



EBISU

at ALTITUDE



SET LUNCH

セットランチ

Available from 12:00PM – 2:30PM only

SASHIMI GOZEN 刺身御膳 94

5 types of Sashimi, Salad,
Egg Custard, Rice, Soup, Fruit
刺身五種盛り、サラダ、茶碗蒸し、ご飯、味噌汁、果物

PREMIUM SUSHI GOZEN 特選寿司御膳 138

7 types of Sushi & Maki Roll, Salad,
Egg Custard, Soup, Fruit
寿司盛り合わせ、サラダ、茶碗蒸し、味噌汁、果物

SHOUGAYAKI GOZEN 牛生姜焼き御膳 62

Pan Fried Sliced Beef with Ginger Sauce,
Salad, Egg Custard, Rice, Soup, Fruit
牛肉生姜焼き、サラダ、茶碗蒸し、ご飯、味噌汁、果物

SEAFOOD GOZEN シーフード御膳 88

Pan Fried Salmon, Prawn & Scallop, Salad,
Egg Custard, Rice, Soup, Fruit
鉄板焼きシーフード、サラダ、茶碗蒸し、ご飯、味噌汁、果物

HIGAWARI BENTO GOZEN 日替わり弁当御膳 68

(Limited to 10 sets per day 10食限定)
Daily Special Bento Box, Salad, Egg Custard,
Rice, Soup, Fruit
日替わり弁当、サラダ、茶碗蒸し、ご飯、味噌汁、果物



COURSE MENU

コースメニュー

Available for Lunch & Dinner

All Course Menu includes Appetizer, Sashimi, Soup & Dessert

Except for Omakase Course

OMAKASE COURSE おまかせコース MARKET PRICE

Chef's Selection Special Course from 380
本日のおすすめ食材のコース

WAGYU COURSE 和牛コース 550

Salad, Steamed Egg Custard,
Wagyu A5 Sirloin, Garlic Fried Rice
サラダ、茶碗蒸し、和牛サーロイン、焼き飯

SUSHI COURSE 寿司コース 280

Salad, Steamed Egg Custard, Sushi Plate
サラダ、茶碗蒸し、寿司盛り合わせ

BEEF COURSE ビーフコース 260

Salad, Steamed Egg Custard,
Angus Sirloin, Garlic Fried Rice
サラダ、茶碗蒸し、サーロイン、焼き飯

SEAFOOD COURSE シーフードコース 260

Salad, Steamed Egg Custard,
Seafood Trio (Salmon, Prawn & Scallop), Garlic Fried Rice
サラダ、茶碗蒸し、シーフードトリオ (サーモン 海老 帆立)、焼き飯



STARTER

スターター

EDAMAME 15
枝豆
Boiled Green Bean with Salt

AGEDASHI TOFU 18
揚げ出し豆腐
Deep Fried Tofu with Bonito Sauce



SALAD

サラダ

KAISO TOFU SALAD 38
海草豆腐サラダ
Fresh Salad with Tofu and Seaweed

KAISEN SALAD 68
海鮮サラダ
Fresh Salad with Seafood

KANI MAYO SALAD 52
カニマヨサラダ
Fresh Salad with
Crab Stick & Mayonnaise



SOUP & STEAMED DISH

汁物&蒸し物

MISOSHIRU 14
味噌汁
Fermented Soybean Soup

CHAWAN MUSHI 18
茶碗蒸し
Steamed Egg Custard

EBISU CHAWAN MUSHI 58
えびす茶碗蒸し
Steamed Egg Custard with
Sea Urchin & Salmon Roe



SASHIMI

刺身

MORIAWASE GOSHU 195
盛り合わせ五種
Five types of Sashimi

MORIAWASE NANASHU 320
盛り合わせ七種
Seven types of Sashimi



SUSHI

寿司

SUSHI NANASHU 198
寿司盛り七種
Seven types of Sushi

SUSHI JYUSSHU 285
寿司盛り十種
Ten types of Sushi



MAKIMONO

HAND ROLL / MAKI ROLL

巻物

CALIFORNIA MAKI 30 / 52
カリフォルニア巻き

Crab Meat Stick and
Tobiko rolled with Sushi Rice

SPICY SALMON MAKI 32 / 54
スパイシーサーモン巻き

Spicy Salmon rolled
with Sushi Rice

UNAGI MAKI 34 / 78
うなぎ巻き

Grilled Eel rolled
with Sushi Rice

SOFT SHELL CRAB MAKI 38 / 66
ソフトシェル巻き

Soft Shell Crab rolled
with Sushi Rice

NEGI TORO MAKI 48 / 80
ねぎとろ巻き

Chopped Tuna Belly and
Leek rolled with Sushi Rice



FRIED DISH

揚げ物

TORI KARAAGE 38
鶏唐揚げ
Fried Chicken

SOFT SHELL CRAB 58
ソフトシェルクラブ
Deep Fried Soft Shell Crab



MEAT

肉類

WAGYU A5 SIRLOIN 460
和牛A5サーロイン
Japanese Wagyu A5 Sirloin

WAGYU A5 TENDERLOIN 480
和牛A5テンダーロイン
Japanese Wagyu A5 Tenderloin

SIRLOIN 86
サーロイン
Australian Black Angus Sirloin

TENDERLOIN 98
テンダーロイン
Australian Tenderloin

TORI TERIYAKI 46
鶏照り焼き
Grilled Chicken with Teriyaki Sauce



VEGETABLES

野菜類

MIX VEGETABLES 18
野菜炒め
Mix Vegetables

MIX MUSHROOM 28
きのこミックス
Mix Mushrooms



SEAFOOD

魚介類

SABA 46
さば 塩・照り
Grilled Mackerel with
Salt or Teriyaki Sauce

UNAGI KABAYAKI 115
うなぎ蒲焼き
Grilled Eel with
Sweet Soy Sauce

PRAWN 56
海老
Pan Fried King Prawn

SCALLOP 78
帆立
Pan Fried Hokkaido Scallop

SALMON 54
サーモン
Pan Fried Salmon Trout

COD FISH 98
銀鱈
Pan Fried Black Cod Fish



RICE

ご飯物

GARLIC RICE 22
ガーリック
Garlic Fried Rice

YAKINIKU DON 58
焼肉丼
Pan Fried Sliced Beef on Rice

UNA DON 98
うな丼
Grilled Eel on Rice



DESSERT

デザート

MACCHA ICE CREAM 20
抹茶アイス
Green Tea Ice Cream

YUZU ICE CREAM 20
柚子アイス
Yuzu Ice Cream

MACCHA KINTOKI 24
抹茶金時
Green Tea Ice Cream with
Red Bean Paste

MUSK MELON 98
マスクメロン
Japanese Musk Melon



SAKE

HOUSE SELECTION

KIZAKURA HANA SHOFU
黄桜 華祥風 720ML
TASTING NOTES
Medium Dry / Fruity
CARAFE 105 BOTTLE 380

KOIKAWA JUNMAI GINJO
鯉川 純米吟醸 720ML
TASTING NOTES
Elegant / Smooth / Light
CARAFE 105 BOTTLE 380

TAKETSURU AIGAMO JUNMAI
竹鶴 合鴨純米 720ML
TASTING NOTES
Dry / Thick
CARAFE 110 BOTTLE 400



BEER

CARLSBERG 34

Bottled Beer
DENMARK

ASAHI 36

Bottled Beer
JAPAN

**KRONENBOURG
BLANC 34**

Bottled Beer
FRANCE

SAPPORO 38

Bottled Beer
JAPAN



CHAMPAGNE

CHAMPAGNE
MOËT & CHANDON
IMPERIAL BRUT

FRANCE NV

GLASS 122 BOTTLE 612

CHAMPAGNE
MOËT & CHANDON
IMPERIAL ROSÉ

FRANCE NV

GLASS 131 BOTTLE 651



SPARKLING WINE

PROSECCO MASOTTINA DOCG

ITALY NV

GLASS 65 BOTTLE 378



WHITE WINE

SAUVIGNON BLANC
SIXTY DROPS

NEW ZEALAND 2017

GLASS 39 BOTTLE 160

CHARDONNAY & VIOGNIER
BELLES VIGNES

FRANCE 2017

GLASS 37 BOTTLE 160

PINOT GRIGIO
CORTE GIARA

ITALY 2018

GLASS 40 BOTTLE 189

RIESLING ALKOOMI

AUSTRALIA 2017

GLASS 44 BOTTLE 217



RED WINE

**PINOT NOIR
SCHUBERT SELECTION**

NEW ZEALAND 2018

GLASS 52 BOTTLE 308

GRENACHE
BELLES VIGNES

FRANCE 2017

GLASS 37 BOTTLE 160

TEMPRANILLO
EL COTO CRIANZA

SPAIN 2015

GLASS 44 BOTTLE 208

SYRAH BONPAS
CÔTES-DU-RHÔNE

FRANCE 2016

GLASS 51 BOTTLE 246

MALBEC ALARIS

ARGENTINA 2018

GLASS 31 BOTTLE 139

MERLOT YALUMBA

AUSTRALIA 2018

GLASS 40 BOTTLE 199



ROSÉ

**ROSATO POGGIO AL
TESORO CASSIOPEA**

ITALY 2018

GLASS 42 BOTTLE 208



DESSERT WINE

MOSCATO
ROBERT MONDAVI

USA 2016

GLASS 50 BOTTLE 246



SIGNATURE COCKTAIL

- PINA DI PAVOLA** 46
Absolut Blue Vodka, Aperol, Passion Fruit, Fresh Pineapple, Orange Bitter
- MULBERRY SIDEWALK** 46
Chase Sloe & Mulberry Gin, J. Cartron Crème de Casis, East Imperial Yuzu Tonic
- JALISCO** 46
Olmeqa Tequila, Luxardo Triple Sec, Sauvignon Blanc, La Fee Green Absinth, Home Made Pandan Syrup, Lime
- RELEASE THE KRAKEN** 46
Kraken Dark Spiced Rum, Fernet Branca, Punt E Mes, Luxardo Bitter



OFF THE RACK

- MOJITO** 41
Havana Club, Brown Sugar, Lime
- COSMOPOLITAN** 39
Absolut Blue Vodka, Orange Liqueur, Cranberry & Lime
- WHISKEY SOUR** 36
Ballentine's, Lemon Juice, Simple Syrup
- NEGRONI** 36
Beefeater Gin, Campari, Sweet Vermouth



SOFT DRINKS

- COCA-COLA** 22
- COCA-COLA LIGHT**
- SODA WATER**
- TONIC WATER**
- SPRITE**
- GINGER ALE**
- GINGER BEER**



FRESH JUICE

- APPLE** 30
- CARROT**
- CELERY**
- ORANGE**
- WATERMELON**
- PINEAPPLE**



COFFEE & TEA

- SINGLE ESPRESSO** 25
- AMERICANO**
- CAPPUCCINO** 27
- CAFFÉ LATTE**
- DOUBLE ESPRESSO**
- MACCHIATO**
- HOT CHOCOLATE** 19
- HOT MILK**
- MOROCCAN MINT** 27
- NIPPON SENCHA**
- ORGANIC ROOIBOS**
- POMEGRANATE OOLONG**
- GINGER OOLONG**
- CHAMOMILE**
- JASMINE**
- DARJEELING**
- ENGLISH BREAKFAST**
- ORGANIC EARL GREY**



WATER

- ACQUA PANNA**
Still Mineral Water
- 500ML 30 1000ML 40
- SAN PELLEGRINO**
Sparkling Mineral Water
- 500ML 30 1000ML 40

OPERATING HOURS
12.00pm – 9.00pm

ALLERGY NOTICE

The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy of special dietary requirements

All prices quoted are in Malaysian Ringgit (MYR)
Extension of Sales and Service Tax (SST) exemption till 30 June 2021