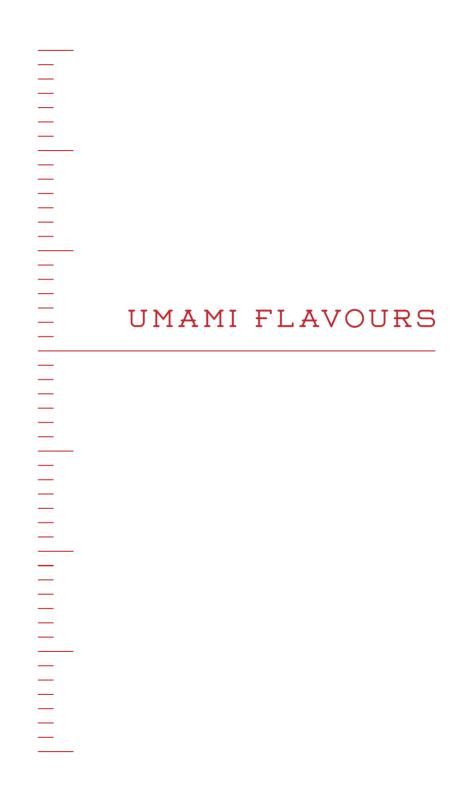
ALT_{ITUDE}



UMAMI FLAVOURS

APPETISER	
MISOSHIRU 多 味噌汁	18
EDAMAME 彎 枝豆	25
AGEDASHI TOFU 巻 揚げ出し豆腐	30
CHAWANMUSHI ⑥ 多 つ 茶碗蒸し	59
AVOCADO SALAD アボカドサラダ	63
☆ TORI KARAAGE 多 鶏唐揚げ	65
MAKIMONO	_ HAND ROLL / MAKI ROLL
CALIFORNIA ROLL ジ カリフォルニア巻き	36 / 60
SPICY SALMON ROLL 辛いサーモン巻き	37 / 60
UNAGI ROLL 多 り 鰻蒲焼巻き	40 / 85
☆ NEGI TORO ROLL ネギトロ巻き	52 / 87















CHEF'S SIGNATURE

WELLBEING

VEGAN

LACTOSE

GLUTE

NUTS

) 5

All prices are quoted in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes. ALLERGY NOTICE: The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy or special dietary requirements.

UMAMI FLAVOURS

MAIN COURSE	
0 Years	
EBI TEMPURA 参り 海老天ぷら	74
SCALLOP 多 ① 罗 帆立貝	113
☆ COD FISH 銀だら西京焼き	142
WAGYU A5 SIRLOIN 多り 和牛A5サーロイン	550
RICE AND NOODLES	
GARLIC FRIED RICE 参 ガーリックライス	27
SOBA 沙 HOT / COLD 温·冷 信州そば	33
INANIWA UDON ᢀ HOT / COLD 温·冷 稲庭うどん	46
☆ WAGYU FRIED RICE ※ 和牛チャーハン	56















CHEF'S SIGNATURE

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SET LUNCH

Available only from 12:00pm - 2:30pm

SHOUGAYAKI GOZEN 🍇

97

Pan Fried Sliced Beef, Ginger Sauce, Salad, Egg Custard, Rice, Soup, Fruit

NIKKEI GOZEN 🍇

105

Chicken Sautéed Peruvian Style, Nikkei Tuna Ceviche, Salmon Salad, Rice, Corn Soup, Fruit

SEAFOOD GOZEN

118

Pan Fried Salmon, Prawn, Scallop, Salad, Egg Custard, Rice, Soup, Fruit















CHEF'S SIGNATURE

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APPETISER SALMON TIRADITO 75 Salmon, Yellow Lime Sauce, Black Habanero Oil, Crispy Sweet Potato CEVICHE PERU & 145 Sea Urchin, Hamachi, Crispy Squid, Tiger's Milk, Togarashi Oil MAKIMONO ACEVICHADO ROLL \$\text{ 4 pieces}\$ 80 Ebi Furai, Avocado, Tuna, Ceviche Sauce, Onion Tempura KANI ROLL > 3 4 pieces 85 Softshell Crab, Salmon, Avocado, Tobiko, Fermented Chili Sauce SALAD

SALMON SALAD 🐉 🥎

75

Salmon Cubes, Almond, Edamame, Enoki Mushroom, Corn, Shoyu Dressing















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MAIN COURSE SALMON ® 72 Pan Seared Salmon With Mushroom and Wakame Creamy Sauce PATO A 75 Roasted Boneless Duck Leg, Coriander Rice Served With Red Onion Pickle PULPO & 105 Braised Octopus With Dry Garlic Chilli Sauce, Served With Peruvian Style Potato St CAMARONES ♥ 1 115 Pan Fried King Prawn in Habanero Sauce, Served With Yellow Corn LOMO SALTADO 🗞 Beef Tenderloin, Tomato, Red Onion, Coriander, Sova Sauce, Served With Garlic Fried Rice Choice of **AUSTRALIAN BLACK ANGUS TENDERLOIN** 180 **WAGYU A5 TENDERLOIN** 550















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DESSERTS

ARROZ CON LECHE $\mathring{\mathbb{Q}}$ $\mathring{\mathbb{Q}}$	25
Rice Pudding With Pecan Nuts and Coconut,	
Served With Strawberry Ice Cream	
YUZU ICE CREAM 🖞	26
MACCHA ICE CREAM ()	26
WARABI MOCHI 🖢	28
☆ PICARONES 🐉 🗓	30
Deep-Fried Sweet Potato	

Served With Honeydew Ice Cream and Fruity Honey Sauce















CHEF'S SIGNATURE

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VEGAN

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BEVERAGES

HEALING

Sprite, Assam Boi, Kiwi Purée

CUCUMBER GIMLET

Soda, Lime Juice, Cucumber, Sugar Syrup

GINGER TEMPLE

Ginger Beer, Lime Juice, Grenadine

ROSEMARY SMASH

Blueberry, Honey, Lemon Juice, Soda

SIGNATURE COCKTAILS

_____ 58

СНОҮА КҮОТО

Choya, Sake, Sugar Syrup

BLACKBERRY LONG TEA

Vodka, Rum, Gin, Tequila, Triple Sec, Blackberry

PINEAPPLETINI

Vodka, Pineapple Purée, Spicy Syrup

WHISKEY SOUR

Whiskey, Egg White, Lemon Juice, Sugar Syrup

PISCO COCKTAILS ______ 58

PISCO SOUR

Pisco, Lemon Juice, Egg White

PISCO PUNCH

Pisco, Pineapple Purée, Orange Bitter

EL CAPITAN

Pisco, Sweet Vermouth, Bitter

CHILCANO

Pisco, Lime Juice, Ginger Ale, Sugar

SAKE SELECTIONS	CARAFE 180 <i>ml</i>	720 <i>ml</i>
KIZAKURA JUNMAI DAIGINJO 黄桜 純米大吟醸	90	280
SUISHIN INAHO JUNMAI GINJYOUSYU 酔心 純米吟醸		330
OZEKI OSAKA-YA CHOBEI DAIGINJO 大関 大阪屋長兵 大吟醸		355
KOIKAWA JUNMAI GINJO 鯉川 純米吟醸	106	380
TAKARA KR-S KINPAKU 松竹梅 特別純米 純金箔入		385
BOTTLED BEER		
HEINEKEN PALE LAGER Netherlands 325ml		35
KIRIN ICHIBAN LAGER Japan 330ml		39
ASAHI SUPER DRY LAGER Japan 330ml		39
CORONA EXTRA PALE LAGER Mexico 355ml		53

SOFI DRINKS	24
COCA-COLA / COCA-COLA ZERO / SODA WATER / TONIC WATER /	
SPRITE / GINGER ALE	
FRESHLY SQUEEZED JUICES	32
APPLE / CARROT /	
ORANGE / WATERMELON	
H ₂ O	
CRYSTAL PURE	20
Drinking Water 650ml	
ACQUA PANNA	32 / 42
Natural Spring Water 500ml / 1 litre	
SAN PELLEGRINO	32 / 42
Sparkling Water 500ml / 1 litre	

33

ENGLISH BREAKFAST

ORGANIC EARL GREY

POMEGRANATE OOLONG

GINGER OOLONG

MOROCCAN MINT

NIPPON SENCHA

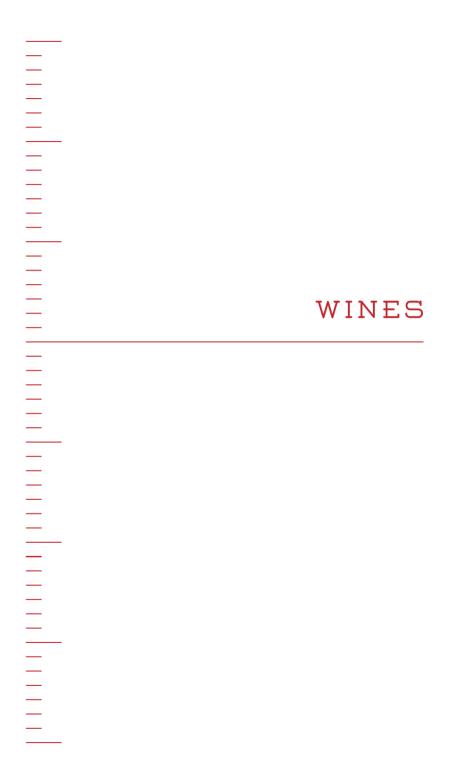
CHAMOMILE

ORGANIC ROOIBOS

JASMINE

DARJEELING

COFFEE	
SINGLE ESPRESSO	33
AMERICANO	33
MACCHIATO	33
HOT CHOCOLATE	33
HOT MILK	33
CAPPUCCINO	34
CAFFÉ LATTE	34
DOUBLE ESPRESSO	36



	GLASS	BOTTLE
	150ml	750ml
BUBBLES		
MIONETTO PROSECCO France	80	380
TAITTINGER BRUT RÉSERVE France	130	650
WHITE WINE		
PINOT GRIGIO, CATINE VALDADIGE Italy	55	280
CHABLIS, ALBERT BICHOT France	65	310
RIESLING, TRIMBACH France	65	320
SAUVIGNON BLANC, OYSTER BAY New Zealand	77	380
RED WINE		
CARMENERE, CASA LAPOSTOLLE Chile	56	280
PINOT NOIR, KIM CRAWFORD New Zealand	65	330
TEMPRANILLO, EL ABUELO CRIANZA Spain	68	330
MALBEC, CATENA ZAPATA Argentina	70	340
ROSE		
ROSE, CHÂTEAU MIRAVAL France	68	350
DESSERT		
SAUTERNES, THOMAS BARTON France	68	350