

わぎゅうめぐり *Wagyu Meguri*

[A WAGYU JOURNEY]

前菜 *Appetizer*

SWEET PICKLED CARROT AND RADISH

紅白なます (KŌHAKU NAMASU)

Carrot, Daikon, Sesame

UME PICKLED FRUIT

果物梅漬け (KUDAMONO UME ZUKE)

Seasonal Fruit, Umeboshi, Shirakiku

HOUSE-FERMENTED KIMCHI

自家製発酵キムチ (JIKASEI HAKKŌ KIMUCHI)

Napa Cabbage, Gochugaru, Sesame

主菜 *Entrée - Choose 1*

ORGANIC EGG PUDDING

茶碗蒸し (CHAWANMUSHI)

Shiitake, Naruto, Organic Eggs, Hondashi

ORGANIC EGG PUDDING WITH WAGYU

+RM28

和牛茶碗蒸し (WAGYU CHAWANMUSHI)

Wagyu, Ikura, Organic Eggs, Hondashi

和牛 *Wagyu*

CHEF'S SELECTION - AUSTRALIAN WAGYU

(300g)

(PREMIUM CUTS HAND-PICKED BY OUR CHEF.)

Served with two vegetables, half portion onion & lemon.

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)

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 308