

## － これまで、そしてこれから －

1974年の創業以来、「食」を愛し、「人」に愛される勘八。

これまで支えてくださった皆様に感謝いたします。

これからも皆様に喜んでいただけるお料理と感動を一層努めて提供し続けます。

The award-winning Kampachi is committed to delivering authentic Japanese cuisine through an uncompromising insistence on quality. Our team of Tokyo-trained chefs use only the finest ingredients, and we wish you a pleasant dining experience with us.

[www.kampachi.com.my](http://www.kampachi.com.my)



Matsu



Salmon Trio



Assorted Nigiri Sushi



Assorted Sashimi

こだわり  
KODAWARI

おまかせ

桜

松

刺身/握り寿司

刺身盛り合わせ  
(4 - 5名用)  
(2 - 3名用)

握り寿司盛り合わせ

サーモントリオ

OMAKASE

Sakura  
Zensai, Suimono, Sashimi, Yakimono,  
Agemono, Shokuji & Dessert

Matsu  
Zensai, Suimono, Sashimi, Yakimono, Nimono,  
Agemono, Shokuji & Dessert

SASHIMI & NIGIRI SUSHI  
*For variety & seasonal specials, kindly ask our staff*

|                                      |               |     |
|--------------------------------------|---------------|-----|
| Assorted Sashimi                     |               |     |
| 4 - 5 persons                        | 8 kinds       | 580 |
| 2 - 3 persons                        | 5 kinds       | 420 |
| Assorted Nigiri Sushi                |               |     |
|                                      | 11 pieces     | 360 |
|                                      | 7 pieces      | 260 |
| Salmon Trio                          |               |     |
| Salmon Sashimi, Sushi & Reverse Maki | 4 pieces each | 200 |

板前のおすすめ signature dish



Sashimi



Chutoro



Maguro



Botan Ebi

こだわり  
KODAWARI

刺身

SASHIMI

RM

|             |                                    |             |     |
|-------------|------------------------------------|-------------|-----|
| ✿ 中トロ       | Chutoro<br>Medium Fatty Tuna Belly | 5 Pieces    | 465 |
| 大トロ,<br>大とろ | Otoro<br>Fatty Tuna Belly          | 5 Pieces    | 540 |
| 間八          | Kanpachi<br>Amberjack              | 6 Pieces    | 252 |
| まぐろ         | Maguro<br>Tuna                     | 5 Pieces    | 245 |
| ✿ ぼたん海老     | Botan Ebi<br>Spot Prawn            | 5 Pieces    | 190 |
| 鯛           | Tai<br>Snapper                     | 5 Pieces    | 160 |
| 帆立          | Hotate<br>Scallop                  | 2 Pieces    | 130 |
| 鮭           | Shake<br>Salmon                    | 6 Pieces    | 150 |
| うに          | Uni<br>Sea Urchin                  | Per Portion | 280 |
| 甘海老         | Ama Ebi<br>Sweet Shrimp            | 5 Pieces    | 150 |
| 平目          | Hirame<br>Flounder                 | 5 Pieces    | 185 |
| 蛸           | Tako<br>Octopus                    | 5 Pieces    | 115 |
| アオリ烏賊       | Aori Ika<br>Squid                  | 5 Pieces    | 125 |
| いくら         | Ikura<br>Salmon Roe                | Per Portion | 65  |
| とびこ         | Tobiko<br>Flying Fish Roe          | Per Portion | 54  |

握り寿司

NIGIRI

RM

|             |                                          |           |     |
|-------------|------------------------------------------|-----------|-----|
| 中トロ         | Chutoro<br>Medium Fatty Tuna Belly       | Per Piece | 93  |
| 大トロ,<br>大とろ | Otoro<br>Fatty Tuna Belly                | Per Piece | 108 |
| ✿ 間八        | Kanpachi<br>Amberjack                    | Per Piece | 42  |
| ✿ まぐろ       | Maguro<br>Tuna                           | Per Piece | 44  |
| 海老          | Ebi<br>Prawn                             | Per Piece | 27  |
| 鯛           | Tai<br>Snapper                           | Per Piece | 32  |
| 帆立          | Hotate<br>Scallop                        | Per Piece | 65  |
| 鮭           | Shake<br>Salmon                          | Per Piece | 25  |
| うに          | Uni<br>Sea Urchin                        | Per Piece | 110 |
| 甘海老         | Ama Ebi<br>Sweet Shrimp                  | Per Piece | 37  |
| 平目          | Hirame<br>Flounder                       | Per Piece | 37  |
| 蛸           | Tako<br>Octopus                          | Per Piece | 25  |
| アオリ烏賊       | Aori Ika<br>Squid                        | Per Piece | 28  |
| いくら         | Ikura<br>Salmon Roe                      | Per Piece | 32  |
| とびこ         | Tobiko<br>Flying Fish Roe                | Per Piece | 27  |
| 穴子          | Anago<br>Congel Eel                      | Per Piece | 36  |
| ベ 鯖         | Shime Saba<br>Vinegared Spanish Mackerel | Per Piece | 30  |

✿ 板前のおすすめ signature dish



Negitoro Maki



Rainbow Maki



Soft Kani Maki



Shake Aburi Maki

こだわり  
KODAWARI

巻物

🌸 ソフトシェル蟹巻き

うなぎ裏巻き

🌸 ねぎとろ巻き

勘八巻き

海老天巻き

太巻き

🌸 鮭炙り巻き

カリフォルニアリバース巻き

レインボー巻き

カリフォルニア手巻き

ソフトシェル蟹手巻き

鰻アボカド手巻き

ねぎとろ手巻き

海鮮スパイシー巻き

鮭アボカドチーズ巻き

キムチネギ鯖巻き

鮭明太子マヨ巻き

MAKIMONO

RM

Soft Kani Maki  
Deep-fried Soft Shell Crab Roll with Fish Roe & Cucumber

90

Unagi Uramaki  
Deep-fried Spicy Eel Roll topped with Fish Roe

70

Negitoro Maki  
Chopped Tuna Belly Roll topped with Salmon Roe

110

Kampachi Maki  
Salmon, Tuna, Avocado & Crab Stick Roll topped with Grilled Eel

90

Ebi Ten Maki  
Prawn Tempura Roll

75

Futo Maki  
Japanese Traditional Roll

55

Shake Aburi Maki  
Seared Salmon Roll topped with Grilled Eel

99

Reverse California Maki  
Avocado, Crabstick & Cucumber Roll wrapped with Fish Roe

70

Rainbow Maki  
Avocado & Crabstick Roll wrapped with Raw Salmon & Tuna

80

California Temaki  
California Hand Roll

22

Soft Kani Temaki  
Deep-fried Soft Shell Crab Hand Roll

28

Unagi Avocado Temaki  
Eel & Avocado Hand Roll

28

Negitoro Temaki  
Chopped Tuna Belly Hand Roll

58

Kaisen Spicy Maki  
Raw Seafood with Spicy Miso Paste

45

Shake Avocado Cheese Maki  
Salmon Avocado Cheese Roll

40

Kimuchi Negi Maguro Maki  
Kimchi Tuna Roll

45

Shake Mentaiko Mayo Maki  
Salmon & Spicy Cod Roe Mayonnaise Roll

46

🌸 板前のおすすめ *signature dish*



Sake no Tomo



Ankimo Ponzu



Tofu Yamakake Ninniku Sauce



Maguro Nagaimo Yukke

# おつまみ OTSUMAMI

## おつまみ

酒の友

生たこわさび

イカ塩辛

あん肝ポン酢

まぐろ長芋ユッケ

揚げ出しなす

たこ緑酢

焼きエイヒレ

たこから揚げ

豆腐山かけニンニクソース

枝豆

## OTSUMAMI

Sake no Tomo  
3 Kind of Appetiser for Sake Pairing

Nama Tako Wasabi  
Preserved Octopus

Ika Shiokara  
Preserved Cuttlefish

Ankimo Ponzu  
Anglerfish Liver with Ponzu Vinaigrette

Maguro Nagaimo Yukke  
Minced Tuna & Japanese Yam served  
with Wasabi Dressing

Agedashi Nasu  
Deep-fried Eggplant with Homemade Sauce

Tako Midori Su  
Sliced Octopus with Japanese Cucumber Vinaigrette

Yaki Eihire  
Grilled Stingray Fin

Tako Karaage  
Deep-fried Octopus

Tofu Yamakake Ninniku Sauce  
Pan-fried Bean Curd & Grated Japanese Mountain Yam  
with Miso Garlic Sauce

Edamame  
Soybean in Pods

RM

35

36

35

45

58

25

35

33

28

52

18

板前のおすすめ signature dish



Kanpachi Carpaccio



Hotate Carpaccio



Kampachi Salada



Kaisen Salada

一品料理  
A LA CARTE

冷菜

帆立カルパッチョ

✿ 間八カルパッチョ

鮭と帆立柚子カルパッチョ

ビーフカルパッチョ

✿ 勘八サラダ

クリスピー鮭皮サラダ

ソフトシェル蟹サラダ

豆腐サラダ

ポテトサラダ

海鮮サラダ

鶏サラダうどん

エビマヨサラダ

REISAI

RM

Hotate Carpaccio  
Thinly Sliced Scallop with Avocado, Salmon Roe  
& Carpaccio Dressing

102

Kanpachi Carpaccio  
Thinly Sliced Amberjack with Mizuna & Crispy Garlic Chips

188

Shake Hotate Yuzu Carppacio  
Salmon & Scallop Yuzu Carpaccio

98

Beef Carpaccio  
Thinly Sliced Seared Striploin with Crispy Garlic Chips,  
Spring Onion & Wasabi Dressing

88

Kampachi Salada  
Enoki Mushroom with Crispy Salmon Skin, Lotus Root Chips  
& Deep-fried White Bait served with Homemade Dressing

48

Shake Kawa Salada  
Crispy Salmon Skin & Salmon Roe Salad

45

Soft Kani Salada  
Deep-fried Soft Shell Crab Salad

53

Tofu Salada  
Cold Bean Curd Salad

30

Imo Salada  
Japanese-style Potato Salad

35

Kaisen Salada  
Seafood Salad

48

Tori Salada Udon  
Deep-fried Chicken Udon Salad

38

Ebi Mayo Salada  
Pan-fried Tiger Prawn with Mayonnaise

48

✿ 板前のおすすめ signature dish



Gindara Shioyaki



Wagyu Tataki



Lamb Saikyoyaki



Kanpachi Kama Shioyaki

一品料理  
A LA CARTE

焼き物

帆立バター

牛たたき/照り焼き

ラム西京焼き

鶏照り焼き

きのこ豆腐ステーキ

鯖/鮭 - 塩/照り焼き

✿ 銀鱈 - 塩/照り/西京焼き

ししゃも

鮭かま - 塩/照り焼き

鮭明太子焼き

車海老マヨ焼き

牛生姜焼き

焼き鳥

鰻蒲焼き

きのこ炒め

ほうれん草しめじ炒め

YAKIMONO

Hotate Butter  
Pan-fried Hokkaido Scallop with Butter Sauce  
on a bed of Mushroom

Gyu Tataki/Teriyaki  
Seared Sirloin with Ponzu Vinaigrette/  
Grilled Sirloin with Teriyaki Sauce

Lamb Saikyoyaki  
Grilled Rack of Lamb marinated with Miso Paste served  
with Boiled Green Sprouts & Mushroom

Tori Teriyaki  
Grilled Chicken with Teriyaki Sauce

Kinoko Tofu Steak  
Grilled Homemade Bean Curd with Assorted Mushroom

Saba/Shake - Shioyaki/Teriyaki  
Grilled Mackerel/Salmon with Salt/Teriyaki Sauce

Gindara Shioyaki/Teriyaki/Saikyoyaki  
Grilled Cod Fish with Salt/Teriyaki Sauce/marinated  
with Miso Paste

Shishamo  
Grilled Pregnant Fish 3 pieces

Shake Kama Shioyaki/Teriyaki  
Grilled Salmon Collar with Salt/Teriyaki Sauce

Shake Mentai Yaki  
Grilled Salmon with Cod Roe Mayonnaise

Kuruma Ebi Mayo Yaki  
Grilled Tiger Prawn with Fish Roe Mayonnaise

Gyu Shoga Yaki  
Stir-fried Beef Slice with Grated Ginger

Yakitori  
Grilled Chicken on Skewer

Unagi Kabayaki  
Grilled Eel with Homemade Sauce

Kinoko Itame  
Pan-fried Mushroom with Butter Sauce

Horenso Shimeji Itame  
Pan-fried Spinach & Shimeji Mushroom

✿ 板前のおすすめ signature dish



Sukiyaki



Tempura Moriawase



Tori Tempura



Yosenabe

一品料理  
A LA CARTE

揚げ物

天ぷら盛り合わせ

海老天ぷら

鶏天ぷら

ソフトシェルの蟹唐揚げ

牡蠣フライ

鍋物

すき焼

しゃぶしゃぶ

寄せ鍋

🌸 鱈ちり鍋

AGEMONO

Tempura Moriawase  
Deep-fried Seafood & Vegetable Tempura

Ebi Tempura  
Deep-fried Prawn Tempura

Tori Tempura  
Deep-fried Boneless Chicken in Tempura Batter  
served with Ponzu Sauce

Soft Kani Karaage  
Deep-fried Soft Shell Crab

Kaki Furai  
Deep-fried Oyster coated with Bread Crumbs

NABEMONO

Sukiyaki  
Sliced Beef & Vegetable in Sukiyaki Sauce

Shabu-Shabu  
Sliced Beef & Vegetable Hot Pot

Yosenabe  
Seafood, Chicken & Vegetable Hot Pot

Tara Chiri Nabe  
Cod Fish, Bean Curd & Vegetable Hot Pot

すき焼き和牛スペシャル

和牛のセレクション

徳島A5和牛

宮崎A5和牛

鹿児島A5和牛

SUKIYAKI WAGYU SPECIAL

すき焼きのタレ、野菜、ご飯、味噌汁、漬物、新鮮な果物とともに提供されます。  
Served with Sukiyaki Sauce, Rice, Miso Soup, Pickle, Vegetable, Egg, Fresh Fruit

Selection of Wagyu Beef

Tokushima A5 Wagyu

Miyazaki A5 Wagyu

Kagoshima A5 Wagyu

🌸 板前のおすすめ signature dish



Chirashi Don Special



Ikura Chawan Mushi



Ten Don



Oyako Don

一品料理  
A LA CARTE

蒸し物

茶碗蒸し

いくら茶碗蒸し

✿ フォアグラ茶碗蒸し

土瓶蒸し

ご飯物

天井

親子丼

鶏カツ丼

牛丼

✿ うな丼

ちらし丼

✿ 特上ちらし丼

ねぎとろまぐろ丼

ばらちらし丼

鮭いくら丼

ボタンエビとイクラ丼

✿ にんにく焼き飯

✿ 海鮮焼き飯

鶏カツカレーライス

✿ 板前のおすすめ *signature dish*

MUSHIMONO

RM

Chawan Mushi  
Steamed Egg Custard

29

Ikura Chawan Mushi  
Steamed Egg Custard topped with Salmon Roe

35

Foie Gras Chawan Mushi  
Steamed Egg Custard topped with Foie Gras

58

Dobin Mushi  
Teapot Soup

28

GOHANMONO

Ten Don  
Deep-fried Prawn & Vegetable Tempura

73

Oyako Don  
Sliced Chicken, Onion & Egg

66

Tori Katsu Don  
Deep-fried Chicken Cutlet

66

Gyu Don  
Sliced Beef & Onion topped with Egg

79

Una Don  
Grilled Eel with Homemade Sauce

98

Chirashi Don  
Assorted Raw Fish Vinegared

99

Chirashi Don Special  
Assorted Premium Raw Fish Vinegared

189

Negitoro to Maguro Don  
Chopped Tuna Belly & Tuna Vinegared

120

Bara Chirashi Don  
Cube Cut Assorted Raw Fish Vinegared

78

Shake Ikura Don  
Thin-slice Raw Salmon & Salmon Roe Vinegared

70

Botan Ebi Ikura Don  
Spot Prawn & Salmon Roe Vinegared

160

Ninniku Yakimeshi  
Garlic Fried Rice

19

Kaisen Yakimeshi  
Seafood Fried Rice

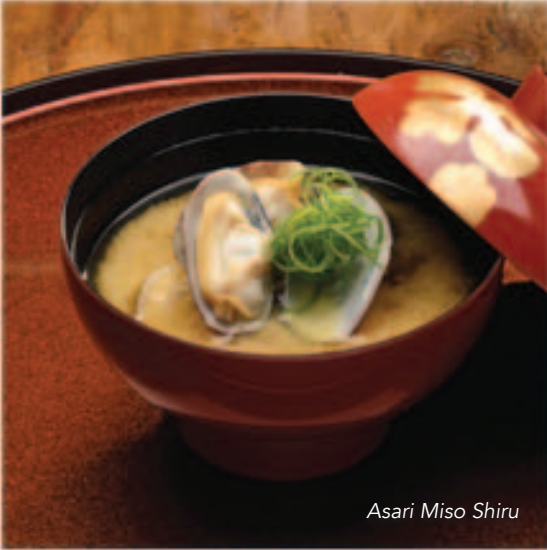
34

Tori Katsu Curry Rice  
Chicken Cutlet Curry Rice served with Vegetable Salad  
with Vinaigrette Sauce & Fruits

66



Nabeyaki Udon



Asari Miso Shiru



Tai Nyumen



Shake Udon

一品料理  
A LA CARTE

汁物

✿ あさり味噌汁

きのこわかめの吸い物

麺類

✿ 鍋焼きうどん

肉そば/うどん

きのこそば/うどん

✿ 鮭うどん

鯛にゅうめん

天ぷらそば/うどん

味噌うどん/そば

SHIRUMONO

Asari Miso Shiru  
Japanese Clam Miso Soup

Kinoko Wakame Suimono  
Mix Mushroom & Seaweed Clear Soup

MENRUI

RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。  
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

Nabeyaki Udon  
Noodles with Deep-fried Prawn Tempura, Chicken, Egg  
& Vegetable in Hot Broth

Niku Soba/Udon  
Noodles with Sliced Beef & Onion in Hot Broth

Kinoko Soba/Udon  
Noodles with Pan-fried Mushroom & Seaweed in Hot Broth

Shake Udon  
Udon Noodles with Grilled Salmon in Hot Broth

Tai Nyumen  
Thin Wheat Noodles with Sliced Red Snapper in Hot Broth

Tempura Soba/Udon  
Noodles with Deep-fried Prawn & Vegetable Tempura  
in Hot/Cold Broth

Miso Soba/Udon  
Noodle with Hot Miso Broth served with Grilled Chicken,  
Shitake Mushroom, Shimeji Mushroom, Fish Cake, Carrot,  
Nori

✿ 板前のおすすめ signature dish



Special Sushi Bento



Tokubetsu Bento



Koala Bento



Panda Bento

## セット SET MEAL

### 弁当セット

寿司弁当

✿ 特別寿司弁当

✿ 特別弁当

花見弁当

### お子様弁当

コアラ弁当

パンダ弁当

### BENTO SET

味噌汁とデザート付き。  
All sets are served with Miso Soup & Dessert.

Sushi Bento  
Bento with Assorted Sushi & Sashimi with Grilled Eel

Special Sushi Bento  
Special Bento with Assorted Premium Sushi & Sashimi with Grilled Eel

Tokubetsu Bento  
Bento with Grilled Cod Fish in Teriyaki Sauce, Deep-fried Prawn & Vegetable Tempura & Boneless Fried Chicken with Cold Soba

Hanami Bento  
Bento with Assorted Sashimi, Grilled Mackerel, Deep-fried Prawn & Vegetable Tempura, Potato Salad & Homemade Egg Omelette with Rice

### OKOSAMA BENTO

Koala Bento  
Assorted Kids' Delicacies with Cold Soba in Lacquer Box

Panda Bento  
Assorted Kids' Delicacies with Tori Teriyaki & Rice in Lacquer Box

✿ 板前のおすすめ signature dish



Una Don & Shake Sashimi



Saba Shioyaki



Tori Nanban



Sakura Ebi Kakiage  
& Kaisen Tororo

# セット SET MEAL

## セット

🌸 うな井とサーモン刺身

刺身と天ぷら

焼肉と天ぷら

🌸 桜海老かき揚げと海鮮とろろ

エビフライ

🌸 チキン南蛮

すき焼

刺身

天ぷら

鯖/鮭 - 塩/照り焼き

鮭バター焼き

銀鱈 - 塩/照り/西京焼き

## SET MEAL

全てのセットに小鉢、御飯、味噌汁、漬物とデザートが付きます。  
All sets are served with Kobachi, Rice, Miso Soup, Pickles & Dessert.

Una Don & Shake Sashimi  
Grilled Eel with Salmon Sashimi

Sashimi & Tempura  
Assorted Raw Fish with Deep-fried Prawn  
& Vegetable Tempura

Yaki Niku & Tempura  
Pan-fried Sliced Beef with Deep-fried Seafood  
& Vegetable Tempura

Sakura Ebi Kakiage & Kaisen Tororo  
Cherry Shrimp Tempura & Noodles with Japanese  
Mountain Yam, Assorted Cube-cut Raw Fish & Egg

Ebi Furai  
Deep-fried Prawn with Bread Crumbs served  
with Cabbage Salad & Homemade Japanese-style  
Tartar Sauce

Tori Nanban  
Deep-fried Chicken Cutlet marinated with Soy Vinegar served  
with Cabbage Salad & Homemade Japanese-style Tartar Sauce

Sukiyaki  
Sliced Beef & Vegetable in Sukiyaki Sauce

Sashimi  
Assorted Raw Fish

Tempura  
Deep-fried Seafood & Vegetable Tempura

Saba/Shake - Shioyaki/Teriyaki  
Grilled Mackerel/Salmon with Salt/Teriyaki Sauce

Shake Butteryaki  
Sauteed Salmon in Garlic Butter Sauce

Gindara Shioyaki/Teriyaki/Saikyoyaki  
Grilled Cod Fish with Salt/Teriyaki Sauce/marinated  
with Miso Paste

🌸 板前のおすすめ signature dish



Soba/Udon & Chirashi Don



Soba/Udon & Kakiage Don



Soba/Udon & Gyu Don



Seafood Teppan Style Set

## セット SET MEAL

### そば/うどんと丼物セット SOBA/UDON & DONBURI SET

RM

全てのセットには丼物が付きます。  
RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。  
*All sets are served with Rice Bowl.  
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.*

そば/うどんとかき揚げ丼

Soba/Udon & Kakiage Don  
Noodles with Deep-fried Shredded Seafood  
& Vegetable Tempura

75

✿ そば/うどんとちらし丼

Soba/Udon & Chirashi Don  
Noodles with Deep-fried Prawn Tempura  
& Assorted Raw Fish Vinegared

97

そば/うどんサーモン丼

Soba/Udon & Salmon Don  
Noodles with Sliced Salmon Vinegared Rice Bowl

85

そば/うどんと親子丼

Soba/Udon & Oyako Don  
Noodles with Salmon Sashimi & Sliced Chicken, Onion  
& Egg

68

そば/うどんと天丼

Soba/Udon & Ten Don  
Noodles with Salmon Sashimi & Deep-fried Seafood  
& Vegetable Tempura

71

そば/うどんと牛丼

Soba/Udon & Gyu Don  
Noodles with Sliced Beef & Onion topped with Egg

81

### 鉄板焼セット

### TEPPAN STYLE SET

全てのセットに御飯、味噌汁、漬物とデザートが付きます。  
*All sets are served with Rice, Miso Soup, Pickles & Dessert.*

牛肉

Beef  
Pan-fried Sirloin Beef & Fried Vegetables

101

鶏肉

Chicken  
Pan-fried Chicken & Fried Vegetables

77

海鮮

Seafood  
Pan-fried Seafood & Fried Vegetables

96

✿ 板前のおすすめ signature dish



Sirloin



Gyuniku Maki



Tori



Seafood

こだわり  
KODAWARI

鉄板焼

✿ サーロインビーフ

テnderロインビーフ

鶏

✿ 車海老

牡蠣

帆立

鮭

✿ 銀鱈

牛肉巻き

椎茸/えのき/しめじ

鉄板焼きソース

TEPPANYAKI STYLE

RM

|                                                                          |           |     |
|--------------------------------------------------------------------------|-----------|-----|
| Sirloin<br>Beef Sirloin                                                  | 250g      | 145 |
| Tenderloin<br>Beef Tenderloin                                            | 200g      | 156 |
| Tori<br>Chicken                                                          | 200g      | 60  |
| Kuruma Ebi<br>Tiger Prawn                                                | Per 100g  | 90  |
| Kaki<br>Oyster                                                           | 1/2 Dozen | 81  |
| Hotate<br>Scallop                                                        | 120g      | 104 |
| Shake<br>Salmon                                                          | 150g      | 75  |
| Gindara<br>Cod Fish                                                      | 150g      | 114 |
| Gyuniku Maki<br>Rolled Beef with Garlic & Spring Onion                   | 3 Pieces  | 50  |
| Shiitake/Enoki/Shimeji<br>Fresh Mushroom/Straw Mushroom/Shimeji Mushroom |           | 48  |

TEPPANYAKI SAUCE

勘ハトリュフ Kampachi Truffle

Our signature sauce from a special blend of tosa shoyu & mushroom broth harmonised with a hint of black truffle & olive oil. This excellent combination creates a rich aroma from the truffle, famous for its strong & earthy notes.

An excellent complement to chicken or beef.

七味味噌 Shichimi Miso

A slightly spicy sauce perfect with beautifully grilled steak. Created using quintessential Japanese ingredients such as the miso paste & dashi stock.

Perfect pairing with tenderloin & wagyu beef.

胡麻 Goma

The strong fragrance of atari goma (roasted white sesame) along with added rice vinegar gives this sauce a distinct & refreshing nutty flavour.

Enhances the taste of seafood.

橙酢 Ponzu

Sun-kissed citrus sauce with just the right amount of tanginess. Lemon & lime are soaked for a week in a special combination of ingredients including mirin, konbu (kelp) & bonito flakes. Sauce is served with grated radish & spring onion.

A versatile sauce for seafood & meat.

生姜和風 Shoga Wafu

A beautiful Japanese-style sauce consists of grated ginger & garlic pan-fried to golden brown with a touch of mirin (Japanese sweet wine).

Specially curated for seafood & meat.

✿ 板前のおすすめ signature dish



Dorayaki Tempura



Matcha Ice Cream Special



Abekawa Mochi



Tempura Ice Cream

## デザート DESSERT

### デザート

抹茶アイスクリーム白玉入り

ゴマアイスクリーム白玉入り

天ぷらアイスクリーム

柚子シャーベット

どら焼き天ぷら

❁ あべかわ餅

❁ いちご大福

❁ くるみ大福

❁ 栗大福

季節のフルーツ

### DESSERT

RM

**Matcha Ice Cream Special**  
Green Tea Ice Cream with a touch of  
Japanese Sweets

25

**Goma Ice Cream Special**  
Black Sesame Ice Cream with a touch of  
Japanese Sweets

25

**Tempura Ice Cream**  
Deep-fried Vanilla Ice Cream

32

**Yuzu Sorbet**  
Refreshing Sorbet with Candied  
Japanese Citrus Peel

35

**Dorayaki Tempura**  
Homemade Red Bean Pancake Tempura

25

**Abekawa Mochi**  
Rice Cake coated with Mixed Nuts

38

**Ichigo Daifuku**  
Strawberries Rice Cake

18

**Kurumi Daifuku**  
Walnuts Rice Cake

24

**Kuri Daifuku**  
Chestnuts Rice Cake

24

**Japanese Seasonal Fruits**  
For availability & pricing, kindly ask our staff.

❁ 板前のおすすめ *signature dish*

