

LUNCH COURSE

RM388 NETT PER PAX

APPERTIZER

Seaweed Salad • Shishamo Furai • Salmon Carpaccio

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

SOUP

Japanese Pumpkin Soup • Prawns Crouton

STEAMED DISH

Unagi and Ikura Chawanmusi

FRIED DISH

Tempura Moriawase

GRILLED DISHES

Gyuniku Teriyaki • Ebi Mentaiyaki

NOODLE

Salmon Misoyaki Pasta

DESSERTS

Hokkaido Crème Brulee • Black Sesame Ice Cream

VEGETARIAN LUNCH COURSE

RM288 NETT PER PAX

APPERTIZERS

Edamame to Tomorokoshi Kakiage •
Watermelon Carpaccio • Potato Korokke

SOUP

Daikon Osuimono

STEAMED DISH

Kinoko Chawan Mushi

FRIED DISH

Katsu Sando

GRILLED DISH

Nasu Misoyaki

NOODLE

Zaru Somen

DESSERTS

Banana Mango Fritter • Black Sesame Mochi

VEGETARIAN DINNER COURSE

RM388 NETT PER PAX

APPERTIZERS

Nasu Dengaku • Daikon Roll • Potato Korokke

SALAD

Watermelon Avocado Sarada

SOUP

Daikon Osuimono

STEAMED DISH

Kinoko Chawan Mushi

FRIED DISH

Yasai Tempura

GRILLED DISH

Cheese Potato

NOODLE

Kare Inaniwa Udon

DESSERTS

Hokkaido Crème Brulee • Black Sesame Ice Cream