

F 006 HARLAN ESTATE SPECIAL DONABE RICE

Donabe Rice pairing with Harlan Estate

RM 9,888.00 (For 2-4 person) Preparation time 30- 45 minutes)



Robert Parker 100-Point Wine



Harlan Estate 2016

Deep Fried Tempura Maitake Mushroom Tempura Maitake Mushroom

Meatball Ozaki Beef Meatball Ozakigyu

Hamburger Ozaki Beef Hamburger Ozakigyu

Roast Ozaki Beef Roast Ozakigyu

Charcoal Grilled Ozaki Beef Ozakigyu no Sumibiyaki

USHI



USHI is the first and only restaurant that serves Ozaki Wagyu in Malaysia. Ozaki Wagyu is unique from other wagyu because the cattle's feed consists of 15 kinds of feed, such as grass, moist barley mash, maize and barley. Preservatives and antibiotics are never used.

A master of beef, Chef Satoshi Uehara is the Executive Chef of USHI Kuala Lumpur. He creates specialised menus that focus & highlight Wagyu beef and seasonal ingredients. His wealth of culinary skills comes from his 41 years of experience at top restaurants such as Three-Michelin-Starred Arashiyama Kiccho

Operation Hours:
12pm – 2.30pm (Last call 2.15pm)
6pm-10pm (Last call 9.30pm)

t: + 6012 – 330 3600

e: reservations@taka-ushi.com



USHI

A 001

USHI SPECIAL OMAKASE

*3 Appetizers, 1 Hotpot, 1 Steamed, 1 Grilled, 1 Stewed,
1 Fried, 1 Rice & 1 Dessert*

R M 1,400

A 002

USHI OZAKIGYU OMAKASE

*3 Appetizers, 1 Hotpot, 1 Grilled, 1 Stewed,
1 Rice & 1 Dessert*

R M 988

USHI LUNCH OMAKASE

2 Appetizers, 1 Main Rice Course & 1 Dessert

R M 550

WAGYU SET TEISHOKU

Served with rice, miso soup, pickles & seasonal side dish

USHI



C 001 Tokubetsu Gyudon

Grilled Wagyu Beef, Meatball, Maitake with Konyaku & Onion

RM388



C 002 Sumiyaki Gyudon

Grilled Wagyu Beef & Onsen Egg

RM388



C 003 Uni Gyudon

Uni, Grilled Wagyu Beef & Onsen Egg

Seasonal Price

WAGYU SET TEISHOKU

Served with rice, miso soup, pickles & seasonal side dish

USHI

C 004 Yakinikudon
Grilled Ozaki Beef & Onsen Egg

RM388



C 005 Aburi Gyudon & Tempura Maitake
Seared Ozaki Beef & Onsen Egg

RM388



C 006 Wagyu Katsu Kare
Breaded Wagyu Beef & Ushi Curry

RM288



SEAFOOD SET TEISHOKU

Served with rice, miso soup, pickles & seasonal side dish

USHI



C 007 Unadon
Grilled Fresh Water Eel

RM228



C 008 Seasonal Fish Donburi
Seasonal Fish with Rice

RM280

All images are for illustration purposes only - All prices quoted are subject to prevailing applicable taxes -Ingredients may change subject to the availability of fresh ingredients

SEAFOOD SET TEISHOKU

Served with rice, miso soup, pickles & seasonal side dish

USHI



C 009 Aji Furai Setto

Deep Fried & Grilled Seasonal Fish

RM200



C 010 Ebi Furai Kare

Deep Fried Breaded Prawn & Ushi Curry

RM188



OZAKI BEEF

Per 300g

Sirloin

D 002a : RM1,168

Tenderloin

D 003a : RM1,168

**Pre-order 1 days in advance
Option to add-on 100g available upon request*



Japanese style crustless sandwiches with crisped perfected panko filling, nestled in between butter-toasted housemade shokupan (Japanese Milk Bread)

F 001

Wagyu Katsu Sando

RM248



F 002

Ebi Furai Sando

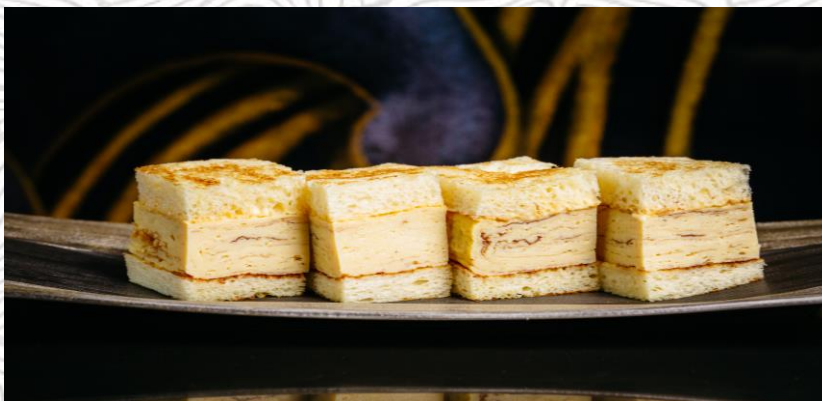
RM78



F 003

Tamago Sando

RM48





F 007 Wagyu Hamburger in Hot Plate

RM128

NOODLES

Served with salad, chawanmushi, pickles & dessert

USHI

天信
T ENSHIN



Choice of Beef or Fish

Cold / Hot
RM188

Udon

Soumen

Soba

G 001

G 002

G 003



Choice of Udon or Soba

Cold / Hot

Fried Tempura with Udon or Soba.

(Choice of mixed Tempura or Vegetable only)

T 009 / T 010

RM188

All images are for illustration purposes only - All prices quoted are subject to prevailing applicable taxes -Ingredients may change subject to the availability of fresh ingredients



H 001 Gyoza (5 pcs)
*Pan-Seared Dumplings with
Ponzu Sauce*

Choice of Wagyu Beef or Prawn

RM78



H 002 Hirame Harumaki (2 pcs)
*Flounder Spring Rolls with
Wasabi Mayonnaise*

RM78



H 003 Edamame
Steamed Soybeans

RM28



H 004 Yakimeshi
Beef or Seafood or Garlic Fried Rice

RM48



H 005 Kani Cream Corokke (2 pcs)
Crab Cream Croquette with sauce

RM48



H 006 Gyu Nikomi Chawanmushi
Stewed Ozaki Beef with Steamed Egg

RM180



H 007 Unagi Bouzushi
Pressed Freshwater Eel Sushi Roll (8pcs)

RM228



H 008 Aburi Wagyu Sashimi

RM120

**Add on Sea Urchin or Caviar
Seasonal Price*



H 009 Agedashi Tofu

RM28



P 003 Ikura (80g)
Salmon Roe

RM188



P 004 / P 005 Caviar

P 006 Baeri Caviar (50g): RM888

P 007 Beluga Caviar (25g): RM800

P 008 Beluga Caviar (50g): RM1500

たか
S U S H I
T A K A



たか

S U S H I
T A K A



Sushi Taka is an authentic Japanese fine-dining sushi restaurant. Our Japanese chefs serve “Edomae” style sushi, using only fresh air-flown seafood imported from Toyosu Market in Tokyo.

Operation Hours:
12pm – 2.30pm (Last call 2.15pm)
6pm-10pm (Last call 9.30pm)
(Closed every Tuesday)

To Order:
t: +6012 – 330 3600
e: reservations@taka-ushi.com



J 001

TAKA OMAKASE

6 Appetizers, 10 Sushi & 1 Sushi Roll

RM 1,600

J 002

HANA

4 Appetizers, 8 Sushi & 1 Sushi Roll

RM 1000

J 003

TSUKI (*only available for Lunch*)

2 Appetizers, 8 Sushi & 1 Sushi Roll

RM 600

*- All images are for illustration purposes only - All prices quoted are subject to prevailing applicable taxes –
Ingredients may change subject to the availability of fresh ingredients*

t: +6012 – 330 3600



B002a / B003a Bara Chirashi
Chopped Seafood on Sushi Rice

B003a Small (1pax)	RM288
B002a Tasting (1pax)	RM188



L006 10 pieces Sushi Platter
10 pieces Sushi

RM780

L007 8 pieces Sushi Platter
8 pieces Sushi

RM600

L008 6 pieces Sushi Platter
6 pieces Sushi
RM400



K 001 Uni Ikura Maguro Maki
4pcs

RM488



K 002 Maguro Maki
5 types of Tuna in a Roll
4pcs

RM200



K 003 Futomaki
Fat Sushi Roll
8pcs

RM188



K 004 Saba Bouzushi
Pressed Mackerel Sushi Roll
8pcs

RM228



L 004 Uni Ikura Maguro Don

Sea Urchin, Salmon Roe, Sliced Tuna and Chopped Tuna on Sushi Rice

RM388



L 005 Anago Chirashi

Grilled Sea Water Eel on Sushi Rice

RM268

HOKKAIDO SEA URCHIN* Uni

*Pre-Order 3 days in advance

*Seasonal Price - please check with our hosts.

たか
SUSHI
TAKA



M 001

120g Bafun Uni Tray

M 002

250g Bafun Uni Tray

Seasonal Price

M 005

Uni Tasting Tray

120g Bafun Uni

120g Murasaki Uni

Seasonal Price

M 003

120g Bafun Uni Tray Set

Served with Shari and Nori

M 004

250g Bafun Uni Tray Set

Served with Shari and Nori

Seasonal Price

M 006

Uni Tasting Tray Set

Served with Shari and Nori

Seasonal Price



P 001 Awabi to Kimo
*Steamed Whole Abalone with
Abalone Liver sauce*

Seasonal Price



P 002 Tako
Steamed Whole Octopus Leg

RM158

天信

TENSHIN



ABOUT TENSHIN

Tenshin produces the perfect "abura" temperature to create tempura dishes with fresh air-flown ingredients from Japan, three times a week.

Tenshin highlight the most premium ingredient favoured by guests.

Operation Hours:

12pm – 2.30pm (Last call 2.15pm)

6pm-10pm (Last call 9.30pm)

(Closed every Monday)

t: + 6012 – 330 3600

e: reservations@taka-ushi.com

T003 Tenshin Omakase

RM1,000

前菜
天ぷら
箸休め
ご飯
デザート

ZENSAI
TEMPURA
HASHIYASUME
GOHAN
DEZATO

APPETIZERS (2 types)
TEMPURA (11 types)
ENTREE
RICE DISH (2 options)
DESSERT

T002 Kanzen

RM600

前菜
天ぷら
箸休め
ご飯
デザート

ZENSAI
TEMPURA
HASHIYASUME
GOHAN
DEZATO

APPETIZER
TEMPURA (10 types)
ENTREE
RICE DISH (2 options)
DESSERT

T001 Yoi [lunch only]

RM400

前菜
天ぷら
ご飯
デザート

ZENSAI
TEMPURA
GOHAN
DEZATO

APPETIZER
TEMPURA (8 types)
RICE DISH (2 options)
DESSERT



T E N S H I N

SEAFOOD SET TEISHOKU

Served with rice, miso soup, pickles & seasonal side dish



T 004 Tendon

Deep Fried Seafood & Vegetables

RM300



T 005 Kakiage Don

Deep Fried Seafood & Vegetables

RM188



T 006 Tencha

*Deep Fried Seafood & Vegetables
Served with Green Tea Soup*

RM188

** Not Suitable for takeaway*



T E N S H I N

TEMPURA ALA CARTE



T 007 Tempura Moriawase
Deep Fried Seafood & Vegetables

Seasonal Price



T 008 Ebi Tempura
Deep Fried Prawn
RM180

Kuruma Ebi Tempura
Seasonal Price



DE 001

Taka Signature Tamagoyaki
Japanese Omelette (4 pieces)
RM48



DE 002

Japanese Cheesecake

DE 002a: 500g RM148

DE 002b: 1kg RM198



DE 003

Kasutera
Castella Cake (4 slices)

RM28



D 008 / D 009

Ichigo Daifuku
US Strawberry

D008: 6 pieces RM88

D009: 4 pieces RM68

Per pc RM20

D 010

Matcha Ichigo Daifuku
(6 pieces)
US Strawberry

RM138

Per pc RM28

D 011

Seasonal Fruit Daifuku
(6 pieces)

Seasonal Price