

みやざきぎょく Miyazaki Gyoku [MIYAZAKI JEWEL]

前菜 *Appetizer*

SWEET PICKLED CARROT AND RADISH

紅白なます (KŌHAKU NAMASU)
Carrot, Daikon, Sesame

PICKLED CELERY

セロリ漬け (SERORI ZUKE)
Celery, Garlic, Chilli

MARKET KIMCHI

市場キムチ (ICHIBA KIMUCHI)
Napa Cabbage, Gochugaru, Sesame

酒肴 *Small Plates - Choose 1*

GOMA-CHEESE SALAD

胡麻チーズサラダ (GOMA CHĪZU SARADA)
Grana Padano, Cabbage, Japanese White Corn, Cherry Tomato,
Sesame

WASABI SEAFOOD SALAD

+RM10
わさび海鮮サラダ (WASABI KAISEN SARADA)
Boiled Tako, Crab, Tsubugai, Japanese White Corn, Cherry Tomato,
house-pickled Wasabi Greens

HOKKAIDO OYSTERS

+RM10
北海道産牡蠣 (HOKKAIDŌ-SAN KAKI)
Hokkaido Oysters, Ikura, Ponzu Jelly

SMOKED WAGYU TARTARE

+RM20
燻製和牛タルタル (KUNSEI WAGYU TARUTARU)
Wagyu, Ikura, Avruga Caviar, Pasturised Egg Yolk, Onion

茶碗蒸し *Silky Delicacy*

ORGANIC EGG PUDDING

茶碗蒸し (CHAWANMUSHI)
Ikura, Organic Eggs, Hondashi

ORGANIC EGG PUDDING WITH WAGYU

+RM8.80 (ONE SERVING)
+RM17.60 (BOTH SERVINGS)
和牛茶碗蒸し (WAGYU CHAWANMUSHI)
Wagyu, Ikura, Organic Eggs, Hondashi

和牛 *wagyu*

CHEF'S SELECTION - MIYAZAKI WAGYU

(300g)
(A robust meaty cut | A balanced marbling cut (50-50)
| A richly marbled cut for buttery indulgence)
Served with two vegetables, half portion onion & lemon.

*"For discerning guests seeking a more elevated experience,
exclusive Luxury cuts are available as an enhancement."*

土鍋 *Donabe (Claypot Rice) - Choose 1*

SHIN WAGYU CLAYPOT

真和牛土鍋 (SHIN WAGYU DONABE)
Wagyu, Honeycomb, Tripe, Tendon, Ikura, Cured Egg Yolk
(A Shin Mura Signature - Our homage to Malaysian Cuisine)

ADD ON: + RM28.80 (FOIE GRAS)

SHIN YOKU CLAYPOT

+RM20
真翼土鍋 (SHIN YOKU DONABE)
Smoked Duck, Foie Gras, Chinese Sausage, Shaved Black Truffle,
Yuba Crisp, Cured Egg Yolk
(A Shin Mura Signature - for those who crave pure indulgence)

RM 398