

－ これまで、そしてこれから －

1974年の創業以来、「食」を愛し、「人」に愛される勘八。
これまで支えてくださった皆様に感謝いたします。
これからも皆様に喜んでいただけるお料理と感動を一層努めて提供し続けます。

The award-winning Kampachi is committed to delivering authentic Japanese cuisine through an uncompromising insistence on quality. Our team of Tokyo-trained chefs use only the finest ingredients, and we wish you a pleasant dining experience with us.

www.kampachi.com.my



Matsu



Salmon Trio



Assorted Nigiri Sushi



Assorted Sashimi

こだわり KODAWARI

おまかせ

桜

✿ 松

刺身/握り寿司

✿ 刺身盛り合わせ
(4 - 5名用)
(2 - 3名用)

握り寿司盛り合わせ

✿ サーモントリオ

OMAKASE

Sakura
Zensai, Suimono, Sashimi, Yakimono,
Agemono, Shokuji & Dessert

Matsu
Zensai, Suimono, Sashimi, Yakimono, Nimono,
Agemono, Shokuji & Dessert

SASHIMI & NIGIRI SUSHI

For variety & seasonal specials, kindly ask our staff

Assorted Sashimi

4 - 5 persons
2 - 3 persons

8 kinds
5 kinds

580
420

Assorted Nigiri Sushi

11 pieces
7 pieces

360
260

Salmon Trio

Salmon Sashimi, Sushi & Reverse Maki

4 pieces each

200

✿ 板前のおすすめ signature dish

こだわり KODAWARI



Sashimi



Chutoro



Maguro



Botan Ebi

刺身	SASHIMI		RM
✿ 中トロ	Chutoro Medium Fatty Tuna Belly	5 Pieces	465
大トロ, 大とろ	Otoro Fatty Tuna Belly	5 Pieces	540
間八	Kanpachi Amberjack	6 Pieces	252
まぐろ	Maguro Tuna	5 Pieces	245
✿ ぼたん海老	Botan Ebi Spot Prawn	5 Pieces	190
鯛	Tai Snapper	5 Pieces	160
帆立	Hotate Scallop	2 Pieces	130
鮭	Shake Salmon	6 Pieces	150
うに	Uni Sea Urchin	Per Portion	280
甘海老	Ama Ebi Sweet Shrimp	5 Pieces	150
平目	Hirame Flounder	5 Pieces	185
蛸	Tako Octopus	5 Pieces	115
アオリ烏賊	Aori Ika Squid	5 Pieces	125
いくら	Ikura Salmon Roe	Per Portion	65
とびこ	Tobiko Flying Fish Roe	Per Portion	54

握り寿司	NIGIRI		RM
中トロ	Chutoro Medium Fatty Tuna Belly	Per Piece	93
大トロ, 大とろ	Otoro Fatty Tuna Belly	Per Piece	108
✿ 間八	Kanpachi Amberjack	Per Piece	42
✿ まぐろ	Maguro Tuna	Per Piece	44
海老	Ebi Prawn	Per Piece	27
鯛	Tai Snapper	Per Piece	32
帆立	Hotate Scallop	Per Piece	65
鮭	Shake Salmon	Per Piece	25
うに	Uni Sea Urchin	Per Piece	110
甘海老	Ama Ebi Sweet Shrimp	Per Piece	37
平目	Hirame Flounder	Per Piece	37
蛸	Tako Octopus	Per Piece	25
アオリ烏賊	Aori Ika Squid	Per Piece	28
いくら	Ikura Salmon Roe	Per Piece	32
とびこ	Tobiko Flying Fish Roe	Per Piece	27
穴子	Anago Congel Eel	Per Piece	36
バ鰯	Shime Saba Vinegared Spanish Mackerel	Per Piece	30

✿ 板前のおすすめ signature dish



Negitoro Maki



Rainbow Maki



Soft Kani Maki



Shake Aburi Maki

こだわり
KODAWARI

巻物

✿ ソフトシェル蟹巻き

うなぎ裏巻き

✿ ねぎとろ巻き

勘八巻き

海老天巻き

太巻き

✿ 鮭炙り巻き

カリフォルニアリバース巻き

レインボー巻き

カリフォルニア手巻き

ソフトシェル蟹手巻き

鰻アボカド手巻き

ねぎとろ手巻き

海鮮スパイシー巻き

鮭アボカドチーズ巻き

キムチネギ鯖巻き

鮭明太子マヨ巻き

MAKIMONO

RM

Soft Kani Maki
Deep-fried Soft Shell Crab Roll with Fish Roe & Cucumber

90

Unagi Uramaki
Deep-fried Spicy Eel Roll topped with Fish Roe

70

Negitoro Maki
Chopped Tuna Belly Roll topped with Salmon Roe

110

Kampachi Maki
Salmon, Tuna, Avocado & Crab Stick Roll topped with Grilled Eel

90

Ebi Ten Maki
Prawn Tempura Roll

75

Futo Maki
Japanese Traditional Roll

55

Shake Aburi Maki
Seared Salmon Roll topped with Grilled Eel

99

Reverse California Maki
Avocado, Crabstick & Cucumber Roll wrapped with Fish Roe

70

Rainbow Maki
Avocado & Crabstick Roll wrapped with Raw Salmon & Tuna

80

California Temaki
California Hand Roll

22

Soft Kani Temaki
Deep-fried Soft Shell Crab Hand Roll

28

Unagi Avocado Temaki
Eel & Avocado Hand Roll

28

Negitoro Temaki
Chopped Tuna Belly Hand Roll

58

Kaisen Spicy Maki
Raw Seafood with Spicy Miso Paste

45

Shake Avocado Cheese Maki
Salmon Avocado Cheese Roll

40

Kimuchi Negi Maguro Maki
Kimchi Tuna Roll

45

Shake Mentaiko Mayo Maki
Salmon & Spicy Cod Roe Mayonnaise Roll

46

✿ 板前のおすすめ signature dish



Sake no Tomo

おつまみ
OTSUMAMI

おつまみ

✿ 酒の友

生たこわさび

イカ塩辛

✿ あん肝ポン酢

まぐろ長芋ユッケ

揚げ出しなす

たこ緑酢

焼きエイヒレ

たこから揚げ

豆腐山かけニンニクソース

枝豆

OTSUMAMI

RM

Sake no Tomo
3 Kind of Appetiser for Sake Pairing

35

Nama Tako Wasabi
Preserved Octopus

36

Ika Shiokara
Preserved Cuttlefish

35

Ankimo Ponzu
Anglerfish Liver with Ponzu Vinaigrette

45

Maguro Nagaimo Yukke
Minced Tuna & Japanese Yam served
with Wasabi Dressing

58

Agedashi Nasu
Deep-fried Eggplant with Homemade Sauce

25

Tako Midori Su
Sliced Octopus with Japanese Cucumber Vinaigrette

35

Yaki Eihire
Grilled Stingray Fin

33

Tako Karaage
Deep-fried Octopus

28

Tofu Yamakake Ninniku Sauce
Pan-fried Bean Curd & Grated Japanese Mountain Yam
with Miso Garlic Sauce

52

Edamame
Soybean in Pods

18



Ankimo Ponzu



Tofu Yamakake Ninniku Sauce



Maguro Nagaimo Yukke

✿ 板前のおすすめ signature dish

一品料理
A LA CARTE

冷菜

帆立カルパッチョ

✿ 間八カルパッチョ

鮭と帆立柚子カルパッチョ

ビーフカルパッチョ

✿ 勘八サラダ

クリスピー鮭皮サラダ

ソフトシェル蟹サラダ

豆腐サラダ

ポテトサラダ

海鮮サラダ

鶏サラダうどん

エビマヨサラダ

REISAI

Hotate Carpaccio
Thinly Sliced Scallop with Avocado, Salmon Roe
& Carpaccio Dressing

Kanpachi Carpaccio
Thinly Sliced Amberjack with Mizuna & Crispy Garlic Chips

Shake Hotate Yuzu Carpaccio
Salmon & Scallop Yuzu Carpaccio

Beef Carpaccio
Thinly Sliced Seared Striploin with Crispy Garlic Chips,
Spring Onion & Wasabi Dressing

Kampachi Salada
Enoki Mushroom with Crispy Salmon Skin, Lotus Root Chips
& Deep-fried White Bait served with Homemade Dressing

Shake Kawa Salada
Crispy Salmon Skin & Salmon Roe Salad

Soft Kani Salada
Deep-fried Soft Shell Crab Salad

Tofu Salada
Cold Bean Curd Salad

Imo Salada
Japanese-style Potato Salad

Kaisen Salada
Seafood Salad

Tori Salada Udon
Deep-fried Chicken Udon Salad

Ebi Mayo Salada
Pan-fried Tiger Prawn with Mayonnaise

RM

102

188

98

88

48

45

53

30

35

48

38

48



Kanpachi Carpaccio



Hotate Carpaccio



Kampachi Salada



Kaisen Salada



Gindara Shioyaki



Wagyu Tataki



Lamb Saikyoyaki



Kanpachi Kama Shioyaki

一品料理 A LA CARTE

焼き物

帆立バター

牛たたき/照り焼き

ラム西京焼き

鶏照り焼き

きのこ豆腐ステーキ

鯖/鮭 - 塩/照り焼き

✿ 銀鱈 - 塩/照り/西京焼き

ししゃも

鮭かま - 塩/照り焼き

鮭明太子焼き

車海老マヨ焼き

牛生姜焼き

焼き鳥

鰻蒲焼き

きのこ炒め

ほうれん草しめじ炒め

YAKIMONO

Hotate Butter

Pan-fried Hokkaido Scallop with Butter Sauce
on a bed of Mushroom

Gyu Tataki/Teriyaki

Seared Sirloin with Ponzu Vinaigrette/
Grilled Sirloin with Teriyaki Sauce

Lamb Saikyoyaki

Grilled Rack of Lamb marinated with Miso Paste served
with Boiled Green Sprouts & Mushroom

Tori Teriyaki

Grilled Chicken with Teriyaki Sauce

Kinoko Tofu Steak

Grilled Homemade Bean Curd with Assorted Mushroom

Saba/Shake - Shioyaki/Teriyaki

Grilled Mackerel/Salmon with Salt/Teriyaki Sauce

Gindara Shioyaki/Teriyaki/Saikyoyaki

Grilled Cod Fish with Salt/Teriyaki Sauce/marinated
with Miso Paste

Shishamo

Grilled Pregnant Fish

3 pieces

Shake Kama Shioyaki/Teriyaki

Grilled Salmon Collar with Salt/Teriyaki Sauce

Shake Mentai Yaki

Grilled Salmon with Cod Roe Mayonnaise

Kuruma Ebi Mayo Yaki

Grilled Tiger Prawn with Fish Roe Mayonnaise

Gyu Shoga Yaki

Stir-fried Beef Slice with Grated Ginger

Yakitori

Grilled Chicken on Skewer

Unagi Kabayaki

Grilled Eel with Homemade Sauce

Kinoko Itame

Pan-fried Mushroom with Butter Sauce

Horenso Shimeji Itame

Pan-fried Spinach & Shimeji Mushroom

✿ 板前のおすすめ signature dish



Sukiyaki



Tempura Moriawase



Tori Tempura



Yosenabe

一品料理 A LA CARTE

揚げ物

天ぷら盛り合わせ

海老天ぷら

鶏天ぷら

ソフトシェル蟹唐揚げ

牡蠣フライ

鍋物

すき焼

しゃぶしゃぶ

寄せ鍋

🌸 鱈ちり鍋

すき焼き和牛スペシャル

和牛のセレクション

徳島A5和牛

宮崎A5和牛

鹿児島A5和牛

AGEMONO

Tempura Moriawase
Deep-fried Seafood & Vegetable Tempura

Ebi Tempura
Deep-fried Prawn Tempura

Tori Tempura
Deep-fried Boneless Chicken in Tempura Batter
served with Ponzu Sauce

Soft Kani Karaage
Deep-fried Soft Shell Crab

Kaki Furai
Deep-fried Oyster coated with Bread Crumbs

NABEMONO

Sukiyaki
Sliced Beef & Vegetable in Sukiyaki Sauce

Shabu-Shabu
Sliced Beef & Vegetable Hot Pot

Yosenabe
Seafood, Chicken & Vegetable Hot Pot

Tara Chiri Nabe
Cod Fish, Bean Curd & Vegetable Hot Pot

SUKIYAKI WAGYU SPECIAL

すき焼きのタレ、野菜、ご飯、味噌汁、漬物、新鮮な果物とともに提供されます。
Served with Sukiyaki Sauce, Rice, Miso Soup, Pickle, Vegetable, Egg, Fresh Fruit

Selection of Wagyu Beef

Tokushima A5 Wagyu

Miyazaki A5 Wagyu

Kagoshima A5 Wagyu

RM

68

68

37

68

65

98

98

105

110

Seasonal Price

🌸 板前のおすすめ signature dish



Chirashi Don Special



Ikura Chawan Mushi



Ten Don



Oyako Don

一品料理 A LA CARTE

蒸し物

茶碗蒸し

いくら茶碗蒸し

✿ フォアグラ茶碗蒸し

土瓶蒸し

ご飯物

天井

親子丼

鶏カツ丼

牛丼

✿ うな丼

ちらし丼

✿ 特上ちらし丼

ねぎとろまぐろ丼

ばらちらし丼

鮭いくら丼

ポタンエビとイクラ丼

✿ にんにく焼き飯

✿ 海鮮焼き飯

鶏カツカレーライス

✿ 板前のおすすめ signature dish

MUSHIMONO

Chawan Mushi
Steamed Egg Custard

Ikura Chawan Mushi
Steamed Egg Custard topped with Salmon Roe

Foie Gras Chawan Mushi
Steamed Egg Custard topped with Foie Gras

Dobin Mushi
Teapot Soup

GOHANMONO

Ten Don
Deep-fried Prawn & Vegetable Tempura

Oyako Don
Sliced Chicken, Onion & Egg

Tori Katsu Don
Deep-fried Chicken Cutlet

Gyu Don
Sliced Beef & Onion topped with Egg

Una Don
Grilled Eel with Homemade Sauce

Chirashi Don
Assorted Raw Fish Vinegared

Chirashi Don Special
Assorted Premium Raw Fish Vinegared

Negitoro to Maguro Don
Chopped Tuna Belly & Tuna Vinegared

Bara Chirashi Don
Cube Cut Assorted Raw Fish Vinegared

Shake Ikura Don
Thin-slice Raw Salmon & Salmon Roe Vinegared

Botan Ebi Ikura Don
Spot Prawn & Salmon Roe Vinegared

Ninniku Yakimeshi
Garlic Fried Rice

Kaisen Yakimeshi
Seafood Fried Rice

Tori Katsu Curry Rice
Chicken Cutlet Curry Rice served with Vegetable Salad
with Vinaigrette Sauce & Fruits

RM

29

35

58

28

73

66

66

79

98

99

189

120

78

70

160

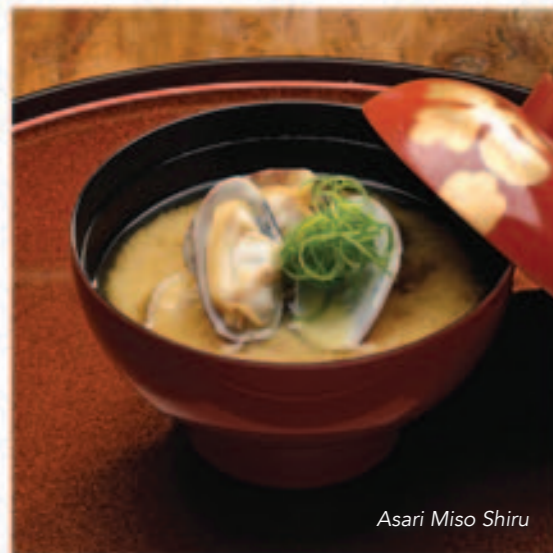
19

34

66



Nabeyaki Udon



Asari Miso Shiru



Tai Nyumen



Shake Udon

一品料理 A LA CARTE

汁物

✿ あさり味噌汁

きのこわかめの吸い物

麺類

✿ 鍋焼きうどん

肉そば/うどん

きのこそば/うどん

✿ 鮭うどん

鯛にゅうめん

天ぷらそば/うどん

味噌うどん/そば

SHIRUMONO

Asari Miso Shiru
Japanese Clam Miso Soup

Kinoko Wakame Suimono
Mix Mushroom & Seaweed Clear Soup

MENRUI

RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

Nabeyaki Udon
Noodles with Deep-fried Prawn Tempura, Chicken, Egg
& Vegetable in Hot Broth

Niku Soba/Udon
Noodles with Sliced Beef & Onion in Hot Broth

Kinoko Soba/Udon
Noodles with Pan-fried Mushroom & Seaweed in Hot Broth

Shake Udon
Udon Noodles with Grilled Salmon in Hot Broth

Tai Nyumen
Thin Wheat Noodles with Sliced Red Snapper in Hot Broth

Tempura Soba/Udon
Noodles with Deep-fried Prawn & Vegetable Tempura
in Hot/Cold Broth

Miso Soba/Udon
Noodle with Hot Miso Broth served with Grilled Chicken,
Shitake Mushroom, Shimeji Mushroom, Fish Cake, Carrot,
Nori

RM

25

21

55

58

37

68

60

50

45

✿ 板前のおすすめ signature dish



Special Sushi Bento



Tokubetsu Bento



Koala Bento



Panda Bento

セット SET MEAL

弁当セット

寿司弁当

✿ 特別寿司弁当

✿ 特別弁当

花見弁当

お子様弁当

コアラ弁当

パンダ弁当

BENTO SET

味噌汁とデザート付き。
All sets are served with Miso Soup & Dessert.

Sushi Bento

Bento with Assorted Sushi & Sashimi with Grilled Eel

Special Sushi Bento

Special Bento with Assorted Premium Sushi & Sashimi with Grilled Eel

Tokubetsu Bento

Bento with Grilled Cod Fish in Teriyaki Sauce, Deep-fried Prawn & Vegetable Tempura & Boneless Fried Chicken with Cold Soba

Hanami Bento

Bento with Assorted Sashimi, Grilled Mackerel, Deep-fried Prawn & Vegetable Tempura, Potato Salad & Homemade Egg Omelette with Rice

OKOSAMA BENTO

Koala Bento

Assorted Kids' Delicacies with Cold Soba in Lacquer Box

Panda Bento

Assorted Kids' Delicacies with Tori Teriyaki & Rice in Lacquer Box

RM

91

150

101

91

43

45

✿ 板前のおすすめ signature dish



Una Don & Shake Sashimi



Saba Shioyaki



Tori Nanban



Sakura Ebi Kakiage & Kaisen Tororo

セット SET MEAL

セット

- ✿ うな井とサーモン刺身
- 刺身と天ぷら
- 焼肉と天ぷら
- ✿ 桜海老かき揚げと海鮮とろろ
- エビフライ
- ✿ チキン南蛮
- すき焼
- 刺身
- 天ぷら
- 鯖/鮭 - 塩/照り焼き
- 鮭バター焼き
- 銀鱈 - 塩/照り/西京焼き

SET MEAL

全てのセットに小鉢、御飯、味噌汁、漬物とデザートが付きます。
All sets are served with Kobachi, Rice, Miso Soup, Pickles & Dessert.

- Una Don & Shake Sashimi
Grilled Eel with Salmon Sashimi 99
- Sashimi & Tempura
Assorted Raw Fish with Deep-fried Prawn & Vegetable Tempura 91
- Yaki Niku & Tempura
Pan-fried Sliced Beef with Deep-fried Seafood & Vegetable Tempura 83
- Sakura Ebi Kakiage & Kaisen Tororo
Cherry Shrimp Tempura & Noodles with Japanese Mountain Yam, Assorted Cube-cut Raw Fish & Egg 87
- Ebi Furai
Deep-fried Prawn with Bread Crumbs served with Cabbage Salad & Homemade Japanese-style Tartar Sauce 68
- Tori Nanban
Deep-fried Chicken Cutlet marinated with Soy Vinegar served with Cabbage Salad & Homemade Japanese-style Tartar Sauce 63
- Sukiyaki
Sliced Beef & Vegetable in Sukiyaki Sauce 71
- Sashimi
Assorted Raw Fish 91
- Tempura
Deep-fried Seafood & Vegetable Tempura 75
- Saba/Shake - Shioyaki/Teriyaki
Grilled Mackerel/Salmon with Salt/Teriyaki Sauce 71
- Shake Butteryaki
Sautéed Salmon in Garlic Butter Sauce 71
- Gindara Shioyaki/Teriyaki/Saikyoyaki
Grilled Cod Fish with Salt/Teriyaki Sauce/marinated with Miso Paste 104

✿ 板前のおすすめ signature dish



Soba/Udon & Chirashi Don



Soba/Udon & Kakiage Don



Soba/Udon & Gyu Don



Teppan Seafood

セット SET MEAL

そば/うどんと丼物セット SOBA/UDON & DONBURI SET RM

全てのセットには丼物が付きます。
RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。
All sets are served with Rice Bowl.
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

そば/うどんとかき揚げ丼 Soba/Udon & Kakiage Don 75
Noodles with Deep-fried Shredded Seafood & Vegetable Tempura

✿ そば/うどんとちらし丼 Soba/Udon & Chirashi Don 97
Noodles with Deep-fried Prawn Tempura & Assorted Raw Fish Vinegared

そば/うどんサーモン丼 Soba/Udon & Salmon Don 85
Noodles with Sliced Salmon Vinegared Rice Bowl

そば/うどんと親子丼 Soba/Udon & Oyako Don 68
Noodles with Salmon Sashimi & Sliced Chicken, Onion & Egg

そば/うどんと天丼 Soba/Udon & Ten Don 71
Noodles with Salmon Sashimi & Deep-fried Seafood & Vegetable Tempura

そば/うどんと牛丼 Soba/Udon & Gyu Don 81
Noodles with Sliced Beef & Onion topped with Egg

鉄板焼セット TEPPAN SET

全てのセットに御飯、味噌汁、漬物とデザートが付きます。
All sets are served with Rice, Miso Soup, Pickles & Dessert.

牛肉 Beef 101
Teppanyaki Sirloin Beef & Fried Vegetable

鶏肉 Chicken 77
Teppanyaki Chicken & Fried Vegetable

海鮮 Seafood 96
Teppanyaki Seafood & Fried Vegetable



Sirloin



Gyuniku Maki



Tori



Seafood

こだわり KODAWARI

鉄板焼

- ✿ サーロインビーフ
- テンドーロインビーフ
- 鶏
- ✿ 車海老
- 牡蠣
- 帆立
- 鮭
- ✿ 銀鱈
- 牛肉巻き
- 椎茸/えのき/しめじ

鉄板焼きソース

TEPPANYAKI

		RM
Sirloin Beef Sirloin	250g	145
Tenderloin Beef Tenderloin	200g	156
Tori Chicken	200g	60
Kuruma Ebi Tiger Prawn	Per 100g	90
Kaki Oyster	1/2 Dozen	81
Hotate Scallop	120g	104
Shake Salmon	150g	75
Gindara Cod Fish	150g	114
Gyuniku Maki Rolled Beef with Garlic & Spring Onion	3 Pieces	50
Shiitake/Enoki/Shimeji Fresh Mushroom/Straw Mushroom/Shimeji Mushroom		48

TEPPANYAKI SAUCE

勘ハトリユフ Kampachi Truffle

Our signature sauce from a special blend of tosa shoyu & mushroom broth harmonised with a hint of black truffle & olive oil. This excellent combination creates a rich aroma from the truffle, famous for its strong & earthy notes.

An excellent complement to chicken or beef.

七味味噌 Shichimi Miso

A slightly spicy sauce perfect with beautifully grilled steak. Created using quintessential Japanese ingredients such as the miso paste & dashi stock.

Perfect pairing with tenderloin & wagyu beef.

胡麻 Goma

The strong fragrance of atari goma (roasted white sesame) along with added rice vinegar gives this sauce a distinct & refreshing nutty flavour.

Enhances the taste of seafood.

橙酢 Ponzu

Sun-kissed citrus sauce with just the right amount of tanginess. Lemon & lime are soaked for a week in a special combination of ingredients including mirin, konbu (kelp) & bonito flakes. Sauce is served with grated radish & spring onion.

A versatile sauce for seafood & meat.

生姜和風 Shoga Wafu

A beautiful Japanese-style sauce consists of grated ginger & garlic pan-fried to golden brown with a touch of mirin (Japanese sweet wine).

Specially curated for seafood & meat.

デザート
DESSERT



Dorayaki Tempura

デザート

抹茶アイスクリーム白玉入り

ゴマアイスクリーム白玉入り

天ぷらアイスクリーム

柚子シャーベット

どら焼き天ぷら

✿ あべかわ餅

✿ いちご大福

✿ くるみ大福

✿ 栗大福

季節のフルーツ

DESSERT

Matcha Ice Cream Special
Green Tea Ice Cream with a touch of
Japanese Sweets

Goma Ice Cream Special
Black Sesame Ice Cream with a touch of
Japanese Sweets

Tempura Ice Cream
Deep-fried Vanilla Ice Cream

Yuzu Sorbet
Refreshing Sorbet with Candied
Japanese Citrus Peel

Dorayaki Tempura
Homemade Red Bean Pancake Tempura

Abekawa Mochi
Rice Cake coated with Mixed Nuts

Ichigo Daifuku
Strawberries Rice Cake

Kurumi Daifuku
Walnuts Rice Cake

Kuri Daifuku
Chestnuts Rice Cake

Japanese Seasonal Fruits
For availability & pricing, kindly ask our staff.

RM

25

25

32

35

25

38

18

24

24



Matcha Ice Cream Special



Abekawa Mochi



Tempura Ice Cream

✿ 板前のおすすめ signature dish

