

花酒屋 HANA DINING GROUP



無添くら寿司のオフィシャルページ。くら寿司の
こだわりや各種メニューを思いで



MENU

All photos are for illustration purposes only.

御献立



THE HANA EXPERIENCE

SEXY AMBIENCE

GREAT FOOD

GOOD PEOPLE

CHILL MUSIC

尚

味

情

音

All prices are in Ringgit Malaysia (RM)
All prices and charges are subject to 10% service charge
All prices and charges are subject to prevailing Govt. tax
Corkage fee per bottle: Liquor RM 70 / Wine & Sake RM 30



WE DO NOT SERVE PORK



ORIGIN • 源

Hana Dining Group (HDG) is introduced to Malaysia from Taiwan in 2014, setting a standard to deliver a whole new modern Japanese dining experience. Neither fast food nor slow food: HDG is all about Fresh Food, because we prepare healthy food using fresh, quality products.

All of our dishes are prepared upon order using the finest imported ingredients as well as freshly sourced from the local market. At HDG, you choose what you want and how you want it, and we'll cook it there and then, so you can enjoy the best cuisine embodying our culture "Sexy Ambience • Great Food • Good People • Chill Music".

Be part of us today, as there is certainly something for everyone
"Itadakimasu!"

花酒屋自2014年从台湾引入马来西亚，以
【尚 · 味 · 情 · 音】为餐厅主题的日式料理：

尚 ~ 时尚的餐饮空间设计，
味 ~ 舞动味蕾的餐饮美食，
情 ~ 人情味在于宾至如归的感觉，
音 ~ 不同时段 不同的音乐旋律。

坚持采用新鲜本地和严选日本，台湾，挪威，北美和澳大利亚的进口食材。花厨师团队时时刻刻都为您精心烹饪现点现做的美味佳肴，祝您用餐愉快！

Gindara Miso Yaki

味噌酱烧鳕鱼

Roasted cod fish with miso sauce

RM30



Daikon Foie Gras

鹅肝白萝卜

Seared foie gras on marinated radish

RM45



Gobou Karaage

牛蒡

Fried burdock

RM7



Gyu Tataki

柚香煎澳牛

Seared Australian Beef with citrus sauce

RM35



Edamame

毛豆

Green soybean with salt

RM9



Ikura Shoyuzuke

三文鱼卵

Salmon roe marinated with soy sauce

RM26



Koebi Karaage

日式炸小虾

Deep fried crispy small shrimp

RM12



Maguro Pirikara Age

香辣炸吞拿鱼骰

Deep fried tuna cube

RM15



Shake Kawa

炸三文鱼皮

Deep fried salmon skin

RM12



Gyutan Ponzu

柚香牛舌骰

Cubed beef tongue serve with ponzu sauce

RM18



Shirauo Karaage

日式炸日本冰鱼

Deep fried japanese icefish

RM16

Kani Sashimi Salad

生鱼片沙拉

Garden vegetables with Diced assorted sashimi & crab stick

S-RM16

L-RM30



Shake Kawa Salad

香脆三文鱼皮沙拉

Garden vegetables with salmon skin & salmon roe

S-RM15

L-RM28



Gobou salad

牛蒡沙拉

Garden vegetables and fried Burdock serve with honey mustard mayo

S-RM12

L-RM20



Soft Shell Crab Salad

软壳蟹沙拉

Garden vegetables & deep fried soft shell crab with mentai mayo

S-RM20

L-RM38



Kamo Salad

芥子合鸭沙拉

Garden vegetables with roasted duck breast served with wafu dressing

S-RM15

L-RM26



Beef Cilantro Salad

香菜牛肉片沙拉

Juicy australian beef, coriander serve with citrus wafu dressing

RM22



TE MAKI 手卷

California

加州手卷

California hand roll

RM8



Engawa

鳍边手卷

Roasted flounder fin hand roll

RM14

Soft Shell Crab

软壳蟹手卷

Crispy soft shell crab hand roll

RM10



Ikura Salmon

三文鱼手卷

Salmon & salmon roe hand roll

RM10

Ebiten

炸虾手卷

Tempura prawn & fish roe hand roll

RM9



Unagi

鳗鱼酪梨手卷

鳗鱼酪梨手卷

Grilled eel & avocado hand roll

RM10

SASHIMI 刺身



Hana Sashimi
Moriawase

(花)综合生鱼片

8 kind of assorted
sashimi (24 pieces)
4-5 persons
RM220



Take Sashimi
Moriawase

(笋)综合生鱼片

6 kinds of assorted
sashimi (16 pieces)
2-3 persons
RM140

Ume Sashimi
Moriawase

(梅)综合生鱼片

4 kind of
assorted
sashimi
(8 pieces)
2 persons
RM50



Otoro
鲔鱼腩 (大脂)
Fattiest tuna belly
RM110



Chutoro
鲔鱼腩 (中脂)
Medium fatty tuna belly
RM95



Salmon Toro
三文鱼腩
Salmon belly
RM35



Salmon
三文鱼
Salmon
RM22



刺身

Maguro
鲔鱼
Tuna
RM35



Kampachi
红鲷
Amberjack
RM45



Tai
真鲷
Snapper
RM40



Hotate
扇贝
Scallop
RM36



Amaebi
甜虾
Sweet prawn
RM38



Uni
海胆
Sea urchin
RM70



MUSHIMONO 茶碗蒸



Chawanmushi
茶碗蒸
Japanese steam
egg custard
RM8

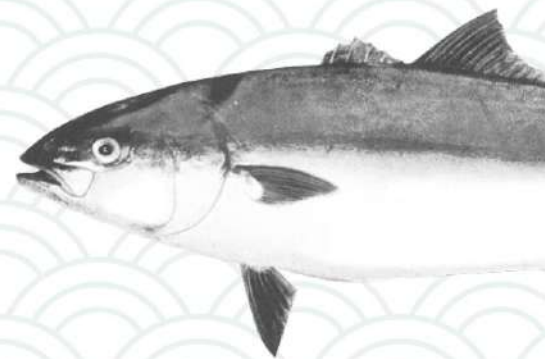


Uni Chawanmushi
海胆茶碗蒸
Steamed egg custard
with sea urchin
RM30



Hokkaido Chawanmushi
北海道茶碗蒸
Steamed egg custard with
crab, salmon roe, scallop
RM19

TASTE THE FRESHNESS



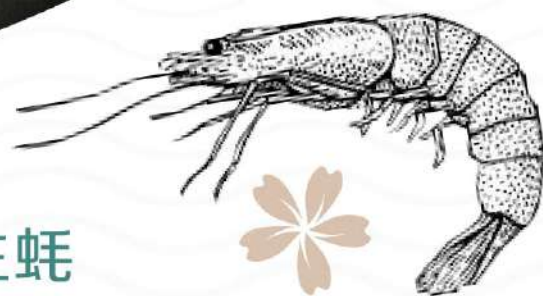
Hana
Sashimi
Moriawase

(花)综合生鱼片

8 kind of assorted
sashimi (24 pieces) for
4-5 persons
RM220



FRESH OYSTERS 生蚝



Nama Kaki

柚香生蚝

Fresh oysters served with
citrus based sour soy sauce

RM27



Kaki Mentaiyaki

明太蛋黄酱烤生蚝

Fresh oysters baked
with mentai mayo

RM27



Kaki Motoyaki

蛋黄酱烧烤生蚝

Baked fresh oysters
topping with Japanese
mayonnaise

RM27



Hana Sushi Moriawase 12pcs
花综合寿司 (12握)

12pcs premium
nigiri sushi

RM155



Take Sushi Moriawase
笋综合寿司 (8握)

8 pcs nigiri sushi

RM65



Ume Sushi Moriawase
梅综合寿司 (6握)

6 pcs nigiri sushi

RM35



Uni
海胆握
Sea urchin
RM28



Maguro
鲔鱼握
Tuna
RM8



Salmon
三文鱼握
Salmon
RM5



Salmon Mentai Yaki
三文鱼明太子握
Salmon with cod roe mayo
RM6



Salmon Toro
三文鱼腹握
Salmon belly
RM7



Kampachi
红鲷握
Amber Jack
RM9



Hotate
扇贝握
Scallop
RM9



Engawa
鰩边肉握
Flounder fin
RM12



Engawa Without Seaweed
鰩边肉握
Flounder fin
RM12



Toro
鲔鱼腩
Tuna belly
RM20



Amaebi
甜虾腩
Sweet prawn
RM13



Tai
鲷鱼握
Snapper
RM8



Foie Gras
法式鹅肝握
Goose liver with teriyaki
RM18



Tobiko
飞鱼卵握
Flying fish roe
RM6



Ikura
三文鱼卵握
Salmon roe
RM13



Ebi
熟虾握
Cooked prawn
RM4



Inari
日式腐皮握
Tofu pouch skin
RM2



Tamago
日式蛋烧握
Egg omelette
RM3



Unagi
鳗鱼握
Grilled eel
RM8



Anago
海星鳗鱼握
Saltwater eel
RM15



Anago Ippon
海星鳗鱼握
Saltwater eel (whole)
RM38



Salmon Overload
三文鱼酪梨寿司卷
Salmon with
avocado roll
RM30



Engawa
人气比目鱼卷
Signature roast
flounder fin roll
RM50



Una Maguro
豪华鳗鱼卷
Eel roll with avocado,
tuna & crab mince
RM55



Dragon
天虾青龙卷
Tempura prawn roll
topped with avocado
& spicy mayo
RM28



**Jupiter
Surume Ika**
照烧鱿鱼卷
Grilled Japanese squid
with teriyaki sauce roll
RM38



Salmon On Fire
三文鱼火焰卷
Torched sliced
salmon & crab
mince
RM28



Spicy Salmon
辣三文鱼卷
Diced salmon, avocado,
serve with spicy mayo
and ikura
RM28



Tuna Mayo
鲔鱼蛋黄酱
Tuna flakes mayonnaise
with cucumber
RM28



Futomaki
传统日式卷
Japanese traditional
thick roll
RM30



**Jumbo Soft
Shell Crab**
巨无霸蟹卷
Jumbo soft
shell crab roll
RM43



Vegetarian maki
野菜卷 🌱
Assorted vegetable roll
RM18



Kappamaki
黄瓜细卷 🌱
traditional thin roll
with cucumber
RM5



**Salmon
Hosomaki**
三文鱼细卷
traditional thin roll
with salmon
RM9



Cheese
奶酪起司卷
Baked cheese topped
with tempura flake &
flying fish roe
RM28

**Surume Ika
Mentai**

明太子酱烤鱿鱼

Grilled Japanese squid
topped with cod roe mayo

RM33

**Gindara Shioyaki/
Saikoyaki/Teriyaki**

盐烤/味噌烧/照烧鳕鱼

Grilled cod fish side
with salt/teriyaki sauce

RM65

**Salmon Shioyaki/
Teriyaki**

盐烤/照烧三文鱼

Grilled salmon with
salt/teriyaki sauce

RM27

**Saba Shioyaki/
Teriyaki**

盐烤/照烧鲭鱼

Grilled mackerel with
salt/teriyaki sauce

RM22

**Salmon Head
Shioyaki/Teriyaki**

盐烤/照烧三文鱼头

Grilled salmon head
with salt/teriyaki sauce

RM18

**Unagi
Kabayaki**

烧鳗鱼

Grilled eel kabayaki

100GM RM38

150GM RM48

**Kampachi Head
Shio Yaki**

盐烤红鲷鱼头

Grilled Amberjack
head with salt

RM65

**Surume Ika
Sugata Yaki**

日式烤鱿鱼 盐烤/照烧

Grilled Japanese squid
with salt/teriyaki sauce

RM29

Beef Teriyaki

照烧澳洲牛肉

Grilled Australian beef
with teriyaki sauce

RM62

Chicken Teriyaki

照烧鸡

Grilled chicken with
teriyaki sauce

RM19

Shishamo Yaki

烤多春鱼

Grilled salt water
capeline fish with salt

RM9

**Shishamo Ninniku
Mayo**

蛋黄酱烤多春鱼

Grilled salt water capeline
fish with garlic mayo sauce

RM10

Gyu Shogar Yaki

姜汁炒牛肉片

Stir fried slice beef with
caramelised ginger sauce

RM25

**Kuruma Ebi
Motoyaki**

蛋黄酱烤大虾

Grilled tiger prawn
topped with Japanese
Mayo, tobiko and aonori

RM50

KUSHIYAKI

串烧

Lamb
羊肉(盐/七味)
Australian lamb seasoned
with chili powder
RM12



Negi
日本大葱
Japanese leek
RM5



Okra
羊角豆
Lady finger
RM4



Zucchini
Goma Sauce
夏南瓜
Yellow and green zucchini
RM5



Saba
鯖鱼(盐烧)
Mackerel with lemon
RM10



Ebi
Garlic Mayo
蒜香烤虾
Prawn garlic mayo
RM10



Smoke Duck
Scallop Tobiko
熏鸭烤扇贝
Scallop, smoke duck
and tobiko
RM15



Ribeye
澳洲牛肋眼(照烧)
Australian ribeye
RM13



Gyutan
牛舌(照烧)
Beef tongue
RM8



Salmon Toro
三文鱼腩(盐烧)
Salmon belly
RM12



Negima
葱烧鸡肉(照烧)
Chicken thighs and leek
RM6.50



Shitake
香菇(盐烧)
Shitake mushroom
RM4



Eringi
杏鲍菇(盐烧)
King oyster mushroom
RM4



A5 Japanese
Wagyu 50gm
日本和牛(A5)
A5 Japanese wagyu
RM30



TEPPANYAKI 铁板烧

Lamb Saikoro
铁板黑椒纽羊
Black pepper NZ lamb
dice
RM42



Beef Teppanyaki
铁板澳洲牛肉
Australian ribeye with
sauteed Vegetable
RM65



Chicken Teppanyaki
铁板鸡肉
Chicken with
sauteed vegetables
RM25



Seafood Teppanyaki
铁板海鲜
Prawn, scallop, salmon, squid
with sauteed vegetables
RM46



Prawn Teppanyaki
铁板虾
Tiger prawn with sauteed
vegetables
RM42



Chicken Gyoza
鸡肉饺子
Japanese style chicken dumpling
RM15



JAPAN WAGYU A5 SUSHI 和牛寿司



Nikura
三文鱼卵
Salmon roe rolled with
sliced wagyu beef
RM20



Nama (Raw)
(生)葱/茗荷/大紫
One of the juiciest part
serve with ginger flower
RM16



Ninniku Aburi
(烤)照烧酱/蒜片
Juicy aburi wagyu beef
topped with fried garlic
RM16



Nama (Raw)
(生)海盐
One of the juiciest part
serve with sea salt
RM16



Negi Aburi
(烤)葱/辣椒萝卜泥
Juicy aburi wagyu beef
serve with spring onion
RM16



Nama (Raw)
(生)松露
One of the juiciest
part serve with truffle
RM23

Uniku
海胆
Sea urchin rolled
with sliced wagyu beef
RM28



JAPAN WAGYU A5

和牛 A5



Sumiyaki (200gm)
炭烧日本和牛片
charcoal grilled with salt and
pepper
RM160



**A5 Japan
Wagyu Lover**
和牛寿司持选
Uniku, ninniku aburi & raw,
nikura & tamago serve on rice
(2 pax serving)
RM230



Steak (200gm)
香煎日本和牛扒
Pan-fried wagyu, served with
sauteed assorted vegetable
and charcoal salt
RM160

Miso Soup

味噌汤

Miso soup

RM4



Dobin Mushi

茶壶汤

Teapot clear soup with
prawn, chicken,
mushroom.

RM15



TOFU
豆腐



Tofu Yamakake

Ninniku Miso

山药味噌炸豆腐

Deep fried tofu topped with
garlic miso & grated yam

RM12



Tosaage Tofu

柴鱼丝炸豆腐

Deep fried tofu
with Bonito flake

RM9



Agedashi Tofu

日式炸豆腐

Japanese traditional
deep fried tofu

RM8



Ebi

Tempura

天妇罗虾

Deep fried prawn
tempura batter

RM28



Soft Shell

Crab Karaage

日式炸软壳蟹

Deep fried
soft shell crab

RM42



Tempura

Moriawase

综合天妇罗

Deep fried prawn
& vegetables
tempura batter

RM26

AGE
MONO
炸物



Yasai Tempura

野菜天妇罗

Deep fried
assorted vegetables
tempura batter

RM17



Chicken

Karaage

传统日式炸鸡

Japanese style
deep fried chicken

RM16



Yasai

Korrokke

炸可乐饼

Vegetables
croquette

RM16



Koebi

Kakiage

日式炸小虾

Deep fried small shrimp
with tempura sauce

RM16



Yasai

Kakiage

日式炸野菜

Deep fried vegetables
with tempura sauce

RM16

Sukiyaki (2-3 pax)

澳洲牛寿喜烧锅
(2-3人份)

Thinly sliced
Australian beef,
vegetables & tofu

RM42



**Kaisei
(2-3 pax)**

海鲜锅
(2-3人份)

Seafood, vegetables,
mushroom & tofu in
garlic miso broth

RM50



Tara Chiri

(2-3 pax)

日式鳕鱼锅

(2-3人份)

Traditional
Japanese hot
pot of cod fish

RM65



Tori Shoyu

(2-3 pax)

日式鸡汤锅

(2-3人份)

Boneless chicken
thigh hot pot with
soybean broth

RM39

SHO
SHABU
SHABU
涮涮锅

All Sho Shabu Shabu comes with a complimentary
vegetable plate and a pot of dashi broth made
from Japanese kombu



Kaisei & Australian Beef (2-3 pax)

海鲜/澳洲牛/野菜小火锅 (2-3人份)

Fresh seafood, thinly sliced
australian beef and assorted
vegetables.

RM70



Australian Beef (2-3 pax)

澳洲牛/野菜小火锅 (2-3人份)

Thinly sliced Australian beef and
assorted vegetables.

RM42



Kaisei (2-3 pax)

海鲜/野菜小火锅 (2-3人份)

Seafood, vegetable,
mushroom & tofu in garlic
miso broth.

RM57

TAMA GO 玉子

WE ONLY USE
ONZEN EGGS
IN OUR DISHES

Antibiotic Free

Hormone Free

All natural plant based feed
with astaxanthin

Vegetarian Friendly

Malaysian Good Agricultural
Practice Farm

WHAT IS ASTAXANTHIN?

It is one of the most powerful antioxidants,
the substances that destroy free radicals
and protect healthy cells. It improves:



EYE
HEALTH



IMMUNE
SYSTEM



NERVOUS
SYSTEM



ORGAN
ANTI-AGING



CARDIO
VASCULAR
HEALTH



FERTILITY



ONZEN EGG



KAMPUNG EGG



Kani
Tamago Yaki
蟹肉蛋烧
Sizzling crab meat
omelette with
assorted mushroom
RM26



Dashi Maki
Tamago
玉子烧
Japanese rolled
omelette
RM15



Fuwa Fuwa
Omelette
日式蓬松蛋
Fluffy Japanese
omelette
RM26



Ajitsuke
Tamago
糖心蛋
Marinated
lava egg
RM4



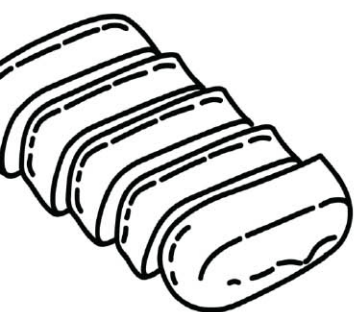
Natto
Omelette
纳豆芥末炒蛋
Omelette with
fermented soybean
RM18



Tofu
Omelette
豆腐明太子炒蛋
Omelette with
tofu cod roe mayo
RM18

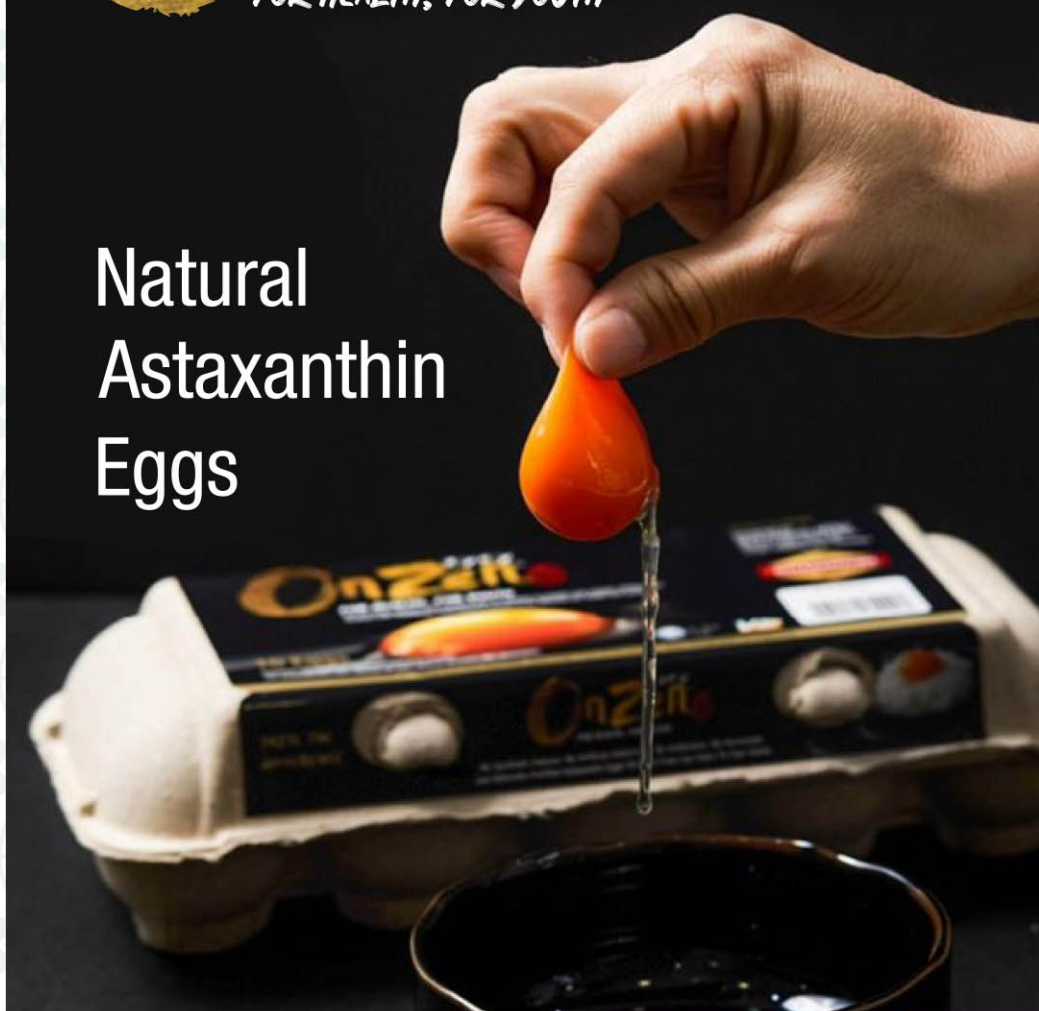


Umaki
鳗鱼蛋卷
Seasoned omelette roll
with roast eel
RM23



オンゼン
OnZenTM
FOR HEALTH, FOR YOUTH

Natural
Astaxanthin
Eggs





Nabeyaki Udon
日式乌冬面

Udon with tempura
prawn, chicken,
egg & vegetable

RM25



Hokkai Kaisen Soba/Udon

海鲜 荞麦面/乌冬面

Assorted seafood

RM38



Niku Soba/Udon

澳洲牛
荞麦面/乌冬面

Sliced Australian beef

RM27



Tempura Soba/Udon

天妇罗
荞麦面/乌冬面

Assorted Tempura

RM27



Tempura Inaniwa Udon Hot/Cold

天妇罗稻庭面
(冷/热)

Japan flat wheat noodle
with assorted tempura

RM35



Inaniwa Udon Hot/Cold

稻庭面(冷/热)

Japanese
hand-made noodle

RM26



Santen Mori Soba

传统日式三色面

Cold buckwheat, green
tea & thin white wheat
japanese noodle

RM23



Spicy Ramen
香辣干拉面

Chicken spicy
ramen

RM20



Seafood Yaki Udon/Ramen

日炒海鲜
乌冬面/拉面

Fried udon/ramen
with assorted seafood

RM30



Hiyashi Kamo Udon
鸭丝胡麻凉面

Cold udon with
sliced duck breast
and sesame sauce

RM22



Chicken Yaki Udon/Ramen

日炒鸡柳
乌冬面/拉面

Fried udon/ramen with
chicken

RM22



**Fish
Kabayaki**
豪鳗御丼

Anago, unagi, engawa
& tamago serve on rice
RM150



**Sea Treasure
(without Uni) x
A5 Japan Wagyu**
海鲜和牛御丼

A5 wagyu, amaebi, ikura
& salmon serve on rice
RM180



**Sea Treasure x
A5 Japan Wagyu**
海鲜海胆和牛御丼

A5 wagyu, amaebi, uni,
ikura & salmon serve on rice
RM210



**Foie Gras x
Japan Wagyu**
和牛鹅肝御丼

Foie gras & A5 wagyu
serve on rice
RM200



Shinsen
旬饭

Salmon sashimi, kanpachi,
amaebi & ikura serve on rice
RM130



Oishi
春饭

Salmon, maguro, uni
& ikura serve on rice
RM160



Sea Wonder
海宝饭

Salmon sashimi, toro, ikura
& uni serve on rice
RM220



Sea Amaze
海盛饭

Hotate sashimi, toro,
uni & ikura serve on rice
RM235



Shake Oyako Don
鲑鱼亲子丼
 Salmon sliced, salmon roe
 & egg yolk
 RM25



Tekka Don
铁火丼
 Tuna cube, egg yolk
 RM33



Hokkaido Don
北海道丼
 Hokkaido scallop,
 ikura & egg yolk
 RM50



Aburi Engawa Don
炙比目鱼丼
 Grilled engawa (flounder fin)
 & egg yolk
 RM50



Sea Treasure Don
海宝丼
 Kampachi, sweet prawn
 & ikura
 RM60



Super Ocean Don
四色丼
 Tuna, salmon, scallop,
 salmon roe & egg yolk
 RM70



Uni Ikura Shake Don
海胆鲑鱼丼
 Salmon, ikura,
 uni & egg yolk
 RM78



Negi Ikura Don
三目丼
 Fatty tuna dice, salmon roe,
 spring onion & egg yolk
 RM80



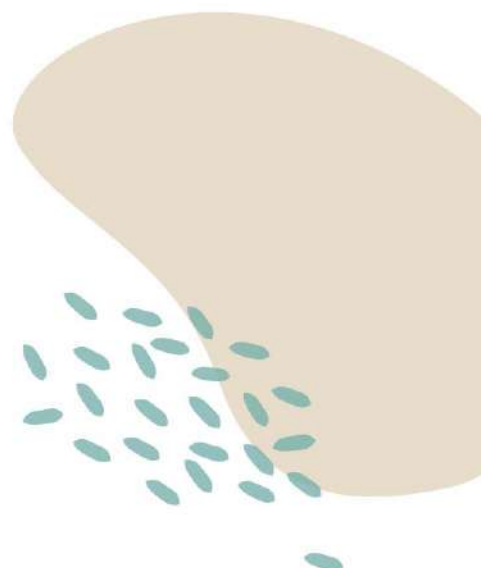
Premium Kaisen Don
特上海鲜丼
 Fatty tuna, uni
 & salmon roe
 RM130



Japan Wagyu Don with Ikura
A5和牛鲑鱼卵丼
 A5 wagyu, ikura
 & egg yolk
 RM120



Japan Wagyu Saikoro Don
A5骰子和牛丼
 A5 wagyu, saikoro
 & egg yolk
 RM155





Shake Don
三文鱼片盖饭

Salmon belly, salmon & salmon roe on sushi rice

RM30



Chirashi Don
生鱼片盖饭

Assorted thinly sliced sashimi on sushi rice

RM42



Special Shake Don
特式三文鱼盖饭

Salmon sashimi & salmon tempura on sushi rice

RM28



Gyu Don
澳洲牛肉蛋盖饭

Sliced Australian Beef, half boiled egg on rice

RM22



Chicken Teri Don
照烧鸡肉蛋盖饭

Grilled chicken with teriyaki & half boiled egg on rice

RM18



Engawa Don
鳍边肉盖饭

Roast flounder's fin on rice

RM43



Saba Gohan
鲭鱼釜烧饭

Mackerel clay pot rice

RM18



Garlic Chahan
日式蒜香炒饭

Japanese style garlic fried rice

RM10



Oyako
亲子鸡肉蛋盖饭

Chicken and egg serve on rice

RM22



Wakatori
炭烧鸡盒饭

Charcoal grilled chicken serve on rice

RM23



Tori Katsu
日式炸鸡盒饭

Deep fried chicken cutlet serve on rice

RM19



Ten Ju
天妇罗盒饭

Assorted tempura serve on rice with lava egg

RM25



Gyu Ju
照烧牛肉盒饭

Stir fried Australian beef serve on rice

RM28



Una Ju
鳗鱼盒饭

Roast eel serve on rice

100gm RM40
150gm RM50

JU
BAKO
重箱

KIDS COURSE MEAL

儿童套餐

2x Standard Selections RM15
2x Premium Selections RM20
1x Standard/Premium Selection RM18

Come with
ice-cream



or



1. CHOOSE MENTAI UDON / ONIGIRI



2. CHOOSE 2 MAIN DISHES

★ STANDARD SELECTIONS ★



CHICKEN KARAAGE
日式唐扬炸鸡



TAMAGO SUSHI (2PCS)
日式蛋烧握



MENTAIKO TAMAGO (2PCS)
明太子蛋烧握



SALMON MENTAI SUSHI (2PCS)
三文鱼明太子寿司



★ PREMIUM SELECTIONS ★



CHICKEN TERIYAKI
照烧鸡



TAKOYAKI (3PCS)
日式章鱼烧



YASAI KOROKKE
炸可乐饼



EBI TEMPURA (2PCS)
天妇罗虾



Burnt Cheesecake

Basque burnt cheesecake
RM16



Houjicha Burnt Cheesecake

Houjicha basque
burnt cheesecake
RM18.90



DESSERT
甜品

Mizu Shingen Mochi

水信玄饼

Raindrop cake made of
mineral water jelly powder,
serve with coconut sugar and
roasted soybean flour

RM8



Mochi Ice Cream

麻糬雪糕

Vanilla mochi ice cream
serve with fruits

RM16



Goma Ice Cream

黑芝麻雪糕

Sesame ice cream

RM7



Matcha Ice Cream

抹茶雪糕

Green tea ice cream

RM7



BUSINESS COURSE MEAL

商务套餐

LUNCH 11:30AM - 6:00PM
DINNER 6:00PM - 9:30PM

Our business course menu is carefully selected by chef from starters to main with complimentary of Japanese short grain rice or healthy soba or udon. ITADAKIMASU!

Free
Chawanmushi



COMPLIMENTARY FOR BUSINESS COURSE MEAL

1. ENJOY YOUR SALAD



2. CHOOSE FROM



JAPANESE
STEAM RICE
日本白饭



HOT SOBA
热荞麦面



HOT UDON
热乌冬



COLD SOBA
冷荞麦面



COLD UDON
冷乌冬

3. PICK YOUR DRINK



HOT GREEN TEA
(REFILLABLE)
热绿茶(可添加)



COLD GREEN TEA
(REFILLABLE)
冷绿茶(可添加)



ICE LEMON TEA
(NON-REFILLABLE)
冷柠檬茶(无可添加)

4.CHOOSE 2 MAIN DISHES

LUNCH

2x Standard Selections	RM 33.00	1x Standard +	RM 43.00
2x Premium Selections	RM 53.00	1x Premium Selections	

DINNER

2x Standard Selections	RM 43.00	1x Standard +	RM 53.00
2x Premium Selections	RM 63.00	1x Premium Selections	

STANDARD SELECTIONS



SALMON SASHIMI (3 PCS)
三文鱼生鱼片



FUTOMAKI (3 PCS)
传统日式卷



YASAI TEMPURA
蔬菜天妇罗



CHICKEN TERIYAKI
日式照烧鸡



CHICKEN KARAAGE
日式唐扬炸鸡



TOFU OMELETTE
豆腐明太子酱煎蛋



MENTAIKO TAMAGOYAKI
明太子日式蛋



SABA TERIYAKI
照烧鲭鱼



SABA SHIOYAKI
盐烤鲭鱼



ASSORTED NIGIRI
综合握寿司

PREMIUM SELECTIONS



ASSORTED SASHIMI
(3 TYPES)
综合生鱼片



UNAGI KABAYAKI
烤鳗鱼



SALMON SHIOYAKI
盐烤三文鱼



SALMON TERIYAKI
照烧三文鱼



AUSTRALIAN BEEF
TERIYAKI
照烧澳洲牛肉



SALMON HEAD
SHIOYAKI
盐烤三文鱼头



TEMPURA MORIAWASE
综合天妇罗



AUSTRALIAN BEEF
TATAKI
澳洲柚香牛肉



SEAFOOD TEPPANYAKI
铁板海鲜



SIGNATURE NIGIRI
SUSHI (3PCS)
ENGAWA, SALMON BELLY, IKURA
招牌握寿司

The background of the entire image is decorated with a border of ginkgo leaves. These leaves are rendered in a detailed, black-and-white line-art style, showing the characteristic fan shape and vein structure of ginkgo biloba. They are scattered around the central text area, with some leaves partially overlapping the brown background.

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Birthday Party
Private Function
Corporate Gathering
Product Launching
Brand Event

生日聚会
私人宴会
企业聚会
产品发布
品牌活动

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INQUIRY**



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祝您用餐愉快 • Bon Appetit

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