

KAISEKI TRADITIONAL FULL COURSE DINNER MENU

<p>おまかせ 会席 OMAKASE KAISEKI 一汁七菜 Chef recommendation seasonal kaiseki course</p>	RM240.00UP	会 席 御 料 理
<p>寿司会席 SUSHI KAISEKI 一汁四菜と寿司盛 One soup and four seasonal dishes with sushi</p>	RM220.00	
<p>和福 会席 WA-FUKU KAISEKI 一汁四菜と和牛ステーキ One soup and four seasonal dishes with wagyu beef steak</p>	RM210.00	

* 八名様以上のご注文の場合は、仕込み及び食材の手配の為に、お受け出来かねる場合がございます
ご理解とご了承ください。

* Advanced order is preferable for 8 person and above.

YU-SHOKU ZEN TRADITIONAL SET DINNER MENU

<p>天麩羅膳 TEMPURA SET 前菜、お造り、茶碗蒸し、煮物、天麩羅盛、香の物、御飯、味噌汁、水菓子 Assorted seafood and vegetables tempura served with appetizer, sashimi, steamed egg custard, simmered dish, pickles, rice, miso soup and dessert.</p>	RM92.00	夕 食 御 膳
<p>お造り膳 SASHIMI SET 前菜、茶碗蒸し、ミニ天麩羅、お造り盛、香の物、御飯、味噌汁、水菓子 Assorted sashimi served with appetizer, steamed egg custard, mini tempura, pickles, rice, miso soup and dessert.</p>	RM110.00	
<p>鰻蒲焼膳 GRILLED EEL SET 前菜、茶碗蒸し、お造り、鰻蒲焼、香の物、御飯、味噌汁、水菓子 Grilled eel served with appetizer, steamed egg custard, sashimi, pickles, rice, miso soup, and dessert.</p>	RM110.00	
<p>魚介鉄板焼き膳 GYOKAI TEPPANYAKI SET 前菜、茶碗蒸し、ミニ天麩羅、魚介鉄板焼と温野菜、香の物、 御飯、味噌汁、水菓子 Seafood steak and sautéed vegetables served with appetizer, steamed egg custard, mini tempura, pickles, rice, miso soup and dessert.</p>	RM100.00	