



For half a century, MAiSEN has upheld the spirit of unwavering hospitality.

MAiSEN's main restaurant in Aoyama (off Omotesando) is famous for its setting as a 1920s bathhouse converted into a restaurant. At the time of the conversion, people had no real concept of "reuse" as is commonplace today. It was thus considered a fresh and surprising idea to repurpose an old building, sparking hot topics for conversation and garnering high acclaim.

Today, MAiSEN has expanded to include company restaurants where talented chefs skillfully prepare carefully selected ingredients to cater to a wide range of customers' needs.

While famous for our Tonkatsu, we offer a diverse menu featuring dishes for every season and occasion, including banquet services.

Our daily goal is to maintain our distinct style, ensuring that everyone, from children to the elderly, can create cherished moments of simple joy with their loved ones.



Pork 豚肉



Each slice of pork used is meticulously chosen from the top 10% of the pig, then carefully cut and pounded to loosen the tendons, ensuring a tender and juicy cut of premium quality meat.

Breadcrumbs ころも



Our pork is expertly cut, coated in unique breadcrumbs from our original recipe, and fried to perfection. Our breadcrumbs achieve "kendachi," reminiscent of blossomed flowers.

Imported from Japan 🇯🇵

Sauce ソース



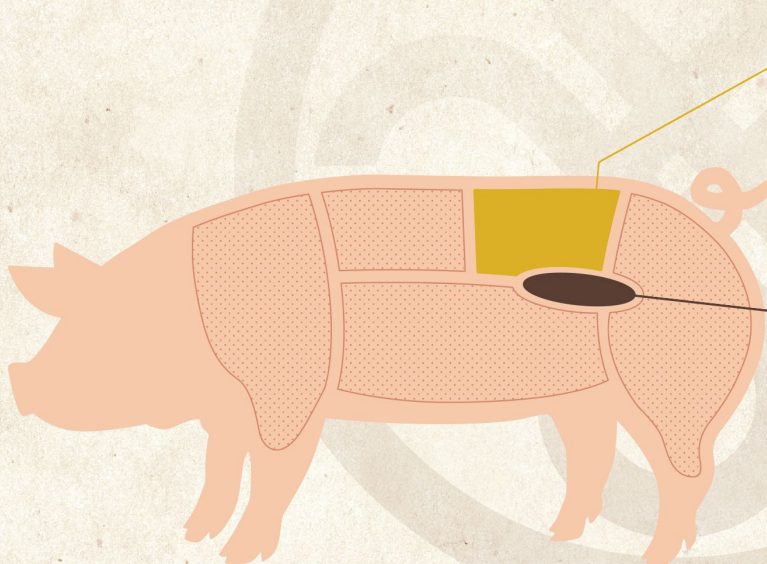
At the heart of MAiSEN's flavour are our sauces. We have three varieties: Amakuchi (sweet and tangy), Karakuchi (bold and savoury), and Sando Sauce (savoury and tangy), which are crafted with dedication and refined over time.

Imported from Japan 🇯🇵



MAiSEN's Commitment to Pork

Our premium cuts are sourced from only the top 10% of the pig.



Loin 9%

Indulge in our exquisite and tender premium cuts of pork loin, featuring fine marbling. The intricate distribution of fat marbling within the meat makes it the perfect choice for dishes like deep-fried pork cutlet, ensuring a succulent and flavourful experience.

Tenderloin

1%

Discover the unparalleled juiciness and tenderness of our tenderloin cuts. Compared to the loin, this cut offers a heightened level of juiciness and tenderness, providing a refreshing and non-greasy sensation with every bite. The meat from the rare loin section of the pig is renowned as the epitome of top-grade quality, delivering an exceptional dining experience.

Appetisers

ポテトコロッケ(豚肉)(1個)

Pork Potato Croquette (1 Piece)

马铃薯可乐饼(猪肉)(1块)

RM13

ポテトコロッケ(チーズ)(1個)

Cheese Potato Croquette (1 Piece)

马铃薯可乐饼(芝士)(1块)

RM15

① だし巻き玉子かつサンド

Dashimaki Katsu Sandwich

手工玉子炸三明治

3 Pieces

RM13

6 Pieces

RM25

② ヒレかつサンド

Tenderloin Katsu Sandwich

腰内猪排三明治

3 Pieces

RM15

6 Pieces

RM29

③ 出汁巻き玉子串揚げ

Dashimaki Kushikatsu

手工玉子炸串

RM11

④ ヒレかつ串揚げ

Tenderloin Kushikatsu

腰内猪排串

RM13



Add-On

ごはん

Steamed Rice

RM4

白饭



茶碗蒸し

Chawanmushi

RM7

茶碗蒸蛋



まい泉カレーソース

MAiSEN Japanese Curry Sauce

RM12

迈泉日式咖喱酱

Homemade recipe from Japan 🇯🇵

セットに追加購入

Make It A Meal!

套餐加购

Add on **RM10 only** for
Rice, Miso Soup & Cabbage

*Refillable





Tenderloin Katsu

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Tofu
揚げ出汁豆腐

ヒレかつセット

Tenderloin Katsu Set

腰内猪排套餐

RM38

À La Carte

RM29



大ヒレかつセット

Jumbo Tenderloin Katsu Set

特大腰内猪排套餐

RM50

À La Carte

RM41



Loin Katsu

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Tofu
揚げ出汁豆腐

ロースかつセット

Loin Katsu Set

里肌猪排套餐

RM37

À La Carte

RM28



大ロースかつセット

Jumbo Loin Katsu Set

特大里肌猪排套餐

RM49

À La Carte

RM40

Images are for illustration purposes only. All prices shown are subject to prevailing taxes.



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Tofu
揚げ出汁豆腐

チキンかつセット

Chicken Katsu Set

香嫩鸡排套餐

RM33

À La Carte

RM24



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Tofu
揚げ出汁豆腐

海老フライセット(3本)

Prawn Katsu Set (3 Pieces)

炸草虾排套餐(3只)

RM57

À La Carte

RM48



極上の鰻

Experience the perfect fusion of flavours with tender, premium-quality eel coated in a crispy, golden panko crust. Each unique dish is a must-try for all unagi lovers.

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



A 鰻かつ丼セット Unagi Katsu Don Set 鰻鱼排丼饭套餐



RM52



B 鰻かつまぶし Unagi Katsumabushi Set 鰻鱼套餐三部曲



RM59



C 鰻かつセット Unagi Katsu Set 鰻鱼排套餐



RM52

À La Carte

RM45

Mix Katsu

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Tofu
揚げ出汁豆腐

ヒレ・ロースの合い盛りセット

Tenderloin & Loin Mix Set

腰内・里肌猪排組合套餐

RM57





ヒレ・海老・豚肉コロッケ ミックスセット

Pork & Prawn Mix Set

腰内猪排炸串、炸草虾排、马铃薯可乐饼组合套餐

A mix of 3pcs tenderloin kushikatsu, pork croquette and prawn katsu.

RM52



ヒレ・チキン・豚肉コロッケ ミックスセット

Pork & Chicken Mix Set

腰内猪排炸串、香嫩鸡排、马铃薯可乐饼组合套餐

A mix of 3pcs tenderloin kushikatsu, pork croquette and chicken katsu.

RM50



トリオミックスセット (ヒレカツ串揚げ・チキンカツ・海老)

Trio Mix Set

腰内猪排炸串、香嫩鸡排、炸草虾排组合套餐

A mix of 3pcs tenderloin kushikatsu, chicken katsu and prawn katsu

RM55





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かつまぶし ヒレ

Katsumabushi Tenderloin Set

猪排套餐三部曲

Discover the exquisite combination of bite-sized tenderloin katsu served over rice, accompanied by rich dashi broth, onsen tamago, and an assortment of delectable side condiments.

RM40



Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Katsumabushi



Dashi Broth
出汁



Pickles
漬物



Fruits
果物



Poached Egg
半熟卵



Cabbage
キャベツ

How To Enjoy Katsumabushi



Step 1

Scoop Tonkatsu and rice into a bowl for a simple, flavourful meal.

まずは、特製ソースがたっぷりかかったとんかつを茶碗に入れそのままでお召し上がりください。



Step 2

Enhance the dish with sesame seeds, wasabi, and green onion toppings.

次は、ごま・青ねぎのせ・薬味の香りと爽やかな風味をお楽しみいただけます。



Step 3

Pour savoury dashi broth on Tonkatsu and rice to complete the delightful experience.

さらに、わさびのせ旨味豊かな特製だし汁をかけ、風味ある出汁茶漬けとしてお楽しみください。

Katsu Curry

Premium Curry

Homemade Recipe From Japan



Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Miso Soup
味噌汁



Curry Sauce
カレーソース



Cabbage
キャベツ



Fruits
果物



Fukujinzuke
福神漬

Choose your flavour:

Original

Extra Spicy

ヒレかつカレー

Tenderloin Katsu Curry Set

腰内猪排咖喱饭套餐

RM46

À La Carte

RM37



ロースかつカレー

Loin Katsu Curry Set

里肌猪排咖喱饭套餐

RM45

À La Carte

RM36

海老フライカレー (2本)

Prawn Katsu Curry Set (2 Pieces)

炸草虾排咖喱饭套餐 (2只)

RM50

À La Carte

RM41

チキンかつカレー

Chicken Katsu Curry Set

香嫩鸡排咖喱饭套餐

RM41

À La Carte

RM32

Unlimited refills for rice,
miso soup, and cabbage.

Sharing refill items will result in the
forfeiture of refill privilege.



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Cabbage
キャベツ



Fruits
果物

Cheese Katsu-ni

チーズヒレかつ煮

Tenderloin Cheese Katsu-ni Set

芝士腰内猪排套餐

RM44

À La Carte

RM35

チーズロースかつ煮

Loin Cheese Katsu-ni Set

芝士里肌猪排套餐

RM43

À La Carte

RM34

チーズ海老フライかつ煮(2本)

Prawn Cheese Katsu-ni Set (2 Pieces)

芝士炸草虾排套餐 (2只)

RM48

À La Carte

RM40

チーズチキンかつ煮

Chicken Cheese Katsu-ni Set

芝士香嫩鸡排套餐

RM39

À La Carte

RM30

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Donburi



Miso Soup
味噌汁



Pickles
漬物



Cabbage
キャベツ



Fruits
果物

ヒレかつ丼 Tenderloin Katsu Don Set

腰内猪排丼飯

RM38

À La Carte

RM33

ロースかつ丼 Loin Katsu Don Set

里肌猪排丼飯

RM37

À La Carte

RM32

海老フライかつ丼 (2本) Prawn Katsu Don Set (2 Pieces)

炸草虾排丼飯 (2只)

RM48

À La Carte

RM39

チキンかつ丼 Chicken Katsu Don Set

香嫩鸡排丼飯

RM33

À La Carte

RM28

親子丼 Oyako Don Set

親子丼

RM30

À La Carte

RM25

Unlimited refills for rice,
miso soup, and cabbage.

Sharing refill items will result in the
forfeiture of refill privilege.



Katsu Sando

Unlimited refills for rice,
miso soup, and cabbage.

Sharing refill items will result in the
forfeiture of refill privilege.



Miso Soup
味噌汁



Fruits
果物

だし巻き玉子かつサンド&ヒレかつ串揚げセット

Dashimaki Katsu Sandwich With Tenderloin Kushikatsu Set

玉子排三明治 (附腰内排炸串)

RM30



Miso Soup
味噌汁



Fruits
果物

ヒレかつサンド & だし巻き玉子串かつセット

Tenderloin Katsu Sandwich With Dashimaki Kushikatsu Set

腰内猪排三明治 (附手工玉子炸串)

RM30



かつサンドミックス

Katsu Sandwich Mix

炸排三明治组合套餐

(A mix of 3pcs tenderloin katsu sandwich
and 3pcs tamago katsu sandwich)

RM26



Udon

かけうどんセット

Katsu Kake Udon Set

清汤乌冬面套餐

À La Carte Kake Udon **RM15**

Choice of katsu:

Loin Katsu

RM33

Chicken Katsu

RM31

Prawn Katsu (2 Pieces)

RM38



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カレーうどんセット
Katsu Curry Udon Set
咖喱乌冬面套餐

À La Carte Curry Udon **RM18**

Choice of katsu:

Loin Katsu **RM34**

Chicken Katsu **RM32**

Prawn Katsu (2 Pieces) **RM39**



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Chicken Karaage



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物

Unlimited refills for rice,
miso soup, and cabbage.

Sharing refill items will result in the
forfeiture of refill privilege.



鶏からあげセット (8個)

Chicken Karaage Set (8 Pieces)

酥脆炸鸡块套餐 (8块)

RM31

À La Carte

RM18



SOFT SERVE | ソフトクリーム

☐ SEA SALT _____ RM6

☐ HOKKAIDO MILK _____ RM6

☒ MIXED FLAVOUR
(Hokkaido + Sea Salt) _____ RM6





1 ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM22

2 TIRAMISU CAKE

Layers of ladyfinger biscuits soaked in espresso, mascarpone cheese, whipped cream, egg yolks and dust with cocoa powder.

RM18



**SUNTORY
PREMIUM MALT'S**

The Ultimate Beer - Rich in flavour
and elegant in aroma.



HAPPY HOUR



TIGER
BEER BOTTLE

1 BOTTLE /
GLASS

RM **20**

3 BOTTLES /
GLASSES

RM **45**

5 BOTTLES/
GLASSES

RM **70**

KIRIN
BEER BOTTLE

RM **24**

RM **57**

RM **90**

SUNTORY
PREMIUM MALT'S

RM **26**

RM **69**

RM **110**

**EXCLUSIVE
OFFER** PROMOTION PRICE
RM **18**
Every Tuesday & Thursday

HIGHBALL | ハイボール

① CLASSIC HIGHBALL

1 Shot _____ RM26

2 Shots _____ RM43



WHISKY | ウイスキー

② SUNTORY KAKUBIN

On The Rocks _____ RM29

Bottle _____ RM398

JAPANESE COCKTAILS | ジャパニーズカクテル



①

① TEA CEREMONY — RM28

A vibrant mix of mandarin jasmine chunks and passion fruit, paired with lemon, earl grey brew and Suntory whisky.

②

② BLOOD MOON — RM28

A refreshing blend of yuzu, red grapefruit, lemon and orange, complemented by soda and Suntory whisky.

③

③ PEACHES IN GEORGIA — RM28

A sweet and tangy mix of elderflower white peach essence and sour apple, infused with lime, aromatic chamomile brew and Suntory whisky.

SPARKLING SAKE | スパークリング酒

1 OZEKI HANA-AWAKA

Combines sweetness and acidity that refresh as bubbles burst in your mouth.

250 ML **RM68**

SHOCHU | 焼酎

3 HALF MOON YUZU

An assertive, rich liqueur with generous citrusy notes of lemon, grapefruit, lime, and tangerine.

Glass **RM29**

Bottle **RM185**

HOUSE SAKE | ハウス酒

2 Carafe 250ML (Warm/Cold) **RM45**

Bottle 1.8L (Warm/Cold) **RM288**

UMESHU | 梅酒

4 HAKUTSURU GENSHU UMESHU





Made from 100% Kishu plums with no added water for a clean, undiluted taste.

Glass **RM29**

Bottle **RM185**



SOFT DRINKS | ソフトドリンク

	COCA-COLA RASA ASLI _____	RM7
	COCA-COLA ZERO SUGAR _____	RM7
	SPRITE _____	RM7
	SCHWEPES SODA WATER _____	RM7
	IPPUDO MINERAL WATER _____	RM3

TEA SERIES | お茶シリーズ (Refillable)

ICED GREEN TEA _____	RM5.50
HOT GREEN TEA _____	RM5.50
PASSION FRUIT TEA (Sachet) _____	RM9
CHAMOMILE TEA (Sachet) _____	RM9
JASMINE TEA (Sachet) _____	RM9
EARL GREY TEA (Sachet) _____	RM9

FRESH JUICE | フレッシュジュース

ORANGE JUICE _____	RM18
APPLE JUICE _____	RM18
WATERMELON JUICE _____	RM18
APPLE + ORANGE JUICE _____	RM18
ORANGE + WATERMELON JUICE _____	RM18



MOCKTAILS | モクテル

① LEMON MINT SODA _____ RM16

An invigorating soda with a sparkling infusion of tangy lemons and fresh mint leaves.

② TROPICAL SPICE PUNCH _____ RM18

A one-way ticket to a tropical paradise with creamy coconut, tangy lime, a sour kick from Assam boi, and aromatic curry leaves.

③ PINK GUAVA ROSE SODA _____ RM17

A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.

④ THE SALVATION _____ RM18

A vibrant citrus and floral medley with notes of citrusy grapefruit, yuzu, aromatic earl grey, peach and elderflower.



SMOOTHIE | スムージー

APPLE CUCUMBER __ RM20

Refreshing blend of green apple & Japanese cucumber smoothie, topped with soft served and citrus slices.



THREE BERRY __ RM20

Tangy berry smoothie with raspberry extract and bits of strawberry & blueberry, topped with soft serve and berry bites.



MANGO BANANA __ RM20

Creamy smoothie with juicy mango chunks & banana, topped with soft serve and fresh fruit cubes.



*Valid until 5pm Daily (Weekdays only, excluding Public Holidays)

Katsu Bento Special

*Unlimited refills for rice, miso soup, and cabbage.

A satisfying combination of Pork Potato Croquette, Dashimaki Kushiage, Tenderloin Kushiage, Nimono, crisp cabbage and fresh fruits.

Pair it with your choice of **rice and miso soup, curry udon, or kake udon.**



Katsu Rice Set
RM 33



Katsu Kake Udon Set

RM 34



Katsu Curry Udon Set

RM 35



ADD-ON RM9.90

and enjoy any 1 Special Mocktail of your choice

(The Salvation, Lemon Mint Soda, Pink Guava Rose, Tropical Spice Punch)

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特製黒豚



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Chawanmushi
茶碗蒸し



Cabbage
キャベツ



Fruits
果物

Kurobuta Tenderloin Katsu Set

This exceptional combination features succulent Black Iberian pork known for its unparalleled tenderness, marbling and depth of flavour. Fried to golden perfection, it is served with rice and an assortment of delectable side dishes.

RM59



*Unlimited refills for rice, miso soup, and cabbage.



Black Iberian Pig

The Black Iberian Pig, native to the Iberian Peninsula, is a traditional breed known for its exceptional meat quality. Raised in herds clustered across Spain and southern Portugal, these pigs have adapted to a pastoral setting rich in natural resources, including acorns from oak trees. Their flavourful, marbled meat is highly regarded and often used in various culinary dishes.



黒豚ソース

Kurobuta Sauce

黒豚専用酱汁

It is made with our very own Karakuchi Sauce, delicately combining rich Japanese spices with fresh apples for a sweeter finish.

Curry x Crunch Feast

Order Curry Mentai Stir-fried Udon with Soft-Shell Crab +
Any 2 Sides or Drinks from Curry x Crunch Feast at **RM45 ONLY**

RM42 member price

LIMITED
TIME
ONLY

Spiced Yuzu Pineapple Earl Grey

RM15

Curry Macaroni Potato Salad

RM12

Curry Ebi Renkon Katsu

RM12

Curry Minced Taco

RM7

Curry Mentai Stir-fried Udon
with Soft-Shell Crab

RM32

KID'S MENU

Available For Children Age 12 And Below



IPPUDO

RM
22++

Shiromaru Motoaji (Half Portion)

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

MAISEN

Tenderloin Katsu Sandwich With Mini Katsu

RM
21++



Only
1 ADD-ON
per order
allowed

ADD-ONS: RM7.90++ EACH



Pan-Fried Gyoza (3 Pcs)
With Orange Juice



French Fries
With Orange Juice



Soft Serve
With Orange Juice

◦ Hokkaido Milk
◦ Sea Salt
◦ Mix Flavours