

LUNCH SET Mon - Fri, 11am to 5pm weekday only



S1 Kake Udon + Chicken Fillet + Inari sushi + Green Tea



S2 Zaru Udon + Chicken Fillet + Inari sushi + Green Tea



S3 Pork Udon + Chicken Fillet + Inari sushi + Green Tea



S4 Sanuki Udon + Chicken Fillet + Inari sushi + Green Tea



S5 Kake Udon + Mini Beef Bowl + Green Tea



S6 Zaru Udon + Mini Pork Bowl + Green Tea

SET MENU Save more! Enjoy more Together



S7 Kake Udon + Zaru Udon + Beef Don + Curry Don + 5 pieces of Tempura + 4 Green Tea **RM 66.80**



S8 Kake Udon + Pork Katsu Curry Udon + Spicy Miso Udon + Beef Don + Curry Don + 5 pieces of Tempura + 4 Green Tea **RM 79.90**

Can not choose same Tempura more than one.

Tempura

- | | | | | | | | |
|---|---|---|---|---|--|---|--|
| 
F1 Half Boiled Egg
RM 3.00 | 
F2 Shrimp
RM 4.80 | 
F3 Crab meat
RM 4.20 | 
F4 Fish cake
RM 3.30 | 
F5 Karaage
RM 3.80 | 
F6 Chicken Fillet
RM 3.20 | 
F7 Pork Fillet
RM 4.80 | |
| 
F8 Eggplant
RM 2.80 | 
F9 Mix veg
RM 3.80 | 
F11 Sweet corn
RM 3.30 | 
F12 Enoki mushroom
RM 3.20 | 
F13 Sweet Potato
RM 3.20 | 
F14 Pumpkin
RM 2.80 | 
F15 Spam Rice
RM 4.50 | 
F16 Inari sushi
RM 3.20 |

Topping

- | | | |
|--|---|---|
| 
P1 生玉子
Raw egg 鸡蛋 달걀
RM 2.00 | 
P6 かつお節
Dried bonito 干制鲣鱼 가츠오부시
RM 2.00 | 
P11 じっくり煮込んだ牛肉煮
Cooked Beef 煮牛肉 쇠고기조림
RM 5.00 |
| 
P2 温泉玉子
Soft-boiled egg 半熟鸡蛋 반숙계란
RM 2.50 | 
P7 きざみ海苔
Laver 海藻 김
RM 2.00 | 
P12 白めし
Rice 饭 밥
R RM 5.80
L RM 7.00 |
| 
P3 国産すだち(半分)
Citrus Sudachi 酸桔 스타치
RM 0.50 | 
P8 旨辛ラー油
Chili oil 辣油 고추기름
RM 1.00 | 
P13 替え玉
Noodle 面 국수
RM 5.00 |
| 
P4 大根おろし
Grated radish 萝卜泥 무즙
RM 1.00 | 
P9 みそしる
Miso soup 味噌汁 미소된장국
RM 3.50 | 
P14 キムチ
Kimchi 泡菜 김치
RM 3.00 |
| 
P5 きつね
Deep-fried tofu 油豆腐 유부
RM 2.00 | 
P10 カレー(中辛)
Curry 咖喱 카레
RM 5.00 | 
P15 タクワン
Pickled Radish 黄萝卜 단무지
RM 3.00 |

Drink

- | | |
|-----------------------------------|----------------------------|
| Green Tea HOT RM 3.00 ICE RM 4.00 | Tiger Beer(CAN) RM15.00 |
| Coke RM 5.00 | Tiger Beer(BOTTLE) RM30.00 |
| Sprite RM 5.00 | Sake1 RM |
| Mineral Water RM 3.00 | |
| Mari Gold Juice RM 6.00 | |

宮武讃岐うどん

MIYATAKE SANUKI UDON

Udon & Bowl



U1
あさりきのこ
ASARI KINOKO Udon
with clam and mushroom
蛤蜊乌冬面 / 바지락 버섯 우동



U2
スパイシー味噌うどん
SPICY MISO Udon
Hot miso broth with sesame and chill oil
辣味味噌猪肉芝麻乌冬面 / 김치 돼지고기 참깨 우동



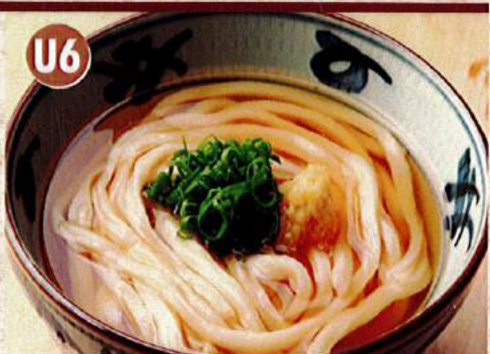
U3
豚まぜ讃岐うどん
PORK SANUKI Udon
Non-soup udon with pork and half boiled egg
猪肉鸡蛋拌面 / 돼지고기 달걀 우동



U4
鶏ダシうどん
CHICKEN Udon
with hot chicken broth
雞肉汤面 / 닭고기 우동



U5
大辛豚つけうどん
SPICY PORK TSUKE Udon
Served with hot dipping soy broth
辣味猪肉拌面 / 매운 돼지고기 츠케 우동



U6
かけ
KAKE Udon with hot soy broth
热汤面 / 가케우동



U7
牛肉うどん
BEEF Udon with hot soy broth
牛肉乌冬面 / 소고기우동



U8
ざる
ZARU Udon served with cold dipping soy broth
冷荞麦面 / 차우우동



U9
釜揚げ
KAMA AGE Udon
Served with cold dipping soy broth
锅煮荞麦面 / 따뜻한 삶은 우동



U10
生醤油
KIJYOUYU Udon
Soy sauce and grated radish
酱油拌面 / 간장우동



U11
ぶっかけ
BUKKAKE Udon Special UDON
海味拌面 / 붓가케우동



U12
釜玉
KAMATAMA Udon with raw egg
生鸡蛋拌面 / 달걀우동



U13
牛肉のせ釜玉
BEEF KAMATAMA Udon with raw egg and beef
牛肉生鸡蛋拌面 / 소고기 달걀우동



U14
わかめ
WAKAME Udon soy broth with seaweed
海藻乌冬面 / 미역우동



U15
豚肉カレーうどん
PORK CURRY Udon hot Curry broth with pork
猪肉咖喱乌冬面 / 돼지고기 카레 우동



U16
豚肉うどん
PORK Udon hot soy broth with pork
猪肉乌冬面 / 돼지고기 우동



U17
きつねうどん
KITSUNE Udon
油豆腐乌冬面 / 유부 우동



U18
豚カツカレーうどん
Pork Katsu Curry Udon
炸猪排咖喱乌冬面 / 돈까스 카레 우동

天丼 Tendon



T1
海老丼 (3本)
Shrimp bowl RM 15.00



T2
唐揚げ丼
Chicken & Egg bowl RM 13.80



T3
ミックス丼
Mix bowl RM 15.00

丼 Donburi



B1
カレー丼 (中辛)
Curry bowl RM 12.50
咖喱盖饭 / 카레 덮밥



B2
豚丼
Pork bowl RM 9.80
猪肉盖饭 / 돼지고기 덮밥



B3
牛丼
Beef bowl RM 11.80
牛肉盖饭 / 소고기덮밥



B4
豚カツカレー丼
Pork Katsu Curry bowl RM 15.80
炸猪排咖喱饭 / 돈까스 카레덮밥