



À LA CARTE MENU

季節のおすすめ SEASONAL SPECIALS

秋刀魚 | SANMA Pacific Saury

秋刀魚塩焼き
SANMA SHIOYAKI
Grilled Pacific Saury with Sea Salt 128

秋刀魚甘露煮
SANMA KANRONI
Simmered Pacific Saury in Sweet Soy Sauce 78

秋刀魚握り寿司
SANMA NIGIRI SUSHI *Two pieces*
Hand-pressed Sushi with Pacific Saury 36

松茸 | MATSUTAKE Matsutake Mushroom

松茸土瓶蒸し
DOBINMUSHI
Matsutake Mushroom Soup served in a Japanese Teapot 158

焼き松茸
YAKI MATSUTAKE
Grilled Matsutake Mushroom Market Price

松茸天ぷら
MATSUTAKE TEMPURA
Matsutake Mushroom Tempura Market Price

コース料理

COURSE MENU

季節の懷石料理 348
SEASONAL KAISEKI

A refined 6-course menu inspired by the seasons—Haru (spring), Natsu (summer), Aki (autumn), and Fuyu (winter). Each course highlights the finest seasonal ingredients and traditional techniques, thoughtfully prepared and artfully presented.

牡丹 鉄板焼きコース 360
BOTAN TEPPANYAKI COURSE

A curated 6-course teppanyaki dining experience showcasing the finest seasonal ingredients, masterfully crafted by our chef. Choose between meat or seafood as your main dish.

おまかせ懷石
OMAKASE KAISEKI

Leave your dining experience in the hands of our expert chefs & embark on a lush culinary journey as you savour a precise balance of flavours & textures only Japanese cuisine can offer. This curated experience is available in three tiers—each showcasing a different depth of seasonal delicacies, crafted with the best picks of the season.

福 1458
FUKU

禄 1088
ROKU

寿 748
JYU

前菜

APPETISERS

サーモンとアボカドタルタルサラダ SALMON TARTARE Salmon with Avocado Tartare	52
小海老からあげ KO EBI KARAAGE Deep-fried Small Shrimps served with Lemon Wedges	40
鰻ざく UZAKU Grilled Eel with Cucumber & Tosazu Vinegar Sauce	35
枝豆 EDAMAME Boiled Green Beans with Salt	30
出汁巻き玉子 DASHIMAKI TAMAGO Traditional Japanese Rolled Egg	30
鰻小袖巻き UNAGI OMELETTE Japanese Omelette with Eel	30
揚げ出し豆腐 AGEDASHI TOFU Deep-fried Bean Curd	26

刺身盛り合わせ

SASHIMI ASSORTMENT

CLASSIC FRESH RAW ELEMENT

空 KU	445
Chef's Selection of 12 kinds of Deluxe Assorted Sashimi	
海 KAI	298
Chef's Selection of 9 kinds of Classic Assorted Sashimi	
陸 RIKU	178
Chef's Selection of 7 kinds of Superior Assorted Sashimi	
風 KAZE	148
Chef's Selection of 5 kinds of Superior Assorted Sashimi	
瑞水 MIZU	78
Chef's Selection of 3 kinds of Superior Assorted Sashimi	

お寿司盛り合わせ SUSHI ASSORTMENT

FROM OUR SUSHI BAR

松 360
MATSU

Chef's Selection of 12 kinds of Deluxe Assorted Nigiri Sushi

竹 198
TAKE

Chef's Selection of 9 kinds of Classic Assorted Nigiri Sushi

梅 118
UME

Chef's Selection of 7 kinds of Superior Assorted Nigiri Sushi

桜 89
SAKURA

Chef's Selection of 5 kinds of Superior Assorted Nigiri Sushi

蘭 45
RAN

Chef's Selection of 3 kinds of Superior Assorted Nigiri Sushi

料理長謹製極上ちらし寿司 230
CHEF'S SIGNATURE CHIRASHI SUSHI

Served in a pomelo, featuring a special sushi rice mix topped with premium fatty tuna, sea urchin, amberjack and other exquisite ingredients.

ばらちらし寿司 198
TATSU SPECIAL CHIRASHI SUSHI

Assorted Cube-cut Sashimi served on a bed of sushi rice

刺身

SASHIMI (RAW FISH)

大とろ OH TORO <i>Six pieces</i> Prime Tuna Belly	298
まぐろ MAGURO <i>Six pieces</i> Red Meat Tuna	159
かんぱち KANPACHI <i>Six pieces</i> Amberjack	155
帆立 HOTATE <i>Six pieces</i> Scallop	142
トロ サーモン TORO SALMON <i>Six pieces</i> Salmon Belly	127
甘海老 AMA EBI <i>Six pieces</i> Sweet Shrimp	117
サーモン SALMON <i>Six pieces</i> Fresh Norwegian Salmon	104
スパイシーサーモン SPICY SALMON <i>Six pieces</i> Fresh Norwegian Salmon with Spicy Sauce	104
イカ IKA <i>Six pieces</i> Cuttlefish	95

握り寿司

NIGIRI SUSHI

大とろ OH TORO <i>One piece</i> Prime Tuna Belly	75
本まぐろ 赤身 MAGURO AKAMI <i>One piece</i> Bluefin Red Meat Tuna	31
トロ サーモン TORO SALMON <i>One piece</i> Salmon Belly	28
サーモン SALMON <i>One piece</i> Fresh Norwegian Salmon	23
煮鮑 AWABI <i>One piece</i> Simmered Abalone	185
生雲丹 UNI <i>One piece</i> Sea Urchin	80
牡丹海老 BOTAN EBI <i>One piece</i> Spotted Shrimp	79
煮穴子 ANAGO <i>One piece</i> Simmered Sea Eel	43

握り寿司

NIGIRI SUSHI

イクラ 38
IKURA *One piece*
Salmon Caviar

かんぱち 31
KANPACHI *One piece*
Yellowtail

帆立 25
HOTATE *One piece*
Scallop

つぶ貝 25
TSUBUGAI *One piece*
Whelk

うなぎ 24
UNAGI *One piece*
Eel

北寄貝 22
HOKKIGAI *One piece*
Boiled Surf Clam

しめ鯖 15
SHIME SABA *One piece*
Marinated Mackerel

巻物

ROLLED SUSHI

ドラゴン巻き 157
DRAGON MAKI

Fine Deep-fried Jumbo Tiger Prawn with Stuffed Eel,
Avocado & Flying Fish Roe

アボカド巻き 104
SPECIAL AVOCADO MAKI

Fried Soft-shell Crab Reverse Roll with Avocado
served with Special Sauce & Fish Roe

ソフトシェルカニ太巻き 101
SOFT-SHELL CRAB FUTOMAKI

Fried Soft-shell Crab Tempura Roll with Julienned Kyuri,
Crab Stick, Flying Fish Roe & Mayonnaise

海老天婦羅太巻き 101
EBI TEMPURA FUTOMAKI

Fine Fried Prawn Tempura Roll with Julienned Kyuri,
Crab Stick, Flying Fish Roe & Mayonnaise

カリフォルニア ロール 83
CALIFORNIA ROLL

Tobiko Reverse Roll with Crab Stick, Salad, Avocado,
Mixed Salad, Kyuri & Mayonnaise

ボルケーノ巻き 65
VOLCANO FUTOMAKI

Tempura Maki Roll with Spicy Salmon Tartar & Cream Cheese,
topped with Mayonnaise, Spicy Sauce & Teriyaki Sauce

巻物

ROLLED SUSHI

鰻クリームチーズ巻き EEL CREAM CHEESE FUTOMAKI Grilled Eel Teriyaki & Cream Cheese Maki Roll	50
サーモンクリームチーズ巻き SALMON CREAM CHEESE MAKI Spicy Salmon, Cream Cheese & Spring Onion Maki Roll, topped with Salmon Caviar & Dill	50
スパイシーツナ巻き SPICY TUNA MAKI Spicy Tuna Maki Roll topped with Tempura Flakes & Spicy Sauce	45
スパイシーサーモン巻き SPICY SALMON MAKI Spicy Salmon Maki Roll topped with Tempura Flakes & Spicy Sauce	45
鉄火巻き TEKKA MAKI Tuna Roll	42

手巻き

HAND ROLL SUSHI

海老 天婦羅手巻き EBI TEMPURA TEMAKI Fried Prawn Tempura Hand Roll	42
ソフトシェルクラブ手巻き SOFT-SHELL CRAB TEMAKI Fried Soft-shell Crab Tempura Hand Roll	35
カリフォルニア手巻き CALIFORNIA TEMAKI California Hand Roll	30

サラダ SALAD

お好きなドレッシングをお選びください。
Please choose your preferred dressing.

胡麻
Roasted White Sesame Dressing

和風
Wafu Dressing (Japanese-style vinaigrette)

シーフードサラダ 72
KAISEN SALAD

Tatsu's Diced Salmon, Tuna & Kanpachi Sashimi with Crab Meat Mixed Salad
on Flying Fish Roe

ソフトシェルクラブサラダ 68
SOFT-SHELL CRAB SALAD

Mixed Salad of Garden Vegetables with Deep-fried Soft-shell Crab

牛ステーキサラダ 60
BEEF STEAK SALAD

Angus Steak with Fresh Mixed Salad, served with
Tatsu's Soy Sauce-based Special Dressing

銀鱈とそばのサラダ 53
GINDARA SOBA SALAD

Pan-fried Black Cod with Soba Noodles & Mixed Salad Greens,
served with Tatsu's Special Dressing

海藻サラダ 48
KAISOU SALAD

Mixed Seaweed Salad featuring 3 Varieties

温物

ATSUMONO

牛頬肉煮込み 70
GYU HOHONIKU MISO NIKOMI

Braised Beef Cheek simmered in Miso-based Broth until perfectly tender & served with Mashed Potato & Freshly-grated Wasabi.

ハマチかま煮付け 58
HAMACHI JAW NITSUKE

Simmered Hamachi Yellowtail Jaw with White Radish in Sweet Soy Sauce Broth

茶碗蒸し 30
CHAWANMUSHI

Steamed Egg Custard

汁物 SOUPS

土瓶蒸し DOBIN MUSHI Steamed Clear Soup in a Japanese Teapot	51
味噌汁 MISO SOUP Traditional Japanese Soup	15
なめこの味噌汁 NAMEKO MISO SOUP Nameko Mushroom in Miso Soup	10
岩海苔の味噌汁 IWANORI SOUP Rock Laver in Miso Soup	10
豆腐の味噌汁 TOFU SOUP Silky Tofu in Miso Soup	8
わかめスープ WAKAME SOUP Wakame Seaweed in Clear Soup	8

鍋物

HOT POT

海鮮 寄鍋
KAISEN YOSENABE

274

Japanese Hot Pot with Assorted Seafood & Vegetables
served in Broth Soup

アンガス牛サーロイン すき焼き
BLACK ANGUS SIRLOIN SUKIYAKI

245

Thinly Sliced Prime Beef & Vegetables
cooked with Sweet Soy Sauce

お一人様用すき焼き
MINI SUKIYAKI

48

Single portion of Thinly Sliced Prime Beef & Vegetables
cooked with Sweet Soy Sauce

	Regular	Small
スパイシー鍋 SPICY MISO NABE Assorted Seafood, Chicken & Vegetables in Spicy Broth	190	50
味噌鍋 MISO BROTH NABE Assorted Seafood, Chicken & Vegetables in Rich Miso Broth	180	45

焼き物

GRILLED DISHES

間八かぶと 塩焼き / 照り焼き 244
KANPACHI KABUTO SHIOYAKI / TERIYAKI
Grilled Yellowtail Head with Salt / Teriyaki Sauce

鰻蒲焼 154
UNAGI KABAYAKI
Grilled Eel with Homemade Sauce

銀鱈 塩焼き / 照り焼き 151
GINDARA SHIOYAKI / TERIYAKI
Grilled Cod Fish with Salt / Teriyaki Sauce

メロー 塩焼き / 照り焼き 95
CHILEAN SEA BASS TERIYAKI
Rich & Juicy Grilled Chilean Sea Bass with Salt / Teriyaki Sauce

鮭 塩焼き / 照り焼き 93
SHAKE SHIOYAKI / TERIYAKI
Grilled Salmon with Salt / Teriyaki Sauce

鯖 塩焼き / 照り焼き 73
SABA SHIOYAKI / TERIYAKI
Grilled Mackerel with Salt / Teriyaki Sauce

鶏 照り焼き 65
TORI TERIYAKI
Grilled Chicken with Teriyaki Sauce

ホッケ開き 55
HOKKE HIRAKI
Grilled Sun-dried Atka Mackerel

ししゃも 46
SHISHAMO
Grilled Smelt

揚げ物

DEEP-FRIED DISHES

達天婦羅 盛り合わせ TATSU TEMPURA MORIAWASE Tatsu's Japanese-style Prawn, Fish & Vegetable Fritters	104
海老天婦羅 EBI TEMPURA Japanese-style Red Prawn Fritters	74
野菜天婦羅 YASAI TEMPURA Japanese-style Assorted Vegetable Fritters	59
鰻の天ぷら EEL TEMPURA Japanese-style Eel Teriyaki, Tofu & Eggplant Tempura	58
若鶏唐揚げ TORI KARA AGE Deep-fried Chicken	51
穴子の天ぷら ANAGO TEMPURA Japanese-style Sea Eel Tempura	48
メヒカリ唐あげ MEHIKARI KARA AGE Deep-fried Seasoned Greeneye Fish	38
野菜かき揚げ YASAI KAKIAGE Assorted Baton-cut Vegetable Tempura "Kakiage"	28

どんぶり/ ご飯物

DONBURI/GOHAN MONO

All donburi are served with miso soup & pickles

焼肉重 172
YAKINIKU SHOGAYAKI JYU

Sautéed Sliced Beef with Blended Onion &
Ginger Sauce with Steamed Rice

うな重 168
UNA JYU

Grilled Eel with Blended Soy Sauce served with Steamed Rice

アンガステーキフォアグラ丼 155
ANGUS STEAK DON WITH FOIE GRAS

Premium Angus Beef Steak on Steamed Rice, served with
Pan-fried Foie Gras & Special Sauce

海老天重 93
EBI TEN JYU

Prawn Tempura with Sweet Tempura Sauce served with Steamed Rice

特製海鮮カレー 88
PREMIUM SEAFOOD CURRY

Special Seafood Curry prepared with premium ingredients,
served with Pan-fried Jumbo Shrimps & Scallops

鶏カツ丼 83
TORI KATSU DON

Deep-fried Boneless Chicken Leg, Onion & Egg cooked with
Light Soy Sauce, served with Steamed Rice

どんぶり/ ご飯物

DONBURI/GOHAN MONO

All donburi are served with miso soup & pickles

スパイシーアンガステーキ丼 78
SPICY ANGUS STEAK DON

Premium Angus Beef Steak on Spicy Fried Rice, served with Special Sauce

アンガステーキ丼 68
ANGUS STEAK DON

Premium Angus Beef Steak on Steamed Rice, served with Special Sauce

親子丼 67
OYAKO DON

Simmered Chicken with Light Teriyaki Sauce, Onions, Egg & Steamed Rice

牛丼 48
GYU DON

Simmered Sliced Beef on Steamed Rice

麺類

JAPANESE NOODLES

稲庭肉うどん 93
NIKU INANIWA UDON

Inaniwa Udon Noodles served with Sliced Angus Sirloin Beef & Hot Light Soy Broth

天婦羅 そば / うどん 93
TEMPURA SOBA/UDON

Hot Buckwheat or Udon Noodle Soup with Soy Broth & Tempura

鬼ひも川うどん (温 / 冷) (タヌキうどんスタイル) 72
TANUKI-STYLE ONIHIMOKAWA UDON (HOT/COLD)

Special Wide Flat Udon Noodles known for its smooth texture and unique appearance

山菜うどん / そば 72
SANSAI UDON / SOBA

Hot Vegetarian Udon or Soba Noodles with Marinated Wild Mountain Vegetables

そば (温 / 冷) 72
SOBA (HOT/COLD)

Soba Noodles served with Light Soy & Dashi Dipping Sauce

茶そば (温 / 冷) 72
CHA SOBA (HOT/COLD)

Green Tea Buckwheat Noodles served with Light Soy Broth

うどん (温 / 冷) 72
UDON (HOT/COLD)

Udon Noodles served with Light Sweet Soy & Dashi Dipping Sauce

鉄板焼

TEPPANYAKI

宮崎牛A5フィレステーキ 598
A5 MIYAZAKI TENDERLOIN BEEF
Miyazaki A5 Grade Tenderloin Beef with Assorted Vegetables

宮崎牛A5サーロイン-ステーキ 498
A5 MIYAZAKI SIRLOIN BEEF
Miyazaki A5 Grade Sirloin Beef with Assorted Vegetables

オーストラリア サーロイン ビーフ 196
AUSTRALIAN ANGUS BEEF SIRLOIN
Australian High Grade Black Angus Sirloin with Assorted Vegetables

ボストン ロブスター 191/100gm
BOSTON LOBSTER
Whole Boston Lobster

銀鱈 151
GINDARA
Pacific Black Cod Fish

大海老 138
OH EBI
Jumbo Tiger Prawn

鶏ももとフォアグラのステーキ 138
WAKADORI FOIE GRAS STEAK
Boneless Chicken Leg with Foie Gras, served with Blueberry Teriyaki Sauce

ノルウェー サーモン 90
NORWEGIAN SALMON

ラムチョップ 80
LAMB CHOP
Premium Lamb Rack with Assorted Vegetables

鉄板焼

TEPPANYAKI

烏賊 姿焼き 75
IKA SUGATAYAKI
Japanese Whole Flying Squid

鶏もも肉 65
WAKADORI
Boneless Chicken Leg

野菜

VEGETABLES

ミックス きのこと 46
MIXED MUSHROOMS

ミックス 野菜 42
MIXED VEGETABLES

椎茸 24
SHIITAKE MUSHROOM

御飯物

RICE DISH

シーフード 焼飯 40
SEAFOOD FRIED RICE

しば漬け焼飯 35
SHIBAZUKE FRIED RICE

ガーリック 焼飯 30
GARLIC FRIED RICE

白ご飯 17
STEAMED WHITE RICE

ベジタリアン VEGETARIAN

湯豆腐 28
MINI TOFU HOT POT
Single Portion of Silky Tofu Hot Pot

白蒟蒻刺身 25
KONJAC SASHIMI
Sliced White Konjac Jelly served with Sweet & Sour Miso Sauce

椎茸フライ 25
SHIITAKE FRY
Deep-fried Breaded Shiitake Mushroom

舞茸天ぷら 25
MAITAKE TEMPURA
Maitake Mushroom Tempura

茄子天ぷら 25
NASU TEMPURA
Eggplant Tempura

白滝焼きそば 25
KONJAC "SHIRATAKI" YAKISOBA
Stir-fried White Konjac Noodles

握り寿司

VEGETARIAN SUSHI

ドライトマト寿司 SUN-DRIED TOMATO SUSHI <i>One piece</i> Olive Oil-marinated Sun-dried Tomato Sushi	20
アボカド寿司 AVOCADO SUSHI <i>One piece</i> Freshly-sliced Avocado Sushi	18
稲荷寿司 INARI SUSHI <i>One piece</i> Simmered Tofu Pouch Sushi	16
焼き椎茸寿司 SHIITAKE SUSHI <i>One piece</i> Grilled Shiitake Mushroom Sushi	16

巻物

ROLLED SUSHI

ベジタリアン太巻き VEGETARIAN FUTOMAKI JUMBO ROLL Vegetarian Jumbo Roll	35
ベジタリアンカリフォルニア巻き VEGETARIAN CALIFORNIA MAKI Vegetarian California Roll	28

デザート DESSERTS

今日のデザート

DESSERT OF THE DAY

Fruits (Air-flown from Japan)

Market Price

安倍川もち

ABEKAWA MOCHI

Rice Cake coated with Peanuts

53

果物盛り合わせ

KUDAMONO MORIAWASE

Assorted Fruit Platter

48

柚子 シャーベット

CITRUS SHERBET

35

黒胡麻 アイスクリーム

BLACK SESAME ICE CREAM

30

小倉抹茶 アイスクリーム

GREEN TEA ICE CREAM

30

いちご大福

MOCHI ICHIGO DAIFUKU

House-made Japanese Rice Cake filled with
Strawberry & Sweet Red Bean Paste

25

葛切り

KUZUKIRI

Arrowroot Starch Noodles served with Assorted Fresh Fruits,
Brown Sugar Syrup & Kinako Soy Bean Powder

25

アイスクリーム

ICE CREAM

Choice of Vanilla or Chocolate House-made Ice Cream

24

全ての価格はマレーシア リンギット(MYR)であり、税込となります。

All prices are in Ringgit Malaysia (MYR) and inclusive of prevailing taxes