

"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



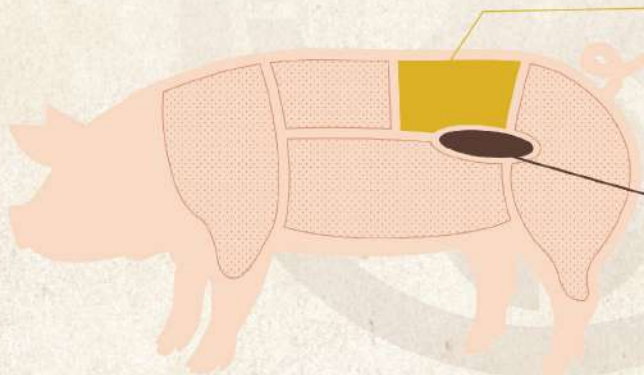
At the heart of MAiSEN's flavours are our sauces. We have three varieties: Amakuchi (sweet and tangy), Karakuchi (bold and savoury), and Sando Sauce (savoury and tangy), which are crafted with dedication and refined over time.

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.



ヒレ肉ときのこと串揚げ

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 

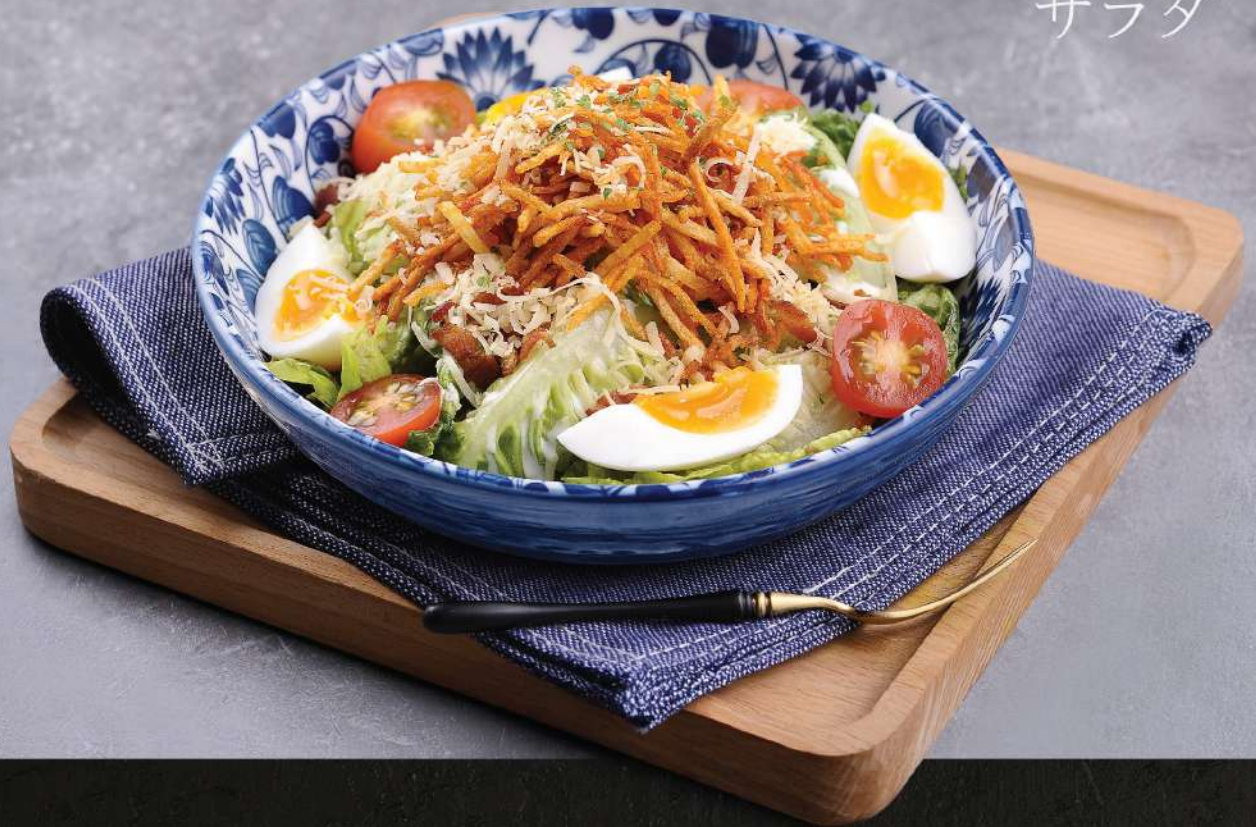
Fresh shredded cabbage tossed in a light, creamy dressing.

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

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

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

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

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

RM22



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



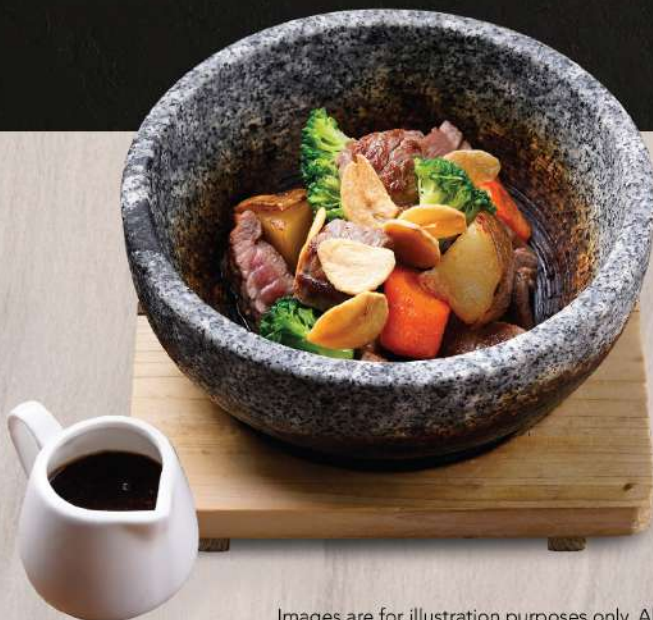
WAGYU TOBANYAKI 和牛陶板焼き

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 privileges.

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 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

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

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**



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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.

Torys 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.



3 KAKUBIN

1 Part Whisky, 4 Part Soda.



2 ICE

Fill mug up with ice to the brim.



TIP

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



4 1 STIR & SERVE

Stir lightly once and gently lift the stirrer. Serve.

NINJA ICE

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

忍者アイス



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 HIGHBALL

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 / Umesu / 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



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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.

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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.

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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

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RM1988



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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	RM32
3 GLASSES	RM84
1 BOTTLE	RM398



SUNTORY UMESHU TARUSHIAGE

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

1 GLASS	RM28
3 GLASSES	RM78
1 BOTTLE	RM338



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	RM25
3 GLASSES	RM68
1 BOTTLE	RM168



CORKAGE

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

Corkage (Whisky, Liquor) RM150

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JUNMAI DAIGINJO



Polishing Ratio 50%

久保田 萬壽 純米大吟醸

KUBOTA MANJU
JUNMAI DAIGINJOProfile : Light, Dry
Flavour : Pear, Flower
Alcohol : 15%
Rice Milling : 33%

720ML

RM568



明石鯛 純米大吟醸原酒

AKASHI-TAI
JUNMAI DAIGINJOProfile : Medium, Dry
Flavour : Melon, Lemon
Alcohol : 16%
Rice Milling : 38%

720ML

RM368



菊水 純米大吟醸

KIKUSUI
JUNMAI DAIGINJOProfile : Light, Dry
Flavour : Sweet Rice, Flower,
Walnuts
Alcohol : 15%
Rice Milling : 40%

720ML

RM338



JUNMAI GINJO



Polishing Ratio 60%

伝心 純米吟醸

DENSIN YUKI
JUNMAI GINJOProfile : Light, Clean
Flavour : Green apple, Pear
Alcohol : 16%
Rice Milling : 55%

720ML

RM208



菊水 純米吟醸

KIKUSUI
JUNMAI GINJOProfile : 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 JUNMAIProfile : 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 JUNMAIProfile : 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

RM218

300ML

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

RM218

300ML

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

RM188

300ML

RM88



菊水の辛口

KIKUSUI NO KARAKUCHI

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

720ML

RM162

300ML

RM70



FUTSU-SHU

Polishing Ratio 0%

長龍 吉野杉の樽酒

CHORYO YOSHINOSUGI NO TARU SAKÉ

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.

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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	RM9
	COCA-COLA ZERO SUGAR	RM9
	GINGER ALE	RM9
	TONIC	RM9
	SPRITE	RM9
	IPPUDO MINERAL WATER	RM3
	DRINKING WATER (REFILLABLE)	RM2

FRESH JUICES

ORANGE	RM19
APPLE	RM19
WATERMELON	RM19
APPLE + ORANGE	RM19
ORANGE + WATERMELON	RM19



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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

和食と日本酒

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

ONLY
RM188++



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



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 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



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

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.



**UPGRADE TO
SPECIAL RAMEN +RM 9**

Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



IPPUDO



MAISEN

KID'S MENU

Available For Children Age 12 And Below



Shiromaru Motoaji (Half Portion)

RM 22⁺⁺

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

RM 21⁺⁺

Tenderloin Katsu Sandwich With Mini Katsu



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



Goma or Matcha Ice Cream
With Orange Juice



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

(N.P. RM4.90 nett each)