



Our sushi rice has a bit of red color because of the vinegar which is called "Akazu".
The sushi rice with "Akazu" has over 200 years history in Japan.
Taste the difference from ordinal sushi rice in Malaysia.


FIRST TIME
CUSTOMER

Must Try



サーモン

Salmon

RM 6



サーモン
あぶり

Seared Salmon
with Cod Roe

RM 7



うなぎ

Grilled
Freshwater Eel

RM 8



和牛炙り握り
Seared Wagyu Sushi

RM12 (1pc)



和牛握り
Raw Wagyu Sushi

RM12 (1pc)



和牛サーロイン寿司
Wagyu Sirloin Sushi

RM18



和牛サーロインのうに寿司
Wagyu Sirloin Sushi with Uni

RM28

手巻き Hand-Roll Temaki



トロタクとアボカドのロール寿司
Tuna Rolled Sushi with Avocado

RM 18



牛時雨煮と蟹のロール寿司
Beef & Crab Roll Sushi

RM 27



海老天ぷらの手巻き
Hand-Roll Shrimp Tempura

RM 12



うなぎきゅうり
Grilled Freshwater Eel with Cucumber

RM 12



Beef from Australia



オーストラリア産

Homemade
Sauce

Each cut are prepared different size and thickness depend on parts features



100g Portion

Flap Meat カルビ

Good balance of marbled & lean.



100g RM 28

400g RM 112

200g RM 56

600g RM 168



100g Portion

Rump ロース

Less fat and beefy.



100g RM 28

400g RM 112

200g RM 56

600g RM 168



100g Portion

Chuck Rib 三角バラ

Well-marbled and tender.



100g RM 60

400g RM 240

200g RM 120

600g RM 360



3

Different Parts

600g Portion

Assorted 3 Kinds

3種の盛り合せ

Flap Meat, Rump & Chuck Rib.

100g RM 38

400g RM 152

200g RM 76

600g RM 228

All prices shown in this menu are subjected to 10% service charge and 6% SST.



Premium Wagyu from Japan



国産和牛

Salt

OMAKASE

Each cut are prepared different size and thickness depend on parts features.



200g Portion

4
Different Parts

100g

RM95

200g

RM190



400g

RM380

8
Different Parts

600g

RM570

800g Portion

800g

RM760



10
Different Parts



1000g

RM950



10
Different Parts

10 Kinds of Japanese Wagyu
Only at Asumo!

All prices shown in this menu are subjected to 10% service charge and 6% SST.

BEEF TONGUE 牛タン



A-6

"Thin Cut" Tongue

薄切りタン

RM 35

Marinated with homemade garlic sesame oil.
Please enjoyed it with diced cut leek after grilled.



Premium Beef

"Premium" Tongue

プレミアムタン

Probably the Most Expensive Tongue in Malaysia

Only 16 pcs from one cattle.
Marinated with 'Asumo Secret Sauce'.

① Sorry!
Limited 800pcs/day

A-9 1pcs | RM 16

A-10 2pcs | RM 32

A-11 3pcs | RM 48

A-12 4pcs | RM 64



20pcs

A-7

"Diamond Thick Cut" Tongue

ダイヤモンドカットタン

RM 22

Tender and juicy with a deep beefy flavor.



WAGYU ALA CARTE 和牛アラカルト

P-13

Premium Wagyu from Japan 日本和牛



15 Second Ribloin

リブローズ 15 秒炙り

Grilled 15 second of ribloin slice and have it with yolk.

RM 35



Soft Richness
"Maki"

Well Done

Tender Juicy
"Shin"

Medium Well



2 Pax

Premium Wagyu from Japan 日本和牛



2 Kind Assorted Ribeye

リブローズ 2種盛り

Ribeye is One of The Best Parts



One whole Ribeye is separated into 2 parts with different cuts.

P-9 1pax | RM 50

P-10 2pax | RM 100

P-11 3pax | RM 150

P-12 4pax | RM 200



80g

A-13

Premium Wagyu from Japan 日本和牛



Lean Cut Steak

赤身ステーキ

RM 80

Less fatty cuts serve as a healthier option for enjoying quality Wagyu.



80g

A-15

Premium Wagyu from Japan 日本和牛



Tenderloin Steak

ヒレステーキ

RM 98

Thick-cut steak featuring the most tender part of Wagyu.

SPECIAL BEEF DISHES 逸品牛

P-8

Premium Wagyu from Japan 日本和牛



Sea Urchin on Seared Sirloin

サーロイン雲丹のせ

RM 35
/ spoon

Thin sliced sirloin, grilled with homemade sauce and topped with sea urchin and caviar.

2 Spoon

P-20

Garlic Flap Meat Part

にんにく塩ロース

Uses soft and juicy Flap Meat, served with Homemade Garlic Sauce.

RM 35

P-30

Dragon Cut of Flank Steak Part

壺漬けドラゴンカルビ

RM 30

Uses soft and less fatty Front Steak, marinated with Homemade Sesame Oil.

Salt

Spicy

Spicy Garlic Wagyu

スパイシーガーリック

Sliced lean cut wagyu covered by chili flakes served with fried garlic.

P-22 1pax | RM 34

P-23 2pax | RM 68

P-25 3pax | RM 102

P-26 4pax | RM 136

3pax

KIMCHI キムチ

K-1

5 Kind Assorted Kimchi

キムチ 5 種盛り合わせ

RM 20

Chinese Cabbage, Cubed Radish, Shallot, Tomato, Garlic Chive



K-2

Napa Cabbage

白菜

RM 10

K-3

Cubed Radish

カクテキ

RM 10

K-5

Pickled Shallot

らっきょう

RM 10

K-6

Tomato

トマト

RM 10

K-7

Garlic Chive

ニラ

RM 10



NAMUL ナムル

K-8

5 kinds Assorted Namul

ナムル 5 種盛り合わせ

RM 20

Purple Cabbage & Corn, Potato & Red Bell Pepper, Spinach & Burdock Root, Bean Sprout, Shiitake Mushroom

K-9

Purple Cabbage & Corn

紫キャベツとトウモロコシ

RM 10

K-10

Potato & Red Pepper

ジャガイモと赤パプリカ

RM 10

K-11

Spinach & Bourdock Root

ほうれん草とごぼう

RM 10

K-12

Bean Sprout

もやし

RM 10

K-16

Shiitake Mushroom

しいたけ

RM 10

SALADS サラダ



K-17

Kale Salad

ケールサラダ

RM 25

A specialty salad made of a towering mountain of kale drizzled with dressing.

K-18

Lettuce Salad

チョレギサラダ

RM 20

Lettuce and cucumber salad mixed with homemade sesame oil-based dressing. A common salad in Japan that can be enjoyed with a add lemon juice.



K-20

Lettuce for Wrapping

包みレタス

RM 12

K-21

Vegetables for Grilling

焼き野菜盛り合わせ

RM 20



10 Kinds

ALA CARTE 逸品



N-1

Wagyu Tendon Stew

和牛すじ煮込み

RM 28

Stewed wagyu tendon and daikon raddish topped with leeks.



N-10

Wagyu Hamburg

和牛ハンバーグ

RM 15

1pc

Charcoal-grilled and Juicy taste. Served with 3 different sauces.



N-5

Sweet Potato Chips

さつまいもチップス

RM 18



N-7

Deep Fried Potato

厚切りポテトフライ

RM 18



N-8

Unagi Rolled Omelette

ウナギの卵焼き

RM 24

Unagi dipped in Homemade sweet sauce and wrapped in Japanese-style omelette.



N-9

Japanese-Style Rolled Omelette

だし巻き卵

RM 19

Omelette Seasoned with Homemade Bonito Dashi Sauce.

CLAYPOT 土鍋ご飯

H-25

Unagi Eel Rice Bowl

鰻ひつまぶし

L RM 60 M RM 40

The eel is carefully grilled over charcoal from its skin and finished with a sauce coating. Rice is cooked in a clay pot and served with shredded egg. After eating, enjoy the leftover rice with condiments and dashi stock.



H-26

Japanese Clay Pot Rice

土鍋ご飯

L RM 22 M RM 18

Freshly cooked rice served with 4 types of original Japanese condiments.



H-27

Wagyu Rice Bowl

和牛釜飯

RM 32

Wagyu beef cut into small cubes and mixed in our homemade sauce. Topped on rice cooked in a pot with dashi stock.



H-28

Salmon & Shimeji Rice Bowl

鮭としめじの釜飯

RM 28

Stir-fried salmon and shimeji mushrooms on rice cooked in dashi stock, and flavored with butter.

It will take about 20 minutes about to be served.

ご注文いただいてから炊くので20分ほどお時間いただきます

All prices shown in this menu are subjected to 10% service charge and 6% SST.



RICE お食事

H-7

Garlic Rice

石焼ガーリックライス

RM 21

Japanese style garlic rice with roasted dry garlic flakes.



H-9

Beef Rice Soup

石焼牛骨おじや

Milky beef bone broth with sliced beef tongue.

RM 27



H-10

Wagyu & Vegetables Mixed Rice

石焼き和牛ライス

RM 21

Dashi based rice with wagyu, purple cabbage, carrots, bean sprouts, shiitake mushrooms, paprika, potatoes, green onions and garlic.



H-13

Onion Rice

ネギ飯

Diced onions marinated with sesame sauce atop Japanese Koshihikari rice.

RM 13



Rice

白米

Koshihikari rice from Japan, renowned for its quality and taste.

H-15 S RM 5

H-16 M RM 7

H-17 L RM 9

TEMPURA 天ぷら



H-18

Shredded Vegetables Tempura

かき揚げ 天ぷら

RM 15

Thinly cut vegetables deep fried with tempura batter



H-21

Hand-Roll Shrimp Tempura

海老天ぷらの手巻き

RM 15

Shrimp tempura topped with special teriyaki sauce on seasoned sushi rice.



H-19

Prawn & Fish & Vegetable Tempura

エビ天ぷら盛り合わせ

RM 25

SEAFOOD SKEWERS 海鮮串



H-1

Scallop Skewer

帆立

RM 15

H-2

Squid Skewer

イカ

RM 12

H-3

Shrimp Skewer

海老

RM 12

SUSHI 寿司



H-5

Spicy Salmon Roll

スパイシーサーモンロール

RM 28



H-6

Unagi Eel Roll

うなぎロール

RM 30

NOODLE 麵

I-1

Spicy Beef Ramen

スパイシー牛ラーメン

RM 27

Spicy ramen broth prepared by using Japanese style spicy oil enhance with a rich double soup base of beef bones and beef tail.



I-2

Beef Ramen

牛骨ラーメン

RM 27

Beef bone broth with meat marinated in miso.



I-6

Stir Fry Seafood Ramen

海鮮焼きラーメン

RM 27

Stir fried ramen with scallops, squid, shrimp and garlic and beef bone broth.



I-7

Lemon Cold Noodle

レモン冷麺

RM 18

Dashi stock made from chicken bones enhanced with bonito flakes, creating a Japanese-style cold noodle dish with aromatic flavors.



SOUP スープ

I-3

Spicy Soup

スパイシースープ

RM 22

Homemade Japanese style chilli oil, mix with our special beef broth.



I-5

Egg Soup

たまごスープ

RM 16

Boiled with shiitake mushrooms and green onion, add with egg and chinese cabbage.



DESSERTS デザート



D-1

Sweet Potato Spring Roll with Ice Cream

スイートポテト&アイスクリーム

RM 13

Mashed sweet potato spring roll with secret recipe.



D-2

Matcha Tiramisu

ティラミス

RM 16

Made of Mascarpone cheese and sweet red bean paste provides a creamy and aromatic flavor.



D-3

Pudding

なめらかプリン

RM 13

Steamed at 89°C for 19minutes and seared its surface just before serving. Smooth and melt in your mouth.

RM10
Each






黒蜜きなこアイス
Traditional Soy on Vanilla Ice Cream



抹茶アイス
Matcha Ice Cream

FRESH JUICE フレッシュジュース

Best for skin care. Rich in Lycopene.	Beauty+	Boost immune system. Rich in Vitamin C.	Vita-C+	Helps with digestion. Rich in fiber.	Fiber+
スイカ Water Melon	RM18 G-10	オレンジ Orange	RM18 G-11	キウイ Kiwi	RM18 G-12
					

SOFT DRINK ソフトドリンク

緑茶 Green Tea	RM 8 J-1	ジンジャーエール Ginger Ale	RM 8 J-12	エスプレッソ Cafe Espresso	RM 10 J-23
オレンジジュース Orange Juice	RM 8 J-8	100 プラス 100 Plus	RM 8 J-13	アメリカーノ Cafe Americano	RM 10 J-26
りんごジュース Apple Juice	RM 8 J-9	レモンティー Lemon Tea	RM 8 J-19	ミネラルウォーター Mineral Water	RM 6 J-27
スプライト Sprite	RM 8 J-22	はちみつ柚子 Honey Yuzu	RM 8 J-16	炭酸水 Soda Water	RM 8 J-28
コカコーラ Coke	RM 8 J-11	コーラゼロ Coke Zero	RM 8 J-21		

キッズ じゃんけん

Kids "rock-paper-scissors" game promotion



スタッフと、じゃんけんぽん！
Play with staff!
Say "jan ken pon" instead
of "rock-paper-scissors".

勝ち Win	→	Free 無料	RM 0
ひきわけ Draw	→	Half Price 半額	RM 4
負け Lose	→	Regular Price 定価	RM 8

オレンジジュース
Orange Juice

りんごジュース
Apple Juice

緑茶
Green Tea

スプライト
Sprite

コカコーラ
Coke

ジンジャーエール
Ginger Ale

100 プラス
100 Plus

レモンティー
Lemon Tea

5 Set Opening Promotion



Carlsberg Draft



Jim Beam Highball



Shochu Highball



Ichiko Shochu

**R
M**

10

**Per
Glass**



**NO WORRY
ABOUT
YOUR WALLET**

If you order 5 glass set

* Valid only on the day. Cannot be refunded.

5 Glass Set Promotion

1 Glass Price

BEER

Carlsberg Draft

RM **10** x 5 set

RM **14**

Kirin Ichiban Draft

RM **18** x 5 set

RM **23**

HIGHBALL

Jim Beam Highball

RM **10** x 5 set

RM **18**

Strong Jim Beam Highball

RM **15** x 5 set

RM **26**

Kaku Suntory Whiskey Highball

RM **13** x 5 set

RM **22**

Strong Kaku Suntory Whiskey Highball

RM **18** x 5 set

RM **31**

SOCHU HIGHBALL

Shochu Highball

RM **10** x 5 set

RM **20**

Lemon Shochu Highball

RM **15** x 5 set

RM **23**

Grape Fruit Shochu Highball

RM **15** x 5 set

RM **23**

SAKE

Gekkeikan 180ml

RM **13** x 5 set

RM **19**

SOCHU

Ichiko Shochu

RM **10** x 5 set

RM **18**

Promotion Price (Bottle)

Normal Price

HIGHBALL

Jim Beam

750ml RM **230**

RM **400**

Suntory Whiskey Kakubin

700ml RM **280**

RM **480**

SOCHU

Kuro Kirishima Shochu

720ml RM **110**

RM **120**

Ichiko Shochu

720ml RM **110**

RM **140**

SAKE

Gekkeikan

1800ml RM **120**

RM **190**

All prices shown in this menu are subject to 10% service charge and 8% SST .

ハイボールチンチロリン祭

Dice Game Promotion for Whisky Soda Highball



2つのサイコロを振って、
出た目の合計でうれしい特典!

Get a special discount
by rolling 2 dice

DICE GAME サイコロゲーム

 ゾロ目 Same No.	→	Free 無料 Regular Glass	 RM 0	 RM 0
 偶数 Even No. → (2, 4, 6, 8 etc)	→	Half Price 半額 Regular Glass	RM 9	RM 11
 奇数 Odd No. → (1, 3, 5, 7 etc)	→	Mega Glass メガジョッキ	RM 22	RM 28



Mega Size
たっぷりメガサイズ
700ml

ハイボール HIGHBALL



ジンビームハイボール
Jim Beam Highball [Alc 7%]
Jim Beam Whisky with Soda

RM 18
B-8



角ハイボール
Kaku Highball [Alc 7%]
Kaku Whisky with Soda

RM 22
B-3



濃いめジンビームハイボール
Strong Jim Beam Highball [Alc 11%]
Extra Shot Jim Beam Whisky with Soda

RM 26
B-10



濃いめ角ハイボール
Strong Kaku Highball [Alc 11%]
Extra Shot Kaku Whisky with Soda

RM 31
B-5



メガジンビームハイボール
Mega Jim Beam Highball [Alc 7%]
Double Size of Jim Beam Whisky with Soda

RM 35
B-16



メガ角ハイボール
Mega Kaku Highball [Alc 7%]
Double Size of Kaku Whisky with Soda

RM 43
B-6



濃いめメガジンビームハイボール
Strong Mega Jim Beam Highball [Alc 11%]
Double Size of Extra Shot Jim Beam Whiskey with Soda

RM 43
B-17



濃いめメガ角ハイボール
Strong Mega Kaku Highball [Alc 11%]
Double Size of Extra Shot Kaku Whiskey with Soda

RM 52
B-7

ハイボール COCKTAILS

レモンハイボール
Lemon Highball [Alc 7%]
Lemon with Jim Beam Highball

RM 23
B-9

キウイハイボール
Kiwi Highball [Alc 7%]
Kiwi fruit with Jim Beam Highball

RM 23
B-12

グレープフルーツハイボール
Grapefruit Highball [Alc 7%]
Grapefruit with Jim Beam Highball

RM 23
B-11

BEER
ビール



キリン一番搾りドラフト
Kirin Ichiban Draft



RM 23
B-18



カールスバーグドラフト
Carlsberg Draft

RM 14
B-1



梅酒
Umeshu
Plum Wine

Glass RM 21
Bottle 720ml RM 200
C-36 C-63



ゆず酒
Yuzu Wine
Yuzu Shu

Glass RM 27
Bottle 720ml RM 270
C-53 C-69

UMESHU/FRUIT
梅酒フルーツ

SHOCHU HIGHBALL
サワー

生レモンサワー
Fresh Lemon Shochu Highball

RM 23
C-1

生グレープフルーツサワー
Fresh Grapefruit Shochu Highball

RM 23
C-2

ウーロンハイ
Oolong Shochu

RM 20
C-3

酎ハイ
Shochu Highball
Japanese spirit and soda

RM 20
C-6

NIHONSHU(SAKE)
日本酒



月桂冠
Gekkeikan
Futsushu
Kyoto

Carafe 180ml RM 19
Bottle 1800ml RM 190
E-1 E-3



ハ海山 特別純米
Hakkaisan
Tokubetsu
Junmai
Nigata

Carafe 180ml RM 38
Bottle 720ml RM 200
Bottle 1800ml RM 370
E-10 E-12 E-13



酔鯨 特別純米
Suigei
Tokubetsu
Junmai
Kochi

Carafe 180ml RM 38
Bottle 720ml RM 200
Bottle 1800ml RM 370
E-26 E-29 E-30



彦市 純米吟醸
Hikoichi
Junmai Ginjo
Ibaraki

Carafe 180ml RM 38
Bottle 720ml RM 230
Bottle 1800ml RM 370
E-48 E-50 E-51



義侠 純米吟醸原酒 50%
Gikyo
Junmai Ginjo Genshu 50%
Aichi

Bottle 720ml RM 230
E-42



特製ゴールド賀茂鶴 大吟醸
Kamotsuru Gold
Daiginjo
Hiroshima

Bottle 720ml RM 230
E-41



大七 純米生酛 Classic
Daishichi
Junmai Kimoto Classic
Fukushima

Bottle 720ml RM 250
E-20



獺祭 純米大吟醸45
Dassai 45
Junmai Daiginjo
Yamaguchi

Bottle 720ml RM 290
Bottle 1800ml RM 680
E-33 E-34



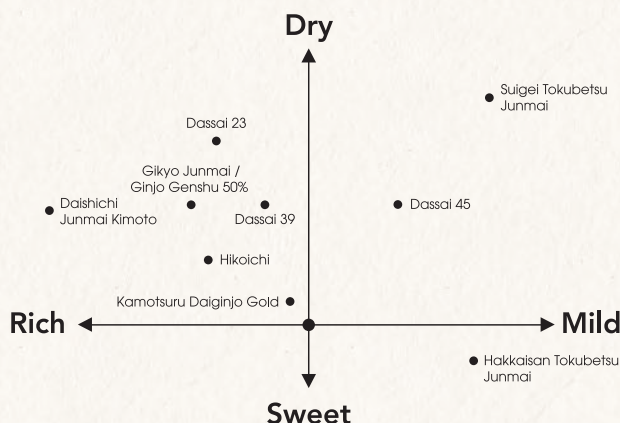
獺祭 磨き三割九分純米大吟醸
Dassai 39
Junmai Daiginjo
Yamaguchi

Bottle 720ml RM 350
Bottle 1800ml RM 730
E-36 E-37



獺祭 磨き二割三分純米大吟醸
Dassai 23
Junmai Daiginjo
Yamaguchi

Bottle 720ml RM 550
Bottle 1800ml RM 1200
E-46 E-47



焼酎 SHOCHU

黒霧島 (芋)
Kuro Kirishima
Japanese spirit
made from potato

グラス Glass RM17
C-11
ボトル Bottle 720ml
RM120
C-18

いいちこ (麦)
Iichiko
Japanese spirit
made from malt

グラス Glass RM18
C-28
ボトル Bottle 720ml
RM140
C-32

割りもの WARIMONO

ミネラルウォーター
Mineral Water

RM6
F-21





炭酸水
Soda Water

RM8
F-22

スライスレモン
Sliced Lemon 8pcs

RM3
F-20

RED WINE




 sweetness |  acidity |  tannin |  body

HOUSE RED WINE





Glass RM25
W-1
Bottle RM110
W-2

VINA POMAL CRIANZA

RIOJA




 SPAIN  100% Tempranillo  14.0% abv

RM130
W-3





 0  2  2  4 mid body. black fruity. dry

PENFOLDS KOONUNGA HILL

SHIRAZ CABERNET




 AUSTRALIA  77% Shiraz  14.5% abv
23% Cabernet Sauvignon

RM150
W-4

 1  3  3  4 mid to full body, black cherry, thyme and toasty oak notes, dry

CHATEAU LA GAMAYE

CUVEE PRESTIGE AOC BLAYES-COTES-DE-BORDEAUX




 FRANCE  90% Merlot  13.0% abv
10% Cabernet Sauvignon

RM170
W-5

 0  4  0  1 mid body, fruity, dry

PENGWINE

ROCKHOPPER CABERNET SAUVIGNON & CARMÉNÈRE

 CHILE  50% Cabernet Sauvignon  13.5% abv
50% Carménère

RM180
W-6

 0  3  4  5 full body. fruity. dry

WHITE WINE

HOUSE WHITE WINE

Bottle RM110
W-7

Lunch is Served Everyday

Lunch Hours : 11:30 am to 2:30 pm (L.O)

CHARCOAL GRILLED YAKINIKU BEEF SET

Included Appetizers



オーストラリア牛セット
Australia Beef Set

80g RM 28



国産和牛 + オーストラリア牛セット
Half Australia Beef + Half Japanese Wagyu Set

40g + 40g RM 62



国産和牛セット
Japanese Wagyu Set

80g RM 89

BEEF, TEMPURA & FISH SET

Included Appetizers



牛ステーキ鉄板焼き
Beef Steak Set

RM 35



和牛ハンバーグ
Wagyu Hamburg Set

RM 25



牛スライス鉄板焼き
Beef Slice Set

RM 29



海老天ぷらセット
Prawn & Vegetable Tempura Set

RM 35



焼き鮭セット (照り焼きソース・塩)
Grilled Salmon Set

RM 45

Teriyaki Sauce or Salt



焼き鯖セット (照り焼きソース・塩)
Grilled Mackerel Set

RM 35

Teriyaki Sauce or Salt

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