

*Minimum order from 2 person

WAGYU OMAKASE

10 Signature Dishes 和牛おまかせコース

R M **180**
PER PAX

- Clam Clear Soup
- 3 Kinds of Appetizer
- Fried Shrimp Spring Roll
- Snow Crab Chawan Mushi
- Watercress & Arugula Salad
- 4 Kinds of Omakase Premium Steak
- Radish with Wagyu Gravy Sauce
- 2 Kinds of Wagyu Sushi
- Grilled Wagyu Pot Rice
- Black Sesame Ice Cream

Japan Wagyu 日本和牛



Japan Wagyu 日本和牛



PREMIUM WAGYU OMAKASE

10 Signature Dishes プレミアム
和牛おまかせコース

R M **220**
PER PAX

- Clam Clear Soup
- 3 Kinds of Appetizer
- Urchin Chawan Mushi
- Watercress & Arugula Salad
- Wagyu Tempura Hand Rolled Sushi
- 4 Kinds of Omakase Premium Steak
- Shredded French Fry
- Roasted Premium Sirloin Sushi
- Grilled Wagyu Pot Rice
- Black Sesame Ice Cream

Japan Wagyu 日本和牛



Japan Wagyu 日本和牛



All prices shown in this menu are subject to 10% service charge and 6% SST.

Premium Japanese Wagyu Steak

Grilled on Lava Stone from

Mt.Fuji

[F-11] Tokujyo Steak Yonsyu Mori Japan Wagyu 日本和牛 

4 Kinds of Omakase Premium Steak

特上ステーキ4種盛り

Specially selected by Japanese head chef.

4 kinds of steak x 1 pc per person.

RM 88 / 1 person

*Min 2 orders



15g/1pc

[F-5] Tokujyo Steak Japan Wagyu 日本和牛 

Premium Steak

特上ステーキ

You can enjoy your favorite cut from today's


4 kinds of omakase premium steak.

100g RM 140



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F-3 Japan Wagyu 日本和牛 


Wagyu Sirloin Steak

RM 1.9 per gram

和牛サーロインステーキ

Excellent flavour, tender and juicy.

Cut from the back area and one of the highest quality of wagyu.

F-4 Japan Wagyu 日本和牛 

Wagyu Ribloin Steak

RM 1.9 per gram

和牛リブロインステーキ

Next to the sirloin.

Well marbled and tender.

Premium Beef Tongue

F-8 Tokujyo Goku Atsu Tan

Thick Cut Premium Beef Tongue

特上極厚タン

50g RM 50

Softest part of the tongue,
at the bottom.



100g



F-10 Tokujyo Negi Tan Shio

Thin Cut Premium Beef Tongue with scallions

特上ネギタン塩

50g RM 50

Served with diced scallions marinated with homemade salt based sauce.

100g

Vegetables

野菜 Dishes

Yasai

[B-1] Wagyu Shabu Salad

Watercress and Arugula Salad RM 38

クレソンとルッコラの
和牛しゃぶサラダ

Boiled wagyu, watercress, arugula and tomato salad. Served with sesame dressing.

和牛スライスを出汁でしゃぶしゃぶし
クレソンとルッコラをたっぷりのゴマダレで。



[B-2] Romain Lettuce and Wagyu Jerky Caesar Salad

Romain Lettuce Caesar Salad RM 28

ロメインレタスと和牛ジャーキーの
シーザーサラダ

Romain lettuce, Wagyu jerky, cauliflower, bucket bread with Emmental cheese, Grana Padano and caesar dressing.

エメンタルチーズとグラナパダーノの2種の
チーズがたっぷりかかったシーザーサラダ
自家製ビーフジャーキーがアクセント。



Wagyu Dishes

肉の逸品

Wagyu Ippin

[C-1] Yaki Shabu Tataki

Seared Thin Sliced Wagyu

焼きシャブたたき RM 40

Seared wagyu slices topped with a mound of leeks and seasoned with refreshing Japanese Sudachi citrus.

和牛スライスを炙り、たっぷりのネギと日本のすだちをキューツと絞ってさっぱりと召し上がりください。



[C-2] Yuzu Aonori Carpaccio

Wagyu Carpaccio RM 50

柚子と青のりのカルパッチョ

Sliced raw lean cut with soy sauce flavoured olive oil, mixed with yuzu citrus, green seaweed and kelp.

刻み柚子、青のり、山わさび、塩昆布の特製和牛カルパッチョ。



A La Carte

逸品 Ippin



A-1 Mocchiri Tofu

Soy milk and Cream Cheese Tofu

豆乳とクリームチーズの RM 19
もっちり豆腐

A creamy and hearty tofu made with soy milk, arrow root and a cream cheese.

溶かしたクリームチーズに豆乳を投入。
葛粉を入れて三時間かけてねっていく。
手間ひまかけたもっちりとしたお豆腐。



A-3 Shio Iri Ginnan

Roasted Ginkgo Nuts RM 17

塩 煎り 銀杏

Ginkgo nuts roasted by salted.
Perfect with Japanese Sake.

殻付きの銀杏を塩で煎ったお酒のお供に抜群。

A-2 Edamame

Green Soy Beans

枝豆

Boiled soy beans.

アルコール分解を促進する、メチオニン豊富。

RM 13



A-13 Salmon Sashimi

Salmon Sashimi RM 15

サーモン刺身

Sashimi served with our homemade soy sauce and wasabi.

自家製の刺身しょうゆで。



A-4 Hourensou Goma Ae

Boiled Spinach RM 16 with Sesame Sauce

ほうれん草の胡麻あえ

Boiled spinach mixed with mashed sesame.
Served with sesame sauce.

シャキシャキのほうれん草に濃厚なねり
胡麻ソース。



A-5 Nagaimo Yama Wasabi Shoyu Zuke

Mountain Yam Pickles with Wasabi RM 18

長芋山わさび醤油漬け

Mountain yam pickled with wasabi and soy sauce overnight.

だしを使った醤油だれに一晚漬けた長芋を山わさびとおかか、とろろ昆布で。

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A-7

Wagyu Soboro Chawan Mushi

Wagyu Steamed Chawan Mushi

和牛そぼろの茶碗蒸し RM 15

Minced beef, seasoned with soy sauce, camembert cheese and white mushroom. ぷるんとした茶碗蒸しにカマンベールチーズの濃厚な旨みが引き立ちます。



A-8

Hotate Uni Chawan Mushi

Scallop and Urchin Chawan Mushi

ほたとと雲丹の茶碗蒸し RM 25

Scallop, urchin, ginkgo nuts and white mushroom in urchin-sauce. ほたて貝柱の味をひきたてる上品な味わい。とろりとした濃厚雲丹あんが贅沢な味に仕上げます。



A-14

Zuwaigani Ankake Chawan Mushi

Snow Crab Chawan Mushi

蟹茶碗蒸し RM 22

Served with snow crab and kudzu sauce. ずわい蟹の葛あんかけと共に。



A-9

Daigaku Imo

Fried Sweet Potato with Honey

大学芋 RM 18

Japanese sweet potato mixed with honey based sauce, white sesame & black sesame. 日本のさつまいもを使用した、ホックホク甘い黄金の大学いも。



A-11

Goma Tofu Agedashi

Fried Sesame Tofu with Soymilk Sauce

ごま豆腐の揚げ出し RM 18

Sesame tofu made with arrow root, fried and served in a soymilk sauce. ごまを練りこんでつくった豆腐を豆乳の地で揚げ出しにしました。



A-12

Nasu Age Bitashi

Stir Fried Eggplant

ナスの揚げびたし RM 16

Fried eggplant, grated radish and enoki mushroom with ginger soy sauce.

素揚げしたナスがたっぷり生姜醤油のお出汁をすって、噛むとジュワーと広がります。

Stewed Dishes

煮物 Nimono

E-1 Wagyu Katsu Ni

Wagyu Cutlet Stew RM 50

和牛カツ煮

Fried wagyu cutlet, burdock root, mushroom and egg simmered with sweet soy sauce.

和牛カツをごぼうとしいたけと玉ねぎと一緒に甘い醤油ベースで煮込み、卵でとじた鍋。



E-3 Furofuki Daikon

Radish with Wagyu Gravy Sauce RM 16

ふろふき大根和牛そぼろあんかけ

Steamed white radish with light tasting miso and minced wagyu gravy sauce.

味噌ベースのそぼろあんをかけた大根のふくめ煮。



E-2 Wagyu Tan Demi Aka Miso Stew

Wagyu Tongue Stew with Red Miso RM 25

和牛タンのデミ赤味噌シチュー

Stewed tongue with red miso demi grace sauce.

赤味噌の風味で深いコクと旨みが増したデミグラスソース煮込み。

E-4 Shio Nikujaga

Wagyu and Potato Stew with Salt Based Sauce RM 25

塩肉じゃが

Classic Japanese home cooking dish. Simmered beef, potato and onion with a lightly salty finish.

日本定番の肉じゃがを深いコクのある塩味で仕上った逸品。



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Hamburg Steak

ハンバーグステーキ

F-1 Teriyaki Hamburg Steak

Teriyaki Hamburg Steak

てりやきハンバーグステーキ RM 55

100% Wagyu patty in a garlic teriyaki sauce with egg on top.

和牛100%のひき肉をパテにして、
醤油ベースのてりやきソースで。



Fried Dishes

揚げもの Agemono

G-2 Sengiri Potato Fry

Shredded French Fry

千切りポテトフライ RM 22

Served with dried green seaweed and salt taste.

青海苔と塩の千切りポテトフライ。



G-5 Satsumaimo Chips

Sweet Potato Chips

さつま いもチップス RM 18

Thinly sliced fried sweet potato.

薄切りでさくさくとした食感のさつまいもチップス



G-4 Ebi Harumaki

Fried Shrimp Spring Roll

エビ春巻き RM 16

1 piece

Rolled with shrimp paste, perilla leaves and bamboo shoots.

えびシンジョウ、大葉、たけのこ。

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Wagyu Sushi

握り
Nigiri



J-1 Tokujyo (Aburi)

Today's Premium Cut
(Roasted) RM 16

特上 (炙り)

Chef's choice - the best marbling part for today.



J-2 Tokujyo (Nama)

Today's Premium Cut
(Raw) RM 16

特上 (生)

Chef's choice - the best marbling part for today



J-3 Tokujyo Tan (Aburi)

Premium Wagyu Tongue
(Roasted) RM 15

炙り 特上タン

Softest part of tongue, served lemon and diced cut leek with sesame oil.



J-4 Wagyu Kaba Yaki

Charcoal Grilled
Wagyu with Sauce
和牛蒲焼き RM 16

Broiled with frequent dipping in a sweet soy based sauce.



J-5 Roast Wagyu

Roast Wagyu
和牛ロースト RM 15

Slowly cooked in oven to make it juicy and moist.



J-6 Akami Shio Jime

Cured Lean Cut
特上赤身塩メ RM 15

Pickled with salt based homemade sauce to remove moist and concentrates in flavour of the original meat.



J-7 Nikura

Salmon Roe Wagyu
Roll にくら RM 22

Popping texture of salmon roe rolled with today's premium cut.



J-8 Uniku

Sea Urchin Wagyu Roll
うにく RM 35

Creamy consistency sea urchin rolled with today's premium cut.



J-9 Kaniku

Crab Flake Wagyu Roll
かにく RM 22

Crab flake and flying fish roe rolled with today's premium cut.



J-10 Tamago

Roasted Egg with
Shrimp 玉子 RM 11

Japanese style omelette with minced shrimp roasted in oven.



J-11 Wagyu Soboro

Ground Wagyu
和牛そぼろ RM 12

Minced wagyu seasoned with sweet soy sauce.



J-12 Kani Ikura

Crab and Salmon Roe
カニいくら RM 16

Flaked crab and popping texture of salmon roe.

J-13 Hatten Nigiri Mori

Plate of 8 kinds of Wagyu Sushi RM 110

8点握り盛り



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I-1

Premium Loin Ichimai Aburi Sushi

Roasted Premium Sirloin Sushi RM 48

プレミアムロインの一枚炙り寿司

Thin sliced, staff will roast it in front of you.

Cube Sushi

押し寿司
Oshi Sushi



I-2

Uni Kiwami Oshi Sushi

Sea Urchin & Premium Wagyu Sushi

雲丹の極み押し寿司 RM 295

Chopped Wagyu with sea urchin and Hijiki on top of sushi rice.



I-3

Ikura Kiwami Oshi Sushi

Salmon Roe & Premium Wagyu Sushi

いくら of 極み押し寿司 RM 200

Chopped Wagyu with salmon roe on sushi rice with perilla leaves and sesame.

Hand Rolled Sushi in Japanese Seaweed

手巻き寿司 Temaki Sushi

K-1 KINGYU Maki

4 kinds of Luxury Topping 金牛巻

RM 38

Sea urchin, salmon roe, crab meat and raw wagyu.
雲丹・いくら・牛生肉・カニほぐし、金粉。



K-2 California Maki

California Roll

カリフォルニアロール

RM 20

Sushi roll with avocado, flying fish roe, cream cheese and minced Wagyu beef.

牛生肉・アボカド・とびっこ・クリームチーズ。



K-3 Negi Toro Maki

Raw Wagyu and Green Onion ねぎとろ巻

RM 20

Chopped wagyu served with thinly sliced white Leek.

牛生肉・ねぎ・しそ。



K-4 Kaba Yaki Kyuri Maki

Charcoal Grilled Wagyu

蒲焼ききゅうり巻

RM 22

Broiled with frequent dipping in a sweet soy based sauce served with shredded cucumber.

牛の蒲焼き・きゅうり。



K-5 Wagyu Tempura Maki

Wagyu Tempura

和牛天ぷら巻

RM 22

Wrapped in perilla leaf served with homemade sweet soy sauce.

牛肉の天ぷら。



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Clay Pot 土鍋 Donabe

一合 (for 2 ~ 3 person)

M-1 Gyu Kabayaki
Hitsumabushi

Grilled Wagyu Clay Pot Rice

牛蒲焼ひつまぶし RM 100

Charcoal grilled wagyu served on top rice,
a Japanese dashi soup will be served together

一杯目はそのまま、二杯目は薬味を入れて
三杯目は出汁を入れて召し上がってください。
3段階の食べ方をお楽しみ頂けます。



M-3 Kuri Satsumaimo Donabe Meshi

Chestnuts and Japanese Sweet Potato Claypot Rice

栗とサツマイモの土鍋飯 RM 50

Lightly salted rice with chestnuts,
Japanese sweet potato, ginkgo nuts and kelp.



M-5 Kuro Curry

Black Curry with Claypot Rice

黒カレー RM 60

Stewed with beef bone soup and
roasted spices.

小麦粉やスパイスをローストすることで
香り豊かな黒カレーに仕上がります。



It will take about 20 minutes about to be served.

ご注文いただいてから炊くので20分ほどお時間いただきます

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M-4 Gin Syari

Claypot Rice

銀シャリ (和牛しぐれ煮と明太子) **RM 45**

Served with minced beef cooked with soy sauce and seasoned cod roe.

Hot Pot

鍋 Nabe



H-11 Beef Bone Soup

Tail Bone Soup

テールスープ

RM 60

Slowly simmered for 5 hours until tender, allowing the tail to become soft.

It will take about 20 minutes about to be served.

ご注文いただいてから炊くので20分ほどお時間いただきます

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Suki Yaki Set

Beef from Australia

すき焼き

- Beef Slices
牛スライス

75g

H-1

RM 55/pax

*Minimum 2 orders
- Vegetables Set
野菜セット

Wheat Gluten, Garland Chrysanthemum, Green Onion, Grilled Tofu, Kudzu Starch Noodles, Chinese Cabbage, Shiitake Mushroom, Enoki Mushroom

Premium Suki Yaki Set

Wagyu from Japan



特上すき焼き

- Wagyu Sirloin Slice
和牛サーロインスライス

25g

H-1a

RM 100/pax

*Minimum 2 orders
- Wagyu Slices
和牛スライス

50g
- Vegetables Set
野菜セット

Wheat Gluten, Garland Chrysanthemum, Green Onion, Grilled Tofu, Kudzu Starch Noodles, Chinese Cabbage, Shiitake Mushroom, Enoki Mushroom

Please choose a dipping sauce. タレをお選びください。

Whipped Egg Sauce メレンゲ卵	Raw Egg 生卵	Dashi Sauce みぞれ出汁
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Add-Ons 追加注文

<div>H-2</div> <div>Wagyu Sirloin Slice 和牛サーロインスライス</div> <div>Wagyu from Japan</div> <div>25g RM 50</div>	<div>H-4</div> <div>Vegetable Set 野菜セット</div> <div>RM 15</div>
<div>H-3</div> <div>Wagyu Slices 和牛スライス</div> <div>Wagyu from Japan</div> <div>50g RM 40</div>	<div>H-5</div> <div>Udon Noodles うどん</div> <div>RM 8</div>
<div>H-9</div> <div>Beef Slices 牛スライス</div> <div>Beef from Australia</div> <div>50g RM 30</div>	<div>H-7</div> <div>Raw Egg 生卵</div> <div>RM 2</div>
	<div>H-8</div> <div>Whipped Egg Sauce メレンゲ卵</div> <div>RM 2</div>



Shabu Shabu Set

しゃぶしゃぶ

Beef from Australia

- Beef Slices 50g H-6 RM 55/pax
牛スライス
- Beef Tongue Slices 25g
牛タンスライス
- Vegetables Set
野菜セット
Carrot, Chinese Cabbage, Green Onion, Enoki Mushroom,
Shiitake Mushroom, Potherb Mustard

*Minimum 2 orders

Premium Shabu Shabu Set

特上しゃぶしゃぶ

Wagyu from Japan



- Wagyu Sirloin Slice 25g H-6 RM 100/pax
和牛サーロインスライス
- Wagyu Slices 25g
和牛スライス
- Beef Tongue Slices 25g
牛タンスライス
- Vegetables Set
野菜セット
Carrot, Chinese Cabbage, Green Onion, Enoki Mushroom,
Shiitake Mushroom, Potherb Mustard

*Minimum 2 orders

Please choose a base soup. タレをお選びください。

Beef Broth 牛骨スープ

Dashi Soup 出汁スープ

Add-Ons 追加注文

H-2 Wagyu Sirloin Slice Wagyu from Japan
和牛サーロインスライス 25g RM 50

H-3 Wagyu Slices Wagyu from Japan
和牛スライス 50g RM 40

H-10 Beef Tongue Slices Beef from Australia
牛タンスライス 50g RM 35

H-9 Beef Slices Beef from Australia
牛スライス 50g RM 30

H-4 Vegetable Set RM 15
野菜セット

H-5 Udon Noodles RM 8
うどん

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ご飯もの Gohan

Rice Bowl

[L-5] KINGYU Don

Signature "KINGYU Rice Bowl"

金牛丼

RM 65

Wagyu simmered in homemade sauce, served on sushi rice with salmon roe and special green onion sauce and topped with a fresh egg. Mix with a fresh egg and enjoy.

酢飯に和牛肉のしぐれ・いくら・自家製葱醬油・卵黄をのせ、贅沢な卵かけご飯にしました。



Add-On:

Sea Urchin 20g +RM 100



[L-6] Roast Wagyu Don

Roast Wagyu Rice Bowl

ロースト和牛丼

RM 65

Charcoal-grilled Top Round Wagyu, served on Japanese rice topped with a fresh egg and homemade garlic soya sauce.

和牛のもも肉を使用。

炭火で丁寧に火入されたローストビーフを丼で。

生姜とにんにくが効いた、自家製ソースが食欲をそそります。

[L-7] Wagyu & Kaisen Kodonburi

Wagyu & Seafood Rice Bowl

RM 35

和牛と海鮮の小丼

Wagyu beef, salmon roe, conger eel, and crab in a bowl. The vinegared rice combines the flavours of the Wagyu beef and seafood.

和牛といくら、穴子、蟹を1つの器で。

酢飯が和牛と海鮮の味を、まとめます。



Noodles 麺 Men

[L-1] Wagyu Consomme Ramen

Wagyu Consomme Ramen

RM 35

和牛コンソメラーメン

A Premium Rib Loin slice on top.

プレミアムロインが贅沢に1枚のった牛骨ラーメン。



[L-2] Ebi Ramen

Shrimp Ramen RM 32

海老ラーメン

Noodles served in shrimp broth soup topped with dried shrimp powder and green onion.

海老で出汁をとったスープと干した海老の粉を使用したラーメン。



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[L-3] Wagyu Suji Yakisoba

Wagyu Tendon Stir Fried Noodle

和牛スジやきそば

RM 30

Osaka style noodle with sweet and lightly spicy sauce topped with bonito flake and green onion.
牛スジ肉とねぎのソース焼きそば。



[L-4] Asari Shirasu Shio Yakisoba

Clam and Shirasu Whitebait with Fried Noodles

あさりとしらすの塩焼きそば RM 30

Asari clams are stir fried in garlic to bring out the umami, then soba noodles are cooked in the juice. Topped with Shirasu whitebait and perilla leaves.

アサリとにんにくで、旨味を出して、その出汁で炒めた焼きそばにたっぷりのしらすと大葉を。



Soup

[O-1] Hamaguri Osuimono

Clam Clear Soup

はまぐりのお吸い物

RM 18

Based on a well balanced homemade dashi soup.
はまぐりを使用したお吸い物



[O-3] Nameko Aka Dashi

Nameko Mushroom Red Miso Soup

なめこの赤だし

RM 15

Red miso has a more intense flavour and we recommend for it to be ordered towards the end of your meal.
赤味噌を使用した味噌汁



Dessert 甘味 Kanmi

[P-4] Mango Short Cake

Japanese Special Mango Cake

マンゴーショートケーキ

RM 16

A fluffy, moist sponge cake layered with smooth whipped cream and mango. This is Japan's most popular sponge cake.



[P-1] On Matcha Zenzai

Rice Cake Ball with Red Bean Paste

温抹茶ぜんざい

RM 21

Served with matcha powder on top.

温かい餅とアンコに、抹茶粉をかけて食べるデザート。
別途アイスをトッピングすると熱冷で美味しい。



[P-2] Wa Parfait

Japanese Style Parfait

和パフェ

RM 26

Matcha ice cream, sweet bean paste jelly, rice cake balls, fruits, whipped cream on top.

水羊羹のパフェ



[P-3] Ice cream

Ice Cream with Red Bean

アイスクリーム (黒ゴマ/抹茶/バニラ)

RM 15

3 kinds of flavours of ice cream: • Black Sesame • Macha • Vanilla

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Draft Beer 生ビール



Z-1

Kirin Ichiban Draft キリン一番搾りドラフト
Kirin Ichiban Draft



RM 23

Whiskey with soda.

強炭酸ハイボール

ハイボールチンチロリン祭

Dice Game Promotion for Whisky Soda Highball



2つのサイコロを振って、
出た目の合計でうれしい特典！
Get a special discount
by rolling 2 dice



DICE GAME サイコロゲーム		JIM BEAM	Suntory Whisky
🎲 & 🎲 ゾロ目 Same No.	→ Free 無料 Regular Glass	RM 0	RM 0
🎲 + 🎲 = 8 偶数 Even No.	→ Half Price 半額 Regular Glass	RM 9	RM 11
🎲 + 🎲 = 5 奇数 Odd No.	→ Mega Glass メガサイズ 交カンジョッキ	RM 22	RM 28



Jim Beam Highball Alc 7%

Jim Beam Whisky with Soda

ジンビームハイボール

RM 18

Z-16



Strong Jim Beam Highball Alc 11%

Extra Shot Jim Beam Whisky with Soda

濃いめジンビームハイボール

RM 26

Z-17



Mega Jim Beam Highball Alc 7%

Mega Glass of Jim Beam Whisky with Soda

メガジンビームハイボール

RM 35

Z-18



Strong Mega Jim Beam Highball Alc 11%

Mega Glass of Extra Shot Jim Beam Whiskey with Soda

濃いめメガジンビームハイボール

RM 43

Z-19



Kaku Highball Alc 7%

Kaku Whisky with Soda

角ハイボール

RM 22

Z-61



Strong Kaku Highball Alc 11%

Extra Shot Kaku Whisky with Soda

濃いめ角ハイボール

RM 31

Z-62



Mega Kaku Highball Alc 7%

Mega Glass of Kaku Whisky with Soda

メガ角ハイボール

RM 43

Z-63



Strong Mega Kaku Highball Alc 11%

Mega Glass of Extra Shot Kaku Whiskey with Soda

濃いめメガ角ハイボール

RM 52

Z-64



Chita Highball Alc 7%

Chita Whisky with Soda

知多ハイボール

RM 25

Z-21



Strong Chita Highball Alc 11%

Chita Whisky Extra Shot with Soda

濃いめ知多ハイボール

RM 49

Z-22

All prices shown in this menu are subject to 10% service charge and 8% SST.

Shochu 焼酎

Z-10

Kuro Kirishima 黒霧島
Japanese spirit made from potato.

Glass RM 17
Bottle RM 120



Z-23

Aka Kirishima 赤霧島
Japanese spirit made from potato.

Glass RM 19
Bottle RM 180

Z-11

Iichiko いいちこ
Japanese spirit made from malt.

Glass RM 18
Bottle RM 140



Z-24

Kannoko 神の河
Japanese spirit made from malt.

Glass RM 19
Bottle RM 180

You can mix with...

割りもの

Z-14

Mineral Water
ミネラルウォーター

RM 6

Z-12

Sliced Lemon 8pc
スライスレモン

RM 3

Z-15

Sparkling Water
炭酸水

RM 8

Shochu Highball Japanese spirit with strong sparkling water.

強炭酸サワー

Z-3

Shochu Highball
Japanese spirit and soda.

Chu Hai
酎ハイ

RM 20

Z-4

Lemon Shochu Highball
Fresh squeezed lemon mixed with a Japanese spirit and soda.

Nama Lemon Sour
生レモンサワー

RM 23

Z-5

Grapefruit Shochu Highball
Fresh squeezed grapefruit mixed with a Japanese spirit and soda.

Nama Grapefruit Sour
生グレープフルーツサワー

RM 23

Z-6

Lime Shochu Highball
Japanese citrus mixed with a Japanese spirit and soda.

Lime Sour
ライムサワー

RM 23

Z-8

Oolong Shochu
Oolong tea mixed with a Japanese spirit.

Oolong Hai
ウーロンハイ

RM 20

Japanese Sake

日本酒

Z-28 Nomikurabe Rokushu

6 glasses of different kinds of sake

日本酒 飲み比べ6種 RM 70

Z-29 Nomikurabe Hachishu

8 glasses of different kinds of sake

日本酒 飲み比べ8種 RM 90



8 glasses of different kinds of sake



八海山 特別純米

Hakkaisan

Tokubetsu
Junmai
📍 Nigata

Carafe 180ml
RM **38**
Z-30

Bottle 720ml RM **200**
Z-30

Bottle 1800ml RM **370**
Z-30



酔鯨 特別純米

Suigei

Tokubetsu
Junmai
📍 Kochi

Carafe 180ml
RM **38**
Z-31

Bottle 720ml RM **200**
Z-31

Bottle 1800ml RM **370**
Z-31



彦市 純米吟醸

Hikoichi

Junmai Ginjo
📍 Ibaraki

Carafe 180ml
RM **38**
Z-32

Bottle 720ml RM **230**
Z-32

Bottle 1800ml RM **370**
Z-32



特製ゴールド賀茂鶴

Kamotsuru Gold 大吟醸

Daiginjo
📍 Hiroshima

Carafe 180ml
RM **58**
Z-34

Bottle 720ml RM **230**
Z-34



義侠 純米吟醸原酒 50%

Gikyo

Junmai Ginjo Genshu 50%
📍 Aichi

Carafe 180ml
RM **58**
Z-35

Bottle 720ml RM **230**
Z-35



大七 純米生酛 Classic

Daishichi

Junmai Kimoto Classic
📍 Fukushima

Carafe 180ml
RM **63**
Z-33

Bottle 720ml RM **250**
Z-33



獺祭 磨き三割九分純米大吟醸

Dassai 39

Junmai Daiginjo
📍 Yamaguchi

Bottle 720ml RM **350**
Z-39

Bottle 1800ml RM **730**
Z-39



獺祭 純米大吟醸45

Dassai 45

Junmai Daiginjo
📍 Yamaguchi

Carafe 180ml RM **80**
Z-38

Bottle 720ml RM **290**
Z-38

Bottle 1800ml RM **680**
Z-38



鈴鹿川 純米大吟醸

Suzukagawa

Junmai Daiginjo
📍 Mie

Carafe 180ml RM **85**
Z-42

Bottle 720ml RM **380**
Z-42



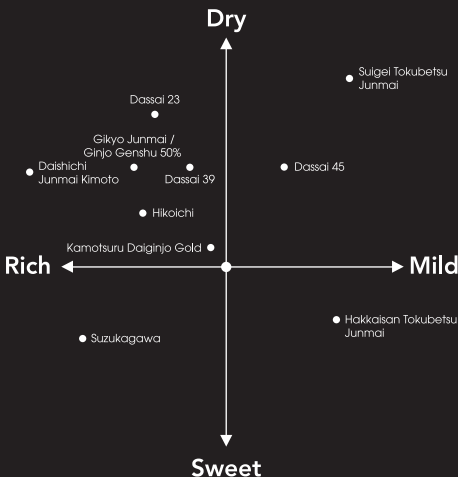
獺祭 磨き二割三分純米大吟醸

Dassai 23

Junmai Daiginjo
📍 Yamaguchi

Bottle 720ml RM **550**
Z-44

Bottle 1800ml RM **1200**
Z-44



Fruit Wine 果実酒

Choices of mixing : On the rocks, Water, Hot water, Soda
ロック、水割り、お湯割り、ソーダ割りからお選びください



Z-45 Plum Wine

Kimoto Ume Shu
生酛梅酒

Glass
RM 32

Bottle 720ml
RM 350

Z-47 Yuzu Wine

Yuzu Shu
ゆず酒

Glass
RM 27

Bottle 720ml
RM 270

Wine ワイン

 sweetness |  acidity |  tannin |  body

Red Wine 赤ワイン

W-1 House Red Wine

Glass
RM 25


Bottle
RM 110

W-2 Vina Pomal Crianza


RIOJA

 SPAIN

 100% Tempranillo

 14.0% abv


RM 130

 0  2  2  4 mid body. black fruity. dry.


W-3 Penfolds Koonunga Hill

SHIRAZ CABERNET

 AUSTRALIA

 77% Shiraz

23% Cabernet Sauvignon

 14.5% abv

RM 150

 1  3  3  4 mid to full body. black cherry.
thyme and toasty oak notes. dry.

W-4 Chateau La Gamaye

CUVÉE PRESTIGE AOC BLAYES-CÔTES-DE-BORDEAUX

 FRANCE

 90% Merlot

10% Cabernet Sauvignon

 13.0% abv

RM 170

 0  4  0  1 mid body. fruity. dry.


W-5 Pengwine

ROCKHOPPER CABERNET SAUVIGNON & CARMÉNÈRE

 CHILE

 50% Cabernet Sauvignon

50% Carménère

 13.5% abv

RM 180

 0  3  4  5 full body. fruity. dry.

White Wine 白ワイン

X-1 House White Wine

Bottle
RM 110

Fresh Juice フレッシュジュース

Best for skin care. Rich in Lycopene.	Beauty+	Boost immune system. Rich in Vitamin C.	Vita-C+	Helps with digestion. Rich in fiber.	Fiber+
スイカ	RM 18	オレンジ	RM 18	キウイ	RM 18
Water Melon	G-10	Orange	G-11	Kiwi	G-12

Beverages ソフトドリンク

Z-52	Green Tea (Hot)	緑茶 (ホット)	Ryokucha	RM 8
Z-53	Green Tea (Cold)	緑茶 (アイス)	Ryokucha	RM 8
Z-54	Honey Yuzu	はちみつ柚子	Honey Yuzu	RM 8
Z-55	Orange Juice	オレンジジュース	Orange Juice	RM 8
Z-56	Apple Juice	りんごジュース	Apple Juice	RM 8
Z-57	Coke	コカコーラ	Coke	RM 8
Z-62	Coke Zero	コカコーラ ゼロ	Coke Zero	RM 8
Z-58	Sprite	スプライト	Sprite	RM 8
Z-59	Ginger Ale	ジンジャーエール	Ginger Ale	RM 8
Z-60	100 Plus	100PLUS	100PLUS	RM 8

Kids “rock-paper-scissors”

キッズ
じゃんけん

Kids “rock-paper-scissors”
game promotion

かち
Win

→

Free
無料

RM 0

ひきわけ
Draw

→

Half Price
半額

RM 4

まけ
Lose

→

Regular Price
定価

RM 8

スタッフと、
じゃんけんぽん！
Play with staff!
Say “jan ken pon”
instead of “rock-
paper-scissors”.

オレンジジュース
Orange Juice

コココーラ
Coke

りんごジュース
Apple Juice

ジンジャーエール
Ginger Ale

緑茶
Green Tea

100 プラス
100 Plus

スプライト
Sprite

はちみつ柚子
Honey Yuzu

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