

THE
TOKYO
RESTAURANT.
BAR & CAFE
EST
1998

weekday 11:00-14:30
weekend 11:00-15:00
f @ thetokyorestaurant

For all lunch set with Miso soup and Rice add RM 2 for small salad

TTR NOODLE

OUR SPECIALITIES

MAIN DISH

<p>🍷 SPICY NAGOYA DRY NOODLE W/SALAD AND RICE 25 chicken, garlic, chili padi, garlic, hot spring egg, seaweed, sesame oil, bonito flake</p>	<p>TTR COBB SALAD 23 *choice (fried or steamed chicken) shrimp, gorgonzola, summer salad with tobasco mayonnaise</p>	<p>SPICED CHICKEN WITH LEMON SOY SAUCE 26 spiced sautéed chicken, chilli-garlic, lemon soy sauce, roasted potato, sauteed vege, ajitama egg</p>
<p>BRAISED CHICKEN LEMON PASTA 20 chicken, watercress, lemon, burdock root, olive oil</p>	<p>TOKYO BEEF CURRY RICE 23 *additional topping deep fried chicken / japanese fluffy omelette +5 / +7</p>	<p>🍷 CHICKEN TATSUTA AGE 29 deep fried chicken, romaine lettuce, onion, egg, chili with homemade sauce</p>
<p>SEAFOOD TOMATO PASTA 29 prawn, squid, white clam, garlic, tomato sauce, dry chili</p>	<p>🍷 ASSORTED SUSHI ROLL W/SALAD 35 salmon, ikura, unagi, cream cheese, spicy prawn tempura, salad</p>	<p>TODAY'S FISH 32 chef's choice for today</p> <p>BEEF TERIYAKI CHEESE BURGER 36 home-made patty with teriyaki sauce serve with fried wedges</p>

DESSERT

GATEAU CHOCOLAT 18	🍷 STRAWBERRY SANDWICH 25
MATCHA MERINGUE ROLL 18	STRAWBERRY PARFAIT 30
6th AVENUE CHEESE CAKE 20	ICE CREAM 9 chocolate / strawberry / sesame / pistachio
YURI MATCHA CHEESE CAKE 21	SORBET 9 mango / herb
CLASSIC TIRAMISU 18	

LUNCH DRINK

AMERICANO +3 americano / espresso	TTR MOCKTAIL +5
TEA green tea / jasmine tea / chamomile	SPARKLING PLUM
SOFT DRINK orange / mango / apple / grapefruit / cranberry	APPLE HONEY SQUASH
SODA ginger ale / sprite / coca cola	SHERRY TEMPLE
	VIRGIN PINK SOUR
	VIRGIN PASSION MOJITO
	VIRGIN PINA COLADA
	CA FÉ LATTE hot / iced

All prices are exclusive of 6% SST

Food allergies & restrictions; please let us know if you have any allergies, dietary restrictions or special considerations. We will do our best to accommodate your considerations. We will do our best to accommodate your request. We will make every efforts to meet your specific requirements, however, there is no guarantee that we will be able to accommodate all food intolerances or special diets. We hope you have a great time here, with your friends and family!

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STARTER

WASABI EDAMAME wasabi and dashi marinated edamame	8	UMAMI FRENCH FRIES french fries, bonito flakes, mixed salt	10	POTESALA potato salad with onsen egg, black pepper and truffle oil	10
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APPETIZER

JAPANESE FRESH OYSTER WITH TOSAZU JELLY fresh oyster from HOKKAIDO, Japan	20 (1 piece)	SLOW COOKED SALMON CARPACCIO "THAILAND STYLE" salmon, baimakrut, lime sauce, chili	29	TTR FOIE GRASS × UNAGI BUN lotus leaf bun, foie gras, ooba leaf, eel, balsamico, cucumber, pickles, sesame, karashi	35 (2 pieces)
TOKYO COBB SALAD *CHOICE (FRIED or STEAMED CHICKEN) shrimp, gorgonzola, summer salad, nuts, egg with tabasco, mayonnaise	12 (Half size) 24 (Full size)	TTR NAMA HARUMAKI "VIETNAMESE STYLE" prawn basil, dill, carrot, ooba, mint leaf, lettuce, shibazuke	24	SOFT SHELL CRAB BUN lotus leaf bun, soft shell crab, teriyaki mayonnaise, tobikko, avocado, romaine, apple, karashi	35 (2 pieces)
		NIPPON MAGURO AVOCADO "MEXICAN STYLE" tuna, avocado, tomato, coriander, garlic chips with Mexican sauce	35		

TTR SUSHI - ROLL, NIGIRI

TTR RICH SALMON IKURA ROLL / 6pcs salmon, ikura, onsen egg, truffle oil, cucumber, avocado, lettuce	45	TTR WAGYU NIGIRI SUSHI / 2pcs slice of Japanese wagyu, sweet soy sauce, japanese pepper	35 (1 piece)	UNAGI ROLL / 6 pcs unagi, cucumber, cream cheese, avocado, lettuce	45
TTR MAGURO × PRAWN FUTOMAKI / 6pcs marinated tuna, prawn, avocado, egg, ooba	40	CLASSIC CALIFORNIA ROLL / 6pcs crab stick, avocado, egg, lettuce slice, tobiko ebiko	32	DEEP FRIED SOFT SHELL ROLL / 6pcs soft shell crab, miso, mayonnaise, tobiko, avocado, lettuce	42
TTR AZABU ROLL / 4pcs sea urchin, ikura, caviar, fatty tuna, takuan	200	DOUBLE SALMON ROLL / 6pcs salmon, avocado, onion, tobiko ebiko, spicy sauce	37	TTR GARDEN YASAI ROLL / 6pcs corn tempura, avocado, onion, mushroom, sweet soy sauce	26

MAIN

SPICED CHICKEN WITH LEMON SOY SAUCE spiced sautéed chicken, chilli-garlic, lemon soy sauce, roasted potato, sauteed vege, ajitama egg	26	CHICKEN TATSUTA AGE deep fried chicken, romaine lettuce, onion, egg, chilli with homemade sauce	29	TODAY'S FISH special dish by chef	32
TTR CHALIAPIN STEAK WITH JAPANESE SAUCE 150 g Australia beef sirloin, onion, lemon, garlic, salted seaweed butter, soy sauce, potato gratin, tomato	45	GRILLED LAMB WITH SAIKYO MISO grilled lamb chop, fried potato, coriander, garlic, ooba leaf, shichimi spice, sambal sauce	55	TTR "A5 JAPANESE" WAGYU BEEF *choice how to cook - GRILLED MARINATED WAGYU - STYLE OF WAGYU SAND	190 / 380 (100g / 200g)

ALL DAY

TTR SEAFOOD TOMATO PASTA prawn, squid, white clam, garlic, tomato sauce, dry chili	29	TOKYO BEEF CURRY RICE *additional topping	23	TTR BEEF TERIYAKI CHEESE BURGER home-made patty with teriyaki sauce serve with french fries	35
BRAISED CHICKEN LEMON PASTA chicken, watercress, lemon, burdock root, olive oil	20	DEEP FRIED CHICKEN JAPANESE FLUFFY OMELETTE	+5 +7	SPICY NAGOYA RAMEN chicken, coconut milk, tom yam soup, chili padi, lemon grass, garlic	25

TTR Recommend Vegetarian Contains Alcohol

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TOKYO CAFE



6th AVENUE CHEESE CAKE	20	CLASSIC TIRAMISU	18
* additional topping		MATCHA MERINGUE ROLL	18
BURN CARAMEL ICE CREAM	+8	STRAWBERRY SANDWICH	25
EXTRA CREAM	+3	STRAWBERRY PARFAIT	30
MATCHA CHEESE CAKE	21	SORBET mango / herb	9
CARAMEL PUDDING	16	ICE CREAM chocolate / strawberry / sesame / pistachio	
GATEAU CHOCOLAT	18		

MOCKTAIL

SHIRLEY TEMPLE	11
sprite, grenade syrup, lemon	
MATCHA CENDOL	16
matcha powder, banana pure, pandan syrup, coconut pure, pandan leaf	
VIRGIN PINK SOUR	14
ceylon tea, passion fruits, banana syrup, lemon	
APPLE HONEY SQUASH	14
homemade infused apple syrup, lime, soda, fresh mint	
VIRGIN PASSION MOJITO	14
passion fruits syrup, soda, lime, fresh mint	
SPICE DIZZLE	14
matcha powder, spice syrup, pink sour syrup, lemon syrup, ginger ale	

CAFE

AMERICANO hot/iced	10 / 11
ESPRESSO	8
CAFE LATTE hot/iced	12 / 14
MATCHA LATTE hot/iced	14 / 15
HOUJICHA LATTE hot/iced	14 / 15
GENMAICHA LATTE hot/iced	14 / 15
CAPPUCCINO	14
CAFE MOCHA	14
HOT CHOCOLATE	13
GREEN TEA hot/iced	8 / 10
JASMIN TEA hot/iced	8 / 10
CHAMOMILE TEA hot/iced	8 / 10

SOFT DRINKS & WATER

SODA	7
coca cola, ginger ale, sprite	
JUICE	7
orange, mango, apple, cranberry, grapefruits	
INFUSED WATER 1000ml	7
AQUA PANNA 500ml/1000ml	14 / 18
SAN PELLEGRINO 500ml/1000ml	14 / 18

HAPPY HOUR EVERY DAY

11:00am - 7:00pm

CHOICE OF GLASSES

BEER bottle KIRIN / draught HEINEKEN	18
GLASS OF WINE red / white	
SHOT OF SAKE	
SANGRIA red / white / sake	
TOKYO HIGH BALL	
SHOCHU SOUR	

CHOICE OF BOTTLES

BOTTLE OF WINE red / white	120
BOTTLE OF SAKE	

BEER

DRAUGHT BEER	26 / 28 / 31
Heineken / Guinness / Kirin	

JAPANESE COCKTAIL

SAZAN PEACH	23
gin, yuzu, peach, lime	
SHOCHU SOUR	23
shochu, original sweet and sour	



MATCHA MARTINI	28
house vodka, green tea zen, matcha powder, hazelnuts syrup, whipping cream	

SAKE MINPIRINHA	26
sake, fresh mint, fresh lime, brown suger	

KITETSU	28
sake, shochu, cucumber, pineapple, blue caracao, freshmint	

JAPANESE ISLAND ICE TEA	28
sake, shochu, triple sec, gin, sugar syrup, lime	

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