



ENSO 円  
TEPPANYAKI 焼

# TEPPANYAKI

## Earth Set

RM178

- Garden Salad with Edamame
- Soft Tofu with Seaweed and Soy Butter Sauce
- Hokkaido Scallop with Tobiko Mayonnaise
- Giant Trevally with Dashi Sauce
- Chicken Goma Teppanyaki Style
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Ensō Panna Cotta

## Fire Set

RM248

- Garden Salad with Edamame
- Soft Tofu with Seaweed and Soy Butter Sauce
- Hokkaido Scallop with Tobiko Mayonnaise
- Giant Trevally with Dashi Sauce
- Black Angus Beef with Ebara Yakiniku Sauce
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Ensō Panna Cotta

## Water Set

RM248

- Garden Salad with Edamame
- Soft Tofu with Seaweed and Soy Butter Sauce
- Hokkaido Scallop with Tobiko Mayonnaise
- Tiger Prawn with Garlic Chips Butter Soy Sauce
- Salmon Sweet and Sour Sauce
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Ensō Panna Cotta



## Air Set

RM198

- Garden Salad with Edamame
- Soft Tofu with Seaweed and Soy Butter Sauce
- Mussel with Garlic Chips Soy Butter
- Salmon Sweet and Sour Sauce
- Angus Beef Roll Teppanyaki Style
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Ensō Panna Cotta

## Premium Kobe Set

RM488

- Garden Salad with Edamame
- Soft Tofu with Seaweed and Soy Butter Sauce
- Salmon with Mustard Miso Sauce
- Tiger Prawns in Garlic Butter Shoyu Sauce
- A5 Kobe Beef
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Ensō Panna Cotta



# TEPPANYAKI SET LUNCH

## Tori Teppan Set Lunch RM48

- Salmon Salad
- Chicken Teriyaki
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Cut Fruits

## Udon Teppan Set Lunch RM48

- Salmon Salad
- Yaki Udon with Chicken
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Cut Fruits

## Salmon Teppan Set Lunch RM68

- Salmon Salad
- Salmon with Mustard Miso Sauce
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Cut Fruits

## Beef Teppan Set Lunch RM68

- Salmon Salad
- Black Angus Beef Yakiniku Sauce
- Sautéed Vegetables
- Garlic Fried Rice
- Miso Soup
- Cut Fruits



ENSO  
TEPPANYAKI



# SET LUNCH MENU



## Saba Nizuke Set Lunch

RM28

- Saba Fish Nizuke
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits

## Tempura Set Lunch

RM28

- Assorted Tempura  
Prawns & Vegetables
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits



## Gindara Saikyo Miso Set Lunch

RM59

- Grilled Cod Fish Marinated  
in Saikyo Miso Sauce
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits





## Tori Katsu Set Lunch

RM32

- Tori Katsu Set
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits



## Beef Set Lunch

RM36

- Beef Shogayaki
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits



## Unagi Set Lunch

RM68

- Grilled Unagi
- Pickles
- Edamame
- Tamago Yaki
- Japanese White Rice
- Miso Soup
- Cut Fruits



# BENTO BOX



## Tori Bento

RM38

- Chicken Teriyaki
- Pickles
- Edamame
- Tamago Yaki
- Nimono
- Chawan Mushi
- Japanese White Rice
- Miso Soup
- Cut Fruits

## Tempura Bento

RM38

- Yasai Tempura
- Pickles
- Edamame
- Tamago Yaki
- Nimono
- Chawan Mushi
- Japanese White Rice
- Miso Soup
- Cut Fruits







## Beef Bento

RM58

- Beef Shogayaki
- Pickles
- Edamame
- Tamago Yaki
- Nimono
- Chawan Mushi
- Japanese White Rice
- Miso Soup
- Cut Fruits

## Saba Fish Bento

RM38

- Saba Fish Nizuke
- Pickles
- Edamame
- Tamago Yaki
- Nimono
- Chawan Mushi
- Japanese White Rice
- Miso Soup
- Cut Fruits



## Wagyu Beef Sandwich Bento

RM68

- Wagyu Beef Sandwich
- Pickles
- Edamame
- Fish & Prawn Tempura
- Chuka Idako
- Miso Soup
- Cut Fruits



# STARTER

Edamame

RM 6

Yaki Gyoza

RM 14

Pan Fried Prawn Dumpling

Miso Soup

RM 5

Niku Jaga

RM 14

Angus Beef & Potatoes  
Stew in Savory Soy Sauce based  
Dashi Broth

Chawan Mushi

RM 13

with Shrimp, Chicken,  
Crab Meat, Edamame and  
Tobiko with Teriyaki Glaze

Premium  
Chawan Mushi

RM 18

with Grilled Unagi, Shrimp,  
Crab Meat, Edamame and  
Ikura with Teriyaki Glaze



# SALAD

## Salmon Sashimi Salad

RM19

Green Salad, Tomato, Cucumber, Strawberry, Sliced Raw Salmon, Edamame with Homemade Goma Dressing



## Soft Shell Crab Salad

RM14

Green Salad, Cucumber, Deep Fried Soft Shell Crab, Red Onion served with Homemade Goma Dressing



## Enso Salad

RM14

Green Salad, Alfalfa, Tomato, Tobiko, Kani, Tanuki served with Japanese Mayonnaise Dressing



## Salmon Salad

RM16

Green Salad, Marinated Salmon Tartare, Tomato, Cucumber, Tobiko and Fried Salmon Skin with Homemade Goma Dressing



# SUSHI

## Temaki

Serving Portion 2 pieces

### California Temaki

Classic California Cone Shaped  
with Vegetables, Tobiko and Mayonnaise

RM16

### Prawn Tempura

Prawn Tempura Cone Shaped  
with Salad and Mayonnaise

RM18

### Salmon Temaki

Fresh Salmon Cone Shaped  
with Salad and Sesame

RM18

### Tekka Temaki

Sliced Tuna Sashimi Cone Shaped  
with Salad and Sesame

RM18

### Tobiko Temaki

Tobiko Cone Shaped  
with Salad and Mayonnaise

RM18

### Unagi Temaki

Grilled Unagi Cone Shaped  
with Salad and Egg Roll

RM24

### Soft Shell Crab Temaki

Soft Shell Crab Cone Shaped  
with Vegetables, Tobiko and Mayonnaise

RM24

### Temaki Set

RM54

Assorted Temaki  
2 Unagi Temaki  
2 Soft Shell Crab  
2 Tobiko Temaki





# Roll

Serving Portion 8 pieces per set



## Spicy Lover Roll

RM28

Diced Tuna & Salmon Sashimi with Glaze Sauce, Cucumber, Black & White Sesame Seeds, Chili Flakes



## California Roll

RM18

Crab Stick, Cucumber, Pickled Radish, Egg Roll, Avocado, Tobiko and Mayonnaise



## Kani Cream Cheese Roll

RM28

Creamy Kani Butter, Deep Fried Prawn, Avocado, Mayonnaise, Tobiko



## Rainbow Roll

RM28

Cucumber, Mango, Crab Stick, Salmon, Tuna and White Tuna



## Salmon Aburi Roll

RM28

Reverse Roll with Torched Salmon, Crab Stick, Cucumber, Avocado served with Teriyaki Sauce



## Enso Roll

RM32

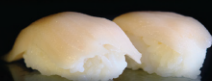
Grilled Unagi, Egg Roll, Cucumber, Tobiko and Mayonnaise Deep Fried in Tempura Batter served with Teriyaki Sauce

# Nigiri

Serving Portion 2 pieces



Salmon  
RM8



Abura Bozu  
White Tuna  
RM9



Tuna  
RM9



Tako  
Octopus  
RM9



Tobiko  
RM9



Hokkigai  
Pacific Clam  
RM18



Foie Gras  
Hotate Nigiri  
RM25



Wagyu Nigiri  
Modern Style  
RM36



Gyu  
Torched Beef  
RM18



Ikura  
RM24



# SASHIMI



Tuna  
RM32



Salmon  
RM28



Abura Buzu  
RM18  
White Tuna



Tako  
RM28  
Octopus



Hokkigai  
RM38  
Pacific Clam



Ikura  
RM38



Salmon Belly  
RM45

## Sushi & Sashimi Platter RM128

- 2 Salmon Nigiri
- 2 Tuna Nigiri
- 2 Tobiko Nigiri
- 4 California Roll
- Salmon Sashimi
- Hamachi Sashimi
- Tako Sashimi



# NOODLES



## Curry Udon

RM24

Udon Noodles  
with Japanese Curry Sauce



## Tori Yaki Udon

RM24

Stir Fried Udon Noodles  
with Sliced Chicken Tights  
and Vegetables



## Cha Soba

RM26

Cold Soba Noodles  
with its condiments



## Niku Udon

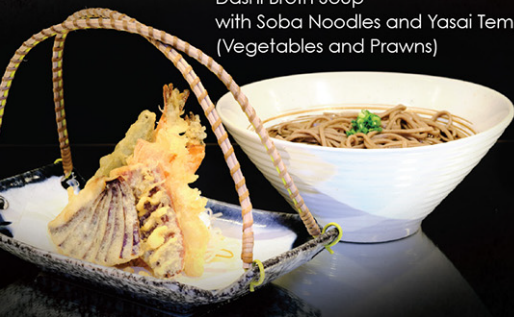
RM28

Dashi Broth Soup  
with Udon Noodles,  
Black Angus Beef  
and Vegetables

## Tempura Soba

RM28

Dashi Broth Soup  
with Soba Noodles and Yasai Tempura  
(Vegetables and Prawns)



# RICE/DON

## Oyako Don

RM24

Japanese Rice Topped  
with Chicken, Vegetables,  
Egg and Soy Sauce



## Tori Katsu Curry Don

RM24

Japanese Rice Topped  
with Deep Fried  
Breaded Chicken Cutlet,  
Curry and Vegetables



## Tempura Don

RM26

Japanese Rice Topped  
with Deep Fried Prawn  
and Yasai Tempura



## Yaki Niku Don

RM34

Japanese Rice Topped  
with Stir Fried Sliced Angus Beef,  
Onion, Egg and Wafu Sauce



## Unagi Don

RM44

Japanese Rice Topped  
with Grilled Unagi





# TEMPURA

Yasai Tempura  
Assorted Vegetables

RM12

Tako Yaki  
Deep Fried Octopus Balls

RM15

Kinoko Tempura  
Mix Mushroom

RM18

Tempura Moriwase  
Prawns and Vegetables

RM24

Soft Shell Crab Tempura  
2 Whole Soft Shell Crab

RM29

Sakana Tempura  
Seabass

RM30

Ebi Tempura  
Prawns

RM32

Shirao Tempura  
White Bait Fish

RM30





# MAIN COURSE

Saba Fish Misoni RM18  
Simmered Mackerel with Miso Sauce

Shake Kama Shioyaki / Teriyaki RM24  
Grilled Salmon Head with Salt / Teriyaki Sauce

Shake Kama Umani RM25  
Grilled Salmon Head with Umani Sauce

Salmon Shioyaki / Teriyaki RM28  
Grilled Salmon Fillet with Salt / Teriyaki Sauce

Tori Ryouri RM45  
Grilled Chicken Tight with Yuzu Mayo Sauce

Unagi Kabayaki RM48  
Grilled Unagi with Kabayaki Sauce

Beef Roll Enoki RM48  
Angus Beef rolled with Enoki Mushroom

Gyu Ryouri RM50  
Pan Fried Angus Beef with Teriyaki Mint Ponzu Sauce

Wagyu Beef Ryouri Teppanyaki Style RM180  
(140 gr)  
Wagyu Beef with Teriyaki Mint Ponzu Sauce

Gindara Shioyaki / Teriyaki RM58  
Grilled Cod Fish Fillet with Salt / Teriyaki Sauce



# Kids Menu



Chicken Little  
RM22

- Chicken Katsu
- Marshmallows
- Japanese White Rice
- Cut Fruit

Pokémon Udon  
RM22

- Udon Noodles
- Mix Tempura (Prawn & Vegetables)
- Cut Fruit







Doraemon  
RM24

- Beef Teriyaki
- Marshmallows
- Japanese White Rice
- Cut Fruit



Baby Shark  
RM24

- Fish Tempura
- French Fries
- Marshmallows
- Cut Fruit





# DESSERT

Enso Panna Cotta RM 8

Crème Brûlée RM 8

Fruit Platter RM 8  
Cut Fruit

Coconut Craze RM 8  
Coconut pudding with Caramel Sugar

Ice Cream RM 10  
Artisan-Made Ice Cream Selection

Classic Handmade  
Burnt Cheese Cake RM 16

Sleeping Bear  
Chocolate Mousse  
RM 14

