

VEGETARIAN LUNCH COURSE

RM288 NETT PER PAX

APPERTIZER

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

DESSERT

Banana Mango Fritter • Black Sesame Mochi

DRINKS

Green Tea

VEGETARIAN DINNER COURSE

RM388 NETT PER PAX

APPERTIZER

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

DRINKS

Green Tea

LUNCH COURSE
RM388 NETT PER PAX

APPERTIZER

Wakame Sarada • Shishamo Furai • Unagi Kushiyaki

SASHIMI 3 KIND

Salmon • Maguro • Hotatei

SOUP

Japanese Pumpkin Soup • Prawns Crouton

FRIED DISH

Gyu Katsu

NOODLE

Mentaiko Pasta with Smoked Duck

DESSERT

Banana Mango Fritter

DRINKS

Green Tea

DINNER COURSE
RM488 NETT PER PAX

APPERTIZER

Nori Senbei • Shishamo Furai • Grilled Oyster

SASHIMI 3 KIND

Salmon • Ni Tako • Hotatei

SOUP

Japanese Mushroom Consommé

STEAMED DISH

Steamed Cabbage Roll with Unagi

GRILLED DISH

Gindara Misoyaki

NOODLE

Smoked Duck Pasta

DESSERT

Hokkaido Crème Brulee

DRINKS

Green Tea