

CHICKEN THIGH &
JAPANESE LEEKS **RM6**



LAMB KOFTA,
HARISSA SAUCE **RM8**



CHICKEN WINGS **RM8**



LAMB CUTLET, FRENCH
TRIMMED **RM22**



CHICKEN TERIYAKI **RM7**



BEEF MEATBALLS STUFFED
WITH CHEESE **RM9**



CHICKEN SKIN **RM5**



BEEF TENDERLOIN, GARLIC CHIPS,
HERB BUTTER **RM14**



QUAIL EGGS IN 5 SPICE SALT **RM5**



JAPANESE LEEKS **RM5**



SALMON TERIYAKI **RM9**



OKRA **RM4**



MISO BLACK COD **RM29**



ERYNGII
MUSHROOM **RM4**



SQUID WITH THAI
CHILLI SAUCE **RM8**



CAMERON PEARL
WHITE CORN **RM6**



PRAWN GARLIC OIL,
PONZU SAUCE **RM10**



AUBERGINE MISO **RM5**



KING PRAWN
MENTAIKO **RM14**



STIKS

PRICES SUBJECT TO 6% SST AND 10% SERVICE CHARGE.

KANPAI 乾杯

SAKE



TATENOKAWA SEIRYU

Junmai Daiginjo • Yamagata prefecture

Made with Yamagata prefecture original sake rice Dewasansan, milled so that only 50% of the grain remains. The palate is light, fruity and vivacious with a slight hint of acidity, followed by a gentle smooth finish.

Bottle • 720ml - RM265

SHICHIKEN FURIN BIZAN

Junmai • Yamanashi prefecture

A refreshing Junmai made with the underground water from Mount Kaikomagatake in the Japanese South Alps. An expansive umami flavour of rice in the mouth and a pleasant crispy fragrance through the nose, with a slightly dry finish.

Bottle • 720ml - RM250

KID JUNMAI GINJYO

Junmai Ginjyo • Wakayama prefecture

A soft and tender sake using Gohyakumangoku and Yamadanishi rice and the renowned waters of Kishu. The elegant scent coupled with the soft and gentle mouthfeel make this a gloriously easy drinking sake.

Bottle • 720ml - RM289

KUBOTA SENJYU

Ginjyo • Niigata prefecture

Aiming for a Sake that can be enjoyed with a meal, Kubota Senju boasts a modest bouquet and a timeless flavor that one does not tire of drinking. Velvety mouthfeel and excellent chilled, but this Ginjo is suitable to be enjoyed warmed as well.

Bottle • 720ml - RM180 Carafe • 180ml - RM50

KID JUNMAI

Junmai • Wakayama prefecture

Made with Yamadanishiki Japanese rice, this sake has a sweet scent and is rich in flavour, with a slight acidity at the finish.

Bottle • 720ml - RM230 Carafe • 180ml - RM60

ITTEKI NYUUKON

Junmai Ginjyo • Hiroshima prefecture

Mild aromatics, full-to-medium body and slightly dry. Easy and enjoyable to drink.

Bottle • 720ml - RM190 Carafe • 180ml - RM55

SHOCHU



OUGAKU

Shochu Mugi • Kagoshima prefecture

Ougaku is a shochu made from carefully selected barley. It is aged in oak barrels for 3 years with distinguishable rice taste. Pale golden colour, slightly sweet barrel scent and soft thickness. This is the shochu for the discerning drinker.

Bottle • 720ml - RM240

SATSUMAMURA KURO

Shochu Imo • Kagoshima prefecture

A taste of freshly unearthed sweet potato promises a rich flavor that this shochu delivers without reservation. Sharp, spiced and biting on the palate, this mellows into herbal undertones followed by a flood of sweetness before a lingering herbal tartness settles onto the tongue. An excellent, easy-to-drink sweet shochu which goes well with food.

Bottle • 720ml - RM200 Carafe • 180ml - RM55

*Prices are subject to 10% Service Charge & 6% SST