

SMALL PLATES

- Malaysian Satay** ¥ 1,500
6 skewer - cucumber - onion - peanut sauce
meat options: chicken / tofu
- Prawn Fritters** ¥ 1,500
prawns - carrot - spring onion - sweet spicy
chilli sauce
- Gado-Gado** ¥ 1,200
chinese cabbage - hard-boiled egg - turnip -
fried tofu - fried tempe - carrot - spinach -
peanut sauce dressing

RICE

- Nasi Lemak** ¥ 2,000
coconut rice - fried chicken - spicy sambal -
boiled egg - fried anchovies - peanuts -
cucumber
- Beef Rendang** ¥ 2,000
beef - asian spices - coconut milk - lime -
cilantro - sliced chillies - rice
- Lamb Kuzi** ¥ 2,000
lamb shoulder - asian spices - yogurt - raisin
- cashew nuts - cherry tomato - cucumber -
rice
- Asian Mushroom Tofu (v)** ¥ 2,000
braised soft tofu - mushroom - cherry
tomato - broccoli - rice

NOODLES

- Chow Mein** ¥ 1,800
chicken thigh - green cabbage - bean sprout
- green onion - carrot - ramen noodles
- Mee Mamak Udon** ¥ 1,800
chicken thigh - chinese cabbage - garlic -
udon noodles
- Tom Yum Noodle** ¥ 1,800
chicken - ginger - galangal - lemongrass -
kaffir lime leaf - onion - coriander - rice
vermicelli

DESSERTS

- Sagu Gula Melaka** ¥ 800
tapioca pearls - creamy coconut milk - palm
sugar syrup - vanilla ice cream
- Banana Fritters** ¥ 800
deep fried banana - vanilla ice cream - maple
syrup

SMALL PLATES

Malaysian Satay 6 skewer - cucumber - onion - peanut sauce meat options: chicken / tofu	¥ 1,500
Prawn Fritters prawns - carrot - spring onion - sweet spicy chilli sauce	¥ 1,500
Gado-Gado chinese cabbage - hard-boiled egg - turnip - fried tofu - fried tempe - carrot - spinach - peanut sauce dressing	¥ 1,200

MAINS

Lamb Shank Kuzi lamb shank - yogurt - cashew raisins - asian spices	¥ 4,500
Spicy Soy Beef Ribs beef ribs - garlic - red chillies - dry shallot - soy sauce	¥ 4,800
Tandoori Chicken chicken - cumin garam masala marination - coriander chutney dipping sauce	¥ 3,800
Ikan Bakar whole fish - turmeric - house-made tamarind dipping sauce	¥ 4,500

VEGETABLES

Broccoli & Mushroom stir fry - broccoli - shiitake mushroom - carrot - garlic - soy sauce	¥ 1,000
Spinach stir fry - water spinach - garlic - soy sauce	¥ 1,000

RICE

Basmati Rice	¥ 500
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DESSERTS

Sagu Gula Melaka tapioca pearls - creamy coconut milk - palm sugar syrup - vanilla ice cream	¥ 800
Banana Fritters deep fried banana - vanilla ice cream - maple syrup	¥ 800

*All prices are subject to 10% consumption tax

COFFEE & CHOCOLATE

Cappuccino	¥ 500
Long Black	¥ 500
Latte	¥ 500
Mocha	¥ 550
Hot Chocolate	¥ 550

TEA

Earl Grey Tea	¥ 400
Green Tea	¥ 400

CHILLED JUICES & SODA

Apple / Orange / Pineapple / Mango	¥ 500
Coke / Ginger Ale / Tonic / Soda Sprite	¥ 500

MILKSHAKES

Banana Peanut banana - peanut butter - vanilla ice cream - milk	¥ 900
Strawberry Yogurt strawberry - yogurt - vanilla ice cream - milk	¥ 900
Mango Coconut mango syrup - coconut milk - vanilla ice cream - milk	¥ 900
Gula Melaka Avocado avocado puree - palm sugar syrup -	¥ 900

ZERO ABV

Yuzu Mojito yuzu - lime - mint - soda water	¥ 700
Sakura Shine cherry blossom powder - lemon - lime - soda	¥ 700
Virgin Paloma grapefruit juice - assam boi - maple syrup - soda	¥ 700

BEER

Kirin	¥ 800
Asahi	¥ 800
Sapporo	¥ 800
Yona Yona	¥ 800

WINE & SPARKLING

Jean-Claude Mas Cabernet Sauvignon	¥ 900
Jean-Claude Mas Chardonnay	¥ 900
Serena Prosecco Doc Treviso	¥ 900

COCKTAILS

Sake Negroni campari - sake - dry vermouth	¥ 1,600
Blueberry Tom Collins gin - blueberry - lemon syrup - soda	¥ 1,600
Yuzu Rumble yuzu syrup - rum - berries - sake	¥ 1,600
La Paloma tequila - grapefruit juice - maple syrup - lime juice	¥ 1,600

LIQUOR

Campari	¥ 800
Grand Marnier	¥ 800
Jose Cuervo Especial	¥ 800
Skyy Vodka	¥ 800
Malibu Rum	¥ 800
Captain Morgan Spiced Gold	¥ 800
Gordon Gln	¥ 800
Suntory Whisky	¥ 800
Jameson	¥ 800
Wild Turkey	¥ 800
Baileys	¥ 800
Kahlua	¥ 800