

# 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.





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 235

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

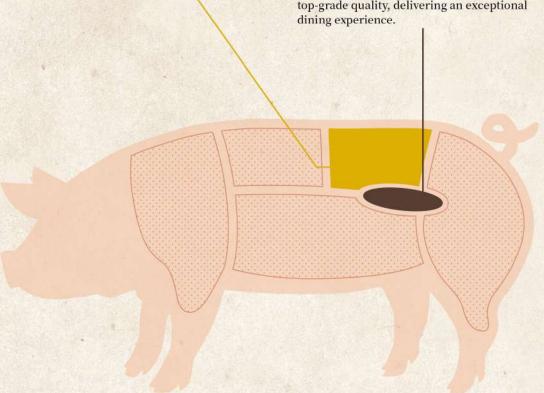
Our premium cuts are sourced from only the top 10% of the pig.

## 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**

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.



## Chef's Recommended Appetisers

出し巻き玉子

Dashimaki Tamago RM13

手工玉子烧

出し巻き玉子(チーズ入り)

Dashimaki Tamago with Cheese RM17

芝士手工玉子烧

ポテトコロッケ(豚肉)(1個)

Pork Potato Croquette (1 piece) RM13

马铃薯可乐饼(猪肉)(1块)

ポテトコロッケ(チーズ)(1個)

Cheese Potato Croquette (1 piece) RM15

马铃薯可乐饼(芝士)(1块)

ヒレかつサンド

**Tenderloin Katsu Sandwich** 

腰内猪排三明治

だし巻き玉子かつサンド

Dashimaki Katsu Sandwich

手工玉子排三明治

3 pieces

RM15

6 pieces RM29

pieces RM13

6 pieces RM25



出汁巻き串揚げ

Dashimaki Kushikatsu

手工玉子炸串

**RM11** 



ヒレかつ串揚げ

Tenderloin Kushikatsu

腰内猪排炸串

# 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

RM7

RM3

雪碧

炭酸水

Soda Water

苏打水

ミネラルウォーター

Mineral Water

矿泉水

#### NON-ALCOHOLIC MOCKTAILS



#### **FRESH JUICES**

生搾りオレンジジュース

**Orange Juice** 

新鲜柳橙汁

新鲜苹果汁

RM12

生搾りりんごジュース

**Apple Juice** 

**RM12** 

#### ALCOHOLIC (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

# Signature Tonkatsu Set



Add on RM9 only

Upgrade your set meal!

(N/P: RM10)

Add on RM5 only















ヒレかつセット

**Tenderloin Katsu Set** 

腰内猪排套餐

ロースかつセット

Loin Katsu Set

里肌猪排套餐

**RM38** 



# **Jumbo Tonkatsu Set**

















チキンかつセット

Chicken Katsu Set

**RM33** 

香嫩鸡排套餐

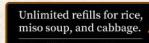
海老フライセット(3本)

Prawn Katsu Set (3 pieces)

**RM57** 

炸草虾排套餐(3只)





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







#### Pork & Prawn Mix Set

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

RM52







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

RM50







#### **Trio Mix Set**

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





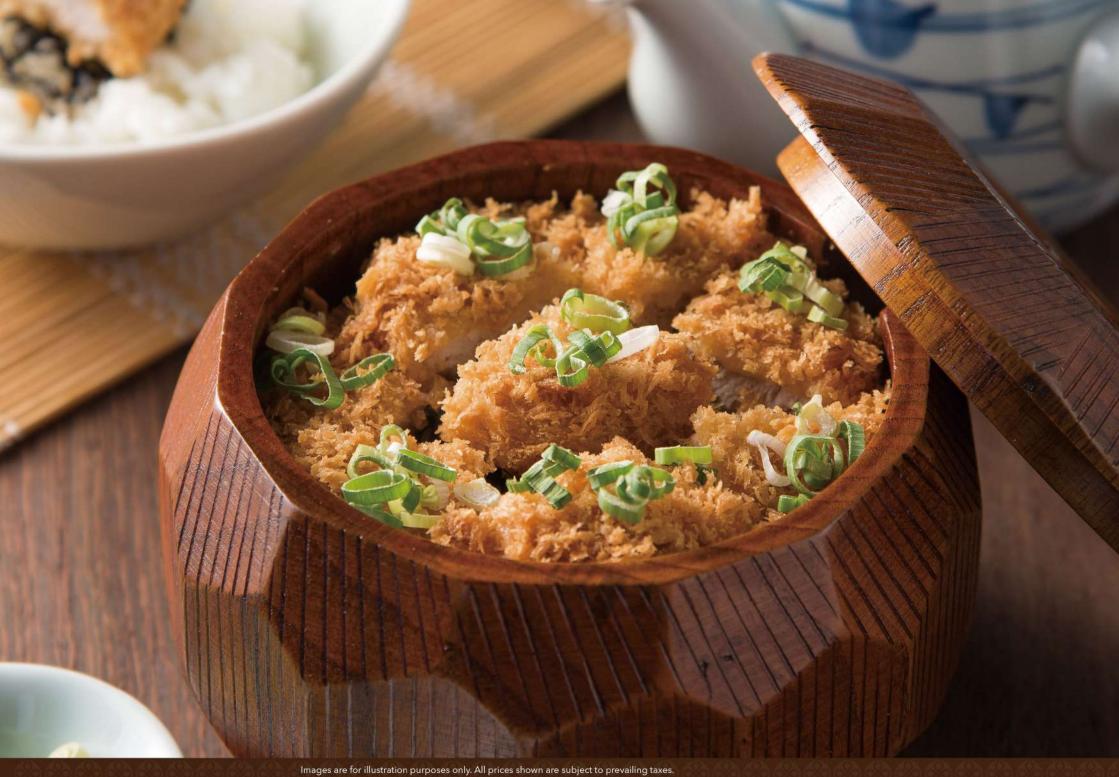
Unlimited refills for rice, miso soup, and cabbage.

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

ヒレ・ロースの合い盛りセット

Tenderloin & Loin Mix Set

腰内、里肌猪排组合套餐







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** 





## **How to Enjoy Katsumabushi**



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。



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。



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。

















o Soup Curry S e噌汁 カレーン

Curry Sauce カレーソース

Cabbage キャベツ Fruit 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

ロースかつカレー

**Loin Katsu Curry Set** 

里肌猪排咖喱饭套餐

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)

チキンかつカレー

**Chicken Katsu Curry Set** 

香嫩鸡排咖喱饭套餐

Choose your flavour:

Original





















チーズヒレかつ煮

Tenderloin Cheese Katsu-ni Set **RM44** 

芝士腰内猪排套餐

チーズロースかつ煮

Loin Cheese Katsu-ni Set

**RM43** 

芝士里肌猪排套餐

チーズ海老フライかつ煮(2本)

Prawn Cheese Katsu-ni Set (2 pieces) RM48

芝士炸草虾排套餐 (2只)

チーズチキンかつ煮

Chicken Cheese Katsu-ni Set

**RM39** 

芝士香嫩鸡排套餐



















ヒレかつ丼

Tenderloin Katsu Don Set RM38

腰内猪排丼饭

ロースかつ丼

Loin Katsu Don Set RM37

里肌猪排丼饭

海老フライかつ丼(2本)

Prawn Katsu Don Set (2 pieces) RM48

炸草虾排丼饭(2只)

チキンかつ丼

Chicken Katsu Don Set RM33

香嫩鸡排丼饭

親子丼

Oyako Don Set

亲子丼



















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)



















鶏からあげセット (8個)

Chicken Karaage Set (8 pieces) RM31

酥脆炸鸡块套餐(8块)



# À La Carte

枝豆 **Edamame** 

RM9

枝豆

茶碗蒸し

Chawanmushi

Agedashi Tofu

**RM10** 

茶碗蒸

揚げ出し豆腐

RM15

唐揚豆腐

鶏からあげ (8個)

Chicken Karaage (8 pieces)

**RM18** 

酥脆炸鸡块(8块)

ひとくちかつ(1枚)

Mini Tenderloin Katsu (1 piece)

**RM13** 

一口猪排(1块)





| ヒレかつ<br><b>Tenderloin Katsu</b><br>腰内猪排          | 100g RM29<br>200g RM41 | 親子丼<br><b>Oyako Don</b><br>亲子丼                                     | RM25 |
|--|------------------------|--|------|
| ロースかつ<br><b>Loin Katsu</b><br>里肌猪排               | 100g RM28<br>200g RM40 | チーズヒレかつ煮<br><b>Tenderloin Cheese Katsu-ni</b><br>芝士腰内猪排            | RM35 |
| 海老フライ(3本) <b>Prawn Katsu</b> (3 pieces) 炸草虾排(3只) | RM48                   | チーズロースかつ煮<br><b>Loin Cheese Katsu-ni</b><br>芝士里肌猪排                 | RM34 |
| チキンかつ<br>Chicken Katsu<br>香嫩鸡肉排                  | RM24                   | チーズ海老フライかつ煮(2本) <b>Prawn Cheese Katsu-ni</b> (2 pieces) 芝士炸草虾排(2只) | RM40 |
| ヒレかつ丼<br><b>Tenderloin Katsu Don</b><br>腰内猪排丼饭   | RM33                   | チーズチキンかつ煮<br><b>Chicken Cheese Katsu-ni</b><br>芝士香嫩鸡排              | RM30 |
| ロースかつ丼<br><b>Loin Katsu Don</b><br>里肌猪排丼饭        | RM32                   | すき焼き(豚)<br><b>Pork Sukiyaki</b><br>猪肉寿喜烧                           | RM38 |
| 海老かつ丼(2本) Prawn Katsu Don (2 pieces) 炸草虾排丼饭(2只)  | RM39                   | かけうどん<br><b>Kake Udon</b><br>清汤乌冬面                                 | RM15 |
| チキンかつ丼<br><b>Chicken Katsu Don</b><br>香嫩鸡排丼饭     | RM28                   | カレーうどん<br><b>Curry Udon</b><br>咖喱乌冬面                               | RM18 |

ヒレかつカレー

**Tenderloin Katsu Curry** 

**RM37** 

腰内猪排咖喱饭

ロースかつカレー

**Loin Katsu Curry** 

**RM36** 

里肌猪排咖喱饭

海老フライカレー(2本)

Prawn Katsu Curry (2 pieces)

RM41

炸草虾排咖喱饭(2只)

チキンかつカレー

**Chicken Katsu Curry** 

**RM32** 

香嫩鸡肉排咖喱饭



Add on RM9 only for Rice, Miso Soup & Pickles





# **Desserts**





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:

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www.maisen.com.my

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

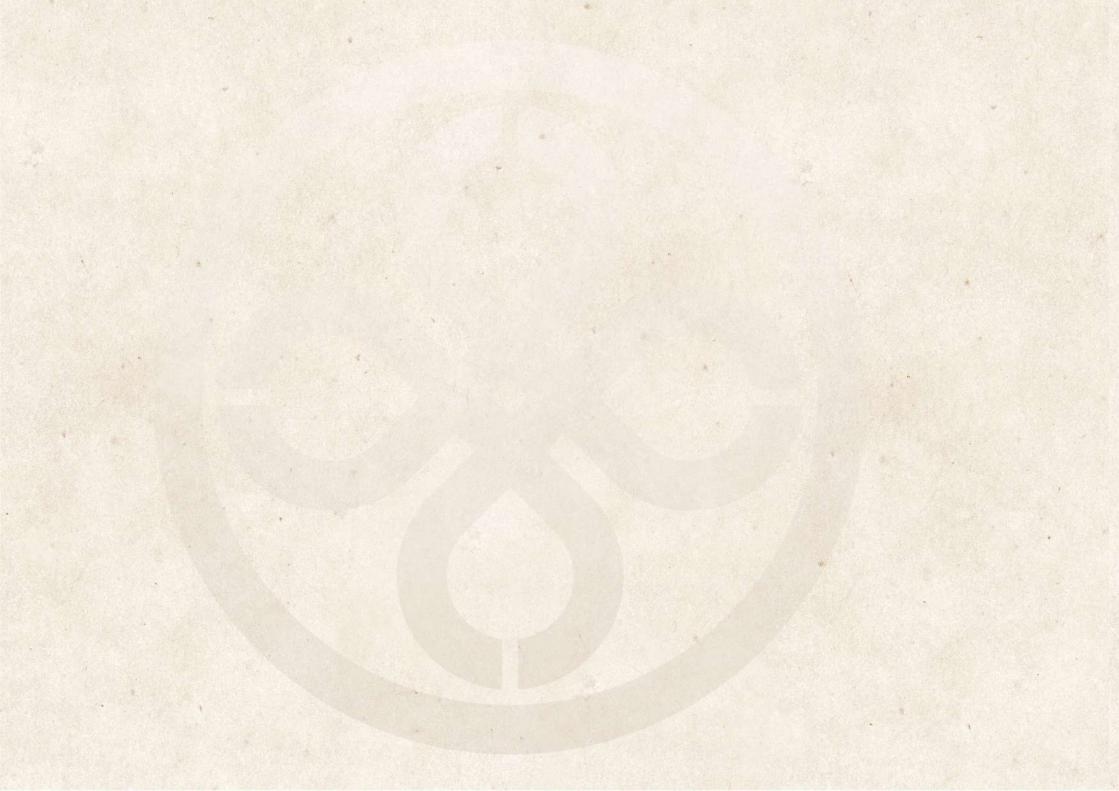
Japan since 1965.

Thailand since 2012.

Philippines since 2015.

Malaysia since 2023.

Indonesia since 2023.















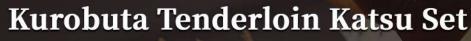












This exceptional combination features succulent Black Iberian pork known for its unparalleled tenderness, marbling and depth of flavour. Fried to golden perfection, it is served with rice and an assortment of delectable side dishes.

## **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** 黑豚专用酱汁

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



# Introducing our exquisite Unagi Katsu Menu

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.









À la carte: Unagi Katsu 鰻かつ



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

# Katsu Bento Special

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.** 













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

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

(N/P: RM15)



# Add on RM5 only for (1) dessert:

Matcha **OR** Goma Ice Cream

(N/P: RM10)











# FIND THE DIFFERENCE

Can you spot the 5 differences?





# WORD SEARCH

**DELICIOUS** 

**ICE CREAM** 

**TOMATO** 

**WATER** 

**ORANGE** 

D E L I C I O U S
K J H Z Y I H O R
W A T E R T K O X
S E L B P M D T S
K Q V W C P O A A
I C E C R E A M M
D E U I C Q P O A
O R A N G E O T F