

花  
酒  
蔵  
**HANA**  
DINING GROUP

**SEXY AMBIENCE**

...

**GREAT FOOD**

...

**GOOD PEOPLE**

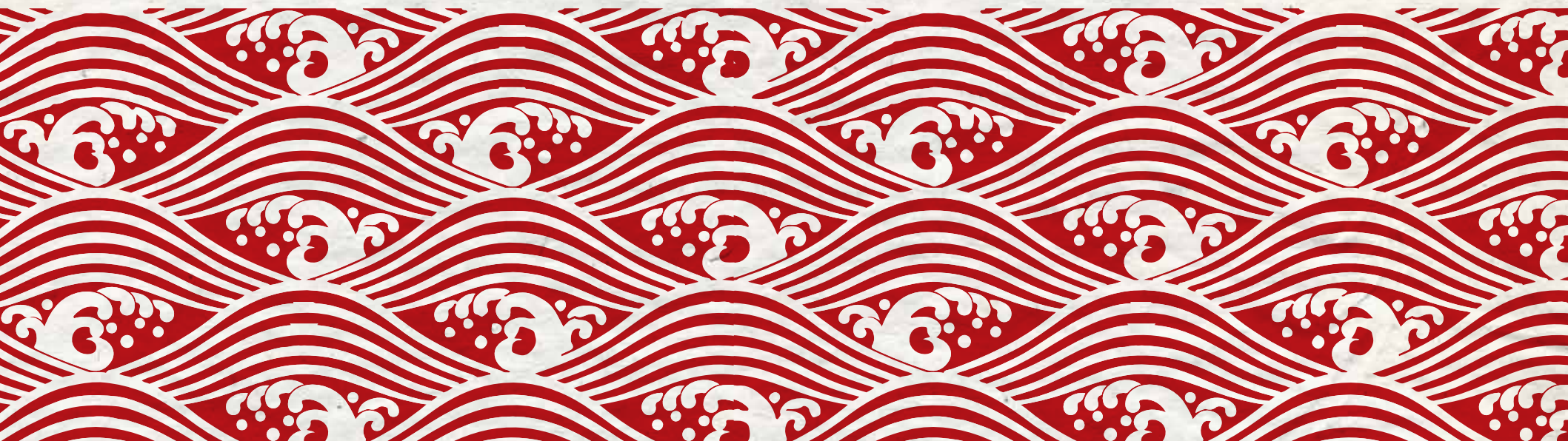
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**CHILL MUSIC**

#BEPARTOFIT

 HANA DINING GROUP

 HANA DINING CONCEPT



# ABOUT US

## 花酒蔵 Aplus Dining Group 飲食集團

花酒蔵 Aplus Dining Sake Bar was established in 1997, situated in Taipei golden district, it had gone through three transformations, which in the process has refined Fusion Japanese Cuisine with a relaxing stylish dining experience.

Being the first to introduce Fusion Japanese Cuisine in Taiwan, 花酒蔵 Aplus offers the most abundance of sake, sake cocktails and shochu cocktails in Taipei. Served by professional bar tenders and sake sommelier.

Aplus Chef Menu was then established in 2013, for a more refined dining experience, further enhancing the services to fine diners. Diners are able to enjoy more privacy while indulging in the daily selections of seasonal ingredients produced by our chefs.



### 2007 ANHO BRANCH TAIPEI, TAIWAN

APLUS SAKE DINING BAR, a place provides delicate Japanese fusion gourmet and with great selection of sake to pair with. It is the very first dining sake bar in Taipei city, and we combined western spice, Asians materials and also the spirits of creativity to bring your dining experience to the next level.

### 2013 RENAI BRANCH TAIPEI, TAIWAN

APLUS KAISEKI are launched to provide a more intimate environment for our diners. One can have more privacy with our low key luxury booth that can arrange for a lunch meeting or dinner party up to 10-12 people. We also have sushi bar where you can see our chef perform when preparing your cuisine.



### 2015 SUNWAY PYRAMID BRANCH KUALA LUMPUR, MALAYSIA

Being our very first overseas branch, Hana Dining Sake Bar inherits APLUS Dining Group 18 years experience to serve only high quality and fresh materials, and also brings the creative taste palate for diners in Malaysia. 70 fusion cuisines are sure to blow your mind away.

### 2017 IKANO POWER CENTRE BRANCH, MUTIARA DAMANSARA, MALAYSIA

Located at heart of Mutiara Damansara IPC a well refurbished lifestyle mall. The Hana Japanese Dining experience combines an extensive sake list, draft beer, and a fun, upbeat atmosphere accompanied by exquisite appetizers, all rooted in Modern Japanese culture. After opening second locations in Malaysia and gaining recognition as one of the "Top 10 restaurants for scrumptious sushi in KL and Selangor" by Eatdrink blogspot.





#### ENGAWA TEMAKI

鳍边手卷

Roast flounder's fin hand roll

RM 13 / pcs

#### ENGAWA NIGIRI

鳍边肉握

Roast flounder's fin nigiri

RM 10 / pcs

## WHAT IS ENGAWA? 比目鱼縁侧

えんがわ

鲽鱼俗称比目鱼，生活在海底两只眼睛都长在身体的同一侧而得名，比目鱼分为双眼在左侧及右侧两种，眼睛长在右侧的比目鱼体型较大，生活在欧美海域，因此常在西餐料理中出现，眼睛长在左侧的比目鱼称为左口，是日本料理的专属食材，体型较小，肉质也较为细嫩，因为产量少因此也特别珍贵。

日式料理左口的手法很多，清蒸、烧烤、酥炸等都是很好的料理方式，花酒藏的招牌菜-鳍边肉握，则是取用左口鱼鳍旁半肥半瘦的肉，简单调味後置入烤箱，将鲜美的油脂融化後做成军舰寿司，入口即化的口感19年来征服了60万台湾人的味蕾，希望您也会喜欢。

Engawa is a saltwater flounder fish with both eyes on the same side of the body. There are two types of flounder. One is the halibut with the eyes in the right, which is slightly bigger compared, to the Japanese Engawa with the eyes on the left. The halibuts are the larger cousins of flounder fish, which can be found in Europe Sea. That is why we often see it being used in western cuisine. Engawa with eyes on the left is a very popular ingredient in Japanese cuisine, the meat is very tender. Due to the smaller size and rarity, it is a very valuable and exclusive ingredient.

Preparations of the Engawa in Japanese cuisine are limitless. Traditionally, it is steamed, grilled and fried. At Hana, our signature Hirame no Engawa dishes use the meat near the flounder fin, which is not too fat with good portion of lean meat. It is being seasoned with simple seasoning and then sent to the oven. During the process the delicious fats melts and it has become one of our best selling specialty for 19 years that has conquered 600,000 Taiwanese taste buds.

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すべての私たちの品質の刺身  
は日本やヨーロッパから輸入さ  
れています。

パ

# TAPAS

## ス 餐前下酒菜

### CLASSIC TAPAS COMBO

精选酒肴盛合

**FOR 2 PEOPLE-**

Choose 3 from Items 1-5,  
2 pcs each

**RM 35**

**FOR 3 PEOPLE-**

Choose 3 from Items 1-5,  
3 pcs each

**RM 50**

### LUXURY TAPAS COMBO

豪华酒肴盛合

**FOR 2 PEOPLE-**

Choose 3 from Items 6-10,  
2 pcs each

**RM 75**

**FOR 3 PEOPLE-**

Choose 3 from Items 6-10,  
3 pcs each

**RM 100**



# CLASSIC TAPAS 精选酒肴



**01 EBI NO OKRA IKOMI AGE**  
秋葵酿虾肉  
Ladyfinger stuffed with shrimp (4pcs)

RM 22

GOOD WITH  
BEER PAIRING



**02 KAISEN SHISO KUSHI**  
轻炙海鲜串  
Seafood Skewer with Shiso sauce (4pcs)

RM 25

GOOD WITH  
SAKE PAIRING



**03 GINDARA MISO YAKI**  
鲜蔬龙鳕味噌烧  
Roasted Cod fish with red  
miso sauce (4pcs)

RM 28

GOOD WITH  
SAKE PAIRING



**04 AGE GINDARA IMO**  
鳕鱼地瓜禅扬  
Crispy Cod fish layered with  
sweet potato (4pcs)

RM 28

GOOD WITH  
BEER PAIRING



**05 SOFT SHELL CRAB TAPAS**  
软壳蟹生菜手卷  
Crispy Soft Shell Crab with lettuce (4pcs)

RM 25

GOOD WITH  
BEER PAIRING



06

**TENSHI EBI**

天使湾红虾串

Angel prawn wrap with marinated vege (3pcs)

RM 30

LUXURY  
TAPAS  
豪华酒肴



07

**SALMON CARPACCIO**

柚香鲑鱼片

Thinly sliced salmon with chef's dressing (3pcs)

RM 30



08

**DAIKON FOIE GRAS**

鹅肝扒冬瓜

Seared Foie Gras on marinated winter raddish (3pcs)

RM 45



09

**KANPACHI CARPACCIO**

柚香青甘鱼片



Thinly sliced amberjack with chef's dressing (3pcs)

RM 36



10

**UNI TOFU**

海胆豆腐清汤

Sea urchin and sesame tofu consomme (3pcs)

RM 36



# FRESH SEAFOOD

ALWAYS ENJOY THE FRESHEST CATCH

新鮮なシーフード



SCALLOP  
扇贝

N.Z MUSSEL  
新西兰绿贝

TIGER PRAWN  
老虎虾

SHISHAMO  
多春鱼

SALMON  
鲑鱼

SANMA FISH  
秋刀鱼

PACIFIC OYSTER  
生蚝

KANPACHI  
青甘鱼

TAI  
鲷鱼





# 刺身

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。

## SASHIMI



### HANA SASHIMI MORIAWASE

花综合生鱼片

Assorted sashimi 4-5 persons, 8 kinds 24 pcs

RM 200

### TAKE SASHIMI MORIAWASE

笋综合生鱼片

Assorted sashimi 2-3 persons, 6 kinds 16 pcs

RM 130



## UME SASHIMI MORIAWASE

梅综合生鱼片

Assorted sashimi 2 persons,  
4 kinds 8 pcs

RM 48



## CHUTORO

鲔鱼腹 (中脂)

Medium fatty tuna belly  
sashimi

RM 85

## OTORO

鲔鱼腹 (大脂)

Fattiest tuna belly sashimi

RM 100



## SALMON

## TORO

三文鱼腩

Salmon belly sashimi

RM 33





## SALMON

三文鱼

Salmon sashimi

RM 19



## MAGURO

鲔鱼

Tuna sashimi

RM 33



## KANPACHI

青甘

Amberjack sashimi

RM 45



## TAI

真鯛鱼

Snapper sashimi

RM 45

## HOTATEGAI

扇贝

Scallop sashimi

RM 28



## AMA EBI

甜虾

Sweet prawn sashimi

RM 35



## UNI

海胆

Sea Urchin

RM 65



# 前菜

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。

## SIGNATURE APPETIZER



### SASHIMI SALAD

生魚片野菜舟

Salmon and tuna sashimi salad boat

RM 20



### IKA KYUURI

霜降中卷佐黃瓜

Squid with crab mince cucumber

RM 28



GOOD WITH SAKE PAIRING

### MAGURO TATAKI

特制腌浸煎鲔鱼

Seared Tuna with citrus base soy sauce

RM 40



### KAMO KYUURI

芥子合鴨先付

Grilled Duck breast with home seasoning sauce dressing

RM 30



GOOD WITH SAKE PAIRING

### TSUKE SHIRO MAGURO

橄欖蒜香腌白鲔鱼

White Tuna marinated with garlic and olive oil

RM 25



GOOD WITH SAKE PAIRING

### GYU TATAKI

柚香澳洲牛肉

Seared Australian Beef with citrus base soy sauce

RM 35



### SHAKE POTATO SALAD

鲑鱼土豆沙拉

Mash potato with salmon flakes and ikura

RM 10

# 前菜

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## APPETIZER



### EDAMAME

毛豆

Boiled green soybean  
with salt

RM 9

### IKURA SHOYUZUKE

三文鱼卵

Salmon roe marinated  
with soy sauce

RM 22



### NANKOTSU KARAAGE

炸鸡软骨

Deep fried chicken  
cartilage (soft bone)

RM 10

 GOOD WITH  
BEER PAIRING



### KOEBI KARAAGE

日式炸小虾

Deep fried crispy  
small shrimp

RM 12

 GOOD WITH  
BEER PAIRING



**MAGURO  
PIRIKARA AGE** 🌸

香辣炸吞拿鱼骰  
DEEP FRIED TUNA DICE

RM 13

🍷 GOOD WITH  
BEER PAIRING



**SHAKE KAWA**

炸三文鱼皮  
Deep fried salmon skin

RM 10



🍷 GOOD WITH  
SAKE PAIRING

**AGEDASHI DAIKON**

日式炸萝卜  
Deep fried winter radish in  
tempura sauce

RM 7



🍷 GOOD WITH  
SAKE PAIRING

**AGENASU TORORO**

香炸茄子山药泥  
Fried eggplant with grated  
Japanese yam

RM 12



🍷 GOOD WITH  
SAKE PAIRING

**TSUKE NAGAIMO**

柚香渍山药  
Japanese yam marinated with  
ponzu citrus sauce

RM 10

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SALAD



**KANI SASHIMI SALAD**

蟹肉生鱼片沙拉

Diced sashimi and "Kaori Bako" crabmeat salad

1-2 PAX RM **15**

3-4 PAX RM **28**



**SHAKE KAWA SALAD**

三文鱼皮沙拉

Garden vegetable with fried salmon skin & salmon roe

1-2 PAX RM **12**

3-4 PAX RM **23**



**GOBOU SALAD**

牛蒡沙拉

Garden vegetable, fried burdock with honey mustard dressing

1-2 PAX RM **10**

3-4 PAX RM **20**



**WAKAME SALAD**

海带沙拉

Assorted seaweed salad with yuzu dressing

1-2 PAX RM **10**

3-4 PAX RM **20**



**SOFT SHELL CRAB SALAD**

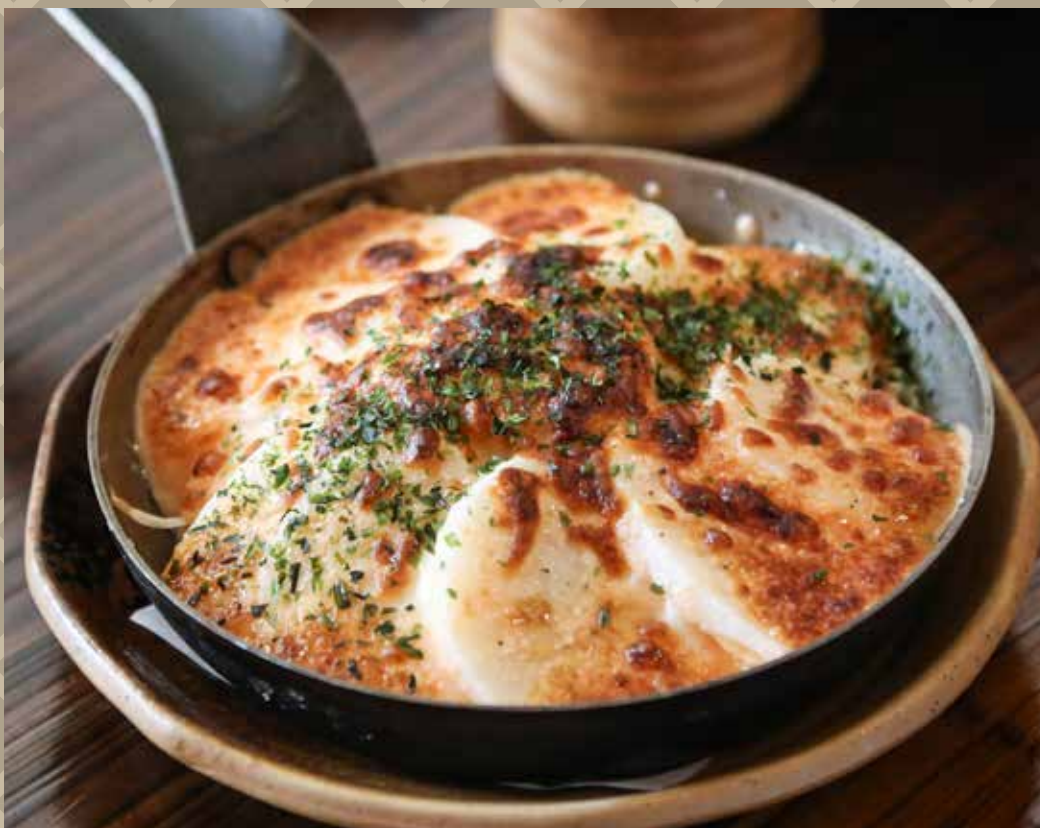
软壳蟹沙拉

Garden vegetable & deep fried soft shell crab with mentai mayo dressing

1-2 PAX RM **16**

3-4 PAX RM **30**





## NAGAIMO GRATIN MENTAI MAYO

山药明太子烧

Baked crunchy Japanese yam, cheese with cod roe mayo

RM 28



## YASAI STICK

和风野菜

Crunchy & healthy vegetable dip with homemade sauce

RM 12



## POTATO SALAD

土豆沙拉

Japanese style potato salad with green vegetable

RM 6

## TOFU 豆

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腐



## TOFU YAMA-KAKE NINNIKU

山药味噌炸豆腐

Pan-fried miso garlic tofu topped with grated Japanese yam

RM 12



## TOSA AGE-DASHI TOFU

柴鱼丝炸豆腐

Deep fried tofu with bonito flake

RM 7



## AGEDASHI TOFU

日式炸豆腐

Japanese traditional deep fried tofu

RM 5

# 汁 SHIRUMONO

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物



## GINDARA SAKAMUSHI

清酒蒸鱈魚湯

Cod fish soup with sake and bonito broth

RM 25



## DOBIN MUSHI

茶壺湯

Teapot clear soup with prawn, chicken,  
mushroom & vegetable

RM 17



## HAMAGURI SAKAMUSHI

海苔蛤蜊湯

Orient clam soup with sake and bonito  
broth

RM 18



## MISO SHIRU

味噌湯

Miso soup

RM 4

# 茶 MUSHIMONO

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碗

蒸

し



## CAWAN-MUSHI

茶碗蒸

Japanese steam egg  
custard

RM 8



## UNI CAWAN-MUSHI

海胆茶碗蒸

Steamed egg custard with  
sea urchin

RM 28



## HOKKAIDO CAWAN-MUSHI

北海道茶碗蒸

Steamed egg custard with  
crab, salmon roe, prawn  
and scallop

RM 15

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牡蠣

# NAMA KAKI



GOOD WITH SAKE PAIRING

## NAMAKAKI 🌸

生蚝柚香风味

Fresh oysters served with Japanese citrus-based sour soy sauce

RM 25

## NAMAKAKI ABURI YAKI

生蚝青葱烧

Grilled Fresh oysters in spring vinegar sauce

RM 25



GOOD WITH SAKE PAIRING



## KAKI GRATIN

白汁烧烤鲜生蚝

Fresh oysters baked with Japanese vinegar and creamy sauce

RM 25

## NAMAKAKI KYURI SU

生蚝青瓜醋

Fresh oyster serve with grated cucumber vinegar sauce

RM 25



GOOD WITH SAKE PAIRING

# 握り寿司 NIGIRI

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## HANA SUSHI MORIAWASE

花綜合握寿司

Premium Chef's selection  
12pcs nigiri sushi with 6 mini  
roll sushi

RM 120



## TAKE SUSHI MORIAWASE

笋綜合握寿司

8pcs nigiri sushi with 6 mini  
roll sushi

RM 90

## UME SUSHI MORIAWASE

梅綜合握寿司

6pcs nigiri sushi with 6 mini  
roll sushi

RM 45



# 握り寿司 NIGIRI

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 GOOD WITH SAKE PAIRING



01 **UNI**  
海胆握  
Sea Urchin

RM 28



02 **MAGURO**  
鮪魚握  
Tuna

RM 7



03 **SALMON**  
三文魚握  
Salmon

RM 4



04 **SALMON MENTAI YAKI**  
三文魚明太子握  
Salmon Roasted with Cod Roe

RM 5



05 **SALMON TORO**  
三文魚腩握  
Salmon belly

RM 7



06 **KANPACHI**  
紅鯺握  
Amberjack

RM 9



07 **HOTATEGAI**  
扇貝握  
Scallop

RM 6



08 **ENGAWA**   
鰭邊肉握  
Flounder fin

RM 10



09

**SHIRO MAGURO**

辣鲔银鱼握  
Spicy Tuna on  
Japanese sardine

RM 8



10

**TORO**

鲔鱼腩握  
Tuna belly

RM 18



11

**AMA EBI**

甜虾握  
Sweet prawn

RM 8



12

**INARI**

稻荷豆腐皮握  
Seasoned beancurd skin

RM 2



13

**TAMAGO**

日式煎蛋握  
Grilled egg

RM 3



14

**UNAGI**

鳗鱼握  
Grilled eel

RM 7



15

**ANAGO**

海星鳗鱼握  
Salt-water Conger Eel

RM 15



16

**TAI**

鲷鱼握  
Snapper

RM 9



17

**FOIE GRAS** 🌸

法式鹅肝握  
Seared Goose liver  
with teriyaki

RM 18



18

**TOBIKO**

飞鱼卵握  
Flying fish roe

RM 5



19

**EBI**

熟虾握  
Cooked prawn

RM 4



20

**IKURA**

三文鱼卵握  
Salmon roe

RM 9

# WAGYU 和牛

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。



GOOD WITH SAKE PAIRING

## WAGYU TATAKI

柚香和牛肉

Thinly sliced Australian Wagyu (MB6-7) seared to medium rare with onion and ponzu sauce (80g)

RM 85



## WAGYU TEPPANYAKI 🌸

铁板和牛

Pan fried Australian Wagyu Ribeye (MB6-7) & daily vegetable (120g)

RM 120



GOOD WITH SAKE PAIRING

## WAGYU SUKIYAKI

和牛寿喜烧

Thinly sliced Australian Wagyu (MB6-7), vegetable & tofu cooked in Japanese sukiyaki style (70g)

RM 79

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# 巻 物

## MAKIMONO



### SALMON ON FIRE MAKI ❁

三文鱼火焰卷

Torched sliced salmon & home  
made crab mince

RM 28



### RED ROCK MAKI ❁

海鲜熔岩卷

Tempura prawn roll topped  
with baked crawfish salad

RM 38







## JUMBO SOFT SHELL CRAB FUTOMAKI

巨无霸蟹卷

Large Japanese traditional roll with jumbo soft shell crab

**RM 40**



## CHICKEN KATSU MAKI

巨无霸炸鸡卷

Deep fried chicken reverse roll with homemade sauce

**RM 28**

## HAWAIIAN MAKI

夏威夷三文鱼卷

Rice-free roll with Salmon belly, tempura prawn, flying fish roe, avocado & cucumber

**RM 33**



## DRAGON MAKI

天虾青龙卷

Prawn tempura roll topped with avocado with spicy mayo sauce

**RM 28**



## HANA SHAKE MAKI

青瓜三文鱼卷

Salmon & cucumber with special garlic kewpie sauce

RM 28



## KINOKO MAKI

菌菇炸鸡卷

Deep fried chicken roll topped with boletus mushroom

RM 28



## CHEESE MAKI

奶酪起司卷

Baked Mozzarella cheese, flying fish roe with homemade crab mince

RM 25



## FUTOMAKI

传统日式卷

Japanese traditional roll with 10 kinds ingredient

RM 30



## URA MAKI

鳗鱼起司卷

Roast eel, flying fish roe and cheese roll with fried seaweed

**RM 20**



## ENGAWA

MAKI 

人气比目鱼卷

Signature roast flounder's fin roll with teriyaki sauce

**RM 50**

## UNA MAGURO MAKI

豪华鳗鱼卷

Roast eel roll with avocado, fresh tuna & crab mince

**RM 55**



## ABURI ANAGO MAKI

星鳗三文鱼卷

Sea conger eel, salmon belly, avocado & crab mince

**RM 60**



# 手卷

## TEMAKI

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### ENGAWA TEMAKI

鳍边手卷

Roasted Flounder's fin hand roll

RM 13

### SOFT SHELL CRAB

TEMAKI 软壳蟹手卷

Crispy soft shell crab hand roll

RM 9

### UNAGI AVOCADO

TEMAKI 鳗鱼酪梨手卷

Grilled Eel & Avocado hand roll

RM 10



### CALIFORNIA

TEMAKI 加州手卷

California hand roll

RM 8

### EBITEN TEMAKI

天妇罗炸虾手卷

Tempura prawn with fish roe hand roll

RM 9

### IKURA SALMON

TEMAKI 三文鱼卵手卷

Salmon & salmon roe hand roll

RM 10



# KUSHIYAKI

## 串燒



01

**RIBEYE**  
澳洲牛肋眼  
Australian ribeye

RM 12



02

**GYUTAN**  
牛舌  
Ox Tongue

RM 8



03

**SALMON TORO**  
三文鱼腹  
Salmon Belly

RM 9



04

**NEGIMA**  
葱烧鸡肉  
Chicken thighs and Japanese leek

RM 5



05

**TSUKUNE**  
鸡肉丸串  
Minced chicken meatball

RM 8



06

**TORI-KAWA**  
鸡皮  
Crispy chicken skin

RM 4



07

**SUNA-GIMO**  
鸡胗  
Crunchy gizzard

RM 5



08

**REBA**  
鸡肝  
Chicken liver

RM 5



09

**TEBA-SAKI**  
鸡翅  
Chicken wing

RM 7



10

**NAN-KOTSU**  
鸡软骨  
Crunchy chicken cartilage

RM 4



11

**SHII-TAKE**  
香菇  
Shiitake mushroom

RM 4



12

**ERINGI**  
杏鲍菇  
King oyster mushroom

RM 4

# KUSHIAGE

## 串揚

DO YOU KNOW?

KUSHIYAKI & KUSHIAGE IS BEER OR SAKE BEST FRIEND



13

**EBI**  
虾  
Scallop

RM 7



14

**HOTATE**  
扇贝  
Scallop

RM 10



15

**CHIKUWA**  
竹輪(日式鱼饼串)  
Japanese fish paste cake

RM 5

# YAKIMONO 焼き

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き物

## SEAFOOD



### SALMON SHIOYAKI/TERIYAKI

盐烤/照烧三文鱼

Grilled Salmon with Salt/Teriyaki Sauce

RM 25

### GINDARA SHIOYAKI/TERIYAKI

盐烤/照烧鳕鱼

Grilled Cod Fish with Salt/Teriyaki Sauce

RM 62





## SABA SHIOYAKI/ TERIYAKI

盐烤/照烧鲭鱼

Grilled Mackerel with Salt/  
Teriyaki Sauce

RM 19

## SANMA SHIOYAKI/ TERIYAKI

盐烤/照烧秋刀鱼

Grilled Pacific Saury with Salt/  
Teriyaki Sauce

RM 18



## SALMON HEAD

盐烤三文鱼头

Grilled Salmon head with  
rock salt

RM 18



## KANPACHI HEAD

盐烤红鯧鱼头

Grilled Amberjack head with  
rock salt

RM 60



## SURUME IKA SUGATA YAKI

日式烤鱿鱼

Grilled chewy, tender & chunky sliced squid

RM 28



## SHISHAMO YAKI

烤多春鱼

Grilled saltwater capelin fish with roe

RM 10

## UNAGI KABAYAKI

烤鳗鱼

Grilled Eel with Kabayaki seasoning

150g RM 48

100g RM 38





# MEAT

# YAKIMONO

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。

焼  
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物



## LAMB PONZU

柚香薄荷沙朗羊  
Grilled Lamb sirloin over marinated celery

RM 45

GOOD WITH SAKE PAIRING

## BEEF TERIYAKI

照烧澳洲牛肉  
Grilled Australian Beef with Teriyaki sauce (200g)

RM 60



## CHICKEN TERIYAKI

照烧鸡  
Grilled Chicken with Teriyaki sauce

RM 18

# AGEMONO 揚げ物

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。

揚げ物



## SOFT SHELL CRAB KARAAGE

日式炸软壳蟹

Deep fried soft shell crab

RM 32

GOOD WITH SAKE PAIRING

## EBI TEMPURA

综合天妇罗

Deep fried prawn in tempura batter (5pcs)

RM 25



## TEMPURA MORIAWASE

综合天妇罗

Deep fried prawn & vegetable in Tempura batter

RM 25

GOOD WITH SAKE PAIRING



## SHISHAMO TEMPURA

多春鱼天妇罗

Deep fried shishamo fish in tempura batter

RM 25

GOOD WITH SAKE PAIRING





## PREMIUM TEMPURA MORIAWASE

特选综合天妇罗

Deep fried conger eel, prawn,  
stuffed ladyfinger & vegetable in  
tempura batter

RM 45

 GOOD WITH  
SAKE PAIRING

## YASAI TEMPURA

野菜天妇罗

Deep fried assorted vegetable  
in tempura batter

RM 15



## TORIKATSU TORORO

日式炸鸡山药泥

Deep fried chicken with grated japa-  
nese yam

RM 19

## CHEESE KOROKKE

炸起司可乐饼

Home made cheese croquette

RM 18



## CHICKEN KARAAGE

唐扬炸鸡

Japanese style deep fried  
chicken

RM 15

# TAMAGO

# 蛋 品

すべての私たちの品質の刺  
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輸入されています。



## KANI TAMAGO- YAKI

蟹肉玉子焼

Sizzling Crab meat ome-  
lette & assorted mush-  
room

RM 25



## AJITSUKE TAMAGO

溏心蛋

Soft boiled lave egg seasoned with  
dashi kombu sauce

RM 3



## UMAKI

鰻魚蛋卷

Seasoned omelette roll with roast eel  
and dashi sauce

RM 15



## NATTO OMELETTE

纳豆芥末酱煎蛋

Pan-fried egg with Japanese fermented  
soybeans

RM 18



## TOFU OMELETTE

豆腐明太子酱煎蛋

Pan-fried egg with tofu and mentaiko  
mayo

RM 18

すべての私たちの品質の刺身  
は日本やヨーロッパから輸入さ  
れています。

# 鉄 板 焼 き

## TEPPANYAKI



### BEEF TEPPANYAKI

铁板澳洲牛肉

Pan fried Australian  
Ribeye & fried vegeta-  
ble (200g)

**RM 65**

### CHICKEN TEPPANYAKI

铁板鸡肉

Pan fried Chicken & fried  
vegetable

**RM 20**



### SEAFOOD TEPPANYAKI

铁板海鲜

Pan fried Prawn, scal-  
lop, salmon & fried  
vegetable

**RM 40**



### GYU ENOKI ROLL

酱烧金菇牛肉卷

Enoki mushrooms rolled  
in thinly sliced beef

**RM 20**



すべての私たちの品質の  
刺身は日本やヨーロッパ  
から輸入されています。

# 鍋 物

## NABE- MONO



### SUKIYAKI NABE

澳洲牛寿喜烧锅

Thinly sliced Australian Beef,  
vegetable & tofu cooked in  
Japanese sukiyaki style

RM 40

Top up beef slice 100gm

RM 20

GOOD WITH  
SAKE PAIRING



### KIMCHI NABE 🌸

黄金泡菜锅

Kimchi stew hot pot in homemade  
cabbage broth

Thinly sliced Australian  
beef

RM 48

Top up sliced beef 100gm

RM 20

Chicken

RM 35

GOOD WITH  
SAKE PAIRING



## ISHIKARI NABE

三文鱼头汤锅

Salmon hot pot in miso broth

RM 45



## KAISEN NABE

海鲜锅

Seafood, vegetable, mushroom & Tofu in garlic miso broth

RM 48



## TARA CHIRI NABE

日式鳕鱼锅

Traditional Japanese hot pot of cod fish

RM 55

# 麵

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輸入されています。

## MENRUI



### NABEYAKI UDON

日式杂锦乌冬面

Noodle with Tempura prawn,  
chicken, egg & vegetable

RM 26

UPSIZE SOBA/UDON TO  
LARGE BOWL

RM 5

大盛りはrm5追加料金 (140GM)

CHANGE TO HANDMADE  
INANIWA UDON

RM 5

稲庭うどんはrm5追加料金  
(70GM)

Only available for items 1 - 6



01

### HOKKAI KAISEN SOBA/UDON

海鲜荞麦/乌冬面

Noodle with assorted seafood

RM 35



02

### KINOKO SOBA/UDON

野菇荞麦/乌冬面

Noodle with seaweed & mushroom

RM 20



03

### NIKU SOBA/UDON

薄切澳洲牛肉荞麦/乌冬面

Noodle with sliced Australian beef

RM 29



04

### TEMPURA SOBA/UDON

天妇罗荞麦/乌冬面

Noodle with Tempura seafood &  
vegetable

RM 25





05

**TEN ZARU SOBA/UDON**

天妇罗冷荞麦/乌冬面  
Cold noodle with Tempura  
seafood & vegetable

RM 25



**INANIWA UDON**

高级手工稻庭面(冷/热)  
Japan handmade flat wheat noodle:  
Hot or cold

RM 28



**TSUKE MEN** 日式沾面  
Dipping Noodle with with mushroom  
bonito broth

RM 15



**SANTEN MORI SOBA** 传统日式三色面  
Cold Buckwheat, Green tea &  
Thin white wheat Japanese noodle  
with soba dipping sauce

RM 20



**BOLETUS PASTA**   
昆布牛肝菌宽面  
Pasta with boletus mushroom  
& Seaweed

RM 20



**HIYASHI KAISEN GOMA UDON**  
海鲜胡麻凉面  
Cold Udon with Seafood and  
Sesame Sauce

RM 13

 Popular Item

All photos are for illustration purposes only

All prices are subjected to 5% service charge and 6% GST

# GOHAN

# 御飯

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やヨーロッパから輸入されています。



## SHAKE DON

三文鱼盖饭

Salmon belly, salmon & salmon roe on rice

 Served with Miso Soup

RM 28



## TAMAGO MENTAIKO DON

明太子日式蛋盖饭

Baked fish roe over 'Kampung' Egg on Rice

 Served with Miso Soup

RM 15



## CHIRASHI DON

杂锦生鱼盖饭

Assorted thinly sliced sashimi on sushi rice

 Served with Miso Soup

RM 38



## SPECIAL SHAKE DON

特式三文鱼盖饭

Salmon sashimi and salmon tempura on rice

 Served with Miso Soup

RM 25



## GYU DON

澳洲牛肉蛋盖饭

Sliced Australian Beef, Half boiled 'Kampung' Egg & Onion on Rice

 Served with Miso Soup

RM 20



## CHICKEN TERIYAKI DON

照烧鸡肉蛋盖饭

Grilled Chicken with Teriyaki Sauce & Half boiled 'Kampung' Egg on Rice

 Served with Miso Soup

RM 16



## ENGAWA DON

鳍边肉盖饭

Roast flounder's fin on rice

 Served with Miso Soup

RM 35



## SABA GOHAN

鲭鱼釜烧饭

Mackerel clay pot rice with ponzu soy sauce

RM 18



## GARLIC CHAHAN

日式蒜香炒饭

Japanese Style Garlic fried rice

RM 10

# 盒 JUBAKO

## 飯

すべての私たちの品質の刺身は日本やヨーロッパから輸入されています。



Served with Miso Soup



### OYAKO JU

親子盒飯

Chicken and egg serve on rice

RM 20



### WAKATORI JU

炭烧鸡柳盒飯

Charcoal grilled chicken serve on rice

RM 23



### TORI KATSU JU

日式炸鸡盒飯

Deep fried chicken cutlet serve on rice

RM 18



### TEN JU

天妇罗盒飯

Assorted tempura serve on rice with lava egg

RM 23



### GYU JU

照烧牛肉盒飯

Teriyaki fried sliced Australian beef serve on rice

RM 28



### GYU KATSU JU

日式牛排盒飯

Deep fried Australian ribeye cutlet (150gm) serve on rice

RM 45



### UNA JYU

鰻鱼盒飯

Roast eel with teriyaki sauce serve on rice

Big (150 - 160gm)

Small (100 - 110gm)

RM 50

RM 40

# MINI DON

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ミニドン

PICK 3 MINI DONS

迷你盖饭

RM 50



01

## GINDARA MENTAICO

鳕鱼明太子

Baked fish roe over cod fish on rice

02

## NEGITORO

葱花鲔鱼肚

Minced tuna fatty belly on rice

03

## HOTATE ABURI

轻炙扇贝

Partially grilled scallop with sauce on rice

04

## WAGYU DON

澳洲和牛丼

Stir fried Australian beef sliced on rice

05

## ENGAWA

比目鱼缘侧

Roast flounder fin on rice

06

## BARA CHIRAISHI

杂锦寿司

Dice assorted raw fish on rice

07

## IKURA TO TOBIKO

鲑鱼卵和飞鱼卵

Salmon and flying fish roe on rice

08

## UNADON

鳗鱼丼

Roast eel with teriyaki sauce on rice

## COMPLIMENTARY

- Miso Soup 味噌汤 
- Lava Egg 溏心蛋 

# デザート DESSERT

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やヨーロッパから輸入されています。

デザート



## TOFU CHEESECAKE

豆腐起司蛋糕

Homemade cake from cheese,  
tofu & yogurt

RM 10



## RASPBERRY MATCHA CAKE

抹茶树梅蛋糕

Homemade cake from green tea &  
raspberry

RM 10



## GOMA ICE CREAM

黑芝麻冰淇淋

Homemade sesame ice cream

RM 7



## MATCHA ICE CREAM

抹茶冰淇淋

Homemade green tea ice cream

RM 7



## MIZU SHINGEN MOCHI

水信玄饼

Raindrop cake made from  
mineral water and japanese agar  
powder

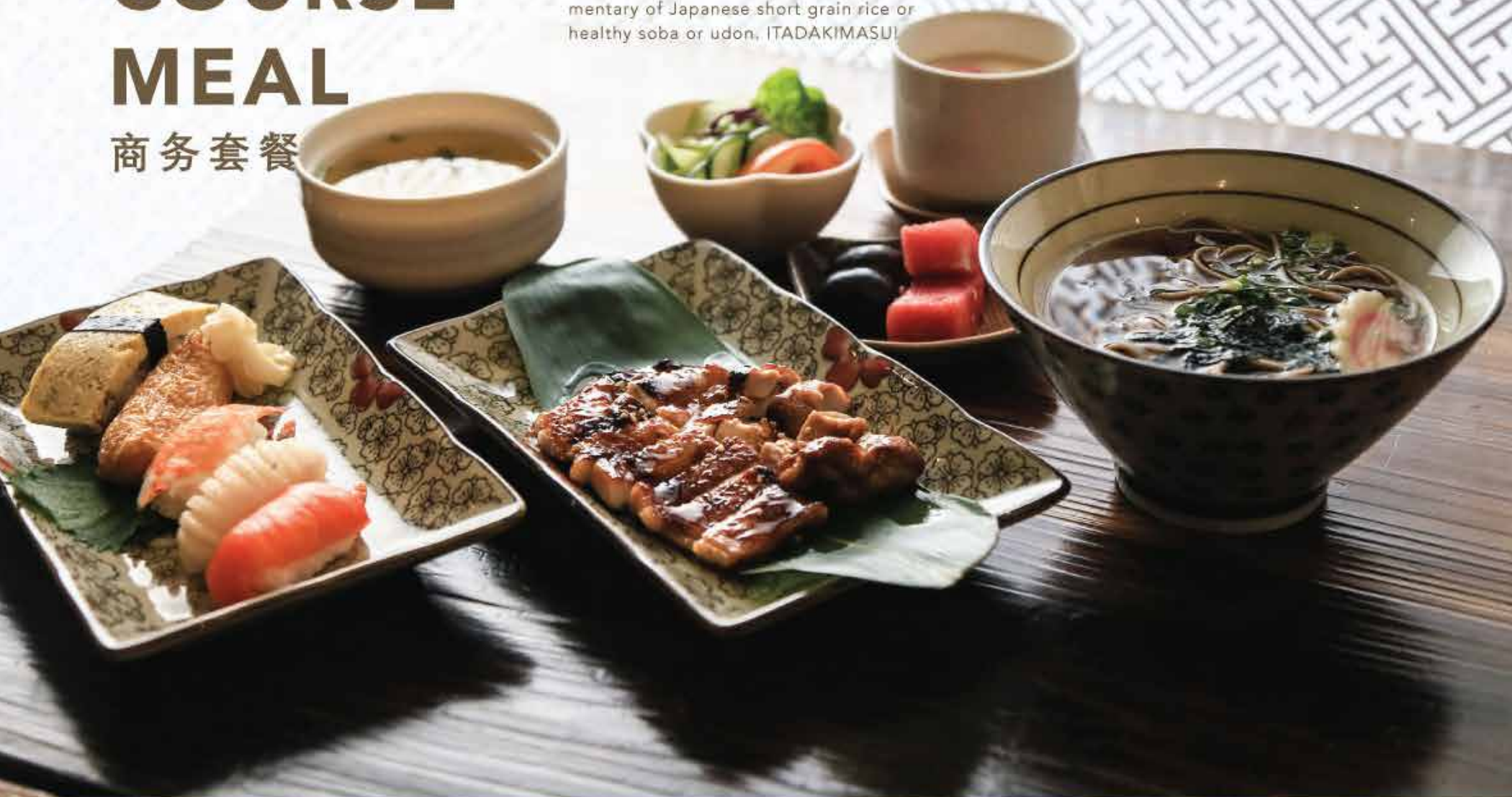
RM 9

# BUSINESS COURSE MEAL

商务套餐

LUNCH 11:30AM - 6:00PM  
DINNER 6:00PM - 10:30PM

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!



## ALL COMPLIMENTARY STARTERS INCLUDED



SALAD OF THE DAY



CHAWANMUSHI



MISO SOUP



FRUITS OF THE DAY  
(SERVED WITH MAINS  
AND RICE DISHES)

前菜

## STEP 1 JAPANESE RICE/SOBA/UDON (PICK ONE)



JAPANESE  
STEAM RICE



HOT SOBA



HOT UDON



COLD SOBA



COLD UDON

第一步

## STEP 2 COMPLIMENTARY DRINK (PICK ONE)



HOT GREEN TEA  
(REFILLABLE)



COLD GREEN TEA  
(REFILLABLE)



ICE LEMON TEA  
(NON-REFILLABLE)

PLEASE TURN  
TO NEXT PAGE  
FOR MAINS  
SELECTIONS

第二步

## STEP 3 CHOOSE 2 MAIN DISHES FROM BELOW

### LUNCH

2x Standard Selections	RM 30.00	1x Standard +	RM 40.00
2x Premium Selections	RM 50.00	1x Premium Selections	

### DINNER

2x Standard Selections	RM 40.00	1x Standard +	RM 50.00
2x Premium Selections	RM 60.00	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



YASAI ITAME  
炒蔬菜



SABA TERIYAKI  
照烧鲭鱼



SABA SHIOYAKI  
盐烤鲭鱼



TOFU OMELETTE  
豆腐明太子酱煎蛋



NATTO OMELETTE  
纳豆芥末酱煎蛋



MENTAIKO TAMAGOYAKI  
明太子日式蛋



ASSORTED NIGIRI  
综合握寿司

### PREMIUM SELECTIONS



ASSORTED SASHIMI (3 TYPES)  
综合生鱼片



HAMAGURI SAKAMUSHI  
日式蒸蛤蜊汤



SALMON SHIOYAKI  
盐烤三文鱼



SALMON TERIYAKI  
照烧三文鱼



UNAGI KABAYAKI  
烤鳗鱼



SALMON HEAD SHIOYAKI  
盐烤三文鱼头



SEAFOOD TEPPANYAKI  
铁板海鲜



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



TEMPURA MORIYAWASE  
综合天妇罗



AUSTRALIAN BEEF TERIYAKI  
照烧澳洲牛肉



DEEP FRIED OYSTER  
日式炸生蚝



AUSTRALIAN BEEF TATAKI  
澳洲柚香牛肉



# Omakase

Omakase literally means 'I will leave it to you', and in a Japanese restaurant this means that you are leaving your order in the hands of the chef. You are giving the chef the freedom to exercise his culinary creativity whilst making a friendly gesture.

The chef, of course, knows exactly what fish, seafood and other ingredient arrived recently, and will do his best to serve you the freshest ingredients and special dishes that you might have never thought of to order by yourself.

Omakase, 日语意谓厨师发办, 是品尝日本料理的最高境界。师傅会为你选最优质、当造的食材。客人不看餐牌不点菜也不问吃甚么, 当天的一顿饭, 选材、烹调、气氛全由厨师即席作主。最高难度在于即场发挥, 打从下单的一刻, 已教师傅费煞思量, 将毕生的功架表露无遗, 箇中的付出, 只靠味道是领会不来的, 必须用心细味。因为, 它不只代表一顿饭, 不只代表你的期望, 更是一个料理人的荣辱所在。

「お任せ」





お任せ献立

# Omakase Course

HANA  
花

6 COURSES

*Rm150+*  
per person



KURA  
蔵

7 COURSES

*Rm250+*  
per person

- Consult our staff for Omakase availability • Please notify us of any dietary or allergies
- All prices are subjected to 5% service charge and 6% GST

