

お刺身

やまめ

SASHIMI, FRESH SEAFOOD



Deluxe Sashimi RM300.00
Today's assorted sashimi for 2~3 pax.
本日のお刺身(2~3名様用)

Special Sashimi RM170.00
Today's assorted sashimi 12 pcs.
本日のお刺身(12切)

Regular Sashimi RM120.00
Today's assorted sashimi 8 pcs.
本日のお刺身(8切)

Salmon Platter RM70.00
Salmon belly and salmon
サーモンの盛り合わせ(サーモンベリー、サーモン)

Bluefin Tuna Platter RM150.00
Tuna belly and tuna.
本鮪の盛り合わせ(トロ、赤身)

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お寿司

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SUSHI



KIWA Sushi

ASSORTED NIGIRI SUSHI CHEF SELECTION

HANAYA Sushi <i>Chef's selected Nigiri sushi 12 pcs.</i> 華家寿司(おすすり握り12貫)	RM250.00
KIWA Sushi <i>Chef's selected Nigiri sushi 9 pcs and small rolls.</i> 極寿司(おすすり握り9貫と細巻き)	RM200.00
HOSHI Sushi <i>Chef's selected Nigiri sushi 7 pcs and small rolls.</i> 星寿司(おすすり握り7貫と細巻き)	RM110.00
Special 4pcs of Sushi <i>Japanese wagyu beef, sea urchin, tuna belly, and abalone.</i> 特選握り4貫(日本産和牛、雲丹、大トロ、鮑)	RM130.00

HANAYA'S SPECIAL

White Salad <i>White fish salad.</i> 白身魚のサラダ仕立て	RM70.00	Mix Seafood Thick Roll <i>Seafood sushi rolls.</i> 海鮮太巻き	RM80.00
Inside Out Rolls <i>2 kinds of your favorite inside out roll and salmon small rolls.</i>	RM90.00	Traditional Eel and Vegetables Roll 太巻き	RM50.00
<i>You have 2 choices of inside out roll from below.</i> <i>Salmon & Avocado / Unagi(Eel) / Prawn Tempura / Soft Shell Crab / California Style</i>		5pcs of Self Hand Roll セルフ手巻き寿司	RM75.00

裏巻き(裏巻き2種&サーモン細巻き)
裏巻き2種は以下よりお選びください。
サーモン&アボガド / 鰻 / 海老天麩羅 /
ソフトシェルクラブ / カリフォルニア



Inside Out Rolls

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鍋・お食事

なまもの・しゃぶしゃぶ HOT POT, RICE DISHES, NOODLES

Yose Nabe Seafood Hot Pot
Japanese traditional seafood hot pot.

*Minimum order : 2
寄せ鍋

※2人前からご注文承ります。

RM160.00



Shabu-Shabu

Dipped beef into kombu flavored boiled water for few seconds, then eat it with dipping sauce.

*Minimum order : 2

しゃぶしゃぶ

※2人前からご注文承ります。

Australia Wagyu Beef

オーストラリア和牛150g

RM160.00

Japanese Premium Wagyu Beef

日本産プレミアム和牛150g

RM270.00



Sukiyaki

It consists of sliced beef which is cooked or simmered at the table, alongside vegetables, in a mixture of soy sauce, sugar, and mirin.

*Minimum order : 2

すき焼き

※2人前からご注文承ります。

Australia Wagyu Beef

オーストラリア和牛150g

RM180.00

Japanese Premium Wagyu Beef

日本産プレミアム和牛150g

RM280.00

Additional Items

per person

Premium Wagyu Beef (Produce of Japan) RM180.00
日本産プレミアム和牛 100g

Wagyu Beef (Produce of Australia) RM120.00
オーストラリア和牛 100g

Zosui Set RM15.00
Rice porridge cooked with the soup and ingredients after enjoying the Nabe.
雑炊セット

Vegetables 野菜 RM35.00

Udon うどん RM10.00

Egg 卵 RM3.00

Shabu-Shabu Dipping Sauce RM10.00
追加つけダレ(しゃぶしゃぶ)

RICE DISHES / NOODLES

Premium Sashimi Kaisen Don RM180.00
Fresh premium seafood on a bed of sushi rice.
プレミアム海鮮丼

Mini Ocean Treasure Don RM100.00
A small bowl of sushi rice topped with 3 kinds of seafood.
(Sea urchin, Salmon roe, Tuna belly)
ミニオーシャントレジャー丼
(ウニとイクラとネギトロの小どんぶり)

2 Kinds of Tuna and Negitoro Don RM120.00
A bowl of sushi rice topped with 2 parts of tuna and minced tuna mid belly.
3種のまぐろ丼 (中トロ・赤身・ネギトロ)

Homemade Soba Noodles (Hot / Cold) RM50.00
自家製手打ちそば

Inaniwa Udon Noodles (Hot / Cold) RM50.00
稲庭うどん

Additional Tempura for Noodles RM30.00
天麩羅の追加(そば・うどん)



2 Kinds of Tuna and Negitoro Don



Premium Sashimi Kaisen Don

前菜・スープ・メイン

ぜんまい・スープ・メイン ENTRÉE, SOUP, MAIN



Unagi Kabayaki



Kinki Whole Fish

ENTRÉE

Hanaya's spécialité plate <i>Chef's recommended seasonal entrée.</i> 華家特製八寸	(Seasonal)
Wagyu Salad <i>AUS Wagyu beef salad.</i> オーストラリア産和牛のサラダ	RM110.00
Seafood Salad 海鮮サラダ	RM100.00
Kaisen Chawan-mushi <i>Japanese egg custard with seafood.</i> 海鮮茶碗蒸し	RM70.00
Foie Gras Chawan Mushi <i>Japanese Steamed Egg Custard with foie gras.</i> フォアグラ茶碗蒸し	RM70.00
Dashimaki Tamago <i>Traditional Japanese rolled omelette.</i> 出汁巻き玉子	RM40.00
Edamame 枝豆	RM15.00

MAIN DISHES

Japanese Premium Wagyu Beef Steak 日本産和牛ステーキ		Japanese Unagi <i>Japanese eel with 2 kinds of flavor.</i> 日本産鰻 2種	RM180.00
Sirloin	100g	RM280.00~	
Tenderloin	100g	RM450.00~	
Special Whole Fish of The Day (Grilled / Simmered) 本日の鮮魚 姿焼 / 煮	(Market Price)	Unagi Kabayaki <i>Grilled eel with teriyaki sauce.</i> 鰻の蒲焼き	RM80.00
Kinki Whole Fish (Grilled / Simmered) きんぎ 姿焼 / 煮	Market Price	Gindara Saikyo-yaki <i>Grilled Saikyo-miso marinated black cod.</i> 銀ダラ西京焼き	RM100.00
Akamutsu Whole Fish (Grilled / Simmered) 赤むつ 姿焼 / 煮	Market Price	Sauteed Foie Gras フォアグラのソテー	RM80.00

SOUPS

Hanaya Omakase Soup <i>Chef's recommended seasonal soup.</i> 季節のお吸い物	(Seasonal)	Hamaguri Surf Clam Clear Soup はまぐりのお吸い物	RM45.00
Asari Clam Miso Soup 有明産あさりのお味噌汁	RM25.00	Dobin-mushi <i>Vegetables and seafood steam-boiled in teapot.</i> 土瓶蒸し	RM50.00
Flower Crab Miso Soup 渡り蟹のお味噌汁	RM25.00		

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天麩羅

てんぷら TEMPURA

魚介・肉

[SEAFOOD AND MEAT TEMPURA]

Prawn	海老	RM20.00
Conger Eel	穴子	RM40.00
Eel	鰻	RM12.00
Soft Shell Crab	ソフトシェルクラブ	RM20.00
Salmon	サーモン	RM8.00
White Fish	本日の白身魚	RM12.00
Squid	イカ	RM10.00
Octopus	たこ	RM10.00
Oyster	牡蠣	RM12.00
Chicken	若鶏	RM10.00
Cheese	チーズ	RM15.00

Assorted Tempura	天麩羅盛り合わせ	RM70.00
Assorted Vegetable Tempura	野菜天麩羅盛り合わせ	RM50.00



Assorted Tempura

野菜

[VEGETABLE TEMPURA]

Pumpkin	かぼちゃ	RM6.00
Eggplant	なす	RM6.00
Zucchini	ズッキーニ	RM6.00
Green Pepper	ししとう	RM6.00
Sweet Potato	さつまい	RM6.00
Oba Leaf	大葉	RM6.00
Red Paprika	赤パプリカ	RM6.00
Shitake Mushroom	しいたけ	RM6.00
King Oyster Mushroom	エリンギ	RM6.00
Shimeji Mushroom	しめじ	RM6.00
Onion	玉葱	RM6.00
Japanese Leek	葱	RM6.00
Burdock Root	ごぼう	RM6.00
Lotus Root	蓮根	RM6.00
Kakiage	かき揚げ	RM12.00
<i>Tempura mixed vegetable bits</i>		



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