



TENMASA

PREMIUM KAISEKI

RM398

Premium Appetizers

First Tempura Course (4 pcs)

1 Prawn, 1 Seafood, 2 Vegetables

Japanese Salad

Second Tempura Course (4 pcs)

1 Prawn, 2 Seafood, 1 Vegetables

Recommended Tenmasa Signatures

(Supplement of RM80)

A3 Wagyu Beef with Comte 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

Seasonal truffles or caviar are available for add-ons.

Please ask our staff for prices.

LUNCH COURSE

RM 188

Seasonal Appetizers

Tempura Course

3 pieces of seafood, 4 pieces of vegetables

Recommended Tenmasa Signatures

(Supplement of RM80)

A3 Wagyu Beef with Comte 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

Seasonal fruit & ice cream

LUNCH BOWL

RM 128

Tenmasa Signature Tendon Bowl

2 Prawns, Anago, Enoki, Asparagus, Pumpkin, Organic yolk

served with mini wafu salad, miso soup, pickles & sorbet

VEGETARIAN COURSE
RM 150

Wafu Salad

Tempura Course

7 pieces of vegetables

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

Truffles/ Caviar

Per gram according to seasonal prices

Autumn, Winter and White Truffles

(Subject to availability)

Oscietre caviar

A LA CARTE SIGNATURES

A3 katsu sando	RM180
Awabi tempura	RM128
Uni tempura on a bed of shiso	RM120
Wagyu beef tempura, sukiyaki style	RM90
A3 Wagyu beef & comte cheese tempura	RM90
A3 Wagyu steak tempura	RM80
Nama ikura with seaweed	RM38
Shirako tempura & caviar	RM38
Kani yuba tempura	RM38
Foie gras tempura	RM38
Comte cheese tempura	RM28

A LA CARTE ADD ONS

Amadai fish	RM26
Kisu fish	RM30
Ebi	RM32
Anago	RM38
Scallop	RM48
Gingko	RM8
Asparagus	RM12
Sweet potato	RM12
Mushroom	RM12

BUBBLES

Grand champagne houses

Louis Roederer Brut Premier	RM590
Bollinger Special Cuvee	RM590
Bollinger Special Cuvee 37.5cl	RM300

Grower champagne house

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

Cristal Louis Roederer	RM1800
Krug Grand Cuvee	RM1500

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.

	Carafe	Bottle
Tatenokawa Seiryu, Yamagata	RM65	RM240

JUNMAI DAIGINJYO

Kid, Junmai Daiginjyo, Wakayama	RM320
Toyobijin, Junmai Daiginjyo, Ichibanmatoi, Yamaguchi	RM600

JUNMAI GINJYO

Yamamoto, Junmai Ginjyo, Akita	RM360
Takijiman, Bizen Omachi, Junmai Ginjyo, Mie	RM380
Mutsu Hassen, Pure Black, Junmai Ginjyo, Aomori	RM400

CRAFT BEER

Karuizawa Clear, Karuizawa, Nagano	RM45
Karuizawa Dark, Karuizawa, Nagano	RM45

NON-ALCOHOLIC BEVERAGES

Aqua Panna / San Pellegrino	RM18
Coke / Coke Light / Sprite	RM12
Green Tea	RM12