



LUNCH COURSE

RM388 NETT PER PAX

APPERTIZER

Seaweed Salad · Shishamo Furai · Salmon Carpaccio

3 KIND OF SASHIMI AND SUSHI

Salmon · Maguro · Amaebi · California Maki

SOUP

Edamame Soup · Prawns Crouton

STEAMED DISH

Unagi Chawanmushi

FRIED DISH

Soft Shell Crab Karaage

GRILLED DISH

Gyuniku Teriyaki

NOODLE

Mentaiko Pasta

DESSERTS

Banana Mango Fritter · Black Sesame Mochi



DINNER COURSE

RM488 NETT PER PAX

APPERTIZERS

Edamame · Shishamo Furai · Yaki Gyoza · Salmon Carpaccio

3 KIND OF SASHIMI

Salmon · Maguro · Amaebi

SOUP

Japanese Pumpkin Soup · Prawns Crouton

STEAMED DISH

Unagi and Ikura Chawanmusi

7 KIND OF NIGIRI SUSHI AND ROLLS

Salmon · Maguro · Hotatei · Ebi · Ikura · California Maki · Small Maki

FRIED DISH

Tempura Moriawase

GRILLED DISHES

Gyuniku Teriyaki · Ebi Mentaiyaki

NOODLE

Salmon Misoyaki Pasta

DESSERTS

Hokkaido Crème Brulee · Black Sesame Ice Cream