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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 Toyosu 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 it's 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 Toyosu Market in Tokyo.

At Hanare we pride ourselves 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 between 7-9 courses,
Such is the uniqueness and 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 RM65++ for Aburi Premium Wagyu Sushi

前菜
ZENSAI
appetizers

冷奴	HIYA YAKKO chilled bean curd	20
枝豆	EDAMAME boiled immature soybeans in a pod	20
もろきゆう	MOROKYU cucumber with moromi miso	20
玉子焼き	TAMAGO YAKI rolled omelette	28
出し巻き玉子明太子入り	MENTAIKO TAMAGOYAKI rolled omelette with spicy cod roe	42
鰻入り玉子焼き	UNAGI IRI TAMOGAYAKI rolled omelette with eel	52
焼き銀杏 or 揚げ	YAKI GINNAN OR AGE grilled ginkgo nuts with salt or fried	30
揚げ出し豆腐	AGEDASHI TOFU deep fried bean curd	30
胡麻豆腐	GOMA TOFU sesame bean curd	30
お新香	OSHINKO Japanese pickles	33

前菜
ZENSAI

appetizers

さつま揚げ	SATSUMA AGE deep fried fish cake	36
ししゃも	SHISHAMO grilled chapelin fish	22
茄子田楽	NASU DENGAKU grilled eggplant with dengaku miso	33
納豆	NATTO fermented soya beans	20
イカ納豆	IKA NATTO raw squid with fermented soya beans	50
まぐろ納豆	MAGURO NATTO raw tuna with fermented soya beans	58
まぐろめた和え	MAGURO NUTA fresh Tuna with vinaigrette miso paste (beans paste)	55
蛸の酢の物	TAKO NO SUNOMONO sliced octopus in vinaigrette sauce	65
若布と胡瓜の酢の物	WAKAME TO KYURI NO SUNOMONO seaweed & cucumber in vinaigrette sauce	25
鮪 ユッケ	MAGURO YUKKE raw cut tuna seasoned with various spices	95
オーストラリア産牛ユッケ	AUSTRALIAN STRIPLOIN YUKKE seared cut Australian Striploin seasoned with various spices	100
鮭 ユッケ	SHAKE YUKKE raw cut salmon seasoned with various spices	55

珍味
CHINMI

delicacies from different regions of Japan

ふぐ味醂干し	FUGU MIRIN BOSHI dried puffer fish	山口	Yamaguchi	36
塩雲丹	SHIOUNI salted sea urchin	北海道	Hokkaido	96
さばへしこ	HESHIKO fermented salted mackerel	福井	Fukui	30
えいひれ	EIHIRE dried stingray fin	長崎	Nagasaki	36
辛子明太子	KARASHI MENTAIKO spicy cod fish roe	福岡	Fukuoka	33
ホタルイカ塩辛	HOTARU IKA SHIOKARA salted baby squid	富山	Toyama	26
塩辛	IKA SHIOKARA salted fresh squid guts	北海道	Hokkaido	26
ほや塩辛	HOYA SHIOKARA marinated sea squid	青森	Aomori	20
まぐろ酒盗	MAGURO SHUTOU marinated tuna intestine	静岡	Shizuoka	20
山葵葉漬け	WASABI HA ZUKE marinated wasabi leaves	静岡	Shizuoka	20
しらす	SHIRASU OROSHI dried white bait with grated raddish	静岡	Shizuoka	20
たこ山葵	TAKO WASABI marinated fresh octopus with wasabi	神奈川県	Kanagawa	20

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	108
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	66
蟹身サラダ	KANI SALAD green salad with crab meat	66
わかめサラダ	WAKAME SALAD green salad with seaweed	52
鮭皮サラダ	SHAKE KAWA SALAD green salad with crispy salmon skin and flying fish roe	55
お豆腐サラダ	OTOUFU SALAD green salad with bean curd	45
ポテトサラダ	POTATO SALAD mashed potato with mayonnaise	25
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	

会席 竹
KAISEKI TAKE

TAKE- multi course meal

260 per pax

前菜	ZENSAI	appetizers
造り	OTSUKURI	3 kinds 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

寿司会席 菊
SUSHI KAISEKI KIKU

KIKU- multi course meal with sushi

290 per pax

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

寿司会席 響

SUSHI KAISEKI HIBIKI

HIBIKI- multi course meal with sushi

460 per pax

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

寿司会席 菖蒲

SUSHI KAISEKI AYAME

AYAME- multi course meal with sushi

360 per pax

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

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

190 per pax

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

ぼたん 鉄板焼き 松花堂

BOTAN TEPPANYAKI SHOKADO

BOTAN- teppanyaki bento set

160 per pax

先付け	SAKIZUKE	starters
オーストラリア産牛鉄板焼き	BEEF TEPPANYAKI	Australian Striploin teppanyaki
揚げ物	AGEMONO	deep fried dish
煮物	NIMONO	simmered dish
ご飯	GOHAN	rice

松花堂

SHOKADO BENTO

bento served with pickles, miso soup & dessert

ゆり 天婦羅 松花堂

YURI TEMPURA SHOKADO

YURI- tempura bento set

120 per pax

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

OKOSAMA BENTO

KIDS BENTO SET

60 per pax

ポテトサラダ	POTATO SALAD	potato salad
かっぱ巻き	KAPPA MAKI	cucumber roll
海老ファイル	EBI FRY	deep fried prawn
若鶏唐揚げ	TORI KARAAGE	fied chicken
鮭網焼き	SHAKE TERIYAKI	grilled salmon with sweet sauce

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	270
中トロ	CHUTORO	fatty tuna	240
赤身	AKAMI	red tuna	120
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
雲丹 (一部)	UNI (SINGLE PORTION)	sea urchin	195
赤貝 (1個)	AKAGAI (1PC)	ark shell	110
烏賊	IKA	squid	70
帆立(2個)	HOTATE (2PC)	scallop	80
生たこ	NAMA TAKO	fresh octopus	60
甘海老	AMAEBI (3PCS)	sweet shrimp	55
平目	HIRAME	flounder	market price
しまあじ	SHIMAAJI	stripped jack	90
かんぱち 腹身	KANPACHI HARAMI	amber jack belly	90
かんぱち	KANPACHI	amber jack	80
メさば	SHIME SABA	vinegared mackerel	80
鮭腹身	SHAKE HARAMI	salmon belly	50
鮭	SHAKE	salmon	45
イクラ (一部)	IKURA (SINGLE PORTION)	salmon roe	65

お造り 盛り合わせ
SASHIMI MORIAWASE

盛り合わせのお造りは
assorted raw seafood - 2 pieces of each kind

五種類のお刺身盛り合わせ	5 SHURUI NO OSASHIMI MORIAWASE 5 kinds of assorted raw seafood	330
七種類のお刺身盛り合わせ	7 SHURUI NO OSASHIMI MORIAWASE 7 kinds of assorted raw seafood	480
九種類のお刺身盛り合わせ	9 SHURUI NO OSASHIMI MORIAWASE 9 kinds of assorted raw seafood	600
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	180
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	280
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	380
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

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	90
中トロ	CHUTORO	tuna belly	80
赤身	AKAMI	red tuna	40
炙り特上プレミアム和牛	ABURI TOKUJOU	seared supreme Wagyu	150
炙りにぎり寿司 (2貫)	WAGYU SUSHI	beef sushi- 2 pieces	
ポタン海老	BOTAN EBI	jumbo sweet shrimp	market price
雲丹	UNI	sea urchin	98
赤貝	AKAGAI	ark shell	108
烏賊	IKA	squid	26
帆立	HOTATE	scallop	42
生たこ	NAMA TAKO	fresh octopus	26
甘海老	AMAEBI	sweet shrimp	36
玉子	TAMAGO	egg roll	12
平目	HIRAME	flounder	market price
穴子箱寿司	ANAGO HAKOSUSHI	sea eel box sushi	118
炙り大とろ	ABURI OOTORO	seared premium fatty tuna belly	90
鯖箱寿司	SABA HAKOSUSHI	vinegared mackerel pressed sushi	90
あなご	ANAGO	sea eel	36
ウナギ	UNAGI	eel	33
イクラ	IKURA	salmon roe	33
かんぱち	KANPACHI HARAMI	amber jack belly	33
かんぱち	KANPACHI	amber jack	28
メさば	SHIME SABA	vinegared mackerel	28
鮭腹身	SHAKE HARAMI	salmon belly	28
鮭	SHAKE	salmon	22
炙り鮭	ABURI SHAKE	seared salmon	22
しまあじ	SHIMAAJI	stripped jack	33

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 rolls	50	40
ソフトシェルクラブロール	SOFT SHELL CRAB MAKI soft shell crab, cucumber, mayonnaise and flying fish roe	45	35
カリフォルニアロール	CALIFORNIA MAKI crab meat, avocado, cucumber, mayonnaise and flying fish roe	40	30
レインボー巻き	RAINBOW MAKI rainbow color sushi row	75	
鮭炙り巻き	SALMON ABURI MAKI seared salmon topping on sushi roll	50	
いくらと焼き サーモンロール	SALMON AND IKURA MAKI grilled salmon topped with salmon roe	40	30
スパイシーサーモン巻き	SPICY SALMON MAKI spicy salmon	40	30
鉄火巻き	TEKKA MAKI red tuna	45	35
海老天麩羅巻き	EBI TEMPURA MAKI tempura prawn	45	35
納豆巻き	NATTO MAKI fermented soybeans	22	18
アボカド巻き	AVOCADO MAKI avocado and salad	30	20
梅しそ巻き	UME SHISO MAKI seasoned plum & perilla leaf	30	20
かっぱ巻き	KAPPA MAKI Japanese cucumber	20	15

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
190 per pax

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

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

boneless chicken thigh teppanyaki course
130 per pax

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

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 SIRLOIN OMI	540 per pax
A5 SIRLOIN	560 per pax
A5 SIRLOIN MIYAZAKI OR HIDA	620 per pax

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

Australian Wagyu Beef teppanyaki course- 120gm of beef
270 per pax

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 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 SIRLOIN OMI		480
	A5 SIRLOIN		500
	A5 SIRLOIN MIYAZAKI OR HIDA		560
オーストラリア産 和牛(120gm)	AUSTRALIAN WAGYU 120gm of Australian Wagyu beef		210
オーストラリア産牛 スライス&しめじ	AUSTRALIAN STRIPLOIN SURAISU & SHIMEJI sliced Australian Striploin & shimeji mushroom		120
四種類の海鮮 (海老, 帆立, 牡蠣, 鮭)	YONSHURUI NO KAISEN assorted seafood - prawns, scallops, oysters & salmon		130
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	75
鮭	SHAKE	salmon	62
銀鱈	GINDARA	cod fish	88
牡蠣	KAKI	oyster	48
有頭海老	YUTO EBI	tiger prawn	65
若鶏もも肉	WAKADORI MOMONIKU	boneless chicken	45
きのこ三種類	KINOKO SANSHURUI	assorted mushrooms	35
野菜炒め	YASAI ITAME	mixed vegetables	30
豆腐ステーキ	TOFU STEAK	bean curd steak	30
焼うどん	YAKI UDON	fried noodles	42
シーフードライス	SEAFOOD RICE	fried rice with seafood, garlic & egg	35
ガーリックライス	GARLIC RICE	fried rice with garlic & egg	22

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	TOKUSEN NIHONSAN SUPREME WAGYU & YASAI TO KINOKO 150gm of supreme japanese wagyu beef & vegetables grill on Mount Fuji lava stone	
	A4 SIRLOIN OMI	480
	A5 SIRLOIN	500
	A5 SIRLOIN MIYAZAKI	560
	A5 SIRLOIN HIDA	560
オーストラリア産和牛 &野菜とキノコ	AUSTRALIAN WAGYU & YASAI TO KINOKO 120gm of Australian Wagyu beef & vegetables grill on Mount Fuji lava stone	220

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	170
若鶏もも肉と野菜	WAKADORI MOMONIKU TO' YASAI YAKI skewered chicken meat & vegetables	45

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	150
しまあじかま	SHIMAAJI ATAMA /KAMA	stripped jack fish head	110
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	60
海老天婦羅	EBI TEMPURA prawns tempura	70
かきフライ	KAKI FURAI deep fried oyster	50
野菜天婦羅	YASAI TEMPURA assorted vegetables tempura	45
かき揚げ	KAKIAGE minced prawn and mixed julienned vegetables tempura	40
鶏カツ	TORI KATSU deep fried chicken cutlet	40
若鶏唐揚げ	WAKADORI KARAAGE deep fried chicken	35

焼き物 前菜
YAKIMONO
grilled dishes

日本産特選和牛 (120gm)	TOKUSEN NIHONSAN SUPREME WAGYU TATAKI 120gm of sliced supreme wagyu beef seared & serve with ponzu or teriyaki sauce	
	A4 SIRLOIN OMI	480
	A5 SIRLOIN	500
	A5 SIRLOIN MIYAZAKI OR HIDA	560
和牛たたき (120gm)	AUSTRALIAN WAGYU TATAKI 120gm of sliced Australian wagyu beef seared & serve with ponzu or teriyaki sauce	190
和牛生姜焼き	AUSTRALIAN WAGYU SHOGAYAKI sauteed wagyu beef with ginger sauce	150
鰻蒲焼	UNAGI KABAYAKI grilled eel	90
銀鱈西京焼き	GINDARA SAIKYOYAKI grilled cod fish with saikyo miso	88
烏賊姿焼 塩、てりやき	IKA SUGATA YAKI (SHIO OR TERIYAKI) grilled squid with salt or sweet sauce	75
銀鱈網焼き 塩、てりやき	GINDARA AMIYAKI (SHIO OR TERIYAKI) grilled cod fish with salt or sweet sauce	88
鮭網焼き 塩、てりやき	SHAKE AMIYAKI (SHIO OR TERIYAKI) grilled salmon with salt or sweet sauce	62
秋刀魚塩焼き	SANMA SHIOYAKI grilled saury pike with salt	75
さば網焼き	SABA YAKI grilled mackerel with salt	48
若鶏照り焼き	WAKADORI TERIYAKI grilled chicken with teriyaki sauce	45

むしもの & 煮物

MUSHIMONO & NIMONO

steamed & simmered dishes

あさり酒蒸し	ASARI SAKAMUSHI steamed short neck clam with sake	55
野菜炊き合わせ	YASAI TAKIAWASE simmered vegetables	35
茶碗蒸し	CHAWAN MUSHI steamed egg custard	25
イクラ茶碗蒸し	IKURA CHAWAN MUSHI steamed egg custard with salmon roe	38

鍋物

NABEMONO

Japanese Hot -Pot Dishes

日本産特選和牛 シャブシャブ	TOKUSEN SUPREME WAGYU SHABU SHABU 160gm of thinly sliced supreme japanese wagyu beef & vegetables boiled in hot soup and served with dipping sauces	350
オーストラリア産牛 シャブシャブ	AUSTRALIAN STRIPLOIN SHABU SHABU 160gm of Australian Striploin & vegetables boiled in hot soup and served with dipping sauces	250
日本産特選和牛 すき焼き鍋	TOKUSEN SUPREME WAGYU SUKIYAKI 160gm of thinly sliced supreme japanese wagyu beef & vegetables cooked in sweet sukiyaki sauce served with raw egg	350
オーストラリア産牛 すき焼き鍋	AUSTRALIAN STRIPLOIN SUKIYAKI NABE 120gm of thinly sliced Australian Striploin & vegetables cooked in sweet sukiyaki sauce served with raw egg	190

どんぶり
DONBURI

rice set

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

オーストラリア産牛丼	AUSTRALIAN STRIPLOIN DON saute sliced Australian Striploin with egg over rice	130
海老と野菜天丼	EBI TO YASAI TENDON deep fried prawns & vegetables over rice	60
親子丼	OYAKO DON chicken cooked with egg over rice	55
鶏カツ丼	TORI KATSU DON chicken cutlet cooked with egg over rice	55
鰻丼	UNAGI DON grilled eel served over rice	95

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	190
鉄火丼	TEKKA DON sliced raw tuna over sushi rice	180
北海ちらし	HOKKAI CHIRASHI DON 4 kinds of sliced raw seafood over sushi rice	180
ばらちらし丼	BARA CHIRASHI DON assorted diced cut raw seafood over sushi rice	120

麺類

MENRUI

noodles

オーストラリア産牛 釜飯	AUSTRALIAN STRIPLOIN KAMAMESHI Australian Striploin rice cooked in hot pot	180
蟹釜飯	KANI KAMAMESHI crab meat rice cooked in hot pot	90
鶏牛蒡釜飯	TORIGOBO KAMAMESHI chicken & vegetables rice cooked in hot pot	60
つけダレ 稲庭うどん	TSUKE DARE INANIWA UDON cold flat wheat noodle served with hot chicken soup	55
カレーうどん	CURRY UDON Japanese style curry noodle	55
稲庭うどん (温又は冷)	INANIWA UDON (COLD OR HOT) flat wheat noodle in fish stock	48
ひやしそうめん	HIYASHI SOMEN cold thin wheat noodle	48
蕎麦 (温又は冷)	SOBA (COLD OR HOT) buckwheat noodle in fish stock	48
茶麦 (温又は冷)	CHA SOBA (COLD OR HOT) green tea noodle in fish stock	48

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	30
土瓶蒸し	DOBIN MUSHI tea pot clear soup	35
赤出し汁	AKADASHI red miso soup	18
味噌汁	MISO SHIRU bean paste soup	15

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	18
抹茶アイスクリーム	MATCHA ICE CREAM green tea ice cream	16
チョコレートアイスクリーム	CHOCOLATE 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	