



MAiSEN since 1965

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

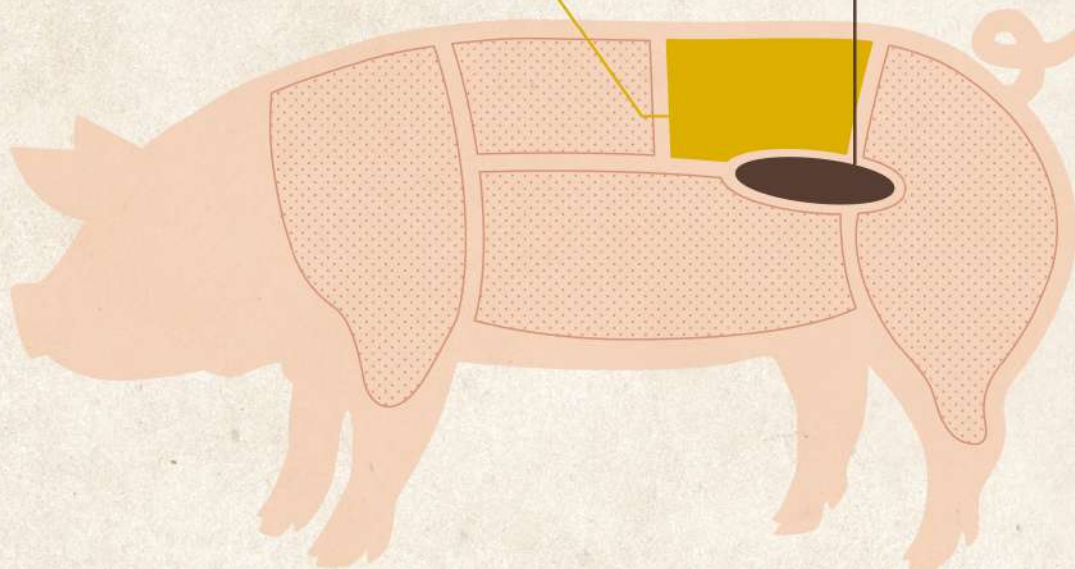
Our premium cuts are sourced from only the top 10% of the pig.

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.



DID YOU KNOW?

At MAiSEN, all our set meals come with **REFILLABLE** fragrant rice, cabbage and miso soup.



Rice **Refillable*

Delight in the perfectly fluffy Japanese rice, a staple companion that impeccably complements our delicious Tonkatsu.



Cabbage **Refillable*

Indulge in our delightfully crunchy and sweet cabbage that serves as a refreshing complement to your dining experience.



Miso Soup **Refillable*

Experience the soothing and umami Japanese classic that perfectly complements your Tonkatsu experience.



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

Beverages

TEA (Refillable)

日本茶	
Japanese Sencha (Hot/Iced)	RM5
日本煎茶	

SOFT DRINKS

コカ・コーラ	
Coca-Cola	RM7
可口可乐 (原味)	
コカ・コーラ ゼロ (無糖)	
Coca-Cola Zero	RM7
可口可乐 (无糖)	
スプライト	
Sprite	RM7
雪碧	
炭酸水	
Soda Water	RM7
苏打水	
ミネラルウォーター	
Mineral Water	RM3
矿泉水	

NON-ALCOHOLIC MOCKTAILS

ココナッツとパイナップルのソーダ		レモンとミントのソーダ	
Coconut Pineapple Sprite	RM15	Lemon Mint Sparkler	RM16
椰香凤梨汽水		清香柠檬薄荷气泡水	
柚子モクテル		トロピカルスパイスパンチ	
Yuzu Juice Mocktail	RM15	Tropical Spice Punch	RM18
柚子特调		热带椰香特调	
メロンときゅうりのモヒート			
Melon Cucumber Mojito	RM15		
蜜青薄荷特饮			



FRESH JUICES

生搾りオレンジジュース	
Fresh Orange Juice	RM12
新鲜柳橙汁	
生搾りりんごジュース	
Fresh Apple Juice	RM12
新鲜苹果汁	

ALCOHOL (Bottled)

プレミアムモルツ	
Suntory Premium Malt's	RM29
三得利顶级啤酒	
タイガービール	
Tiger Beer	RM20
虎牌啤酒	

Appetisers



揚げ出し豆腐
Agedashi Tofu
唐揚豆腐

RM13

カニカマときゅうりのサラダ
Kanikama Cucumber Salad
蟹柳黄瓜沙拉

RM12



枝豆
Edamame
毛豆

RM9

チーズ入り出し巻き玉子(3個)
Dashimaki Tamago with Cheese (3 pieces)
芝士手工玉子烧 (3块)

RM12

出し巻き玉子 (6個)
Dashimaki Tamago (6 pieces)
手工玉子烧 (6块)

RM15



ポテトコロッケ(豚肉) (1個)

Pork Potato Croquette (1 piece) **RM13**

猪肉土豆可乐饼 (1块)



ポテトコロッケ(チーズ) (1個)

Sweet Corn Croquette (1 piece) **RM9**

玉米奶油可乐饼 (1块)



鰻かつパオ

Unagi Katsu Bun

炸鰻鱼排刈包

RM18



スパイシーチキンパオ

Spicy Chicken Bun

香辣鸡排刈包

RM12



海老真薯かつパオ

Ebi Shinjo Katsu Bun

炸虾浆丸刈包

RM15

ヒレかつサンド

Tenderloin Katsu Sandwich

腰内猪排三明治

3 pieces **RM15**

6 pieces **RM29**



だし巻き玉子かつサンド

Dashimaki Katsu Sandwich

手工玉子排三明治

3 pieces **RM13**

6 pieces **RM25**



かつサンドコンボ

Katsu Sandwich Mix

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

炸排三明治组合套餐

RM26





チーズスティックかつ(3本)

Cheese Stick Katsu (3 pieces) RM17

芝士炸酥条 (3条)

玉子かつカニカマ明太マヨ

Tamago Katsu with Kani Mentaï Mayo RM10

蟹柳拌明太子酱配酥炸玉子



ヒレ串かつ

Tenderloin Kushikatsu RM11

腰内猪排串



出汁巻き玉子串かつ

Dashimaki Kushikatsu RM10

手工玉子炸串



海老真薯かつ

Ebi Shinjo Katsu RM19

香酥炸虾浆丸



海老真薯餃子揚げ

Ebi Shinjo Gyoza Age RM18

脆炸虾饺



鶏からあげ (5個)

Chicken Karaage (5 pieces) RM13

酥脆炸鸡块 (5块)

Signature Tenderloin



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)

15-20
MINS



Unlimited refills for rice,
miso soup, and cabbage.

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



Signature Loin



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)

15-20
MINS



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



Cabbage
キャベツ

鰻かつセット

Unagi Katsu Set

鰻鱼排套餐

RM52

(À La Carte RM45)



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)

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)



Unlimited refills for rice,
miso soup, and cabbage.

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



Mix Katsu



ヒレ・ロースの合い盛りセット

Tenderloin & Loin Mix Set

RM57

腰内、里肌猪排组合套餐



ヒレ串かつ・豚肉コロッケ・チキンカツセット

Pork & Chicken Mix Set

RM50

招牌猪鸡组合套餐

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



ヒレ串かつ・豚肉コロッケ・エビフライセット

Pork & Prawn Mix Set

RM52

精选猪虾组合套餐

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



トリオミックスセット

Trio Mix Set

RM55

综合三品套餐

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



Unlimited refills for rice, miso soup, and cabbage.

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



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・青ねぎをのせ、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、わさびをのせ旨味豊かな熱々の特製だし汁をかけ、風味ある出汁茶漬けとしてお楽しみください。

Katsumabushi





ヒレかつまぶし

Tenderloin Katsumabushi 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



鰻かつまぶし

Unagi Katsumabushi Set

鰻魚套餐三部曲

Exquisite, crispy bite-sized unagi katsu served over rice, topped with vibrant vegetables, and accompanied by yuzu-infused dashi broth, onsen tamago, and a selection of delectable side condiments.

RM59

Katsu Curry

Premium Curry

Homemade recipe from Japan 🇯🇵



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

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)

Choose your flavour:

Original

🌶️ Extra Spicy



Unlimited refills for rice,
miso soup, and cabbage.

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

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

Cheese Katsu-ni



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Cabbage
キャベツ



Fruits
果物

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)



Unlimited refills for rice,
miso soup, and cabbage.

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



Donburi



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Cabbage
キャベツ

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)

炸草蝦排丼飯 (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.

鰻かつ丼セット

Unagi Katsu Don Set

鰻魚排丼飯

RM52

(À La Carte RM43)





Sukiyaki



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物



Mini Tenderloin Katsu
ひとくちかつ

すき焼き(豚)+ひとくちかつ1枚

**Pork Sukiyaki Set
with Mini Tenderloin Katsu**

严选猪肉寿喜烧套餐 (附一口猪排)

RM48

(À La Carte RM38)



Unlimited refills for rice,
miso soup, and cabbage.

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

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

Tenderloin Katsu

RM34

Chicken Katsu

RM31

Loin Katsu

RM33

Prawn Katsu (2 pieces)

RM38

Udon



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

Tenderloin Katsu

RM35

Chicken Katsu

RM32

Loin Katsu

RM34

Prawn Katsu (2 pieces)

RM39

Chicken Karaage



Rice
ご飯



Miso Soup
味噌汁



Pickles
漬物



Fruits
果物

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



Unlimited refills for rice,
miso soup, and cabbage.

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

Add-On



ごはん
Steamed Rice
白飯
RM4

茶碗蒸し
Chawanmushi
茶碗蒸蛋
RM7



まい泉カレーソース
MAiSEN Japanese Curry Sauce
迈泉日式咖喱酱
RM12

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



Desserts

- 1 柚子パannaコッタ
Yuzu Panna Cotta RM13
柚子奶冻

- 2 板チョコモナカ
Itachoco Monaka RM18
香草巧克力夹心冰淇淋

- 3 抹茶アイス
Matcha Ice Cream RM10
抹茶冰淇淋

- 4 黒胡麻アイス
Goma Ice Cream RM10
黒胡麻冰淇淋

- 5 柚子シャーベット
Yuzu Sorbet RM12
柚子冰淇淋





とんかつ

まい
泉

For a memorable experience with your friends, family, or colleagues, inquire about our exclusive group reservations.

Contact us at marketing@maisen.com.my to make arrangements tailored to your needs.

Don't miss out on our latest offerings and promotions.

Follow us below:

 Tonkatsu Maisen Malaysia

  @maisen_malaysia

 www.maisen.com.my

Our Culinary Journey as of August 2023:
Over 58 Years of Excellence

 Japan since 1965.

 Thailand since 2012.

 Philippines since 2015.

 Malaysia since 2023.

 Indonesia since 2023.

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

NON-HALAL

Katsu Bento Special

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

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

Unlimited refills for rice, miso soup, and cabbage.

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



Katsu Rice Set
RM 33



Katsu Kake Udon Set **RM 34**



Katsu Curry Udon Set **RM 35**

Upgrade
your set meal



**Add on RM9 only for
(1) Special Mocktail:**

Choice of Coconut Pineapple Sprite
OR Yuzu Juice Mocktail
OR Lemon Mint Sparkler
OR Melon Cucumber Mojito



**Add on RM5 only for
(1) dessert:**

Matcha OR Goma Ice Cream

Comfort Bowl Specials FROM RM 28

Warm, hearty Donburi
& Udon meals that hit the spot.

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

ロースステーキ丼セット

Loin Steak Donburi Set

RM29

Juicy loin steak served over rice, complemented by starter of the day, chawanmushi, cabbage, miso soup, and fresh fruits.



鶏の唐揚げ丼セット

Tori Karaage Donburi Set

RM28

Crispy fried chicken served over rice, complemented by starter of the day, chawanmushi, cabbage, miso soup, and fresh fruits.



ガーリック豚丼セット

Garlic Buta Donburi Set

RM30

Fragrant garlic pork served over rice, complemented by starter of the day, chawanmushi, cabbage, miso soup, and fresh fruits.



豚かけうどんセット

Buta Kake Udon Set

RM31

Kake Udon with sliced pork, accompanied by starter of the day, tomato rice ball katsu, egg, seaweed, Japanese leek and fresh fruits.



豚カレーうどんセット

Buta Curry Udon Set

RM32

Curry Udon with sliced pork, accompanied by starter of the day, tomato rice ball katsu, egg, seaweed, Japanese leek and fresh fruits.

Upgrade
your set meal



Add on RM9 only for
(1) Special Mocktail:
Choice of Coconut Pineapple Sprite
OR Yuzu Juice Mocktail
OR Melon Cucumber Mojito
OR Lemon Mint Sparkler
OR Tropical Spice Punch



Add on RM5 only for
(1) dessert:
Matcha OR Goma Ice Cream

Unlimited refills for rice,
miso soup, and cabbage.

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



WAKAYAMA 和歌山



Spend RM100 with at least 1 prefecture item and redeem an exclusive prefecture pin.

*T&Cs Apply

梅ソーダ

Ume Soba

RM35

Japanese plum-infused soba noodles served with prawn katsu and dashi broth.



REGIONAL CONNECTION

Wakayama's Nanko Ume (Nanko Plum) is known for its refreshing sweet-tart flavour.

ハタしゃぶしゃぶ

Grouper Shabu Shabu

RM29

Fresh grouper cooked in dashi broth with an assortment of vegetables, tofu, and mushrooms, paired with yuzu shoyu.



★ Recommended for 2-3 pax

REGIONAL CONNECTION

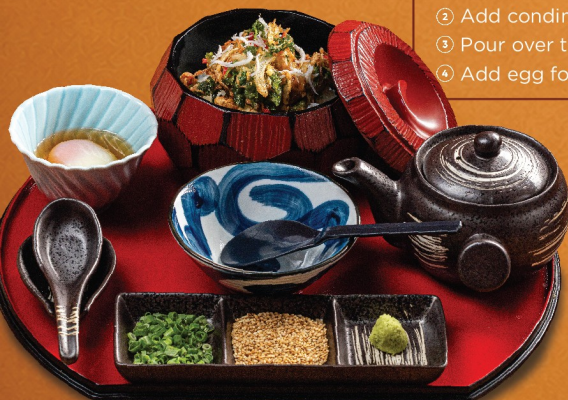
Wakayama's coastal waters are known for fresh seasonal seafood, with grouper being a prized local catch.

しらす茶漬け

Shirasu Chazuke

RM28

Crispy fried whitebait served over rice with dashi broth, poached egg, and condiments.



How to Enjoy:

- ① Scoop white bait & rice into a bowl.
- ② Add condiments to taste.
- ③ Pour over the dashi broth.
- ④ Add egg for a different flavour.

REGIONAL CONNECTION

Wakayama's coastal waters are known for fresh shirasu (whitebait) and its delicate sweetness.

めはり寿司

Meharizushi

RM15

Rice wrapped in pickled mustard greens, filled with minced pork.



REGIONAL CONNECTION

A Kii Peninsula favourite, reflecting Wakayama's tradition of preserving local ingredients.

NON-HALAL



BEEER *For* FREE



PACKAGE INCLUDES:

- CHOICE OF 1 LOIN OR TENDERLOIN KATSU SET
- DASHIMAKI KUSHIKATSU (3PCS)
- TIGER BEER FOR FREE

UPGRADE to Suntory Premium Malt's Beer FOR RM 10++

RM47⁺⁺



FREE

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

KIDS MENU



SET A

Mini Kake Udon + Mini Katsu + Fruits

RM27

● Comes with Drink of the Day

SET B

Dashimaki Sando 3pcs +
Mini Katsu + Fruits

RM27

● Comes with Drink of the Day



**GET 1 FREE TOY WITH EVERY
KIDS' MENU ITEM ORDERED!**

(N.P. RM4.90 nett each)