

# SET LUNCH MENU

<b>TORI or GYU GOMAYAKI ZEN</b> <i>Sliced Chicken or Beef in Sesame Sauce served with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM40.00</b>
<b>TORI or GYU SHOGAYAKI ZEN</b> <i>Sliced Chicken or Beef in Ginger Sauce served with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM40.00</b>
<b>TEPPANYAKI SALMON ZEN</b> <i>Teppanyaki Salmon with Butter Sauce, accompanied with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM40.00</b>
<b>MIXED FURAI ZEN</b> <i>Deep Fried Breaded Seafood, accompanied with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM36.00</b>
<b>TORI TERIYAKI ZEN</b> <i>Panfried Chicken cooked in Sweet Soya Sauce accompanied with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM36.00</b>
<b>SUKIYAKI ZEN</b> <i>Assorted of Vegetables and Sliced Beef cooked in a Cast Iron Pot, Raw Egg, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM40.00</b>
<b>TORI or GYU KATSU NI ZEN</b> <i>Breaded Chicken or Beef cooked in Sweet Soya Sauce with Egg in a Cast Iron Pot served with Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM40.00</b>
<b>YAKI ZAKANA (SABA) ZEN</b> <i>Grilled Pacific Mackerel served with Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM36.00</b>
<b>SABA MISONI ZEN</b> <i>Pacific Mackerel Simmered with Sweet Bean Paste Sauce served with Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM36.00</b>
<b>UNAGI KABAYAKI ZEN</b> <i>Marinated Grilled Eel served with Fresh Salad, Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM65.00</b>
<b>GENKIKARA KAISEN NABE</b> <i>Spicy Claypot Seafood and Vegetable Soup served with Deep Fried Beancurd, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM48.00</b>



Japanese Restaurant  
YURI



<b>TEMPURA ZEN</b> <i>Battered Seafood and Vegetables served with Simmered Dish, Gohan, Miso Soup, Pickles and Dessert</i>	<b>RM36.00</b>
<b>SUSHI TEMPURA ZEN</b> <i>Mixed Tempura and Nigiri Sushi served with Simmered Dish, Miso Soup and Dessert</i>	<b>RM55.00</b>
<b>SEAFOOD TEPPANYAKI AND TEMPURA COMBI ZEN</b> <i>Teppanyaki Salmon, Cuttle Fish and Mussels served with Tempura Prawns, Mixed Vegetable, Fresh Salad, Fried Rice, Miso Soup, Pickles and Dessert</i>	<b>RM68.00</b>
<b>BEEF TENDERLOIN TEPPANYAKI AND TEMPURA COMBI ZEN</b> <i>Tenderloin cooked on a Hot Plate served with Mixed Tempura, Fresh Salad, Fried Rice, Miso Soup, Pickles and Dessert</i>	<b>RM78.00</b>
<b>CHIRASHI SUSHI ZEN</b> <i>Vinegered Rice topped with Slices of Raw Fish served with Simmered Dish, Miso Soup and Dessert</i>	<b>RM50.00</b>
<b>NABEYAKI UDON AND SUSHI COMBI ZEN</b> <i>Seafood Claypot Noodles served with Sushi, Simmered Dish, Miso Soup and Dessert</i>	<b>RM46.00</b>
<b><u>BENTO SPECIAL</u></b>	
<b>KAISEN FURAI BENTO</b> <i>Deep Fried Breaded Seafood with Teppanyaki Salmon, Simmered Dish, Gohan, Miso Soup, Japanese Pickles and Dessert</i>	<b>RM65.00</b>
<b>SASHIMI AND SUSHI BENTO</b> <i>Assorted Raw Fish, California Maki with Sliced Chicken cooked in Ginger Sauce, Fresh Salad, Simmered Dish, Gohan, Miso Soup and Dessert</i>	<b>RM75.00</b>
<b>YURI TOKUSEN BENTO</b> <i>Assorted Raw Fish, Seafood Tempura with Grilled Unagi, Mackerel Chicken Teriyaki, Simmered Dish, and Dessert</i>	<b>RM90.00</b>





納豆  
NATTO  
RM18.00



枝豆  
EDAMAME  
RM14.00



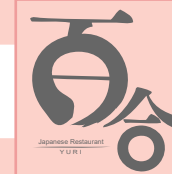
なすみそ煮  
NASU MISONI  
RM19.00



茶碗蒸し  
CHAWAN MUSHI  
RM13.00



中华わかめ  
CHUKA WAKAME  
RM19.00



辛豆腐鍋  
**KARA TOFU NABE**  
Deep Fried Tofu with Seafood  
in Spicy Soup

**RM45.00**







## NABE RYORI (鍋料理)

鮭カマ鍋

**SHAKE KAMA NABE**

Salmon Head with Miso Soup

**RM50.00**

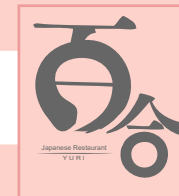


海鮮豆腐鍋

**KAISEN TOFU NABE**

Assorted Seafood with Tofu

**RM45.00**



## A LA CARTE

### ZENSAI / OTSUMAMI (前菜 / おつまみ)

#### APPETIZERS

1. 納豆

**NATTO**

Fermented Beans topped with Spring Onion, Quail Egg, Yellow Mustard and Seaweed

**RM18.00**

2. 枝豆

**EDAMAME**

Boiled Snow Peas

**RM14.00**

3. なすみそ煮

**NASU MISONI**

Grilled Egg Plant with Sweet Sauce

**RM19.00**

4. 中華わかめ

**CHUKA WAKAME**

Vinegared Green Seaweed

**RM19.00**

5. 中華いたこ

**CHUKA IDAKO**

Baby Octopus

**RM19.00**

6. 茶碗蒸し

**CHAWAN MUSHI**

Steamed Egg Custard

**RM13.00**

7. 焼き鳥 串焼き

**YAKITORI  
KUSHIYAKI**

Grilled Chicken Skewer

**RM14.00**



焼き鳥 串焼き

**YAKITORI  
KUSHIYAKI**

Grilled Chicken Skewer

**RM14.00**





## SPECIALITIES (板前名物)



Klana巻  
**KLANA MAKI**  
Special Sushi Rolled with Shrimp  
Tempura and Fresh Salmon

**RM25.00**



軍艦寿司  
**GUNKANZUSHI**  
Sushi Filled with Tobiko, Ebiko and  
Sakura Denbu

**RM21.00**



鰻巻き  
**UNAGI MAKI**  
Sushi Rolled with Tobiko and Eel

**RM55.00**



## NABEMONO (鍋料理) *HOT POT DISHES*

1. 百合辛特選鍋  
**YURI KARA  
TAKUSEN NABE** Chef's Selection of Seafood and Vegetable in Spicy Miso Soup **RM90.00**
2. 寄せ鍋  
**YOSENABE** A Selection of Fresh Seafood and Vegetable in a Traditional Japanese Special Broth **RM80.00**
3. シャブシャブ  
**SHABU SHABU** A Choice of Beef or Chicken and Assorted Vegetables **RM65.00**
4. すき焼き鍋  
**SUKIYAKI NABE** Fresh Vegetable and Beef or Chicken Cooked in Japanese Traditional Iron Pot **RM65.00**
5. 鳥 塗布 鍋  
**TORI TOFU NABE** Sliced Chicken in Traditional **RM65.00**

## ADDITIONAL FOR SHABU SHABU OR SUKIYAKI (追加)

1. 牛肉  
**BEEF (150gm)** **RM30.00**
2. 鳥肉  
**CHICKEN (250gm)** **RM16.00**
3. 野菜  
**VEGETABLE** **RM13.00**
4. 麺  
**NOODLE** **RM8.00**

## DESSERT (デザート)

1. ミックスフルーツ  
**MIXED FRUITS  
(SEASONAL FRUITS)** **RM10.00**
2. **GREEN TEA  
ICE CREAM** **RM10.00**



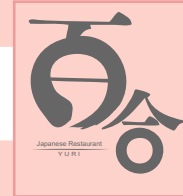




寄せ鍋  
YOSENABE  
RM80.00



すき焼き鍋  
SUKIYAKI NABE  
RM65.00



牛肉ごま焼き  
GYU GOMAYAKI  
Pan Fried Sliced Beef with  
Sesame Paste

RM40.00



エビ 巻き  
EBI MAKI  
Tempura Prawn, Bonito Flake,  
Fish Roe

RM38.00



海鮮ラーメン  
KAISEN RAMEN  
Assorted Seafood Noodles  
with Spicy Miso Soup

RM32.00





かき揚げうどん  
KAKIAGE UDON  
RM33.00



天ぷらそば  
TEMPURA SOBA  
RM37.00



牛肉うどん  
GYUNIKU UDON  
RM37.00



鍋焼きうどん  
NABEYAKI UDON  
RM35.00



天ざるそば  
TENZARU SOBA  
RM36.00



## YAKIMONO (焼き物) GRILLED DISHES

- |   |   |         |
|---|---|---------|
| 1. さば塩焼き / 照り焼き<br>SABA SHIOYAKI / TERIYAKI | Grilled Mackerel with Salt or Sweet Sauce | RM26.00 |
| 2. 鮭塩焼き / 照り焼き<br>SHAKE SHIOYAKI / TERIYAKI | Grilled Salmon with Salt or Sweet Sauce   | RM30.00 |
| 3. 鰻蒲焼き<br>UNAGI KABAYAKI                   | Grilled Eel with Sweet Soya Sauce         | RM63.00 |
| 4. ししゃも<br>SHISHAMO                         | Capline Fish                              | RM15.00 |
| 5. 鳥照り焼き<br>TORI TERIYAKI                   | Grilled Chicken with Sweet Sauce          | RM32.00 |

## OJYUMONO (お重物) VARIOUS TOPPINGS ON RICE SERVED IN BOXES

- |                    |  |         |
|--------------------|--|---------|
| 1. 鰻重<br>UNADON    | Steamed Rice Topped with Grilled Marinated Eel                                       | RM67.00 |
| 2. かつ重<br>KATSUDON | Steamed Rice Topped with Deep Fried Breaded Beef or Chicken in Special Sauce and Egg | RM45.00 |
| 3. 天重<br>TENDON    | Steamed Rice Topped with Battered Deep Fried Prawn and Vegetable                     | RM45.00 |
| 4. 親子重<br>OYAKODON | Steamed Rice Topped with Chicken Cooked in Special Sauce and Egg                     | RM45.00 |

テンドン  
TENDON  
Deep Fried Prawn and  
Vegetable

RM45.00







さば塩焼き  
SABA SHIOYAKI  
RM26.00



ししゃも  
SHISHAMO  
RM15.00



鰻蒲焼き  
UNAGI KABAYAKI  
RM63.00



かつ重  
KATSUDON  
RM45.00



親子重  
OYAKODON  
RM45.00



鰻重  
UNADON  
RM67.00



## **MENRUI - HOT SECTION (面類)** **NOODLE DISHES**

- |  |   |                |
|--|---|----------------|
| 1. かき揚げうどん / そば<br><b>KAKIAGE UDON / SOBA</b>          | Flour or Buckwheat Noodles with Deep Fried Battered Vegetable and Seafood in Hot Soup | <b>RM33.00</b> |
| 2. 天ぷらうどん / そば<br><b>TEMPURA UDON / SOBA</b>           | Flour or Buckwheat Noodles with Battered Deep Fried Prawn in Hot Soup                 | <b>RM37.00</b> |
| 3. 牛 / 鳥 / うどん / そば<br><b>GYU / TORI / UDON / SOBA</b> | Flour or Buckwheat Noodles with Slices Beef or Chicken in Hot Soup                    | <b>RM37.00</b> |
| 4. 焼きうどん / そば<br><b>YAKI UDON</b>                      | Flour Noodles Pan Fried with Seafood and Vegetables                                   | <b>RM32.00</b> |
| 5. 鍋焼きうどん / そば<br><b>NABEYAKI UDON</b>                 | Flour Noodles with Vegetable Cooked in Iron Pot                                       | <b>RM35.00</b> |

## **MENRUI - COLD SECTION (面類)** **NOODLES DISHES**

- |   |   |                |
|---|---|----------------|
| 1. 天ざるそば / うどん<br><b>TEN ZARU SOBA / UDON</b> | Tempura Prawn and Vegetable served with Buckwheat Noodles and Dipping Sauce | <b>RM36.00</b> |
| 2. ざるうどん<br><b>ZARU UDON</b>                  | Flour Noodles served with Grated Ginger, Quail Egg and Dipping Sauce        | <b>RM28.00</b> |
| 3. ざるそば<br><b>ZARU SOBA</b>                   | Buckwheat Noodles   | <b>RM28.00</b> |
| 4. 茶そば<br><b>CHA SOBA</b>                     | Green Tea Buckwheat Noodles served with Japanese Mustard and Dipping Sauce  | <b>RM33.00</b> |

焼きうどん  
**YAKI UDON**  
Pan Fried with Seafood

**RM32.00**







鮭巻き  
SHAKE MAKI  
RM31.00 / RM18.00



カリフォルニア手巻き  
CALIFORNIA TEMAKI  
RM18.00



カリフォルニア巻き  
CALIFORNIA MAKI  
RM34.00



ちらし寿司  
CHIRASHI SUSHI  
RM56.00



寿司盛り合わせ  
SUSHI MORIAWASE  
RM130.00



百合寿司盛り合わせ  
YURI SASHIMI MORIAWASE  
RM160.00



とピコ寿司  
TOPIKO SUSHI  
RM19.00



百合巻き  
YURIMAKI  
RM35.00



## ZOSUI (雑炊) JAPANESE PORRIDGE

- |                         |                     |         |
|-------------------------|---------------------|---------|
| 1. 玉子雑炊<br>TAMOGO ZOSUI | Egg                 | RM21.00 |
| 2. 梅雑炊<br>UME ZOSUI     | Sour Plum           | RM22.00 |
| 3. 鳥肉雑炊<br>TORI ZOSUI   | Chicken             | RM22.00 |
| 4. 野菜雑炊<br>YASAI ZOSUI  | Assorted Vegetables | RM22.00 |

## OCHAZUKE (お茶漬け) RICE BROTH

- |                         |                     |         |
|-------------------------|---------------------|---------|
| 1. 梅漬け<br>UME CHAZUKE   | With Sour Plum      | RM24.00 |
| 2. 鮭茶漬け<br>SAKE CHAZUKE | With Grilled Salmon | RM28.00 |

## ONIGIRI (おにぎり)

- |                           |   |                    |
|---------------------------|---|--------------------|
| 1. 焼きおにぎり<br>YAKI ONIGIRI | Grilled Triangle Rice Seasoned with Soya Sauce and Bonita Flakes and served with Pickles  | RM6.00             |
| 2. おにぎり<br>ONIGIRI        | Triangle Rice with Choice of Stuffing Salmon, Sour Plum, Cod Roe or Fish Flake Wrap with Dried Seaweed and Accompanied with Pickles | RM8.00 (per piece) |
| 3. 御飯<br>GOHAN            | Steam Rice  | RM5.00 (per piece) |



焼きおにぎり  
YAKI ONIGIRI  
RM6.00 (per piece)



おにぎり  
ONIGIRI  
RM8.00 (per piece)





玉子雑炊  
TAMAGO ZOSUI  
RM21.00



梅雑炊  
UME ZOSUI  
RM22.00



野菜雑炊  
YASAI ZOSUI  
RM22.00



鳥肉雑炊  
TORI ZOSUI  
RM22.00



梅茶漬け  
UME CHAZUKE  
RM24.00



### SASHIMI (刺身)

- |   |                                  |          |
|---|----------------------------------|----------|
| 1. 百合刺身盛り合わせ<br>YURI SASHIMI MORIAWASE  | Assorted of Seasonal Fresh Fish  | RM160.00 |
| 2. 菊刺身盛り合わせ<br>'KIKU' SASHIMI MORIAWASE | Four Kind of Assorted Fresh Fish | RM110.00 |

### SASHIMI OR NIGIRI SUSHI (刺身/にぎり寿司)

- |                  |            |                   |
|------------------|------------|-------------------|
| 1. 赤身<br>AKAMI   | Tuna       | RM62.00 / RM26.00 |
| 2. 鮭<br>SHAKE    | Salmon     | RM56.00 / RM23.00 |
| 3. かじき<br>KAJIKI | Sword Fish | RM61.00 / RM26.00 |
| 4. たこ<br>TAKO    | Octopus    | RM45.00 / RM15.00 |

### MAKI SUSHI / TEMAKI SUSHI (巻き寿司/手巻き寿司) ROLLED SUSHI OR CONE SHAPED SUSHI

- |  |                            |                   |
|--|----------------------------|-------------------|
| 1. 鉄火巻き / 手巻き<br>TEKKA MAKI / TEMAKI           | Tuna                       | RM31.00 / RM18.00 |
| 2. 鮭巻き / 手巻き<br>SHAKE MAKI / TEMAKI            | Salmon                     | RM31.00 / RM18.00 |
| 3. かっぱ巻き / 手巻き<br>KAPPA MAKI / TEMAKI          | Cucumber                   | RM19.00 / RM15.00 |
| 4. かじき巻き / 手巻き<br>KAJIKI MAKI / TEMAKI         | Sword Fish                 | RM31.00 / RM18.00 |
| 5. お新香巻き / 手巻き<br>OSHINKO MAKI / TEMAKI        | Pickles Radish             | RM19.00 / RM15.00 |
| 6. 鰻巻き / 手巻き<br>UNAGI MAKI / TEMAKI            | Eel                        | RM55.00 / RM18.00 |
| 7. カリフォルニア巻き / 手巻き<br>CALIFORNIA MAKI / TEMAKI | Assorted of Stuffing       | RM34.00 / RM16.00 |
| 8. 納豆巻き / 手巻き<br>NATTO MAKI / TEMAKI           | Fermented Beans            | RM30.00 / RM18.00 |
| 9. 太巻き<br>FUTOMAKI                             | Assorted of Stuffing       | RM34.00           |
| 10. 百合巻き<br>YURI MAKI                          | Tempura Prawn Rolled Sushi | RM35.00           |

### NIGIRI SUSHI (にぎり寿司)

- |   |  |          |
|---|--|----------|
| 1. 寿司盛り合わせ (松)<br>SUSHI MORIAWASE (MATSU) | Chef's Selection of Assorted Nigirisushi | RM130.00 |
| 2. 寿司盛り合わせ (竹)<br>SUSHI MORIAWASE (TAKE)  |  | RM99.00  |
| 3. ちらす寿司<br>CHIRASHI SUSHI                | Assorted Sashimi on Vinegered Rice       | RM56.00  |
| 4. 鉄火丼<br>TEKKA DON                       | Tuna Sashimi on Vinegered Rice           | RM51.00  |
| 5. いなり寿司<br>INARI SUSHI                   | Vinegered Rice in Fried Beancurd         | RM8.00   |





かき揚げ天ぷら  
KAKIAGE  
RM32.00



天ぷら盛り合わせ  
TEMPURA MORIAWASE  
RM40.00



揚げ出し豆腐  
AGEDASHI TOFU  
RM15.00



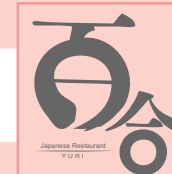
海鮮豆腐  
KAISEN TOFU  
RM23.00



いかの唐揚げ  
IKA NO KARAAGE  
RM30.00



海老フライ  
EBI FURAI  
RM36.00



### TEPPANYAKI ALA CARTE (鉄板焼き一品料理)

- |                          |                |
|--------------------------|----------------|
| 1. くるま海老<br>KING PRAWN   | RM51.00        |
| 2. 鮭<br>SALMON           | RM51.00        |
| 3. かき / 牡蠣<br>OYSTERS    | RM52.00        |
| 4. いか / 烏賊<br>CUTTLEFISH | RM31.00        |
| 5. 伊勢蝦<br>LOBSTER        | SEASONAL PRICE |

### BEEF AND CHICKEN (牛肉 / 鳥肉)

- |                                     |         |
|-------------------------------------|---------|
| 1. 牛肉巻<br>BEEF ROLL                 | RM56.00 |
| 2. 牛ヒレ肉鉄板<br>BEEF TENDERLOIN TEPPAN | RM65.00 |
| 3. 鳥肉<br>BONELESS CHICKEN           | RM34.00 |

### VEGETABLES (野菜)

- |                                |         |
|--------------------------------|---------|
| 1. 野菜盛り合わせ<br>MIXED VEGETABLES | RM15.00 |
| 2. えのき茸<br>ENOKI MUSHROOM      | RM29.00 |
| 3. 鮑茸<br>ABALONE MUSHROOM      | RM20.00 |
| 4. 椎茸<br>SHITAKE MUSHROOM      | RM25.00 |
| 5. もやし<br>BEAN SPROUTS         | RM8.00  |
| 6. なす<br>EGG PLANT             | RM8.00  |

### FRIED RICE (焼飯)

- |   |         |
|---|---------|
| 1. 牛肉焼飯 / 鳥肉焼飯<br>FRIED RICE WITH BEEF OR CHICKEN | RM13.00 |
| 2. 海鮮焼飯<br>FRIED RICE WITH SEAFOOD                | RM13.00 |
| 3. 野菜焼飯<br>FRIED RICE WITH VEGETABLES             | RM10.00 |
| 4. にんにく焼飯<br>FRIED RICE WITH GARLIC               | RM10.00 |





鮑茸  
ABALONE MUSHROOM  
RM20.00



野菜盛り合わせ  
MIXED VEGETABLES  
RM15.00



椎茸  
SHITAKE MUSHROOM  
RM25.00



にんにく焼飯  
FRIED RICE with GARLIC  
RM10.00



### TEMPURA (天ぷら) DEEP FRIED IN BATTER

1. 天ぷら盛り合わせ  
**TEMPURA MORIAWASE** Assorted Seafood and Vegetables **RM40.00**
2. 白身天ぷら  
**SHIROMI TEMPURA** Battered Deep Fried Fish **RM29.00**
3. 海老天ぷら  
**EBI TEMPURA** Deep Fried Prawn **RM42.00**
4. かき揚げ天ぷら  
**KAKIAGE TEMPURA** Battered Deep Julienne of Seafood and Vegetable **RM32.00**
5. 野菜の天ぷら  
**YASAI TEMPURA** Deep Fried Vegetable **RM30.00**

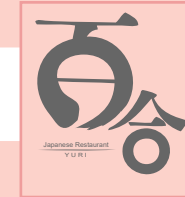
### TOFU RYORI (豆腐料理)

1. 冷奴  
**HIYAYAKKO** Chilled Beancurd served with Dipping Sauce **RM15.00**
2. 揚げ出し豆腐  
**AGEDASHI TOFU** Deep Fried Tofu served with Grated Ginger and Spring Onion **RM15.00**
3. 海鮮豆腐  
**KAISEN TOFU** Teppanyaki Beancurd with Seafood **RM23.00**

### AGEMONO (揚げ物) DEEP FRIED DISHES

1. 海老フライ  
**EBI FURAI** Deep Fried Breaded Prawn **RM36.00**
2. いかの唐揚げ  
**IKA NO KARAAGE** Deep Fried Marinated Cuttlefish **RM30.00**
3. 白身フライ  
**SHIROMI FURAI** Deep Fried Breaded Fish of the Day **RM31.00**
4. かきフライ  
**KAKI FURAI** Deep Fried Breaded Oysters **RM45.00**
5. 若鳥の唐揚げ  
**WAKADORI NO KARAAGE** Deep Fried Chicken **RM30.00**
6. 鳥肉フライ  
**TORI KATSU** Deep Fried Breaded Chicken **RM30.00**





**SALAD (サラダ)**

1. 生野菜サラダ  
NAMA SALADA

Iceberg Lettuce and Thousand Island Dressing

RM8.00
2. カニタヌキサラダ  
KANI TANUKI SALAD

Crab Meat, Tempura Crumbs and Topped with Fish Roe

RM22.00

**TEPPANYAKI COURSE (鉄板焼コース)**

1. 海鮮コース  
SEAFOOD COURSE

Cuttlefish, Spanish Mackerel, King Prawn served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert

RM70.00
2. 鳥肉コース  
CHICKEN COURSE

Chicken served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert

RM70.00
3. 牛ヒレ肉コース  
BEEF TENDERLOIN COURSE

Beef served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert

RM78.00
4. 薄焼きコース  
USUYAKI COURSE

Slices of Beef Stuffed with Spring Onion, Enoki Mushroom served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert

RM70.00



カニタヌキサラダ  
KANI TANUKI SALAD  
RM22.00



牛ヒレ肉コース  
BEEF TENDERLOIN COURSE  
RM78.00  
薄焼きコース  
USUYAKI COURSE  
RM70.00



海鮮コース  
SEAFOOD COURSE  
RM70.00





**SALAD (サラダ)**

- |   |  |                |
|---|--|----------------|
| 1. 生野菜サラダ<br><b>NAMA SALADA</b>         | Iceberg Lettuce and Thousand Island Dressing       | <b>RM8.00</b>  |
| 2. カニタヌキサラダ<br><b>KANI TANUKI SALAD</b> | Crab Meat, Tempura Crumbs and Topped with Fish Roe | <b>RM22.00</b> |

**TEPPANYAKI COURSE (鉄板焼コース)**

- |   |  |                |
|---|--|----------------|
| 1. 海鮮コース<br><b>SEAFOOD COURSE</b>           | Cuttlefish, Spanish Mackerel, King Prawn served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert                 | <b>RM70.00</b> |
| 2. 鳥肉コース<br><b>CHICKEN COURSE</b>           | Chicken served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert  | <b>RM70.00</b> |
| 3. 牛ヒレ肉コース<br><b>BEEF TENDERLOIN COURSE</b> | Beef served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert   | <b>RM78.00</b> |
| 4. 薄焼きコース<br><b>USUYAKI COURSE</b>          | Slices of Beef Stuffed with Spring Onion, Enoki Mushroom served with Crispy Salad, Fried Rice, Mixed Vegetable, Miso Soup, Pickles and Dessert | <b>RM70.00</b> |



カニタヌキサラダ  
**KANI TANUKI SALAD**  
RM22.00



牛ヒレ肉コース  
**BEEF TENDERLOIN COURSE** RM78.00  
薄焼きコース  
**USUYAKI COURSE** RM70.00



海鮮コース  
**SEAFOOD COURSE**  
RM70.00