

## “All for smiles of customers”

Over 60 years MAiSEN is well known for its tender meat Tonkatsu in Japan, which is recognised as “Tonkatsu, so tender it can be cut with chopsticks”.

MAiSEN first opened in 1965 in the basement of Mitsui Building in Yurakucho, Tokyo City. Back then, the floor area was 10 tsubo (approximately 33 square meters) with only counter seating. Chiyoko Koide, an entrepreneurial housewife, was the founder.

As of 2026, MAiSEN operates 13 restaurants and 69 take-away stores domestically, along with 16 stores outside Japan in countries such as Thailand, Philippines, and Indonesia.



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

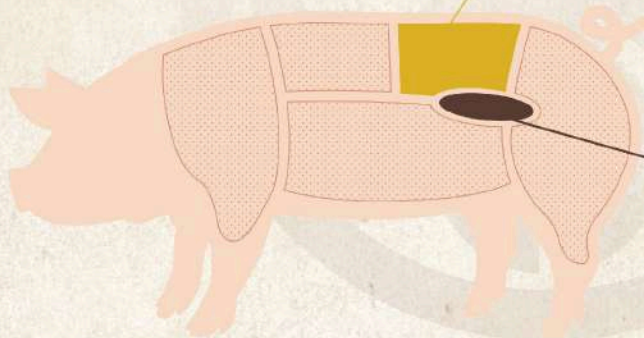
At the heart of MAiSEN's flavours are our sauces. We have three varieties: Amakuchi (sweet and tangy), Karakuchi (bold and savoury), and Sando Sauce (savoury and tangy), which are crafted with dedication and refined over time.

Imported from Japan 🇯🇵



## MAiSEN's Commitment to Pork

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



### Loin

Our premium pork loin features fine marbling that delivers exceptional tenderness and flavour, making it ideal for dishes like deep-fried pork cutlets.

### Tenderloin

1%

Exceptionally juicy and tender, the tenderloin offers a lighter, non-greasy bite. Sourced from the rare loin section, it represents the pinnacle of pork quality for a refined dining experience.

# 黒豚

KUROBUTA  
SERIES

主題



## Premium Black Pig

Kurobuta pork comes from a premium black pig breed traditionally raised in natural, pastoral environments. Known for its fine marbling and rich flavour, the meat develops exceptional tenderness and natural sweetness. Highly regarded for its quality, kurobuta pork is widely used in premium culinary dishes.



## 黒豚ラーメン

### KUROBUTA RAMEN

Ramen topped with artfully layered Kurobuta pork slices, served in enriched tonkotsu broth infused with delicate chicken flavours, and crowned with a shoyu-zuke pasteurized raw egg for a luxurious finish.

RM49



## 黒豚ヒレかつセット

### KUROBUTA TENDERLOIN KATSU SET

This exceptional combination features succulent Kurobuta 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

## 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.



黒豚トントロ

## JOWL KUROBUTA

Rich, tender Kurobuta pork jowl with a buttery melt in your mouth texture.

RM42

黒豚肩ロース

## NECK COLLAR KUROBUTA

Juicy, well-marbled Kurobuta pork neck collar with a deep umami flavour.

RM42



黒豚ソーセージ

## KUROBUTA SAUSAGES

Juicy, flavourful Kurobuta pork sausages, served with crisp salad, potato wedges and a side sauce.

RM19

串焼



黒豚バラ

## KUROBUTA PORK BELLY

Juicy, Kurobuta pork belly skewered and grilled to perfection.

RM10



黒豚ゲタカルビ

## KUROBUTA RIBS FINGER

Tender Kurobuta pork rib fingers, expertly grilled to perfection.

RM15

# KUSHIYAKI



串焼き



ぎんなん  
**GINNAN**  
Ginkgo Nuts

**RM3.50**



ニンニク串  
**NINNIKU**  
Garlic

**RM3.50**



オクラ串  
**OKRA**  
Ladies Fingers

**RM3.50**



エリンギ  
**ERYNGII**  
King Oyster Mushrooms

**RM4**



ねぎま  
**NEGIMA**  
Chicken Thigh with Japanese Leeks

**RM4.50**



アボカドベーコン  
**AVOCADO BACON**  
Avocado wrapped with Bacon slices

**RM6**



エノキ巻き  
**ENOKI-MAKI**  
Enoki and Spring Onion wrapped  
with Pork Belly slices

**RM5**



豚バラ  
**BUTA BARA**  
Pork Belly

**RM5**



手羽先  
**TEBASAKI**  
Chicken Wings

**RM5**



白とうもろこし  
**WHITE CORN**  
Corn

**RM5**



塩玉子ベーコン  
**SHIO TAMAGO BACON**  
Flavoured eggs with Bacon slices

**RM7**



砂糖がけポークベーコン  
**PORK BACON WITH  
CASTER SUGAR**  
Crispy pork bacon lightly coated with caster sugar

**RM7**



ぎゅうにく  
**GYU**  
Beef

**RM10**

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

# KUSHIKATSU

串揚げ



出汁巻き串揚げ

## DASHIMAKI KUSHIKATSU 🍷

Deep-fried homemade Japanese rolled omelette.

**RM5**



海老となす串揚げ

## EBI NASU KUSHIKATSU 🍷

Deep-fried prawn and eggplant.

**RM9**



ヒレ串揚げ

## TENDERLOIN KUSHIKATSU 🍷 RM6

Deep-fried pork tenderloin.



豚バラ串揚げ

## PORK BELLY KUSHIKATSU 🍷 RM6

Deep-fried pork belly.



ヒレ肉ときのご串揚げ

## TENDERLOIN MUSHROOM KUSHIKATSU 🍷 RM6

Deep-fried pork tenderloin and mushroom.



鶏串揚げ

## CHICKEN KUSHIKATSU 🍷 RM5

Deep-fried chicken.

# STARTERS

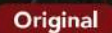

前菜



ゴマQ

## GOMA Q

Fresh japanese cucumber with a homemade sesame dressing.

CHOICE OF  Original  Spicy

RM12



枝豆

## EDAMAME

Boiled edamame with salt.

RM13



揚げ出し豆腐

## AGEDASHI TOFU

Silken tofu in dashi, topped with assorted vegetables and garnishes.

RM13

キャベツコールスロー

## CABBAGE COLESLAW

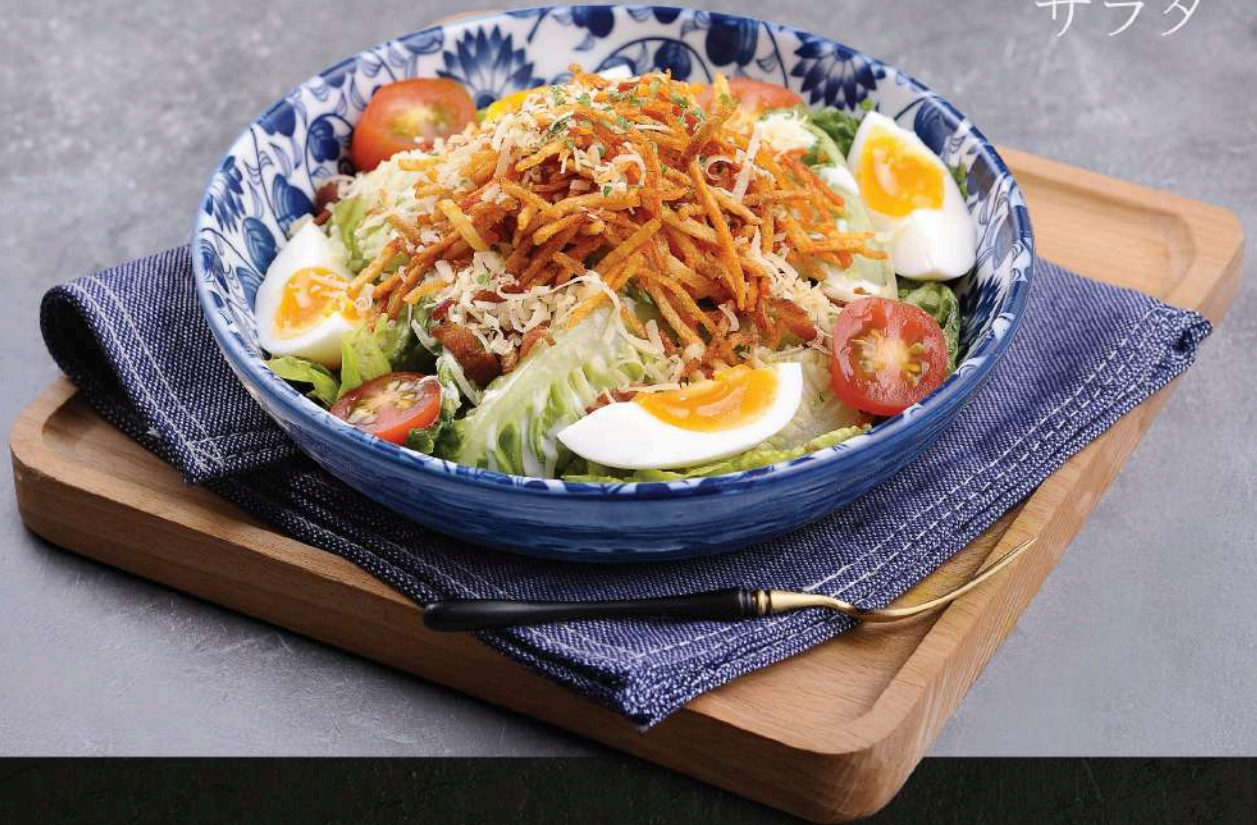
Fresh shredded cabbage tossed in a light, creamy dressing.

RM10



# SALAD

サラダ



クリスピーベーコンサラダ

## CRISPY POTATO SALAD

RM22

Fresh romaine lettuce with crispy bacon, topped with potato chips, parmesan cheese, half boiled eggs, tomatoes and caesar dressing.



カニカマときゅうりのサラダ

## KANIKAMA CUCUMBER SALAD (MINI PORTION)

Refreshing salad made with chilled kanikama and crisp cucumber slices, tossed in a light Japanese dressing for a clean, delicate taste.

RM12



かつサラダ

## PORK KATSU SALAD (MINI PORTION)

Crispy breaded pork cutlet sliced and served atop a bed of fresh greens, enhanced with a flavourful house-made dressing.

RM18

# SUSHI TACO

寿司ロール

カニマヨロール

**KANI MAYO** 🍣

Sweet crabstick salad with cucumber and tobiko.

**RM9**



サーモンロール

**SALMON** 🍣

Fresh salmon with crisp vegetables and creamy mayo.

**RM10**



うなぎロール

**UNAGI** 🍣

Sweet grilled eel paired with crunchy vegetables and mayo.

**RM10**



照り焼きチキンロール

**CHICKEN TERIYAKI** 🍣

Juicy teriyaki chicken with fresh cucumber and mayo.

**RM8**



チャーシューロール

**CHASHU** 🍣

Tender pork chashu with crisp cucumber and mayo.

**RM8**



海老天ロール

**EBI TEMPURA** 🍣

Crispy ebi tempura with cucumber, mayo, and tobiko.

**RM9**

# SASHIMI

刺身

サーモン刺身

## SALMON SASHIMI

Fresh raw salmon slices.

RM45 (5pcs)

RM82 (10pcs)



トロサーモン刺身

## SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM55

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# BUN & SANDO

## バンズとサンド

ヒレかつサンド

### TENDERLOIN KATSU SANDO 🍷

Pork tenderloin in MAISEN's signature sauce and breadcrumbs, nestled between soft, fluffy white bread.

RM15



だし巻き玉子かつサンド

### DASHIMAKI KATSU SANDO 🍷

Japanese rolled omelet fried to golden perfection with MAISEN's signature breadcrumbs, nestled between soft, fluffy white bread.

RM13



和牛バンズ

### WAGYU BEEF BUN 🍷

Juicy Wagyu beef patty marinated in a special sauce and served with lettuce and cheese in a steamed bun.

RM25



一風堂ポークバンズ

### IPPUDO PORK BUN 🍷

Juicy braised pork belly served with IPPUDO's special sauce. An all-time bestseller around the world!

RM10



スパイシーチキンバンズ

### SPICY CHICKEN KATSU BUN 🍷

Fluffy steamed bun paired with crunchy, spicy chicken and savoury-sweet sauce.

RM12



海老真薯かつバンズ

### EBI SHINJO KATSU BUN 🍷

Fluffy steamed bun paired with golden-fried shrimp and savoury-sweet sauce.

RM15



鰻かつバンズ

### UNAGI KATSU BUN 🍷

Fluffy steamed bun paired with deep-fried unagi, complemented with savoury-sweet sauce.

RM18

# TAMAGO

玉子

かつ巻き玉子

## TAMAGO KATSU MAKI 🍳

Pork cutlet encased within a delicate, fluffy tamago roll, offering a delightful contrast of silkiness.

RM22



トリュフ茶碗蒸し

## TRUFFLE CHAWANMUSHI 🍳

Steamed egg custard with crabmeat, prawns, ginkgo nut, shiitake mushrooms, baby corn and truffle oil topped with tobiko in a light and savoury sauce.

RM18



チーズ入り出し巻き玉子

## DASHIMAKI TAMAGO WITH CHEESE 🍳

Traditional Japanese rolled omelette with creamy melted cheese.

RM12



出汁巻玉子 黒トリュフソースがけ

## DASHIMAKI TRUFFLE 🍳

Homemade Japanese omelette topped with truffle cream sauce.

RM28



玉子かつカニカマ明太マヨ

## TAMAGO KATSU WITH KANIKAMA MENTAIMAYO 🍳

Crispy egg fried to golden perfection, topped with crab stick mentaiko mayonnaise.

RM10

# GYOZA

餃子



一風堂博多一口餃子

## IPPUDO HAKATA-STYLE GYOZA

IPPUDO's homemade classic original pan-fried bite-sized dumplings. Simply the best!

**RM15 (5 PCS)**

**RM28 (10 PCS)**



海老真薯餃子揚げ

## EBI SHINJO GYOZA AGE

Prawn-filled dumplings golden-fried to perfection, paired with tartar sauce.

**RM18**

# APPETISER

アペタイザー



チーズスティックかつ

## CHEESE STICK KATSU 🍷

Crispy roll stuffed with melted cheese, coated in signature breadcrumbs, and served with orange marmalade sauce.

RM17



コーン天婦羅

## SWEET CORN TEMPURA 🍷

Lightly battered deep-fried corn topped with paprika seasoning.

RM15



コーンコロケ

## SWEET CORN CROQUETTE 🍷

A crispy golden croquette filled with creamy mashed potato blended with sweet corn, offering a warm and comforting bite.

RM9

トリュフ塩ポテト

## TRUFFLE SALT FRIES 🍷 RM22

Perfectly crisp fries tossed with truffle oil, truffle salt and fresh herbs.



ポテトコロケ (豚肉)

## PORK POTATO CROQUETTE 🍷

Crispy croquette filled with tender minced pork and mashed potatoes, coated in golden breadcrumbs and fried to perfection.

RM13



# APPETISER

アペタイザー

チキン南蛮

## CHICKEN NANBAN 🍷

Deep-fried chicken cutlets coated with special nanban and tartar sauce.

RM22



からし風味クリスピーチキン

## CRISPY MUSTARD CHICKEN 🍷

Oven-baked boneless chicken coated in a tangy mustard sauce.

RM20

鶏からあげ

## CHICKEN KARAAGE 🍷

Tender and juicy bite-sized chicken, served with tartar sauce.

RM13



カリカリ手羽先から揚げ

## CRISPY TEBASAKI 🍷

Deep-fried crispy chicken wings served with chilli powder.

RM28

# APPETISER

## アペタイザー



ビーフソーセージ

### BEEF SAUSAGES

Juicy, flavourful beef sausages, served with crisp salad, potato wedges and wasabi mayo sauce.

**RM22**

うなぎチーズ巻き

### UNAGI CHEESE WRAP

Tender unagi wrapped in fresh oba leaf and crispy spring roll skin, paired with melted cheese and crispy fried egg bits.

**RM22**



桜えびお好み焼き

### SAKURA EBI OKONOMIYAKI

Savoury Japanese pancake with sakura ebi, chives, and plum mayonnaise, topped with bonito flakes and paired with spicy chilli paste.

**RM18**



# APPETISER

アペタイザー



鯛かつコールスロー添え

## SEA BREAM WITH COLESLAW 🍷

Deep-fried sea bream cutlet with a tender, flaky texture, paired with refreshing cabbage coleslaw for a light and balanced dish.

**RM25**

豚チーズロールかつ

## BUTA CHEESE ROLL KATSU 🍷

Juicy pork rolled with creamy melted cheese, coated in breadcrumbs, and deep-fried to a crisp golden finish.

**RM16**



海老真薯かつ

## EBI SHINJO KATSU 🍷

Golden-fried katsu with a juicy prawn filling.

**RM19**



# GRILLED DISH

焼き物



鰻のかば焼き

**UNAGI KABAYAKI** 🍷

Grilled eel with teriyaki sauce served with a side of pickled red radish in a beet root, yuzu and lemon marinade.

**RM58** (Half)

**RM98** (Whole)



イカの姿焼き

**IKA SUGATAYAKI** 🍷

Grilled whole squid served with mayonnaise and chilli powder.

**RM32**

豚バラ塩焼き

**SALT-GRILLED BUTA BARA** 🍷

Thick-cut pork belly seasoned simply with salt and grilled over high heat, served with crisp salad and grain mustard sauce.

**RM28**



# GRILLED DISH

## 焼き物

スズキソルティエッグソース

### SEA BASS WITH SALTED EGG

Delicately deep-fried sea bass collar enhanced with a luscious salted egg sauce for a refined umami finish.

RM29



サーモンカマソルティエッグソース

### SALMON COLLAR WITH SALTED EGG

Deep-fried salmon collar with naturally rich, fatty meat, topped with a creamy salted egg sauce for an indulgent finish.

RM29



塩サバ焼き

### GRILLED SABA

Grilled mackerel.

CHOICE OF

Shioyaki

Teriyaki

RM29



鮭兜焼き

### GRILLED SALMON HEAD

Salmon head grilled to perfection.

CHOICE OF

Shioyaki

Teriyaki

RM29

# GRILLED DISH

焼き肉



## WAGYU TOBANYAKI 和牛陶板焼き

Wagyu tenderloin, shiitake and eryngii mushroom roasted on a ceramic plate serve with yuzu kosho and lemon, wagyu sauce and sea salt.

**RM188** (100G)

**RM358** (200G)

**RM798** (500G)



アンガスサイコロステーキ

## ANGUS SAIKORO STEAK

Tender Angus rib-eye steak cubes grilled to perfection and served on a hot plate with carrot, broccoli, and teppan sauce.

**RM59**

# SIGNATURE KATSU

名物かつ

ヒレかつ

## TENDERLOIN KATSU

Deep-fried juicy pork tenderloin coated with signature breadcrumbs.

**RM29**



ロースかつ

## LOIN KATSU

Golden-fried pork loin coated with signature breadcrumbs.

**RM28**

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



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

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

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



海老フライ

## PRAWN KATSU

Juicy prawns, golden-fried  
to perfection.

**RM48**



鰻かつ

## UNAGI KATSU

Premium deep-fried unagi, coated  
with signature breadcrumbs.

**RM45**



チキンかつ

## CHICKEN KATSU

Golden-fried succulent chicken  
coated in crispy panko crust.

**RM24**



# CHEESE KATSU-NI



チーズかつ煮



チーズヒレかつ煮

## TENDERLOIN CHEESE KATSU-NI

Deep-fried pork tenderloin topped with melted cheese.

**RM35**

チーズロースかつ煮

## LOIN CHEESE KATSU-NI

Golden-fried pork loin layered with melted cheese.

**RM34**

チーズ海老フライかつ煮

## PRAWN CHEESE KATSU-NI

Fried succulent prawns topped with melted cheese.

**RM40**

チーズチキンかつ煮

## CHICKEN CHEESE KATSU-NI

Crispy deep-fried chicken layered with melted cheese.

**RM30**

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



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



# SUKIYAKI

## すき焼き

豚すき焼き

### PORK SUKIYAKI

Thinly sliced pork belly simmered in a sweet-savoury sukiyaki broth with mushrooms, cabbage, tofu and spinach, served with a poached egg.

**RM38**



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

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



# KATSUMABUSHI



## かつまぶし

ヒレかつまぶし

### TENDERLOIN KATSUMABUSHI

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.

RM35



鰻かつまぶし

### UNAGI KATSUMABUSHI

Tender eel, coated in golden, crunchy panko; served over rice, accompanied by yuzu-infused dashi broth, onsen tamago, and a variety of side condiments.

RM52

## 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 RICE

Premium Curry  
Homemade Recipe From Japan



かつカレー



Choose your flavour:

Original

🌶️ Extra Spicy

ヒレかつカレー

## TENDERLOIN KATSU CURRY

Crispy pork tenderloin served with our rich homemade Japanese curry and rice.

**RM37**

ロースかつカレー

## LOIN KATSU CURRY

Golden-fried pork loin paired with our rich homemade Japanese curry and rice.

**RM36**

海老フライカレー

## PRAWN KATSU CURRY

Juicy fried prawns complemented by our rich homemade Japanese curry and rice.

**RM41**

チキンかつカレー

## CHICKEN KATSU CURRY

Succulent deep-fried chicken served alongside our rich Japanese curry and rice.

**RM32**

# DONBURI



丼ぶり



ヒレかつ丼

## TENDERLOIN KATSU DON

Crispy pork tenderloin served over rice with egg and onion.

**RM33**

ロースかつ丼

## LOIN KATSU DON

Juicy pork loin layered with rice, egg, and onion.

**RM32**

海老フライかつ丼

## PRAWN KATSU DON

Golden-fried prawns served with rice, egg, and onion.

**RM39**

チキンかつ丼

## CHICKEN KATSU DON

Crispy chicken served with rice, egg, and onion.

**RM28**

鰻かつ丼

## UNAGI KATSU DON

A classic Japanese rice bowl with tender unagi and poached egg.

**RM43**

親子丼

## OYAKO DON

A classic Japanese rice bowl with tender chicken and poached egg.

**RM25**

# UDON



うどん

かけうどんセット

## KATSU KAKE UDON SET

Udon in a savoury broth, served with your choice of golden-fried pork tenderloin, pork loin, chicken, or prawns.

À La Carte Kake Udon **RM15**

Choice of katsu:

Tenderloin Katsu **RM34**

Chicken Katsu **RM31**

Loin Katsu **RM33**

Prawn Katsu **RM38**



カレーうどんセット

## KATSU CURRY UDON SET

Udon in rich curry broth, paired with your choice of golden-fried pork tenderloin, pork loin, chicken, or prawns.

À La Carte Curry Udon **RM18**

Choice of katsu:

Tenderloin Katsu **RM35**

Chicken Katsu **RM32**

Loin Katsu **RM34**

Prawn Katsu **RM39**



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## JAPANESE HIGHBALL HISTORY



*Highball was first popularized in 1950's as Suntory introduced this serve as a way to bridge a traditional Western way of drinking the spirit with a quintessentially Japanese whisky that was both more appealing to the local palates and felt more refreshing.*

*Torays Bar were popular at this time and provided a stage for enjoying the highball culture in a highly social setting.*

*In 2008, after the downtrend of interest in whisky, Suntory was instrumental in re-igniting the public desire for whisky through Highball - by reintroducing the Highball to a new generation of drinkers who were looking for an authentic way to connect with Japan's past.*

## THE FOUNDING HOUSE OF JAPANESE WHISKY

*Embodying the beliefs of founder Shinjiro Torii, Suntory Japanese Whisky exists to "enrich people's lives" by offering products and experiences rooted in the three pillars:*

- *Inspired by Harmony with Japanese Nature (WA)*
- *Elevated by Japanese Craftmanship (Monozukuri)*
- *Enjoyed as Authentic Japanese Cultural Experience (Omotenashi)*



# PERFECT SERVE SUNTORY KAKUBIN HIGHBALL

We craft every glass with discipline and spirit. Here, we follow a special code to create a truly perfect highball. Enjoy the craft. Feel the lifestyle.

## 1 LEMON

Squeeze a lemon wedge and drop into the mug.



## 2 ICE

Fill mug up with ice to the brim.



### NINJA ICE

Invisible in the liquid.  
Crystal-clear. Slow-melt.

忍者アイス



## 3 KAKUBIN

1 Part Whisky, 4 Part Soda.



### TIP

Chill Whisky, Soda & Mug in advance for optimal refreshment.



## 4 1 STIR & SERVE

Stir lightly once and gently lift the stirrer. Serve.

### DO YOU KNOW?

1 Rest your thumb on the subtle indentation atop the handle - designed to fit perfectly.

2 Exactly 1 Part mark when filled with ice.



## HIGHBALL FOOD PAIRING

Suntory  
Whisky  
KAKUBIN

The highball is the perfect serve with your meal occasions. Cleansing the palate and allowing the tongue to reset, the refreshing yet subtle flavour profile of the Suntory Kakubin Highball makes it the perfect accompaniment.



## SUNTORY HIGBALL

1 GLASS

2 GLASSES

5 GLASSES

### KAKUBIN NINJA

*Kakubin Whisky / Soda / Ninja Ice Cube*

RM29

RM55

RM115

### HIBIKI JAPANESE HARMONY

*Hibiki Whisky / Soda / Ninja Ice Cube*

RM49

RM95

RM215

### HAKUSHU DISTILLER'S RESERVE

*Hakushu Whisky / Soda / Ninja Ice Cube*

RM49

RM95

RM215

### YAMAZAKI DISTILLER'S RESERVE

*Yamazaki Whisky / Soda / Ninja Ice Cube*

RM49

RM95

RM215

### ROKU JAPANESE GIN

*Roku Gin / Soda / Ninja Ice Cube*

RM32

RM58

RM128



The ice disappears inside the highball.  
That's why it's called **Ninja Ice Cube!**

**ADD-ON RM3/piece**



## COCKTAILS HIGHBALL

1 GLASS

2 GLASSES

5 GLASSES

### YUZU HIGHBALL

*Kakubin Whisky / Yuzu / Pineapple  
Soda / Ninja Ice Cube*

RM35

RM65

RM145

### UMESHU HIGHBALL

*Kakubin Whisky / Umeshu / Apple  
Soda / Ninja Ice Cube*

RM35

RM65

RM145

### ICHIGO HIGHBALL

*Kakubin Whisky / Strawberry / Mojito / Lemon  
Soda / Ninja Ice Cube*

RM35

RM65

RM145

### MOMO HIGHBALL

*Kakubin Whisky / Peach / Soda / Ninja Ice Cube*

RM35

RM65

RM145



*The ice disappears inside the highball.  
That's why it's called **Ninja Ice Cube!***

**ADD-ON RM3/piece**



# HIGHBALL TOWER (2L)

*The Original Japanese whisky that is delicate and bright, with slightly fruity aroma, rich flavour and pleasantly dry finish.*



Serves up to  
**10** glasses

RM **198**

≈RM19.80 per glass



角  
ハイ  
ボール

# SUNTORY WHISKIES

SINGLE  
SHOT

DOUBLE  
SHOTS

1 BOTTLE

## KAKUBIN 角瓶

The Original Japanese whisky that is delicate and bright, with slightly fruity aroma, rich flavour and pleasantly dry finish.

RM29

RM55

RM298

## CHITA GRAIN WHISKY 知多

Silky and mellow grain whisky with notes of blossoming rose, soft vanilla sweetness and light oak.

-

-

RM498

## HIBIKI JAPANESE HARMONY 響

The paragon of Japanese Whisky, seductive and blossoming with harmonious flavour and elegant balance of fruit, honey and subtle oak.

RM46

RM88

RM968

## HAKUSHU DISTILLER'S RESERVE 白州

A refreshing and citrusy Japanese whisky expression, from the mountains surrounding Hakushu.

RM46

RM88

RM968

## YAMAZAKI DISTILLER'S RESERVE 山崎

Uniquely aged in wine casks, this Yamazaki expression is mild and delicately sweet with hints of fresh red fruits.

RM48

RM92

RM1098

## HAKUSHU 12 YEARS OLD 白州12年

A lightly peated single malt exhibiting the verdant greens, fresh fruits and gentle smoke of its mountain distillery.

-

-

RM1938

## YAMAZAKI 12 YEARS OLD 山崎12年

Japan's No. 1 single malt whisky known for its subtle, refined yet complex taste, featuring notes of dried fruit, gentle spice and Japanese Mizunara oak

-

-

RM1988



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

## JAPANESE COCKTAILS



### YUZU CARAMEL KICK

RM35

*A refreshing whisky highball with a bold mix of yuzu, sea-salt caramel, and creamy popcorn notes.*



### HANA-IRO FIZZ

RM35

*A light, botanical gin fizz with yuzu brightness, elderflower sweetness, and butterfly-pea elegance.*



### PLUM BLOSSOM GREY

RM25

*A floral, citrus-bright umeshu cocktail layered with earl grey aromatics and soft rose sweetness.*



### MOONFLOWER MELODY

RM25

*A soft, fragrant soda with yuzu liqueur, melon, and floral elderflower, accented with delicate edible flowers.*



### YUZU ZEN GARDEN

RM25

*A bright rum refresher with tangy yuzu, lemon, citrus liqueur, mint, and lemongrass for a crisp, garden-fresh finish.*

# BEER



## SUNTORY PREMIUM MALT'S

(GOLD / KURO / HALF & HALF)

1 GLASS **RM33**

5 GLASSES **RM108**

24 GLASSES **RM480**

## SUNTORY BEER FLIGHT

(Includes 1 Gold & 1 Kuro - 200ml each)

**RM36**



## KIRIN BEER

1 BOTTLE **RM30**

5 BOTTLES **RM98**

24 BOTTLES **RM450**

## TIGER BEER

1 BOTTLE **RM26**

5 BOTTLES **RM79**

24 BOTTLES **RM360**



## SUNTORY ROKU GIN

*An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.*

1 GLASS	<b>RM32</b>
3 GLASSES	<b>RM84</b>
1 BOTTLE	<b>RM398</b>



## SUNTORY UMESHU TARUSHIAGE

*A rich palate with fruity sweetness of almonds, plums, apricots, and dried fruits blending with hints of Yamazaki malt.*

1 GLASS	<b>RM28</b>
3 GLASSES	<b>RM78</b>
1 BOTTLE	<b>RM338</b>

樽仕上げ梅酒

## ISEMAN HALF MOON YUZU

*A bright, zesty yuzu liqueur with lively citrus notes and a refreshing sweet-tart balance, perfect for cocktails or sipping.*

1 GLASS	<b>RM25</b>
3 GLASSES	<b>RM68</b>
1 BOTTLE	<b>RM168</b>

### CORKAGE

*For guests who wish to bring their own bottle, a corkage fee applies.*

**Corkage (Whisky, Liquor) RM150**



## JUNMAI DAIGINJO

Polishing Ratio **50%**

久保田 萬壽 純米大吟釀

**KUBOTA MANJU  
JUNMAI DAIGINJO**

Profile : Light, Dry  
Flavour : Pear, Flower  
Alcohol : 15%  
Rice Milling : 33%

720ML

**RM568**



明石鯛 純米大吟釀原酒

**AKASHI-TAI  
JUNMAI DAIGINJO**

Profile : Medium, Dry  
Flavour : Melon, Lemon  
Alcohol : 16%  
Rice Milling : 38%

720ML

**RM368**



菊水 純米大吟釀

**KIKUSUI  
JUNMAI DAIGINJO**

Profile : Light, Dry  
Flavour : Sweet Rice, Flower,  
Walnuts  
Alcohol : 15%  
Rice Milling : 40%

720ML

**RM338**



## JUNMAI GINJO

Polishing Ratio **60%**

伝心 純米吟釀

**DENSHIN YUKI  
JUNMAI GINJO**

Profile : Light, Clean  
Flavour : Green apple, Pear  
Alcohol : 16%  
Rice Milling : 55%

720ML

**RM208**



菊水 純米吟釀

**KIKUSUI  
JUNMAI GINJO**

Profile : Light, Dry  
Flavour : Orange, Presimmon  
Alcohol : 15%  
Rice Milling : 55%

720ML

**RM198**

300ML

**RM78**



## JUNMAI

Polishing Ratio **70%**

山田錦 特別純米酒

**YAMADA-NISHIKI  
TOKUBETSU JUNMAI**

Profile : Rich, Dry  
Flavour : Pear, Earth  
Alcohol : 14%  
Rice Milling : 70%

720ML

**RM188**

300ML

**RM88**



梵 吟選 特別純米酒

**BORN GINSEN  
TOKUBETSU JUNMAI**

Profile : Rich, Clean  
Flavour : Fragrant, Grapefruit  
Alcohol : 15.5%  
Rice Milling : 50%

720ML

**RM268**



花泡香

**HOUSE SPARKLING SAKE**

OZEKI HANA AWAKA 250ML

1 BOTTLE

**RM68**

3 BOTTLES

**RM148**

**HOUSE POURING SAKE (150ML)**

CHOICE OF **HOT** **COLD**

1 CARAFE

**RM30**

3 CARAFES

**RM78**

1 BOTTLE

**RM198**



### CORKAGE

For guests who wish to bring their own bottle, a corkage fee applies.

**Corkage (Sake, Wine) RM100**

## DAIGINJO

Polishing Ratio 50%

大坂屋 長兵衛 大吟醸

### OZEKI CHOBEI DAIGINJO

Profile : Light, Dry  
Flavour : Lychee, Melon  
Alcohol : 15%  
Rice Milling : 50%

720ML

300ML

RM218

RM98



超特選 翔雲 純米大吟醸

### HAKATSURU SHO-UNE DAIGINJO

Profile : Light, Dry  
Flavour : Sweet Rice, Peach  
Alcohol : 15.5%  
Rice Milling : 50%

720ML

300ML

RM218

RM98



## GINJO

Polishing Ratio 60%

久保田千壽

### KUBOTA SENJU GINJO

Profile : Light, Dry  
Flavour : Melon, Lemon  
Alcohol : 15%  
Rice Milling : 50%

720ML

RM208



## HONJOZO

Polishing Ratio 70%

辛丹波 本醸造

### OZEKI KARATAMBA HONJOZO

Profile : Light, Dry  
Flavour : Stone, Sage  
Alcohol : 15%  
Rice Milling : 70%

720ML

300ML

RM188

RM88



菊水の辛口

### KIKUSUI NO KARAKUCHI

Profile : Light, Dry  
Flavour : Walnuts  
Alcohol : 15%  
Rice Milling : 70%

720ML

300ML

RM162

RM70



## FUTSU-SHU

Polishing Ratio 0%

長龍 吉野杉の樽酒

### CHORYO YOSHINOSUGI NO TARU SAKE

Profile : Medium  
Flavour : Woody, Vanilla  
Alcohol : 15%  
Rice Milling : 60%

720ML

RM158



盛田尾張男山清酒

### MORITA OWARI OTOYOKAMA

Profile : Medium  
Flavour : Rice Umami,  
Mellow Fruit  
Alcohol : 15%  
Rice Milling : 60%

1.8L

RM198



ALCOHOL-ADDED STYLE

Rice, Water, Yeast,  
Koji + Distilled Alcohol

Highly milled sake is the pinnacle of a brewer's craft. It has lighter, more refined and fruitier flavours, which best suit being chilled.

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

# MOCKTAILS

## APPLE CINNAMON TEA COOLER

A cool, aromatic mix of apple and cinnamon with cold-brew Earl Grey and ginger ale for a spiced, fruity lift.

RM18

## PASSION TANGERINE POP

Bright and tropical, combining passion fruit and mandarin tangerine with a crisp, bubbly finish, accented with aromatic lemongrass and lime slices.

RM18

## SPARKLING LEMON MINT

Light and zesty lemon with fresh mint, paired with sparkling soda for a crisp, cooling sip. Served with a fragrant lemongrass garnish.

RM18

## THE TOKYO ROSE FIZZ

A refreshing blend of pink grapefruit and lychee with a hint of rose, lifted by mint and sparkling soda.

RM18



## TEA SERIES

JAPANESE GREEN TEA (SENCHA)

PASSION FRUIT (SACHET)

EARL GREY (SACHET)

CHAMOMILE (SACHET)

JASMINE (SACHET)

HOT | COLD

RM5.50 | RM5.50

RM8 | -

RM8 | -

RM8 | -

RM8 | -

## COFFEE SERIES

ESPRESSO

DOUBLE ESPRESSO

BLACK COFFEE

CAPPUCCINO

LATTE

HOT | COLD

RM8 | -

RM13 | -

RM10 | RM12

RM12 | RM15

RM12 | RM15

## MATCHA SERIES

MATCHA COFFEE LATTE

HOT | COLD

- | RM19



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## SMOOTHIES



### CHOCO HAZELNUT CRUNCH **RM20**

*A rich blend of hazelnut and chocolate, sweetened with Okinawa black sugar for a deep, dessert-like taste.*






### PANDAN PARADISE **RM20**

*A tropical, fragrant mix of pandan, coconut, and Okinawa black sugar, blended into a smooth, creamy frappe.*

### ICHIGO BLISS **RM22**

*A rich, creamy strawberry blend made with premium puree for a sweet, velvety finish.*

## SOFT DRINKS

 COCA-COLA RASA ASLI	<b>RM9</b>
 COCA-COLA ZERO SUGAR	<b>RM9</b>
 GINGER ALE	<b>RM9</b>
 TONIC	<b>RM9</b>
 SPRITE	<b>RM9</b>
IPPUDO MINERAL WATER	<b>RM3</b>
DRINKING WATER (REFILLABLE)	<b>RM2</b>

## FRESH JUICES

ORANGE	<b>RM19</b>
APPLE	<b>RM19</b>
WATERMELON	<b>RM19</b>
APPLE + ORANGE	<b>RM19</b>
ORANGE + WATERMELON	<b>RM19</b>



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## DESSERTS

### YUZU PANNA COTTA

*Creamy yuzu-flavoured panna cotta with a bright citrus finish.*

**RM13**



### ITACHOCO MONAKA

*Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.*

**RM18**



### MATCHA MONAKA

*Authentic Japanese green tea ice cream wrapped around soft wafer.*

**RM16**



### MATCHA ICE CREAM

*Japanese green tea ice-cream.*

**RM10**



### YUZU ICE CREAM

*Japanese yuzu ice-cream.*

**RM10**



### GOMA ICE CREAM

*Japanese black sesame ice-cream.*

**RM10**

# 12 & 12

ENJOY **12** PREMIUM JAPANESE ALCOHOLIC DRINKS OF YOUR CHOICE  
+ **FREE** KUSHIYAKI PLATTER

ONLY  
**RM188<sup>++</sup>**



**FREE**

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

# RING THE BELL

TREAT THE HOUSE. LEAVE WITH FRIENDS.



Highball Shooters  
for the House at  
**RM98++**

No minimum or maximum.  
One price for all.

Available Exclusively at the Bar

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

# SIGNATURE DELUXE COMBO

The ultimate pairing of IPPUDO & MAiSEN selections in one satisfying set.

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

**ADD-ON RM12**

to get any mocktail and ice cream  
(Matcha **OR** Goma)



## Katsu Platter Rice Set

A delightful selection featuring your choice of platter, a variety of appetisers of the day, rice, miso soup, and shredded cabbage.

**Unlimited refill for rice, cabbage, and miso soup.**  
Sharing refill items will result in the forfeiture of refill privilege.

AS LOW AS  
**RM 32.90**



## Donburi Set

A flavourful assortment featuring your choice of donburi, a variety of appetisers of the day, miso soup, and shredded cabbage.

**Unlimited refill for rice, cabbage, and miso soup.**  
Sharing refill items will result in the forfeiture of refill privilege.

AS LOW AS  
**RM 32.90**



## Classic Ramen Set

Classic ramen of your choice paired with sweet corn croquette, dashimaki kushiage, tenderloin kushiage, nanbanzuke and cabbage.

**FREE Kaedama**

Free noodle refill available. Just make sure there's enough soup in your bowl.  
Sharing refill items will result in the forfeiture of refill privilege.



RM  
**35.90**



**Unlimited refill for cabbage.**

### Platter Choices



**Signature Bites Platter**  
Mini Tenderloin Katsu and Dashimaki Kushikatsu  
**RM32.90**



**Golden Duo Platter**  
Chicken Katsu and Tenderloin Kushikatsu  
**RM33.90**



**Ultimate Katsu Platter**  
Tenderloin Katsu, Chicken Karaage and Dashimaki Kushikatsu  
**RM35.90**

### Donburi Choices



**Chicken Karaage**  
Crispy fried chicken served over rice  
**RM32.90**



**Garlic Buta**  
Fragrant garlic pork served over rice  
**RM33.90**



**Loin Steak**  
Juicy loin steak served over rice  
**RM35.90**

### Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karakas-Men



IPPUDO Kuro



Hojun Shoyu



**UPGRADE TO SPECIAL RAMEN +RM 9**

# A Taste of Spring



**Salmon Sashimi Salad**

Member Price: **RM16** (N.P. RM18)



**Bite-Sized Fried Shrimp & Squid**

Member Price: **RM13** (N.P. RM15)



**Salmon Katsu**

Member Price: **RM26** (N.P. RM29)

Download the Taste of Japan App now!



\*T&Cs Apply

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IPPUDO



MAISEN

# KID'S MENU

Available For Children Age 12 And Below



## Shiromaru Motoaji (Half Portion)

RM 22<sup>++</sup>

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

## Tenderloin Katsu Sandwich With Mini Katsu

RM 21<sup>++</sup>



Only  
1 ADD-ON  
per order  
allowed

## ADD-ONS: RM7.90<sup>++</sup> EACH



Pan Fried Gyoza (3 Pcs)  
With Orange Juice



French Fries  
With Orange Juice



Goma or Matcha Ice Cream  
With Orange Juice



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

(N.P. RM4.90 nett each)