA MAKI red tuna	40	30
海老天麩羅巻き	EBI TEMPURA MAKI tempura prawn	40	30
納豆巻き	NATTO MAKI fermented soybeans	20	15
アボカド巻き	AVOCADO MAKI avocado and salad	25	18
梅しそ巻き	UME SHISO MAKI seasoned plum & perilla leaf	25	18
かっぱ巻き	KAPPA MAKI Japanese cucumber	16	12

和牛鉄板焼きコース
WAGYU TEPPANYAKI COURSE

特選 和牛コース
TOKUSEN SUPREME WAGYU COURSE
 supreme wagyu beef teppanyaki course- 120gm of beef

前菜	ZENSAI	appetizers
かにサラダ	KANI SALAD	crab meat salad
野菜炒め	YASAI ITAME	mixed vegetables
ガーリックライス	GARLIC FRIED RICE	fried rice with garlic
小吸い椀	KOSUIWAN	clear soup
季節の果物	KISETSU NO KUDAMONO	seasonal fruits of the day

A4 RIBEYE CAP	400
A5 SIRLION	510
HIDA BEEF	570
MATSUZAKA	740

オーストラリア産 和牛コース
AUSTRALIAN WAGYU COURSE

Australian wagyu beef teppanyaki course- 120gm of beef

先付け	SAKIZUKE	appetizers
かにサラダ	KANI SALAD	crab meat salad
野菜炒め	YASAI ITAME	mixed vegetables
ガーリックライス	GARLIC FRIED RICE	fried rice with garlic
小吸い椀	KOSUIWAN	clear soup
冷果	REIKA	dessert

鉄板焼きコース
TEPPANYAKI COURSE

シーフード 鉄板焼き コース
SEAFOOD TEPPANYAKI COURSE

海老 帆立 牡蠣 鮭
prawns, scallop, oysters & salmon

先付け	SAKIZUKE	appetizers
かにサラダ	KANI SALAD	crab meat salad
野菜炒め	YASAI ITAME	mixed vegetables
ガーリックライス	GARLIC FRIED RICE	fried rice with garlic
小吸い椀	KOSUIWAN	clear soup
冷果	REIKA	dessert

170

若鶏もも肉 鉄板焼き コース
WAKADORI MOMONIKU TEPPANYAKI COURSE

boneless chicken thigh teppanyaki course

先付け	SAKIZUKE	appetizers
かにサラダ	KANI SALAD	crab meat salad
野菜炒め	YASAI ITAME	mixed vegetables
ガーリックライス	GARLIC FRIED RICE	fried rice with garlic
小吸い椀	KOSUIWAN	clear soup
冷果	REIKA	dessert

120

鉄板焼き 一品料理
TEPPANYAKI IPPIN RYORI
 ala carte teppanyaki

特選日本産和牛 (120gm)	TOKUSEN NIHONSAN SUPREME WAGYU 120gm of supreme wagyu beef	
	A4 RIBEYE CAP	340
	A5 SIRLION	450
	HIDA BEEF	510
	MATSUZAKA	680
オーストラリア産 和牛(120gm)	AUSTRALIAN WAGYU 120gm of Australian wagyu beef	170
和牛スライス & しめじ	AUSTRALIAN WAGYU SURAISU & SHIMEJI sliced wagyu & shimeji mushroom	110
四種類の海鮮 (海老, 帆立, 牡蠣, 鮭)	YONSHURUI NO KAISEN assorted seafood - prawns, scallops, oysters & salmon	100
特選 特大有頭海老 バター醤油 クリームソース	TOKUSEN TOKUDAI YUTOEBI tokudai king prawn topped with Chef's secret recipe prawn sauce	70/100GM
帆立	HOTATE scallop	66
鮭	SHAKE salmon	56
銀鱈	GINDARA cod fish	78
牡蠣	KAKI oyster	44
有頭海老	YUTO EBI tiger prawn	49
若鶏もも肉	WAKADORI MOMONIKU boneless chicken	40
アスパラガス	ASUPARAGUS asparagus	36
じゃがバター	JAGAIMO potato	30
きのこ三種類	KINOKO SANSHURUI assorted mushrooms	33
野菜炒め	YASAI ITAME mixed vegetables	29
豆腐ステーキ	TOFU STEAK bean curd steak	29
焼うどん	YAKI UDON fried noodles	39
シーフードライス	SEAFOOD RICE fried rice with seafood, garlic & egg	33
ガーリックライス	GARLIC RICE fried rice with garlic & egg	20

季節の魚のかま (半部)
KISETSU NO SAKANA NO KAMA (HALF PORTION)
seasonal fish head of the day

ぶりかま	BURI KAMA	yellow tail fish neck	60/100gm
かんぱちかま	KANPACHI KAMA	amber jack fish neck	60/100gm
鯛頭	TAI ATAMA /KAMA	snapper fish head	110
しまあじかま	SHIMAAJI ATAMA /KAMA	stripped jack fish head	100
鮭頭	SHAKE ATAMA /KAMA	salmon fish head	90

揚げ物 前菜
AGEMONO
deep fried dishes

天婦羅盛り合わせ	TEMPURA MORI assorted seafood and vegetables tempura		56
海老天婦羅	EBI TEMPURA prawns tempura		66
かきフライ	KAKI FURAI deep fried oyster		46
野菜天婦羅	YASAI TEMPURA assorted vegetables tempura		40
かき揚げ	KAKIAGE minced prawn and mixed julienned vegetables tempura		36
鶏カツ	TORI KATSU deep fried chicken cutlet		36
若鶏唐揚げ	WAKADORI KARAAGE deep fried chicken		33

富士山 溶岩石焼き
FUJISAN YUGAN ISHIYAKI

Mount Fuji lava stone hot plate

日本産特選和牛 &野菜とキノコ (120gm)	TOKUSEN NIHONSAN SUPREME WAGYU & YASAI TO KINOKO 120gm of supreme wagyu beef & vegetables grill on Mount Fuji lava stone	
	A4 RIBEYE CAP	370
	A5 SIRLION	480
	HIDA BEEF	540
	MATSUZAKA	710
	COMBINATION PLATTER 30gm each of 4 different types of supreme wagyu	500
オーストラリア産和牛 &野菜とキノコ (120gm)	AUSTRALIANSAN WAGYU & YASAI TO KINOKO 120gm of Australian wagyu beef & vegetables grill on Mount Fuji lava stone	200

鍋物
NABEMONO

hot pot

日本産特選和牛 シャブシャブ	TOKUSEN SUPREME WAGYU SHABU SHABU 120gm of supreme wagyu beef & vegetables in soya sauce hot pot	
	A4 RIBEYE CAP	390
	A5 SIRLION	500
	HIDA BEEF	560
	MATSUZAKA	730
オーストラリア産和牛 シャブシャブ	AUSTRALIANSAN WAGYU SHABU SHABU 120gm of Australian wagyu beef & vegetables in soya sauce hot pot	220
海鮮寄せ鍋 (煮から 二~三人前)	KAISEN YOSENABE (FOR 2-3 PAX) seafood & vegetables in soya sauce hot pot	350
和牛すき焼き鍋	AUSTRALIAN WAGYU SUKIYAKI NABE Australian wagyu beef & vegetables in sweet sukiyaki sauce	150

焼き物 前菜
YAKIMONO
grilled dishes

日本産特選和牛 (100gm)	TOKUSEN NIHONSAN SUPREME WAGYU TATAKI 100gm of sliced supreme wagyu beef seared & serve with ponzu or teriyaki sauce	
	A4 RIBEYE CAP	290
	A5 SIRLION	380
	HIDA BEEF	430
	MATSUZAKA	570
和牛たたき	AUSTRALIAN WAGYU TATAKI 100gm of sliced Australian wagyu beef seared & serve with ponzu or teriyaki sauce	150
和牛生姜焼き	AUSTRALIAN WAGYU SHOGAYAKI sauteed wagyu beef with ginger sauce	130
鰻蒲焼	UNAGI KABAYAKI grilled eel	80
銀鱈西京焼き	GINDARA SAIKYOYAKI grilled cod fish with saikyo miso	83
烏賊姿焼 塩、てりやき	IKA SUGATA YAKI (SHIO OR TERIYAKI) grilled squid with salt or sweet sauce	66
銀鱈網焼き 塩、てりやき	GINDARA AMIYAKI (SHIO OR TERIYAKI) grilled cod fish with salt or sweet sauce	78
鮭網焼き 塩、てりやき	SHAKE AMIYAKI (SHIO OR TERIYAKI) grilled salmon with salt or sweet sauce	50
秋刀魚塩焼き	SANMA SHIOYAKI grilled saury pike with salt	55
さば網焼き	SABA YAKI grilled mackerel with salt	39
若鶏照り焼き	WAKADORI TERIYAKI grilled chicken with teriyaki sauce	36

串焼き
KUSHIYAKI

grilled skewers

照り焼きソース or 塩 **Teriyaki or Shioyaki** grilled with sweet sauce or sea salt

和牛と野菜	AUSTRALIAN WAGYU TO' YASAI YAKI skewered Australian wagyu beef & vegetables	100
若鶏もも肉と野菜	WAKADORI MOMONIKU TO' YASAI YAKI skewered chicken meat & vegetables	36
若鶏のつくね	WAKADORI NO TSUKUNE YAKI skewered minced chicken meat balls	36

むしもの & 煮物

MUSHIMONO & NIMONO

steamed & simmered dishes

季節の貝酒蒸し	KISETSU NO KAI SAKA MUSHI seasonal steamed clam with sake	market price
季節の煮魚	KISETSU NO NI SAKANA seasonal simmered fish	market price
季節の煮物	KISETSU NO NIMONO seasonal simmered dish	market price
鯖の味噌煮	SABA NO MISO NI simmered Mackerel with bean paste sauce	50
あさり酒蒸し	ASARI SAKAMUSHI steamed short neck clam with sake	50
野菜炊き合わせ	YASAI TAKIAWASE simmered vegetables	29
茶碗蒸し	CHAWAN MUSHI steamed egg custard	20
イクラ茶碗蒸し	IKURA CHAWAN MUSHI steamed egg custard with salmon roe	36

どんぶり

DONBURI

rice set

味噌汁 お新香 付き **Misoshiru & Oshinko Tsuki** served with miso soup & pickles

和牛丼	WAGYU DON saute sliced wagyu beef with egg over rice	100
海老と野菜天丼	EBI TO YASAI TENDON deep fried prawns & vegetables over rice	56
親子丼	OYAKO DON chicken cooked with egg over rice	50
鶏カツ丼	TORI KATSU DON chicken cutlet cooked with egg over rice	50
鰻丼	UNAGI DON grilled eel served over rice	90

寿司丼

SUSHI DONBURI

raw seafood over sushi rice

味噌汁 付き **Misoshiru Tsuki** served with miso soup

海鮮ちらし	KAISEN CHIRASHI DON assorted sliced raw seafood over sushi rice	180
鉄火丼	TEKKA DON sliced raw tuna over sushi rice	170
北海ちらし	HOKKAI CHIRASHI DON 4 kinds of sliced raw seafood over sushi rice	120
ばらちらし丼	BARA CHIRASHI DON assorted diced cut raw seafood over sushi rice	100

御飯 & 麺類
GOHAN & MENRUI
rice & noodles

和牛釜飯 (2人様)	AUSTRALIAN WAGYU KAMAMESHI Australian wagyu beef rice in hot pot	150
蟹釜飯	KANI KAMAMESHI crab meat rice in hot pot	79
鶏牛蒡釜飯	TORIGOBO KAMAMESHI chicken & vegetables rice in hot pot	56
つけダレ 稲庭うどん	TSUKE DARE INANIWA UDON cold flat wheat noodle served with hot chicken soup	50
カレーうどん	CURRY UDON Japanese style curry noodles	50
稲庭うどん (温又は冷)	INANIWA UDON (COLD OR HOT) flat wheat Japanese noodle in fish stock	46
ひやしそうめん	HIYASHI SOMEN cold thin wheat Japanese noodles	46
蕎麦 (温又は冷)	SOBA (COLD OR HOT) buckwheat Japanese noodles in fish stock	46

お椀物
OWANMONO
soup

あさり味噌汁	ASARI MISO SHIRU short neck clam miso soup	33
お吸い物	OSUIMONO clear soup	29
土瓶蒸し	DOBIN MUSHI tea pot clear soup	33
赤出し汁	AKADASHI red miso soup	17
味噌汁	MISO SHIRU bean paste soup	13

デザート
DESSERT

季節の果物	KISETSU NO KUDAMONO seasonal japanese fruits	market price
和菓子	WAGASHI mochi or japanese dessert	market price
白玉ぜんざい	SHIRATAMA ZENZAI hot red bean with mochi	23
抹茶プリン	MATCHA PUDDING green tea pudding	16
抹茶プリ バニラアイスクリーム	MATCHA PUDDING WITH VANILLA ICE CREAM green tea pudding with vanilla ice cream	26
バニラアイスクリーム	VANILLA ICE CREAM vanilla ice cream	16
ごまアイスクリーム	GOMA ICE CREAM black sesame ice cream	16
抹茶アイスクリーム	MATCHA ICE CREAM green tea ice cream	16
柚子アイスクリーム	YUZU ICE CREAM citrus ice cream	20
	additional RM3 for red bean topping on ice cream	