

OMAKASE RM398

Premium Appetizers

First Tempura Course (4pcs)

Japanese Salad

Second Tempura Course (4pcs)

Recommended Tenmasa Signatures

(Supplement of RM80)

A3 Wagyu Beef with cheese or A3 Wagyu Beef, Sukiyaki Style with organic yolk

Kakiage Course
Choice of the following:

Kakiage with organic yolk & Japanese rice Kakiage with organic yolk, Japanese rice & sweet sauce Kakiage with organic yolk, Japanese rice & green tea served with miso soup and pickles

Japanese fruit & sorbet

CHEF'S SPECIAL OMAKASE RM688

Chef's specailly curated menu based on Premium Seasonal Items

LUNCH COURSE RM268

Seaonal Appetizers

First Tempura Course (4pcs)

Japanese Salad

Second Tempura Course (3pcs)

Recommended Tenmasa Signatures

(Supplement of RM80)

A3 Wagyu Beef with cheese A3 Wagyu Beef, Sukiyaki Style with organic yolk

> **Kakiage Course** Choice of the following:

Kakiage with organic yolk & Japanese rice Kakiage with organic yolk, Japanese rice & sweet sauce Kakiage with organic yolk, Japanese rice & green tea served with miso soup and pickles

Seasonal fruit & sorbet

LUNCH BOWL RM150

Tenmasa Signature Tendon bowl (7pcs)
Served with mini japanese salad, miso soups, pickles and sorbet

VEGETARIAN COURSE RM188

Japanese Salad

Seasonal Appetizers

Tempura Course (7pcs)

Vegetarian Kakiage Course

choice of the following

Kakiage with japanese rice
Kakiage with Japanese rice & sweet sauce
Kakiage with Japanese rice & green tea

Served with miso soup and pickles

Seasonal fruit & ice cream

SEASONAL ADD-ON'S

Caviar (Per gram according to seasonal price)
30g Kaluga Queen Hybrid caviar
(Aipenser Schrenckiid x huso dauriicus) Dark

Truffles (Per gram according to seasonal price)
Summer & Autumn Black Truffle
Winter Black & White Truffle

Market Price

RM450

A LA CARTE SIGNATURES

Uni Tempura on a bed of shiso	RM150
Awabi Tempura	RM128
A3 Wagyu beef tempura, sukiyaki style	RM90
A3 wagyu beef & cheese tempura	RM90
A3 Wagyu steak tempura	RM80
Foie gras tempura	RM48
Cheese tempura	RM48

A LA CARTE ADD ON

Amadai Fish	RM78
Kisu Fish	RM78
Scallop	RM48
Anago	RM48
Ebi	RM32
Asparagus	RM20
Sweet potato	RM20
Mushroom	RM20
Gingko	RM12

BUBBLES

Grand Champagne houses

Bollinger Special Cuvee	RM590
Boliinger Special Cuvee 37.5cl	RM300

Grower Champagne house

Pierre Peters, Les Mesnil sur-Oger, Grand Cru RM500

Premium

Cristal Louise Roederer	RM1800
Krug Grand Cuvee	RM1500
Laurent-Perrier La Cuvee Brut	RM700
Laurent-Perrier Cuvee Rose	RM1200
Laurent-Perrier Grand Siecle	RM1800

SAKE

Please enjoy our selection of hand-picked sakes which we have personally tasted and believe are the best in class for the prices.

We also have limited quantities of certain sake labels which we do not list due to the scarcity. Please enquire with our staff.

Tatenokawa Seiryu, Yamagata	RM120	RM280
JUNMAI DAIGINJYO		
		DMAGOO
Kuheiji Omachi, Aichi		RM300
Hanaabi, Saitama		RM540
JUNMAI GINJYO		1 - 3 - 3 - 3 - 3
Midorikawa, Nigata		RM280
Katsuyama Ken, Miyagi		RM380
Yamamoto, Akita		RM420
JUNMAI		6
Midorikawa, Nigata		RM240
Gassan, Shimane		RM280
Guodan, Grimiano		1111200
SHOCHU		
Mugi, Ogaku	RM25	RM250
Imo, Satsuma Mura	RM25	RM250

UMESHU

Tsuruume Kanjuku Ume, Waka	RM25	RM190
Yuzu	RM35	RM250
Yuzu Shuwa		RM180

WINE

Grace Koshu Japan, White	RM290
Grace Kayagatake Rouge Japan, Red	RM290

BEER

Karuizawa Clear, Karuizawa, Nagano	RM45
Karuizawa Dark, Karuizawa, Nagano	RM45
Kirin /	RM45
Asahi	RM45

NON-ALCOHOLIC BEVERAGES

Aqua Panna / San Pellegrino	RM18
Coke / Coke Light / Sprite	RM12
Green Tea (Hot / Cold)	RM12

SPARKLING TEA

Sparkling Tea BLÅ	RM168
Sparkling Tea LYSERØD	RM168