THE TOKYO RESTAURANT.

BAR & CAFE

EST 1998

APPETIZER

WASABI EDAMAME — 8
marinated edamame with wasabi and dashi

UMAMI FRENCH FRIES — 10
french fries tossed with bonito flakes and salt

TTR CHOPPED SALAD — 25
chopped beetroot, tomato, corn, kidney beans, cheese and almond, tossed with balsamic sauce

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

SUPREME KING PRAWN — 35
king prawn cooked "bakar" style with sambal sauce wrapped in banana leaf. Lime and coriander on the side

SUSHIROLL

RICH SALMON IKURA ROLL/6pcs — 35
mixed raw salmon and ikura with egg

SPICY SEARED DOUBLE SALMON ROLL/6pcs — 38
marinated salmon with siracha mayonnaise top with seared salmon belly

MAGURO NATTO ROLL / 6pcs — 40
natto paste with ooba leaf, ume paste, cucumber, lettuce topped with raw tuna

UNAGI TEMPURA ROLL/ 6pcs — 45
fried eel and avocado with chili sauce, cream cheese and truffle oil

RAINBOW FUTOMAKI ROLL /6pcs — 45
raw salmon, engawa, tuna, amberjack and ikura

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 capers
55

GRILLED LAMB CHOP WITH SAIKYO MISO
2 pieces grilled lamb chop marinated with saikyo miso with sambal sauce on the side
55

"TERIYAKI" SHORT-BEEF RIBS 450G
slow cooked short bone beef ribs with TERIYAKI sauce. pistachio, spring onion and chinese parsley on top
120

A5 JAPANESE WAGYU BEEF
*choice of cooking method
-GRILLED or WAGYU SAND
190 / 100g
380 / 200g

PASTA

PESCATORE ROSSO "INSPIRED ASAM LAKSA" — 29
tomato sauce base linguine with prawn, squid, white clam, garlic and dry chili

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
fettuccine with Japanese sea urchin, clam, sea weed and onion

BLUE CHEESE GNOCCHI — 28
homemade potato gnocchi with blue cheese, parmesan cheese and cream

ONE MORE BITE..

WAGYU NIGIRI SUSHI — 28 (1pc)
seared slice of Japanese Wagyu with chopped wasabi

FOIE GRAS NIGIRI SUSHI — 28 (1pc)
sautéed foie gras with sweet soy sauce

FOIE GRAS × UNAGI BUN — 35 (2pcs)
sautéed foie gras and seared unagi with soft steamed bun. ginger and cucumber together

JAPANESE WAGYU CHAR SIU BUN — 50 (2pcs)
stewed Japanese tender wagyu beef with soft bun. mustard and pickles on the side

TTR BEEF CURRY RICE — 23
*additional topping
deep fried chicken / Japanese fluffy omelette — +5 / +7

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 accomodate 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!

All prices are exclusive of 6% SST

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- LUNCH MENU -

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

TTR SPECIALITY

TTR CHOPPED SALAD 25
chopped beetroot, tomato, corn, kidney beans and almond, tossed with balsamic sauce

TTR BEEF CURRY RICE 23
*additional topping
deep fried chicken / Japanese fluffy omelette +5 / +7

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

JAPANESE BEEF TERIYAKI CHEESE BURGER 36
home-made patty with teriyaki sauce and french fries on the side

TTR NOODLE

SPICY NAGOYA DRY NOODLE 25
Japanese noodle with minced chicken, chopped garlic, spring onion, nori, onsen egg, ajitama, bonito flake and sesame oil

TAN TAN RAMEN W/ SALAD 25
Japanese version of sichuan dandan noodle with spicy chili flavored soup and sansho minched chicken

PESCATORE ROSSO "INSPIRED ASAM LAKSA" 29
tomato sauce base spaghettini with prawn, squid, white clam, garlic, and dry chili

MAIN DISH W/RICE

SPICED CHICKEN WITH LEMON SHO-YU 28
spiced sautéed boneless chicken with mashed potatoes, steamed vegetables. garlic chili soy sauce

CHICKEN TATSUTA AGE 28
deep fried chicken with citrus egg mayonnaise sauce on the top

GRILLED" MISO" SALMON 35
grilled marinated salmon with butter soy sauce and Thai style green papaya salad on the side

SHIRO MAGURO CUTLET WITH RAVIGOTE SAUCE 55
sautéed white tuna with homemade sauce containing egg, tomato, onion and caper

CHEF'S OMAKASE ASK
the daily special alters based on our chef's caprice. please inquire

AFTER LUNCH

6th AVENUE CHEESE CAKE 20
YURI MATCHA CHEESE CAKE 21
CLASSIC TIRAMISU 18
GATEAU CHOCOLAT 18
CARAMEL PUDDING 18

ICE CREAM 9
chocolate / strawberry / sesame / pistachio

SORBET 9
mango / herb

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

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SIGNATURE DESSERT

PREMIUM FLUFFY PANCAKE (Only 15 a day) — 40
with salt butter and honey

(Available on 11:00~18:00)
Since we will make it after receiving your order, it will take 20 minutes to provide it.

*additional topping — +2
EXTRA BUTTER — +3
FRESH WHIP CREAM — +3
CARAMEL SAUCE — 20

CASSATA SICILIANA — 20
ice cake with pistachio, almond and dry fruits

6th AVENUE CHEESE CAKE — 20
*additional topping
BURN CARAMEL ICE CREAM — +8
EXTRA CREAM — +3

YURI MATCHA CHEESE CAKE — 21

DESSERT

CLASSIC TIRAMISU — 18
CARAMEL PUDDING — 16
GATEAU CHOCOLAT — 18
MATCHA MERINGUE ROLL — 18
SORBET mango / herb — 9
ICE CREAM chocolate/ strawberry / sesame/pistachio — 9

CAFE FOOD (11:00~18:00)

WASABI EDAMAME — 8
UMAMI FRENCH FRIES — 10
TTR BEEF CURRY RICE — 23
*additional topping
deep fried chicken / Japanese fluffy omlette — +5 / +7
SPICY NAGOYA DRY NOODLE — 23
BEEF TERIYAKI CHEESE BURGER — 36

HAPPY HOUR EVERY DAY
11:00-19:00

CHOICE OF GLASSES — 18
DRAUGHT HEINEKEN
GLASS OF WINE red / white
SHOT OF SAKE
SANGRIA red / white / sake
TOKYO HIGH BALL
SHOCHU SOUR

CHOICE OF BOTTLES — 120
BOTTLE OF WINE red /white
BOTTLE OF SAKE

MOCKTAIL

SHIRLEY TEMPLE — 11
sprite, grenade, lemon

APPLE HONEY SQUASH — 14
homemade infused apple syrup, lime , soda, fresh mint

VIRGIN PASSION MOJITO — 14
passion fruits, soda, lime, fresh mint

CEYLON LIPS — 14
ceylon tea, yuzu, lemon, mint leaf, honey

HAVOC PUNCH — 16
avocado, gula melaka syrup, milk, caramel sauce

MATCHA CENDOL — 18
matcha powder, banana pure, pandan syrup, coconut pure, pandan leaf

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

AQUA PANNA 500ml/1000ml — 14 / 18
SAN PELLEGRINO 500ml/1000ml — 14 / 18

*All p rice s are exclusive of 6 % SST

TOKYO COCKTAIL

SHOCHU SOUR — 24
shochu, original sweet and sour

TTR HIGH BALL — 26
whiskey, soda, orange

SAKE SANGRIA — 26
sake, mango, grapefruits, apple, orange

SAZAN PEACH — 28
peach sake wine, gin, yuzu, soda, lime

SAKEBERRY MOJITO — 28
sake, raspberry, lime, mint leaf, soda

JAPANESE ISLAND ICE TEA — 30
sake, shochu, triple sec, gin, sugar syrup, coke, lime

JAPANESE COLADA — 32
shochu, rum, pineapple, cendle, lime

"SAMPAI JADI" TTR BARTENDER'S ORIGINAL — 34
vodka, midori, pineapple, soda

SUGOI DE DORAGON — 34
tequila, drangon fruits, pineapple, soda

MATCHA MARTINI — 36
green tea zen, vodka, matcha, hazelnuts, fresh cream

TTR OMAKASE — 45
based on the bartender's caprice

BEER

KIRIN (bottle) / HEINEKEN / GUINESS — 28 / 29 /31

WINE

SPARKLING

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

WHITE WINE

CHILE - UNDURRAGA sauvignon blanc	25/140
CHILE - LUIS FELIPE EDWARDS chardonnay	26/150

RED

CHILE - UNDURRAGA cabernet sauvignon	25/140
CHILE - LUIS FELIPE EDWARDS merlot	26/150

STANDARD COCKTAIL

BELINI — 34
sparkling wine, peach, grenadine

ROKU GIN TONIC — 42
roku gin, rosemarry, pink grapefruits

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

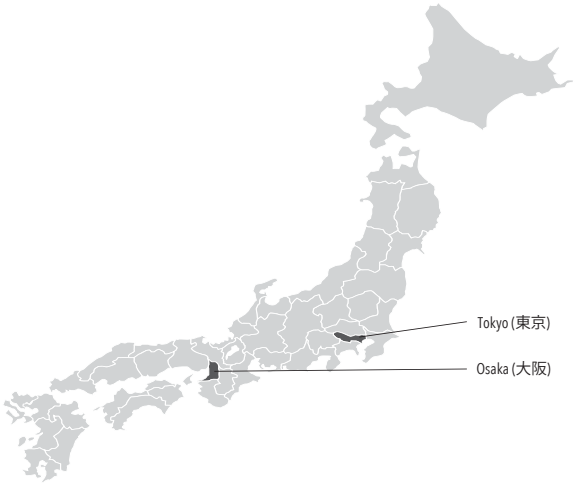
OLD FASHIONED — 40
maker's mark whiskey, biters, brown sugar, orange skin

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

JAPANESE SAKE

SWEET FLAVOUR → DRY FLAVOUR

	KID JUNMAI	ZAKU	KID JUNMAI GINJO	RYUZEI	KUBOTA SENJU	SHIME HARI ZURU	KIKUSUI KARAKUCHI	KID TOKUBETSU
	39 (100ml)		45 (100ml)		90 (Carafe)		70 (Carafe)	41 (100ml)
	290 (Bottle)	250 (Bottle)	330 (Bottle)	720 (Bottle)	250 (Bottle)	390 (Bottle)	180 (Bottle)	310 (Bottle)



JAPANESE WHISKEY

	30ml	bottle
-北海道-		
NIKKA FROM THE BARREL	33	690
YOICHI -SINGLE MALT-	49	950
MIYAGIKYO SINGLE MALT-	49	950
TAKETSURU PURE MALT	36	790
TAKETSURU 17Y	160	
-明石-		
AKASHI WHITE OAK WHISKY	40	
AKASHI RED OAK WHISKY	42	
-山崎-		
YAMAZAKI NON-VINTAGE	65	1450
-響-		
HIBIKI21Y	245	
HIBIKI 30Y	750	
-白州-		
HAKUSHU NON-VINTAGE	55	
HAKUSHU 18Y	230	

*All p rice s are exclusive of 6 % SST