



## IKETERU OMAKASE COURSE

**KAGAMI KAISEKI**  
(Premium Omakase Course)  
Chef selected seasonal ingredients  
From Appetizer to Dessert  
*\*Must pre order 5 days in advance*

**SUZU KAISEKI**  
(Premium Sushi Course)  
Appetizer, Sashimi, Simmered dish  
Grilled dish, Assorted sushi, Dessert

**KAORI KAISEKI**  
(Authentic Japanese Course)  
Appetizer, Sashimi, Simmered dish  
Grilled dish, Seasonal rice, Dessert

**MANPUKU COURSE**  
(Chef Selected Course)  
Appetizer, Sushi (3pcs), Chawanmushi, Tempura  
Grilled halibut, Wagyu shabu-shabu, Dessert

## 池輝おまかせ懐石コース

花かがみ  
料理長厳選懐石コース  
厳選食材を使用したコースです

花すず  
料理長おまかせ寿司懐石コース  
先付、お造り、煮物、焼き物  
特選寿司盛り合わせ、デザート

花かおり  
季節の懐石コース  
先付、お造り、煮物、焼き物  
季節の釜炊き御飯、デザート

満腹コース  
お腹一杯コースです  
先付、寿司(3貫)、サラダ、茶碗蒸し、天婦羅  
カラスガレイ鉄板焼き、和牛しゃぶしゃぶ  
デザート

From 905~

528

433

339

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menu are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

**TEPPANYAKI COURSE**

**鉄板焼きコース**

**FUBUKI (SNOW STORM)**  
 Premium Teppanyaki Course  
 Appetizer, Sashimi, Salad, Boston Lobster,  
 Foie gras, Plum juice, Japan Wagyu A5 sirloin beef,  
 Sautéed vegetables, Fried rice, Miso soup, Dessert

吹雪プレミアムコース **698**  
 先付、お造り、サラダ、ボストンロブスター  
 鮑ほうれん草ソテー又はフォアグラ  
 梅ジュース、日本産和牛サーロイン、温野菜、焼飯  
 味噌汁、デザート

**MORI (FOREST)**  
 Deluxe Combination Course  
 Appetizer, Sashimi, Salad, Boston Lobster  
 Plum juice, Japan Wagyu A5 sirloin beef,  
 Sautéed vegetables, Fried rice,  
 Miso soup, Dessert

森デラックスコース **603**  
 先付、お造り、サラダ、ボストンロブスター  
 梅ジュース、和牛サーロイン、温野菜、焼飯  
 味噌汁、デザート

**MAI (DANCE)**  
 Wagyu Course  
 Appetizer, Sashimi, Salad, Halibut & Hokkaido scallop  
 Plum juice, Japan Wagyu A5 sirloin beef,  
 Sautéed vegetables, Fried rice, Miso soup, Dessert

舞和牛コース **518**  
 先付、お造り、サラダ、カラスガレイと  
 北海道産帆立、梅ジュース、和牛サーロイン  
 温野菜、焼飯、味噌汁、デザート

**OTO (SOUND)**  
 Seafood Course  
 Appetizer, Sashimi, Salad, Halibut & Hokkaido scallop  
 Plum juice, Boston Lobster, Sautéed vegetables  
 Fried rice, Miso soup, Dessert

音シーフードコース **423**  
 先付、お造り、サラダ、カラスガレイと  
 北海道産帆立、梅ジュース、ボストンロブスター  
 温野菜、焼飯、味噌汁、デザート

**KUCHIDORI**  
**Starter**

**口取り**

**EDAMAME**  
 Boiled green beans with salt

枝豆 **19**

**DASHIMAKI TAMAGO**  
 Japanese style omelette

出汁巻き玉子 **30**

**MORO KYU**  
 Fresh cucumber with wasabi miso

もろきゅう **30**

**TAKO WASABI**  
 Octopus marinated with wasabi

たこわさび **33**

**TSUKEMONO MORIAWASE**  
 Assorted pickled vegetables

漬物盛り合わせ **39**

**EIHIRE**  
 Grilled ray fins

えいひれ **45**

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**SALAD**  
*Healthy Salad*

サラダ

\*Your choice dressing Wasabi Ponzu 山葵ポン酢, Sesame 胡麻, Wafu 和風

(Half/Full)

KANI MAYO POTATO SALAD Mashed potato salad & mock crab leg with mayonnaise	カニマヨポテトサラダ	33/55
KINOKO SALAD Mixed salad of garden vegetables with pan-fried mixed mushrooms with butter	木の子サラダ	33/55
KAISOU TOFU SALAD Mixed salad of garden vegetables with seaweed & tofu	海草豆腐サラダ	38/64
SALMON SALAD Mixed salad of garden vegetables with sliced salmon, flake & grilled skin	サーモンサラダ	45/74
WAGYU SHABU SALAD Mixed salad of garden vegetables with thinly sliced Japan wagyu A5	和牛しゃぶサラダ	92/139

**SHIRUMONO**  
*Soup*

汁物

MISO SHIRU Soy bean paste soup	味噌汁	15
SALMON MISO SHIRU Soy bean soup with salmon head	サーモンかま味噌汁	24
DOBIN MUSHI Steamed clear seafood soup served in earthen pot	土瓶蒸し	39
TORO SUIMONO Clear broth with toro & grilled leek	とろ吸い物	111
<b>SASHIMI ASSORTMENT</b> <i>Classic Fresh Raw Element</i>	<b>刺身盛り合わせ</b>	
HIBIKI Chef's selection of 10 kinds of premium sashimi	響 極上刺身盛り合わせ10種	910
SANSUI Chef's selection of 8 kinds of superior sashimi	山水 極上刺身盛り合わせ	642
ASATSUYU Chef's selection of 7 kinds of deluxe sashimi	暁露 特上刺身盛り合わせ	425 only fish 496
Suisho Chef's selection of 6 kinds of classic assorted sashimi	水晶 上刺身盛り合わせ	270 only fish 317
GOSHINA Assortment of 5 kinds of sashimi	刺身五種盛り	213 only fish 250

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## SASHIMI À LA CARTE

## 刺身アラカルト

SPINY LOBSTER		伊勢えび	165/100g
OHTORO	Prime tuna belly	大とろ	315
MAGURO	Red meat tuna	まぐろ赤身	111
* UNI	Sea urchin	雲丹	158
KAMPACHI	Amber jack	かんぱち	108
* BOTAN EBI (2pcs)	Giant shrimp	牡丹海老	98
MIZU TAKO	Hokkaido octopus	水たこ	98
HAMACHI	Yellow tail	はまち	98
SHIMA AJI	Striped jack	縞あじ	98
TAI	Sea bream	鯛	98
HIRAME	Flounder	平目	98
* HOTATE	Scallop	帆立	98
* TORO SALMON	Salmon belly	とろサーモン	89
AMA EBI	Sweet prawn	甘海老	136
SALMON	Salmon	サーモン	70
MEKAJIKI	White tuna	めかじき	75
IKURA	Salmon roe	いくら	88

\*Limited Quantity Available

## SUSHI From Our Sushi Bar

## お寿司盛り合わせ

RUI	Assorted combination of sushi & sashimi	類 刺身と寿司の盛り合わせ	373
RAKU	Assortment of deluxe nigiri sushi	洛 特上寿司盛り合わせ	280
CHIRASHI SUSHI	Assorted sashimi served on a bed of sushi rice	ちらし寿司	298

## SUSHI A LA CARTE (2pcs)

## 寿司 アラカルト (2貫)

OHTORO	Prime tuna belly	大トロ	143
* BOTAN EBI	Giant shrimp	牡丹海老	98
* UNI	Sea urchin	雲丹	96
IKURA	Salmon roe	いくら	73
MAGURO	Red meat tuna	赤身	52
SHIMA AJI	Striped jack	縞あじ	43
TAI	Sea bream	鯛	43
HIRAME	Flounder	平目	43
HAMACHI	Yellowtail	はまち	43
MIZU TAKO	Hokkaido octopus	水たこ	43
SALMON	Salmon	サーモン	41
MEKAJIKI	White tuna	めかじき	41
* HOTATE	Scallop	帆立	43
AMA EBI	Sweet prawn	甘海老	41
* TORO SALMON	Salmon belly	とろサーモン	44
EBI	Boiled prawn	海老	36
UNAGI	Eel	うなぎ	44
SHIME SABA	Marinated mackerel	しめ鯖	31
TOBIKO	Flying fish roe	とび子	28
TAMAGO	Sweet egg omelette	玉子	15

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<b>MAKIMONO</b> <b>Sushi Rolls</b>	<b>巻物</b>			<b>TOFU</b> <b>Soy Bean Curd</b>	<b>豆腐</b>	
NEGITORO MAKI Chopped prime tuna belly & spring onion	ねぎとろ巻	91		HIYAYAKKO Chilled bean curd with condiment	冷奴	15
DRAGON ROLL Grilled eel, mock crab leg, lettuce, cucumber & avocado	ドラゴンロール	62		AGEDASHI TOFU Deep-fried bean curd	揚げ出汁豆腐	29
SALMON MAKI Salmon, mock crab leg, salmon skin, lettuce cucumber & avocado	サーモン巻	59		TOFU STEAK Sautéed mushrooms & vegetables on bed of tofu steak with blended soy sauce	豆腐ステーキ	32
EBI TEN ROLL Prawn tempura, avocado, toasted sesame seed concentrated sweet blended soy sauce	海老天ロール	47		<b>NIMONO</b> <b>Simmered Dish</b>	<b>煮物</b>	
FUTO MAKI Assorted vegetables & cod fish flake	太巻	36		TAI ARADAKI Simmered sea bream head with sweet soy sauce	鯛荒炊き	45
TEKKA MAKI Red meat tuna	鉄火巻	38		TAI SAKAMUSHI Steamed sea bream head with sake	鯛酒蒸し	60
KAPPA MAKI Japanese cucumber roll	かつぱ巻	17		CHAWANMUSHI Steamed egg custard	茶碗蒸し	39
<b>Hand Roll / Maki Roll</b>	<b>手巻き/ 巻き寿司</b>		<b>Hand / Maki</b>	KANI CHAWANMUSHI Steamed egg custard with crab meat	かに茶碗蒸し	49
<i>Hand rolls for above ingredient are available upon customer's request.</i>						
CALIFORNIA ROLL Avocado, mock crab leg & flying fish roe	カリフォルニアロール	32 / 45				
SPICY TUNA ROLL Tuna, avocado, flying fish roe & chili mayonnaise	スパイシーツナロール	36 / 47				
SPIDER ROLL Soft shell crab, avocado, lettuce & flying fish roe	スパイダーロール	51 / 65				
SALMON SKIN ROLL Grilled salmon skin, avocado, lettuce, sesame seed	サーモンスキンロール	32 / 45				
WASABI		12				
GARI GINGER		12				
YAKINORI SEAWEED		12				

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<b>NABEMONO</b> <i>Steamed Pot</i>	<b>鍋物</b>			<b>AGEMONO</b> <i>Deep Fried</i>	<b>揚げ物</b>	
SHABU-SHABU Thinly sliced prime beef & vegetables, cooked in dashi stock served with sesame sauce & citrus flavored soy sauce	しゃぶしゃぶ	Wagyu Australia	297 139	YASAI TEMPURA Japanese-style vegetable fritters	野菜天婦羅	27
MINI SHABU-SHABU	ミニしゃぶしゃぶ	Wagyu Australia	171 86	SATSUMA IMO TEMPURA Japanese sweet potato tempura	さつま芋天婦羅	34
SUKIYAKI Thinly sliced prime sirloin beef & vegetables, cooked with sweet soy sauce on iron pan	すきやき	Wagyu  Australia	297  139	KABOCHA TEMPURA Japanese pumpkin tempura	かぼちゃ天婦羅	34
MINI SUKIYAKI	ミニすきやき	Wagyu Australia	171 86	EBI TEMPURA Japanese-style prawn fritters	海老天婦羅	58
YOSENABE Japanese hot pot with seafood & chicken leg meat served in broth soup	寄せ鍋		252	TEMPURA MORIAWASE Japanese-style prawn, fish & vegetable fritters	天婦羅盛り合わせ	75
MINI YOSENABE	ミニ寄せ鍋		149	WAKADORI KARA AGE Deep-fried chicken	若鶏唐揚げ	39
				SOFT SHELL CRAB Deep-fried soft shell crab	ソフトシェルクラブ	50
				KAKI FURAI Deep-fried bread-crumbed Japanese oysters	牡蠣フライ	73

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**YAKIMONO**  
*Grilled Dishes*

焼き物

SHISHAMO Grilled smelt	ししゃも	45
TORI TERIYAKI Grilled chicken with teriyaki sauce	鶏照焼き	46
NASU DENGAKU Eggplant baked & coated with soy bean paste	茄子田楽	43
SALMON SHIOYAKI / TERIYAKI Grilled salmon with salt or teriyaki sauce	鮭 塩焼き / 照焼き	58
SABA SHIOYAKI / TERIYAKI Grilled mackerel with salt or teriyaki sauce	鯖 塩焼き / 照焼き	71
GINDARA SHIOYAKI / TERIYAKI Grilled cod with salt or teriyaki sauce	銀鱈 塩焼き / 照焼き	120
UNAGI KABAYAKI Grilled eel with blended soy sauce	うなぎ蒲焼き	124
SALMON KAMA SHIOYAKI / TERIYAKI Grilled salmon neck with salt or teriyaki sauce	鮭かま 塩焼き / 照焼き	39
SHAKE HARASU Grilled salmon belly with salt	鮭ハラス	69
IKA SUGATA YAKI Grilled squid with teriyaki sauce	いか姿焼き	69

**GOHAN MONO**  
*Rice Field*

ご飯類

ONIGIRI Japanese rice ball Salmon / Plum / Bonito flake	おにぎり	鮭 / 梅 / おかか	17
OCHAZUKE Rice in tea broth, topped with seaweed Salmon / Plum	鮭茶漬け	鮭 / 梅	30
MENTAIKO CHAZUKE Rice in tea broth, topped with seaweed & spicy cod roe	明太子茶漬け		39
TORI KATSU DON Deep-fried bread-crumbed chicken, onion & egg cooked with light soy sauce, served with steamed rice	鶏カツ丼		61
YAKINIKU DON Sautéed sliced beef with blended sweet soy sauce served with steamed rice	焼肉丼		74
EBI TEN JYU Prawn tempura with sweet tempura sauce served with steamed rice	海老天重		81
UNA JYU Grilled eel with blended soy sauce served with steamed rice	うな重		136
WAGYU STEAK JYU Pan-fried A5 Wagyu sirloin with blended soy sauce served with steamed rice	特選和牛ステーキ重		278

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**NOODLE**  
**Japanese Noodle**

めん類

SHINSHU SOBA (Hot or Cold) Buckwheat noodle served with dashi soup	信州そば 温 / 冷	33
CHA SOBA (Hot or Cold) Green tea buckwheat noodle served with dashi soup	茶そば 温 / 冷	36
INANIWA UDON (Hot or Cold) Fine inaniwa udon noodle served with dashi soup	稲庭うどん 温 / 冷	40
YASAI SOBA / UDON Hot buckwheat or udon noodle soup with vegetables	野菜そば / うどん	42
TEMPURA SOBA / UDON Hot buckwheat or udon noodle soup with tempura	天婦羅そば / うどん	54
GYUNIKU SOBA / UDON Hot buckwheat or udon noodle soup with sliced beef	牛肉そば / うどん	59
NABEYAKI UDON Udon cooked with chicken, prawn tempura & vegetables in blended dashi stock	鍋焼きうどん	59
YAKI SOBA Teppan-fried yakisoba noodle with seafood & vegetables	焼そば	55
WAGYU SOBA / UDON Hot buckwheat or udon noodle soup with sliced wagyu beef	和牛そば / うどん	162

TEPPANYAKI A LA CARTE

**JAPAN WAGYU A5**

WAGYU SIRLOIN

WAGYU TENDERLOIN

WAGYU RIBEYE

**BEEF**

SIRLOIN

Australian Black Angus sirloin

TENDERLOIN

200 days grain-fed Australian center cut filet mignon

RIBEYE

120 days grain-fed Australian rib eye

鉄板焼アラカルト

**日本産和牛 A5**

和牛サーロイン

584

和牛テnderロイン

599

和牛リブアイ

528

**牛肉**

サーロイン

99

テnderロイン

127

リブアイ

108

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<b>CHICKEN</b>	<b>鶏肉</b>	
LEG MEAT GARLIC SAUCE	鶏もも肉ガーリックソース	56
BREAST MEAT MUSTARD SAUCE	鶏胸肉マスタードソース	58
<b>OTHERS</b>	<b>その他</b>	
LAMB FILLET	ラムフィレ	86
FOIE GRAS	フォアグラ	155

## TEPPANYAKI À LA CARTE

### SEAFOOD

SPINY LOBSTER / 100g
BOSTON LOBSTER / 100g
TIGER PRAWN
SCALLOP
OYSTER
SALMON
HALIBUT
SEAFOOD PLATTER (* 3 Kinds)
Choice of three types of seafood (except lobster)

### VEGETABLE

BEAN SPROUTS
SHIITAKE MUSHROOM
ASPARAGUS
SPINACH
ENOKI MUSHROOM
MIXED VEGETABLE
MIXED MUSHROOM

### FRIED RICE

SEAFOOD FRIED RICE
CRAB FRIED RICE
GARLIC FRIED RICE

## 鉄板焼アラカルト

### 魚介類

伊勢えび /100g	165
ボストンロブスター /100g	81
海老	108
帆立	127
牡蠣	61
サーモン	64
カラスガレイ	64
シーフードプレート (3種類)	165
ロブスター以外の中から3種類お選びください	

### 野菜

もやし	15
椎茸	20
アスパラガス	20
ほうれん草	20
えのき茸	26
ミックス野菜	35
ミックス木の子	39

### 焼飯

シーフード焼飯	28
カニ焼飯	28
ガーリック焼飯	27

All prices quoted in Ringgit Malaysia are inclusive of 10% Service Charge and 6% Goods & Services Tax (GST).  
Menus are subject to change based on produce availability.  
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It is an offence to sell or serve Duty-free / unpaid-duty concessions in business operated outlet.

**DESSERT**  
**Sweet**

デザート

MACCHA ICE CREAM Green tea ice cream	抹茶アイス	17
GOMA ICE CREAM Sesame ice cream	胡麻アイス	17
YUZU SORBET Citrus flavored sorbet	柚子ソルベ	17
MACCHAKINTOKI ICE CREAM Green tea ice cream with sweet red beans	抹茶金時	24
VANILLA CREPE Vanilla ice cream wrapped in pancake	バニラクレープ	24
KINAKO MOCHI Rice cake powdered with sweetened soybean flour	きな粉餅	20
JAPANESE TRIO Chocolate, cheese & mochi ice cream	アイス3種盛り	35
TOPPING KINTOKI Red bean paste for topping	トッピング金時	7
KUDAMONO Assorted seasonal fruits	果物盛り合わせ	39

For more information and reservations,  
log on to [www.life.hiltonkl.com](http://www.life.hiltonkl.com) or call +60 3 2264 2596

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Group Conference & Events  
General Line: +60 3 2264 2277  
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## PREMIUM SET LUNCH

**TOKUSEN SUSHI SASHIMI GOZEN**  
Side dish, steamed egg custard, fresh salad  
selected fresh raw fish & sushi,  
your choice of hot udon noodle soup or  
buckwheat noodle soup & dessert

**TOKUSEN LOBSTER GOZEN**  
Fresh vegetable salad, steamed egg custard,  
Boston lobster, mixed vegetables,  
steamed rice, miso soup, pickles & dessert

**TOKUSEN TEPPANYAKI WAGYU GOZEN**  
Fresh vegetable salad, steamed egg custard,  
teppanyaki wagyu beef,  
sautéed mixed vegetables served with  
steamed rice, miso soup, pickles & dessert

**TOKUSEN SUSHI WAGYU GOZEN**  
Side dish, steamed egg custard, fresh salad  
selected sushi & wagyu beef steak,  
your choice of hot udon noodle soup or  
buckwheat noodle soup & dessert

## お昼のプレミアム御膳

特選寿司と刺身御膳 240  
惣菜、茶碗蒸、サラダ  
特選刺身と寿司の盛り込み  
温かい饅頭又は温かい蕎麦、水菓子

特選ロブスター御膳 270  
サラダ、茶碗蒸  
ボストンロブスター鉄板焼き  
温野菜、御飯、味噌汁、香物、水菓子

特選鉄板焼き和牛御膳 330  
サラダ、茶碗蒸  
和牛ステーキ、温野菜、  
御飯、味噌汁、香物、水菓子

特選寿司と和牛御膳 362  
惣菜、茶碗蒸、サラダ  
特選寿司と和牛ステーキ  
温かい饅頭又は温かい蕎麦、水菓子

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<p><b>TOKUSEN WAGYU FOIE GRAS GOZEN</b> Side dish, steamed egg custard, fresh salad, pan fried wagyu &amp; foie gras on bed of steamed rice, miso soup, pickles &amp; dessert</p>	<p>特選和牛フォアグラ重御膳 惣菜、茶碗蒸、サラダ 和牛フォアグラ重 味噌汁、香物、水菓子</p>	<p>362</p>
<p><b>TOKUSEN SUSHI TEMPURA GOZEN</b> Side dish, steamed egg custard, fresh salad selected sushi &amp; mixed tempura, your choice of hot udon noodle soup or buckwheat noodle soup &amp; dessert</p>	<p>特選寿司と天婦羅御膳 惣菜、茶碗蒸、サラダ 特選寿司と天婦羅盛り合わせ 温かい饅頭又は温かい蕎麦、水菓子</p>	<p>225</p>
<p><b>TOKUSEN SUSHI UNAGI GOZEN</b> Side dish, steamed egg custard, fresh salad selected nigiri sushi, grilled eel, your choice of hot udon noodle soup or buckwheat noodle soup &amp; dessert</p>	<p>特選寿司と鰻蒲焼御膳 惣菜、茶碗蒸、サラダ 特選握り寿司、鰻蒲焼 温かい饅頭又は温かい蕎麦、水菓子</p>	<p>225</p>
<p><b>TOKUSEN TEMPURA GOZEN</b> Side dish, steamed egg custard, grilled fish selected mixed tempura served with steamed rice, miso soup, pickles &amp; dessert</p>	<p>特選天婦羅御膳 惣菜、茶碗蒸、小串 特選天婦羅盛り合わせ 御飯、味噌汁、香物、水菓子</p>	<p>205</p>

## SET LUNCH

**SHOUKADO BENTO**  
Set meal served in lacquered box with selections of raw fish, simmered dish, grilled dish and deep-fried item served with steamed egg custard, steamed rice, miso soup, pickles and dessert

**SASHIMI & SUSHI GOZEN**  
Steamed egg custard, fresh salad, assortment of fresh raw fish and sushi. Your choice of hot udon noodle soup or buckwheat noodle soup and dessert

**SASHIMI GOZEN**  
Steamed egg custard and assortment of fresh raw fish served with steamed rice, miso soup, pickles and dessert

**SUSHI GOZEN**  
Steamed egg custard, fresh salad and assortment of nigiri sushi. Your choice of hot udon or buckwheat noodle soup and dessert

**TEMPURA GOZEN**  
Steamed egg custard and assorted mixed tempura served with steamed rice, miso soup, pickles and dessert

## お昼の定食

**松花堂弁当** 132  
口取、御造り、煮物、焼物、揚物、茶碗蒸  
御飯、味噌汁、香物、水菓子

**刺身と寿司御膳** 130  
惣菜、茶碗蒸、サラダ  
刺身と寿司の盛り込み  
温かい饅頭又は温かい蕎麦、水菓子

**刺身御膳** 106  
惣菜、茶碗蒸、刺身盛り合わせ  
御飯、味噌汁、香物、水菓子

**寿司御膳** 129  
惣菜、茶碗蒸、サラダ  
握り寿司  
温かいうどん又は温かい蕎麦、水菓子

**天婦羅御膳** 81  
惣菜、茶碗蒸、天婦羅  
御飯、味噌汁、香物、水菓子

**SET LUNCH****YAKI SAKANA GOZEN**

Side dish, steamed egg custard, fresh salad, grilled mackerel or salmon served with steamed rice, miso soup, pickles and dessert

**GINDARA GOZEN**

Steamed egg custard and grilled cod fish served with steamed rice, miso soup, pickles and dessert

**YAKINIKU GOZEN**

Steamed egg custard and sauteed sliced beef with blended ginger soy served with steamed rice, miso soup, pickles and dessert

**SUKIYAKI GOZEN**

Fresh vegetable salad, thinly sliced beef and vegetable cooked with sweet soy sauce served with steamed rice, miso soup, pickles and dessert

**NABEYAKI UDON GOZEN**

Fresh vegetable salad, udon noodle cooked with chicken, prawn tempura and vegetable in dashi stock, sweet beancurd sushi and dessert

**EBI TEN-JYU GOZEN**

Fresh vegetable salad, steamed egg custard and dipped prawn tempura in blended soy sauce served with steamed rice, miso soup, pickles and dessert

**お昼の定食****焼魚御膳**

野菜サラダ、惣菜、茶碗蒸  
お好み焼魚  
御飯、味噌汁、香物、水菓子

**銀鱈御膳**

サラダ、惣菜、茶碗蒸し  
銀鱈塩焼き又は照焼き  
御飯、味噌汁、香物、水菓子

**焼肉御膳**

惣菜、茶碗蒸  
焼肉(生姜焼)  
御飯、味噌汁、香物、水菓子

**すき焼き御膳**

惣菜、サラダ  
すき焼き  
御飯、味噌汁、香物、水菓子

**鍋焼きうどん御膳**

惣菜、サラダ  
鍋焼きうどん、稲荷寿司  
水菓子

**海老天重御膳**

サラダ、惣菜、茶碗蒸  
海老天重、味噌汁、香物、水菓子

91

138

93

93

83

93

**SET LUNCH****UNAGI TAMAGO-DON GOZEN**

Fresh vegetable salad, steamed egg custard, grilled eel and beaten egg in blended soy sauce served with bed of steamed rice, miso soup, pickles and dessert

**VEGETARIAN GOZEN**

Vegetable sushi roll, tempura, teppanyaki vegetables, tofu steak, fresh vegetable salad and dessert

**TEPPANYAKI STEAK**

Fresh vegetable salad, beef sirloin, sautéed mixed vegetables served with steamed rice, miso soup, pickles & dessert

**TEPPANYAKI SEAFOOD**

Fresh vegetable salad, teppanyaki prawn, salmon, scallop and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**TEPPANYAKI MIXED GRILL**

Fresh vegetable salad, teppanyaki beef, chicken, lamb and sautéed mixed vegetable served with steamed rice, miso soup, pickles and dessert

**お昼の定食****鰻玉井御膳**

サラダ、惣菜、茶碗蒸  
鰻玉井、味噌汁、香物、水菓子

**ベジタリアン御膳**

野菜巻寿司、野菜天婦羅、焼き野菜  
豆腐ステーキ、サラダ  
水菓子

**鉄板焼ステーキ**

野菜サラダ、サーロインステーキ  
温野菜、御飯、味噌汁、香物、水菓子

**鉄板焼シーフード**

サラダ、海老、鮭、帆立貝  
温野菜、御飯、味噌汁、香物、水菓子

**鉄板焼ミックスグリル**

サラダ、牛肉、鶏肉、子羊  
温野菜、御飯、味噌汁、香物、水菓子

102

83

117

126

126

**SET LUNCH****TEPPANYAKI CHICKEN**

Fresh vegetable salad, Teppanyaki chicken and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**SASHIMI & TEMPURA GOZEN**

3 kinds of raw fish, side dish, steamed egg custard, assortment of mixed tempura served with steamed rice, miso soup, pickles & dessert

**SASHIMI & YAKI SAKANA GOZEN**

3 kinds of raw fish, side dish, steamed egg custard, grilled mackerel or salmon served with steamed rice, miso soup, pickles & dessert

**SASHIMI & GINDARA GOZEN**

3 kinds of raw fish, side dish, steamed egg custard, grilled cod fish served with steamed rice, miso soup, pickles and dessert

**SASHIMI & YAKINIKU GOZEN**

3 kinds of raw fish, side dish, steamed egg custard and sautéed sliced beef with blended ginger soy served with steamed rice, miso soup, pickles and dessert

**SASHIMI & UNAGI GOZEN**

3 kinds of raw fish, steamed egg custard and grilled fresh eel from the market served with steamed rice, miso soup, pickles and dessert

**お昼の定食****鉄板焼チキン**

サラダ、鶏肉  
温野菜、御飯、味噌汁、香物、水菓子

**刺身と天婦羅御膳**

お刺身三種盛り、惣菜、茶碗蒸、天婦羅御飯、味噌汁、香物、水菓子

**刺身と焼魚御膳**

お刺身三種盛り、惣菜、茶碗蒸  
お好み焼魚  
御飯、味噌汁、香物、水菓子

**刺身と銀鱈御膳**

お刺身三種盛り、惣菜、茶碗蒸し  
銀鱈塩焼き又は照焼き、サラダ  
御飯、味噌汁、香物、水菓子

**刺身と焼肉御膳**

お刺身三種盛り、惣菜、茶碗蒸  
焼肉(生姜焼)  
御飯、味噌汁、香物、水菓子

**刺身と鰻の蒲焼御膳**

お刺身三種盛り、惣菜、茶碗蒸  
鰻蒲焼玉  
御飯、味噌汁、香物、水菓子

83

122

134

175

128

140

**SET LUNCH****SASHIMI & EBI TEN-JYU GOZEN**

3 kinds of raw fish, steamed egg custard and dipped prawn tempura in blended soy sauce served with steamed rice, miso soup, pickles and dessert

**SASHIMI & UNAGI TAMAGO-DON GOZEN**

3 kinds of raw fish, steamed egg custard, grilled eel and beaten egg in blended soy sauce served with steamed rice, miso soup, pickles and dessert

**SASHIMI & TEPPANYAKI STEAK**

3 kinds of raw fish, Teppanyaki beef steak and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**SASHIMI & TEPPANYAKI SEAFOOD**

3 kinds of raw fish, Teppanyaki prawn, salmon, scallop and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**SASHIMI & TEPPANYAKI MIXED GRILL**

3 kinds of raw fish, Teppanyaki beef steak chicken, lamb and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**SASHIMI & TEPPANYAKI CHICKEN**

3 kinds of raw fish, Teppanyaki chicken and sautéed mixed vegetables served with steamed rice, miso soup, pickles and dessert

**お昼の定食****刺身と海老天重御膳**

お刺身三種盛り、惣菜、茶碗蒸  
海老天重、味噌汁、香物、水菓子

**刺身と鰻玉丼御膳**

お刺身三種盛り、惣菜、茶碗蒸  
鰻玉丼、味噌汁、香物、水菓子

**刺身と鉄板焼ステーキ**

お刺身三種盛り、牛ステーキ  
温野菜、御飯、味噌汁、香物、水菓子

**刺身と鉄板焼シーフード**

お刺身三種盛り、海老、鮭、帆立貝  
温野菜、御飯、味噌汁、香物、水菓子

**刺身と鉄板焼ミックスグリル**

お刺身三種盛り、牛肉、鶏肉、子羊  
温野菜、御飯、味噌汁、香物、水菓子

**刺身と鉄板焼チキン**

お刺身三種盛り、鶏肉  
温野菜、御飯、味噌汁、香物、水菓子

138

140

155

148

148

121



# BENTO BOX

AT IKETERU

Saturday & Sunday • 12.00noon to 2.30pm

**RM141 nett**

*[Price are inclusive of Japanese Green Tea]*



## WEEKEND BENTO BOX

### SHOKADO BENTO

Fresh salad with wasabi ponzu dressing  
Two kinds of sashimi  
Steamed egg custard "chawanmushi"  
Prawn & vegetables tempura  
Seasonal simmered dish  
Grilled fish served with vegetables  
Steamed rice & miso soup  
Ice cream  
Coffee or tea

### SUSHI BENTO

Fresh salad with wasabi ponzu dressing  
Two kinds of sashimi  
Steamed egg custard "chawanmushi"  
Prawn & vegetables tempura  
California roll  
Assorted sushi  
Hot buckwheat noodle with bonito soup  
Ice cream  
Coffee or tea

### TEPPANYAKI BENTO

Fresh salad with wasabi ponzu dressing  
Two kinds of sashimi  
Steamed egg custard "chawanmushi"  
Prawn & vegetables tempura  
Salmon & scallop with miso butter sauce  
Beef sirloin or Chicken & lamb with garlic sauce  
Steamed rice & miso soup  
Ice cream  
Coffee or tea

RM141.00 NETT

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menu are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.





### SAKE (1.8 L)

KUBOTA SENJYU  
久保田 千壽

Rich in banana cream pie aroma with spicy flavours of clove and nutmeg

Region	Bottle
NIIGATA	945

NENOHI HONJYOZO  
久保田 紅壽

Unique for its subtle fragrance, refreshing texture, and dry flavor

AICHI	614
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OZEKI GINKAN  
大関 銀冠

Standard brew which is well balanced and smooth with a slightly lower alcohol content and acidity. Served warm or room temperature

HYOGO	410
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OWARI OTOKOYAMA  
盛田 男山尾張  
Mellow taste

AICHI	380
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**SUPER PREMIUM SAKE (720 ML)**

	Region	Bottle	Carafe (150ml)
<b>DASSAI MIGAKI SANWARI KYUBU</b> 瀬祭 磨き 三割九分 Very smooth, clear and refined sake Excellent harmony of flavor and scent	YAMAGUCHI	785	188
<b>JYUNMAI GINJYO HAKKAISAN</b> 純米吟醸 八海山 Tremendous balance and a crisp refreshing finish	NIIGATA	680	168
<b>DASSAI JUMAI DAIGINJOU 50</b> 瀬祭 純米大吟醸50 Mild and fruity with aroma reminding of muscat grapes	YAMAGUCHI	550	141
<b>DAIGINJYO OSAKA CHOUBEI</b> 大吟醸酒 大坂屋長兵衛 Delicate flavour with rich and fruity aroma	HYOGO	475	123
<b>KUBOTA SENJYU</b> 久保田 千壽 Caramel, cotton candy and cocoa flavour	NIIGATA	475	113

**SUPER PREMIUM SAKE (720 ML)**

	Region	Bottle	Carafe (150ml)
<b>BIJOFU JUNMAI DAIGINJYO SHIZUKUHIME</b> 美丈夫 純米大吟醸 しずく姫 Elegant, lively floral aroma, clean and crisp dry after taste	KOUCHI	445	110
<b>SEIKYO MABOROSHI JUNMAI GINJO</b> 誠鏡まぼろし 純米吟醸 Medium-bodied, airy and pleasingly floral and musky	HIROSHIMA	420	95

**PREMIUM SAKE (720 ML)**

	Region	Bottle	Carafe
<b>JUNMAI SUISHIN INAHO</b> 純米酔心 稲穂 At the first sip, one will enjoy its very special aroma, a truly masterpiece from the sake brewers	HIROSHIMA	435	110
<b>ITTEKI NYUKON JYUNMAI GINJYO</b> 一滴入魂 純米吟醸 Mild aromatics, full-to-medium body and slightly dry	HIROSHIMA	428	108
<b>BIJOFU JUNMAI GINJO JUNREI TAMA</b> 美丈夫 純米吟醸 純麗たま Fragrant with hints of citrus, clean and well balanced	KOUCHI	428	110
<b>BIJOFU TOKUBETSU JUNMAI</b> 美丈夫 特別純米 Quite sweet and fruity	KOUCHI	350	85

**PREMIUM SAKE (720 ML)**

	Region	Bottle	Carafe
<b>BIJOFU TOKUBETSU HONJOZO</b> 美丈夫 特別本醸造 Warm sake that is not too sweet and very clear to finish	KOUCHI	305	70
<b>SEIKYO JUNMAI TAKEHARA</b> 誠鏡純米 たけはら Mild and a picturate of Hiroshima's loveliness	HIROSHIMA	385	100
<b>SEIKYO TOKUBETSU HONJOZO</b> <b>CHOKARAKUSHI</b> 誠鏡特別本醸造 超辛口 Full but light in taste and excellent with all types of food	HIROSHIMA	400	105
<b>SHIROKAWAGO JYUNMAI GINJYO</b> 白川郷 純米吟醸 ささにごり酒 Pure rice alcohol and 60% of the rice mill with a mild taste and fragrant finish	GIFU	335	90

### PREMIUM SAKE (300 ML)

#### DASSAI JUMAI DAIGINJOU 50

獺祭 純米大吟醸50

Embodies the spirit of the clean, cold air during the winter season in that region

#### NAMA SAKE HAKUTSURU

生酒 白鶴

Light, fresh, smooth and slightly dry taste

Region	Bottle
YAMAGUCHI	190

KYOTO	95
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### SUPER PREMIUM SAKE (180 ML)

#### HAKKAISAN GINJYO

八海山 吟醸

Embodies the spirit of the clean, cold air during the winter season in that region

#### DAIGINJYO GOLD KAMOTSURU

大吟醸ゴールド賀茂鶴

A very elegant Daiginjo that displays smooth and clean layers of light fruit elements in a clean and crisp delivery. Although airy and fruity the overall feeling is dry and brisk

Region	Bottle
NIIGATA	227

HIROSHIMA	180
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### IMO SHOCHU (Sweet Potato)

芋焼酎

#### HAMADA KAIDO (720 ML)

海童

#### SHIRO KIRISHIMA (900 ML)

白霧島

#### SATSUMA MURA (720 ML)

さつま邑

#### KURO KIRISHIMA (720 ML)

黒霧島

Region	Bottle
KAGOSHIMA	442
MIYAZAKI	442
KAGOSHIMA	442
MIYAZAKI	442

### MUGI SHOCHU (Barley)

#### MUGETSU

無月

#### NAKIDO MUGI SHOCHU (720 ML)

二階堂

#### KAKUSHI GURA (720 ML)

隠し蔵

#### IICHIKO SILHOUETTE (720 ML)

いいちこシルエット

#### JINDRO

ジンロ

Region	Bottle
MIYAZAKI	500
OITA	435
KAGOSHIMA	385
OITA	335
	170

## UMESHU

PLUM HOSHIKO (720 ML)  
星子

KUMANO KASUMI (720 ML)  
熊野かすみ

HOME MADE UMESHU (by glass)  
熊野かすみ

Region	Bottle
WAKAYAMA	380
WAKAYAMA	350
	52

For more information and reservations,  
log on to [www.life.hiltonkl.com](http://www.life.hiltonkl.com) or call **+60 3 2264 2596**

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**Group Conference & Events**  
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