

月替わりのメニュー  
**MONTHLY SPECIAL MENU**

Japanese Head Chef recommend special menu every month.



牛丼

RM 23

### Beef Rice Bowl

The sauce is made by drawing soup stock from Wagyu beef tendon and combining it with original washrishita for an original Japanese flavour.

**Add On**

**Kimchi or 3 Kinds of Cheese or Onsen Egg**  
for only **RM4**

ローストビーフと鰻の巻き寿司

RM 25

### Roast Beef & Unagi Roll

Unagi and avocado rolled in sushi rice, topped with roast beef and salmon roe.



テールスープ

RM 25

### Tail Bone Soup

Slowly simmered for 5 hours until tender, allowing the tail to become soft.



牛骨テールラーメン

RM 29

### Beef Tail Ramen

Double soup of beef tail and beef bones. Boiled eggs, seaweed, mini bok choy and melt-in-mouth tail meat. A flavoured oil with the scent of garlic and ginger.