

# MANZOKU HOT KITCHEN



Chef recommend <

## Wagyu Don

120g US wagyu beef topped with onsen egg, served with steam white rice & japanese garlic chip.

26

## Buta Don

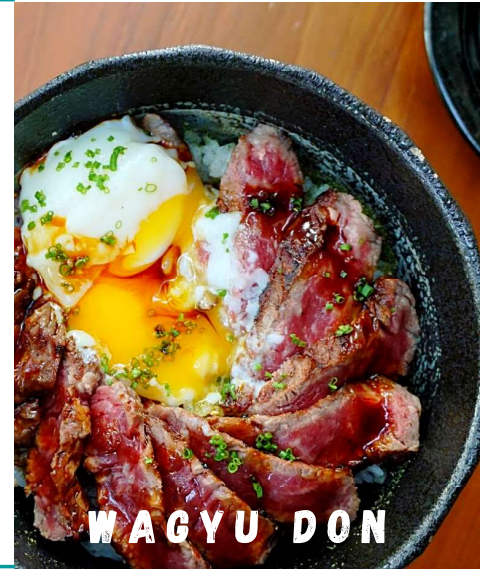
Seared Kurobuta pork topped with onsen egg and special sauce, served with steam white rice

16

## Truffle Beef

US Wagyu beef service with Japanese steam rice, topped with onsen egg and truffle sauce

24



WAGYU DON

## HOT SNACKS

Tori Karrage - 9

*Deep fried Chicken*

Gyoza - 9

*Japanese shrim dumplings*

Truffle Fries - 9

*Fries topped with truffle sauce*

Tako Yaki - 8

*Octopus balls*

Braised Pork Belly - 16

*Raised pork belly with mustard*

## MINI DONBURI

Teriyaki Salmon

14

Salmon teriyaki serviced with steam rice, topped with onsen egg and teriyaki sauce

Unagi Don

15

1pc Unagi serviced with steam rice

Tendon

14.5

Mixed Ebi and Vegie tempura, on a bed of steam rice

Teriyaki Chicken

13.5

Grilled chicken with special teriyaki sauce, service with onsen egg and steam rice

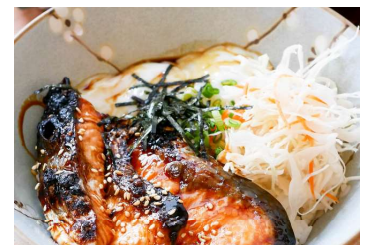


sushi rice +2.5

steam rice +2.0

Miso soup +2.0

Udon/soba +8



# MANZOKU COLD STUFFS



Chef recommend <

## Chirashi

Thick slices of assorted fish: Salmon, Maguro, Mekajiki, Shiro Maguro, topped with Ikura, on a bed of Sushi rice.

25



## Chirashi Kou

Thick slices of assorted fish: Salmon, Kanpachi, Amaebi, Chutoro\*, Hotate, Unagi, topped with Ikura, on a bed of Sushi rice.

35



## Torched Scallops

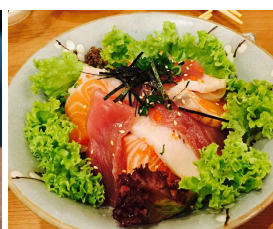
Torched grill fresh scallops with Home-made mentai sauce, on a bed of Sushi rice

18

## Truffle Salmon Aburi

Thick slices of assorted Salmon torched grill, service with truffle sauce and Ikura, on a bed of Sushi rice.

18



## Bara Chirashi

Assorted fish: Salmon, Maguro, Mekajiki, topped with Ikura and tamago, on a bed of Sushi rice

19

## Truffle Inaniwa Udon

Fresh scallops with cold inaniwa udon

18

## Sashimi Soba

Assorted fresh sashimi, topped with cold soba in home-made soba sauce and sesame dressing.

16

## COLD SNACK

### Salmon Aburi Maki - 18

Torched grilled salmon role with mentai sauce

### Rainbow Maki - 18

Avocado, kani stick, salmon, mekajiki, and tuna role

### Tempura Maki - 16

Ebi tempura role with mentai sauce



# NEW CONCEPT NASI PADANG



## MAIN MEAL SET

Nasi padang set service with rice, Ikan bilis and sambal chili (optional)

### Beef Rendang set 8.5

Beef rendang, Sayur Lodeh, begedil and your choice of vegetable

### Mutton Rendang Set 8.5

Mutton rendang, Sayur Lodeh, begedil and your choice of fried vegetable

### Nasi Padang Chicken set 8.0

Your choice of chicken (Green chili, curry or fried chicken), topped with begedil or egg, and your choice of vegetable

### Nasi Padang Fish set 8.5

Choice of fish (fried fish, red chili fish), sambal goreng, and your choice of vegetable

### Sambal Prawn set 9

Sambal Prawn, Sambal goreng, and your choice of vegetable.

## SINGLE CHOICE

Sayur Lodeh	2.5
Beef/Mutton	5
Seafood	6
Chicken	4
Eggs/Begedil	1.5
Vegetable	2
Petai	3
Rice	1.5

Visit our main outlet Kira Kira at 8 Mohamed Sultan for full Nasi Padang option

## COCKTAILS

	GLS (1 pax)	PARTY (5 pax)
<b>Deep Blue</b> Curacao, lime juice & soda	13.5	49.5
<b>YUZU 75</b> Whisky, Yuzu, Lemon Juice & umeshu	15	—
<b>Sake red wine sangria</b> ★ osake, red wine, grapfruit, lemon, orange & soda	13	48
<b>Summer Sake</b> Osake, lychee, lemon Juice & rose syrup	13.5	—

## BEER



<b>Asahi Black</b>	15
<b>Asahi Dry</b>	14
<b>YUZU Biru Beer</b>	15
<b>Craft Beers</b>	Ask staff

## WINES

	GLS	BTL
<b>Australia, Hunter Valley (W)</b> Penmara 5 Families Chardonnay White	12	60
<b>Chile, Colchagua Valley (W)</b> Viu Manent Estate Sauvignon Blanc White	14	68
<b>Chile, Colchagua Valley (R)</b> Viu Manent Estate Merlot Red	14	68



## NON - ALCOHOLIC

<b>Sencha (Hot/Cold)</b>	2
<b>YUZU Tea (Hot/cold)</b>	5
<b>Lime Juice</b>	3.5
<b>Tea</b>	2.5

<b>Sparkling Yuzu</b>	7
<b>Soft Drink</b>	3.5
<b>Calpis soda</b>	5
<b>Sparkling lime juice</b>	5