

HUT

LUXURIOUS BUFFET

LUNCH 11AM-3PM (4 Hours) **WEEKDAYS (MON - FRI)** DINNER 6PM-10PM (4 Hours)

NORMAL PRICE	RM868++	CHILDREN & SENIORS	RM638++	NORMAL PRICE	RM888++	CHILDREN & SENIORS	RM658++
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LUNCH 11AM-3PM (4 Hours) **WEEKENDS & PH** DINNER 6PM-10PM (4 Hours)

NORMAL PRICE	RM888++	CHILDREN & SENIORS	RM658++	NORMAL PRICE	RM898++	CHILDREN & SENIORS	RM678++
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For 145cm below Consider Children, Senior Citizens are 60 years old and above [Wastage fee of RM868/100gm]

LUXURIOUS ADDITIONS



- Luxurious Platter
- Lobster Bataiyaki
- Lobster Mentaiyaki
- Sea Urchin (Uni)
- Premium Caviar
- King Crab with Uni
- Botan Ebi Sashimi
- Ama Ebi Sashimi
- Lobster Cheeseyaki
- Scampi Sashimi

Including all menu items from the Classic, Essence, Premium and Supreme Buffet

SUPREME BUFFET

LUNCH 11AM-3PM (4 Hours) **WEEKDAYS (MON - FRI)** DINNER 6PM-10PM (4 Hours)

NORMAL PRICE	RM468++	CHILDREN & SENIORS	RM338++	NORMAL PRICE	RM488++	CHILDREN & SENIORS	RM358++
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LUNCH 11AM-3PM (4 Hours) **WEEKENDS & PH** DINNER 6PM-10PM (4 Hours)

NORMAL PRICE	RM488++	CHILDREN & SENIORS	RM358++	NORMAL PRICE	RM498++	CHILDREN & SENIORS	RM378++
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For 145cm below Consider Children, Senior Citizens are 60 years old and above [Wastage fee of RM468/100gm]

SUPREME ADDITIONS

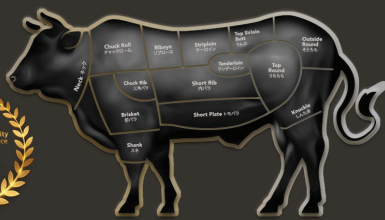


- Supreme Platter
- King Crab Platter
- Hut Platter
- King Crab Nabemono
- Uni Roll
- Caviar, Botan Ebi, Hotate & Torigai
- King Crab 3 Kinds Sashimi
- King Crab Fried Rice
- Aburi Shimomuragyu A5 Wagyu Sukiyaki
- Chutoro Uni Donburi
- King Crab 4 Kinds Sashimi
- King Crab Tartar
- Shimomuragyu A5 Wagyu Foie Gras
- Hotate Carpaccio
- King Crab Chawanmushi
- King Crab Roll
- Chutoro Uni Sushi
- Uni Pasta
- King Crab Kinoko Butter Yaki
- Chutoro Trio Sushi
- Uni Ikura Donburi
- King Crab Nigiri Sushi
- Uni Oyster Sashimi
- King Crab Yaki
- King Crab Kimchi

Including all menu items from the Classic, Essence and Premium Buffet

SHIMOMURAGYU

First Prize in the Japanese Competition



Halal slaughtered ✓ | Mikane Wagyu Encouragement Party Aichi Prefectural Governor Award Nine In A Row

PREMIUM BUFFET

LUNCH 11AM-3PM (4 Hours)

WEEKDAYS (MON - FRI)

DINNER 6PM-10PM (4 Hours)

NORMAL PRICE

RM278++

CHILDREN & SENIORS

RM178++

NORMAL PRICE

RM298++

CHILDREN & SENIORS

RM178++

LUNCH 11AM-3PM (4 Hours)

WEEKENDS & PH

DINNER 6PM-10PM (4 Hours)

NORMAL PRICE

RM298++

CHILDREN & SENIORS

RM178++

NORMAL PRICE

RM308++

CHILDREN & SENIORS

RM178++

For 145cm below Consider Children, Senior Citizens are 60 years old and above [Wastage fee of RM278/100gm]

BEVERAGES & DESSERT



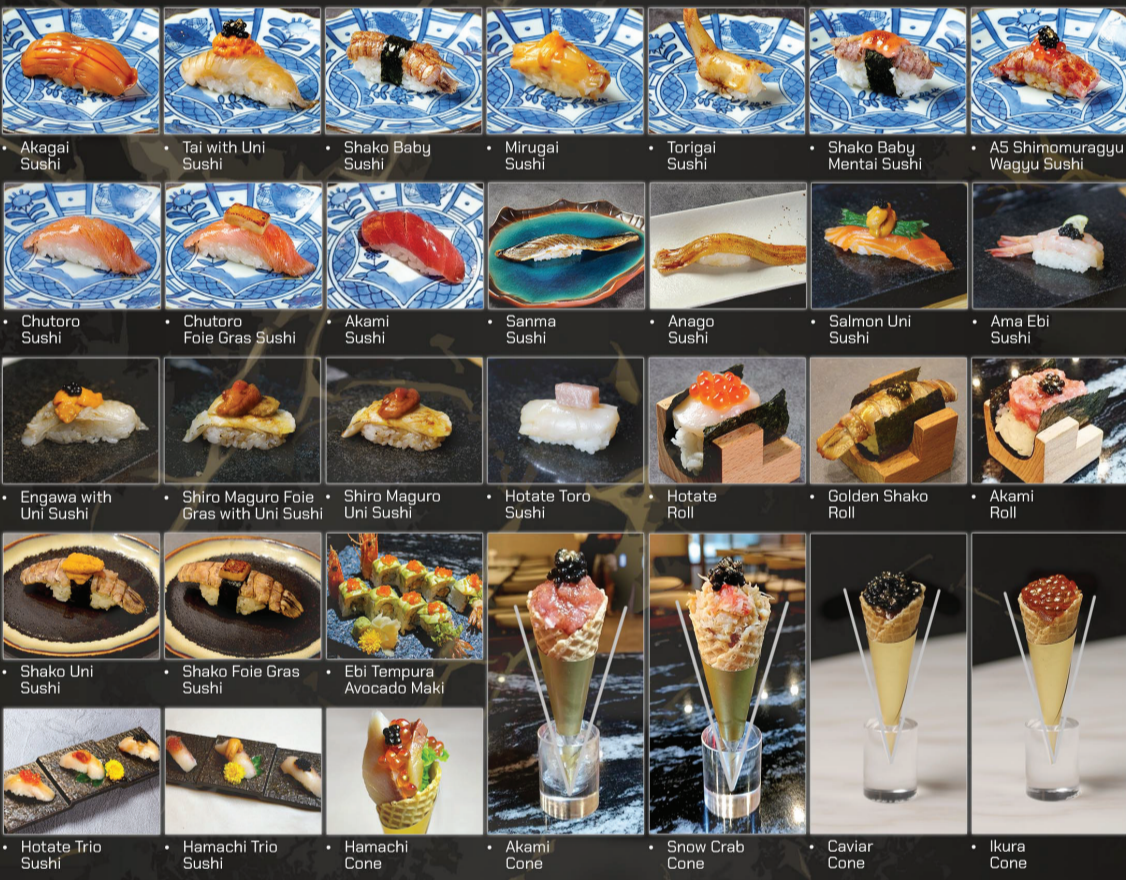
- Hut Highball
- Rum & Sprite Cocktail
- Black Russian Cocktail
- Hawaiian Cocktail
- Supreme Elixir
- Ume Breeze
- Harvey Wallbanger Cocktail
- Rum & Coke Cocktail

PLATTER & SASHIMI



- Grand Platter
- Super Premium Platter
- Toro Aburi Tartar
- Hotate [Scallop] Sashimi
- Salmon, Torigai, Tai & Chutoro
- Salmon, Chutoro & Shiro Maguro
- Abalone Sashimi
- Fumi Snow Crab
- Akami Sashimi
- Chutoro Sashimi
- Abalone, Salmon & Hamachi
- Akagai, Mirugai & Torigai
- Uni Tartar
- Akami Sashimi [Bluefin Tuna]
- Torigai Sashimi
- Akagai Sashimi
- Mirugai Sashimi
- Shako Baby Sashimi
- Ikura Jelly Iki Oyster
- Momeji Jelly Iki Oyster
- Ume Jelly Iki Oyster
- Ikura Oyster Sashimi
- Momeji Oyster
- Tokusei Oyster
- Caviar Oyster Sashimi
- Ume Oyster
- Ama Ebi No Oyster

NIGIRI SUSHI, MAKIMONO & TEMAKI



- Akagai Sushi
- Tai with Uni Sushi
- Shako Baby Sushi
- Mirugai Sushi
- Torigai Sushi
- Shako Baby Mental Sushi
- A5 Shimomuragyu Wagyu Sushi
- Chutoro Sushi
- Chutoro Foie Gras Sushi
- Akami Sushi
- Sanma Sushi
- Anago Sushi
- Salmon Uni Sushi
- Ama Ebi Sushi
- Engawa with Uni Sushi
- Shiro Maguro Foie Gras with Uni Sushi
- Shiro Maguro Uni Sushi
- Hotate Toro Sushi
- Hotate Roll
- Golden Shako Roll
- Akami Roll
- Shako Uni Sushi
- Shako Foie Gras Sushi
- Ebi Tempura Avocado Maki
- Hotate Trio Sushi
- Hamachi Trio Sushi
- Hamachi Cone
- Akami Cone
- Snow Crab Cone
- Caviar Cone
- Ikura Cone

STARTERS & SALAD



- Ikura Chawanmushi
- Uni Chawanmushi
- Hotate Ikura Chawanmushi
- Snow Crab Chawanmushi
- Hamachi Salad
- Ebi Salad
- Salmon Ebi Salad

DONBURI & PASTA



- Chutoto Don
- Shimomuragyu A5 Wagyu Don
- Anago with Ikura Don
- Engawa Hotate Uni Don
- Shimomuragyu A5 Wagyu Yukke Don
- Snow Crab Pasta
- Hut Paste
- Pasta with Ikura

COOKED DISHES



- Hotate Kinoko Butter Yaki
- Foie Gras Sando
- Shako Butter Yaki
- Snow Crab Cheese Yaki
- Shimomuragyu A5 Wagyu Sando
- Shako Mentali
- Asari Batayaki
- Zosui Crab
- Spicy Tempura Crab
- Gindara Hoiru
- Shampura
- Unagi Kushi Yaki
- Abalone Nabemono
- Shimomuragyu A5 Wagyu Nabemono
- Snow Crab Nabemono
- Fresh Unagi Nabemono
- Kimchi Snow Crab
- Snow Crab

Including all menu items from the Classic and Essence Buffet

ESSENCE BUFFET

WEEKDAYS (MON - FRI)

LUNCH (11AM & 1PM)(2 HOURS)
DINNER (6PM & 8PM)(2 HOURS)

NORMAL
PRICE

RM189++

CHILDREN
& SENIORS

RM138++

WEEKENDS & PH

LUNCH (11AM & 1PM)(2 HOURS)
DINNER (6PM & 8PM)(2 HOURS)

NORMAL
PRICE

RM199++

CHILDREN
& SENIORS

RM138++

For 145cm below Consider Children, Senior Citizens are 60 years old and above [Wastage fee of RM189/100gm]

BEVERAGES & DESSERT



• House Sake

• Carlsberg Beer

PLATTER & SASHIMI



• Ponzu Jelly Oyster



• Salmon Belly Sashimi



• Sea Prawn



• Ika (Squid) Sashimi



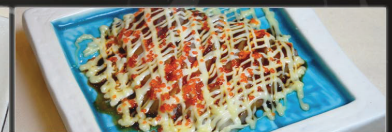
• Hamachi Carpaccio



• Hamachi Sashimi



• Hamachi Yukke Carpaccio



• Hamachi Sizzle Valcano

NIGIRI SUSHI, MAKIMONO & TEMAKI



• Unagi Cheese Temaki



• Salmon Ikura Maki



• Foie Gras Roll



• Sea Ebi Sushi



• Tai with Foie Gras Sushi



• Tai with Ikura Caviar Sushi



• Soft Shell Crab Temaki



• Hamachi Mentali Sushi



• Hamachi Sushi



• Ika & Caviar Sushi



• Unagi Sushi



• Aka Ebi Foie Gras Sushi



• Shiro Maguro Foie Gras Sushi

STARTERS & SALAD



• Unagi Tamago



• Foie Gras Tamago



• Boiled Tako Wasabi



• Foie Gras Chawanmushi

DONBURI & PASTA



• Foie Gras Fried Rice



• Hamachi Ikura Don



• Shimomuragyu A5 Wagyu Hamburg Don



• Foie Gras Don



• Pasta with Foie Gras



• Unagi Don

COOKED DISHES



• Hamachi Kushi Yaki



• Unagi Kabayaki



• Unagi Cheese Sando



• Hamachi Butter Yaki



• Hamachi Kama Yaki



• Soft Shell Crab



• Kaisen Nabemono



• Oyster Cheesyaki



• Oyster Mentaiyaki

Including all menu items from the Classic Buffet

CLASSIC BUFFET

WEEKDAYS (MON - FRI)

LUNCH (11AM & 1PM)(2 HOURS)
DINNER (6PM & 8PM)(2 HOURS)

NORMAL PRICE

RM99++

CHILDREN & SENIORS

RM89++

WEEKENDS & PH

LUNCH (11AM & 1PM)(2 HOURS)
DINNER (6PM & 8PM)(2 HOURS)

NORMAL PRICE

RM119++

CHILDREN & SENIORS

RM89++

For 145cm below Consider Children, Senior Citizens are 60 years old and above [Wastage fee of RM99/100gm]

BEVERAGES & DESSERT



- Variety of Juices
- Coke
- Sprite
- Ocha (Cold/Hot)
- Haagen-Dazs Ice Cream

PLATTER & SASHIMI



- Shime Saba Sashimi
- Tako Sashimi
- Shiro Maguro Sashimi
- Salmon Sashimi
- Salmon Carpaccio
- Kohada Sashimi
- Tai Snapper Sashimi
- Fish Tartar Bites
- Salmon Avocado Tartar Bites
- Shiro Maguro Carpaccio
- Tai Snapper Carpaccio

NIGIRI SUSHI, MAKIMONO & TEMAKI



- Tai Snapper Sushi
- Tai Mental Sushi
- Kohada Sushi
- Kohada Mental Sushi
- Shiro Maguro Mental Sushi
- Salmon Mental Sushi
- Tako Sushi
- Tamago Sushi
- Tamago Mental Sushi
- Shiro Maguro Sushi
- Salmon Sushi
- Salmon Maru
- Fish Tartar Roll
- Tama Mental Roll
- Salmon Maki
- Tamago Maki
- Kani Maki
- Kappa Maki
- Yasai Temaki
- Cheese Delight Maki
- Fried Salmon Skin Maki
- Mini California Maki
- California Sesame Maki
- Volcano Maki
- California Temaki
- Salmon Temaki

STARTERS & SALAD



- Chawanmushi
- Edamame
- Chuka Idako
- Chuka Wakame
- Chuka Kurage
- Chuka Hotate
- Ama Rakkyo
- Ebi Tamago
- Miso Soup
- Salmon Skin Salad

DONBURI & PASTA



- Garlic Fried Rice
- Salmon Don
- Bara Chirashi Don
- Yakiniku Don
- Pasta with Salmon & Caviar

COOKED DISHES



- Prawn Cheeseyaki
- Half Shell Scallop Mentaiyaki
- Prawn Mentaiyaki
- Ika Batayaki
- Salmon Kabuto Nabemono
- Snapper Noodle Nabemono
- Taj Snapper Nabemono
- Agedashi Tofu
- Shishamo Shiayaki
- Salmon Kama Yaki
- Saba Shiayaki
- Boiled Baby Hotate
- Yakiniku
- Kinoko Batayaki
- Chicken Teriyaki
- Salmon Teriyaki
- Spicy Tempura Crab
- Asari Batayaki
- Takoyaki Ball
- Fried Gyoza
- Tori Karaage
- Ika Karaage
- Mameaji Karaage
- Koebi Karaage
- Salmon Skin
- Kisu Tempura
- Shirauo Tempura
- Shishamo Tempura
- Tempura Mori