

THE  
TOKYO  
RESTAURANT.

BAR & CAFE

EST  
1998

- LUNCH MENU -

For all lunch set with Miso soup and add RM2 for small salad

TTR SPECIALITY

<p> TTR CHOPPED SALAD 25 chopped beetroot, tomato, corn, kidney beans and almond, tossed with balsamic sauce</p> <p>TOKYO BEEF CURRY RICE 23 *additional topping deep fried chicken / Japanese fluffy omelette +5 / +7</p> <p> ASSORTED SUSHI ROLL W/ SALAD 35 trio of unagi roll with cream cheese, spicy prawn tempura roll, small rice bowl with salmon ikura and salad on the side</p> <p>CLASSIC JAPANESE BEEF CHEESE BURGER 36 home-made patty with tomato sauce and french fries on the side</p>
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MAIN DISH W/RICE


<p>SPICED CHICKEN WITH LEMON SHO-YU 28 spiced sautéed boneless chicken with mashed potatoes, steamed vegetables. garlic chili soy sauce</p> <p>JAPANESE STYLE AYAM GORENG 28 deep fried chicken with citrus soy sauce and tartar sauce</p> <p>GRILLED* MISO* SALMON 35 grilled marinated salmon with butter soy sauce and Thai style green papaya salad on the side</p> <p> SHIRO MAGURO CUTLET WITH RAVIGOTE SAUCE 55 sautéed white tuna with homemade sauce containing egg, tomato, onion and caper</p>
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TTR NOODLE

<p>SPICY NAGOYA DRY NOODLE 25 Japanese noodle with minced chicken, chopped garlic, spring onion, nori, onsen egg, ajitama, bonito flake and sesame oil</p> <p> TAN TAN RAMEN W/ SALAD 25 Japanese version of sichuan dandan noodle with spicy chili flavored soup and sansho minced chicken</p> <p>PESCATORE ROSSO "INSPIRED ASAM LAKSA" 29 tomato sauce base spaghettini with prawn, squid, white clam, garlic, and dry chili</p>
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AFTER LUNCH

<p>6th AVENUE CHEESE CAKE 21</p> <p>YURI MATCHA CHEESE CAKE 20</p> <p> CLASSIC TIRAMISU 18</p> <p>GATEAU CHOCOLAT 18</p>	<p>ICE CREAM 9 chocolate / strawberry / sesame / pistachio</p> <p>SORBET 9 mango / herb</p>
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LUNCH DRINK

COFFEE +3

americano / espresso

TEA

green tea / jasmine tea / chamomile

SOFT DRINK

orange / mango / apple / grapefruit

SODA

ginger ale / sprite / coca cola

TTR MOCKTAIL +5

APPLE HONEY SQUASH

SHERRY TEMPLE

VIRGIN PASSION MOJITO

CEYLON LIPS

CAFÉ LATTE

hot / iced

ALCOHOL +18

DRAUGHT HEINEKEN

WHITE WINE (G) sauvignon blanc

RED WINE (G) cabernet sauvignon

SANGRIA ( red / white / sake)

SHOT OF SAKE

TTR HIGH BALL

SHOCHU SOUR

 TTR Recommend  Vegetarian

All prices are exclusive of 6% SST

Food allergies & restrictions; please let us know if you have any allergies, dietary restrictions or special considerations.

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- DINNER MENU -

ENTREES

SPICED CHICKEN  
WITH LEMON SHO-YU

spiced sautéed boneless chicken with mashed potatoes,  
steamed vegetables and garlic chili soy sauce

28

GRILLED "MISO" SALMON

grilled marinated salmon with butter soy sauce and Thai  
style green papaya salad on the side

35

SHIRO MAGURO CUTLET  
WITH RAVIGOTE SAUCE

sautéed white tuna with homemade sauce containing egg, tomato,  
onion and caper

55

TODAY'S MEAT 150G

the daily special alters based on our chef's caprice.

please inquire

ASK

A5 JAPANESE WAGYU BEEF

\*choice how to cook

- GRILLED MARINATED WAGYU  
- WAGYU SAND

190 / 100g  
380 / 200g

COLD APPETIZER

- WASABI EDAMAME
8  
 marinated edamame with wasabi and dashi
- TTR CHOPPED SALAD
25  
 chopped beetroot, tomato, corn, kidney beans, cheese and almond,  
tossed with balsamic sauce
- BURRATA STRAWBERRY
30  
 fresh burrata with chitose strawberry, olive oil, pepper and sea salt
- YELLOWTAIL CARPACCIO WITH SOY GINGER
28  
 raw yellowtail with soy ginger vinaigrette
- JAPANESE MAGURO CEVICHE
35  
 mixed tuna, avocado and tomato with Mexican sauce. Garlic chip  
and coriander on the top
- FRESH ROCK OYSTER
ASK  
 Japanese fresh rock oyster

HOT APPETIZER

- UMAMI FRENCH FRIES
10  
 french fries tossed with bonito flakes and salt
- SUPREME KING PRAWN
35  
 king prawn cooked in "bakar" style with sambal sauce and  
banana leaf. Lime and coriander on the side
- GRILLED LAMB CHOP WITH SAIKYO MISO
28  
 grilled lamb chop marinated with saikyo miso with sambal sauce on the  
side (1pc)
- JAPANESE WAGYU BEEF CHAR SIU BUN
50  
 Japanese roasted wagyu beef with soft bun. mustard and  
pickles on the side (2pcs)

PASTA

- BLUE CHEESE GNOCCHI
28  
 potato gnocchi with blue cheese, parmesan cheese and cream
- PESCATORE ROSSO "INSPIRED ASAM LAKSA"
29  
 tomato sauce base spaghettini with prawn, squid, white clam, garlic  
and dry chili
- POMODORO WITH BURRATA
30  
 spaghettini with "MOMOTARO" tomato and burrata
- STEWED OXTAIL BEEF PAPPARDELLE
30  
 pappardelle with stewed oxtail beef, tomato and basil. parmesan  
cheese on the top
- SEA URCHIN AND CLAM CREAM PASTA
72  
 spaghettini with Japanese sea urchin, clam, sea weed and onion

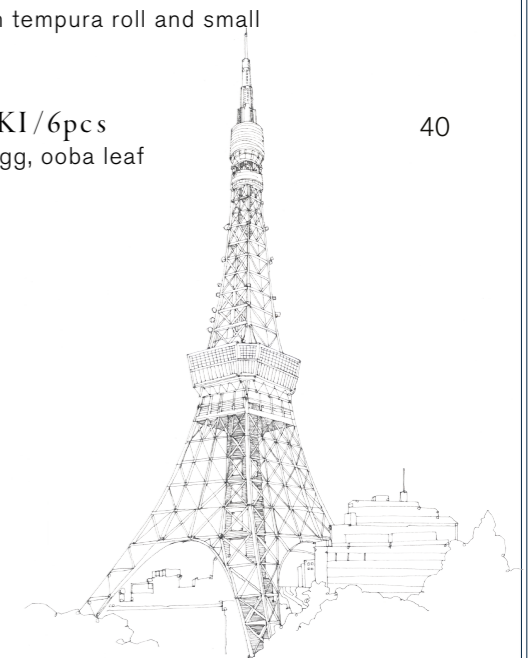
NIGIRI / SUSHI ROLL

- WAGYU NIGIRI SUSHI
28  
 seared slice of Japanese Wagyu with chopped wasabi (1pc)
- ASSORTED SUSHI ROLL
35  
 trio of unagi roll with cream cheese, spicy prawn tempura roll and  
a small rice bowl of salmon ikura
- RICH SALMON IKURA ROLL/6pcs
45  
 unagi roll with cream cheese, spicy prawn tempura roll and small  
bowl with salmon ikura
- MAGURO x PRAWN FUTOMAKI/6pcs
40  
 marinated tuna, boiled prawn, avocado, egg, ooba leaf

TTR Recommend
  Vegetarian
  Contains Alcohol

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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## TOKYO COCKTAIL

<b>SHOCHU SOUR</b> shochu, original sweet and sour	24
<b>TTR HIGH BALL</b> whiskey, soda, orange	26
<b>SAKE SANGRIA</b> sake, mango, grapefruits, apple, orange	26
<b>SAZAN PEACH</b> peach sake wine, gin, yuzu, soda, lime	28
<b>SAKEBERRY MOJITO</b> sake, raspberry, lime, mint leaf, soda	28
<b>JAPANESE ISLAND ICE TEA</b> sake, shochu, triple sec, gin, sugar syrup, coke, lime	30
<b>JAPANESE COLADA</b> shochu, rum, pineapple, cendle, lime	32
<b>"SAMPAL JADI" TTR BARTENDER'S ORIGINAL</b> vodka, midori, pineapple, soda	34
<b>SUGOI DE DORAGON</b> tequila, drangon fruits, pineapple, soda	34
<b>MATCHA MARTINI</b> green tea zen, vodka, matcha, hazelnuts, fresh cream	36
<b>TTR OMAKASE</b> based on the bartender's caprice	40

## BEER

KIRIN (bottle) / HEINEKEN / GUINNESS 28 / 29 / 31

## WINE

**SPARKLING** Glass / bottle  
CA 'DI RAJO TERREDINAI PROSECCO DOC 31/250

## WHITE WINE

CHILE - UNDURRAGA 25/140  
sauvignon blanc

CHILE - LUIS FELIPE EDWARDS 26/150  
chardonnay

## RED

CHILE - UNDURRAGA 25/140  
cabernet sauvignon

CHILE - LUIS FELIPE EDWARDS 26/150  
merlot

## STANDARD COCKTAIL

BELINI 34  
sparkling wine, peach, grenadine

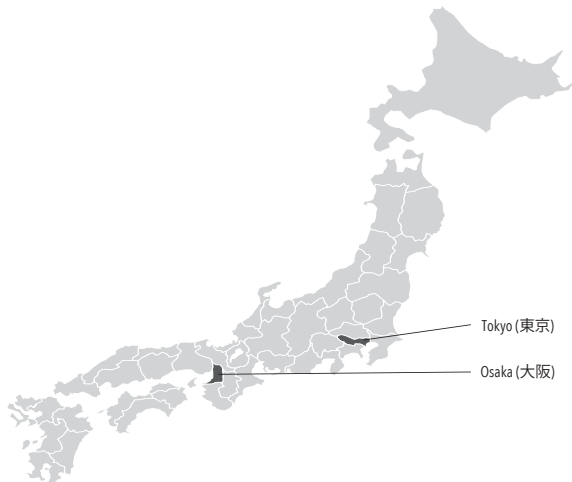
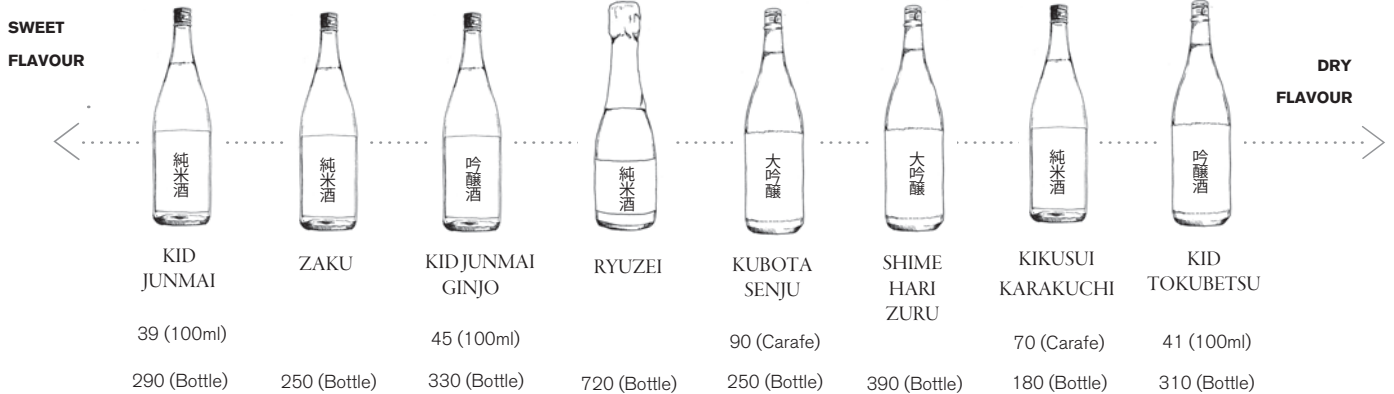
ROKU GIN TONIC 42  
roku gin, losemarry, pink grapefruits

MARGARITA 35  
sauza silver tequila, cointreau, lime, sugar syrup, salt

OLD FASHINED 40  
maker's mark whiskey, biters, brown sugar, orange skin

NEGRONI 40  
tanqueray gin, campari, sweet vermouth, orange skin

## JAPANESE SAKE



## JAPANESE WHISKEY

-余市-	30ml
NIKKA BLACK SPECIAL	33
NIKKA COFFEE GRAIN	42
AKASHI WHITE OAK WHISKY	40
-竹鶴-	
NIKKA TAKETSURU PURE MALT	37
NIKKA TAKETSURU 17Y	160
-山崎-	
YAMAZAKI NON-VINTAGE	65
-響-	
HIBIKI 21Y	245
HIBIKI 30Y	750
-白州-	
HAKUSHU NON-VINTAGE	55
HAKUSHU 18Y	230

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