

MONTHLY PROMOTION

🕒 Until 30th April

Free Japanese Sweet Rice Mochi Skewer



1. Follow Our Instagram Page.
2. Tag @AsumoSS15 and Share a Post/Story.
3. Show to Our Staff and Get a FREE Rice Mochi Skewer.



👍
FIRST TIME CUSTOMER

Must Try

PROMO 1

Asumo Trial Course

for First Time Customer

お試し焼肉コース

Only
Monday to Friday

RM 100/pax

🇺🇸 Australian Beef



100g

Homemade Sauce

RM 140 ▶ RM 130/pax

🇺🇸 Half Australian Beef



50g

Homemade Sauce



50g

Salt

RM 180/pax

🇯🇵 Japanese Wagyu



100g

Salt



Kale Salad



Wagyu Tendon Stew



Wagyu Rice Bowl



Wagyu Hamburg



Matcha Parfait

PROMO 2

Chef's Special Premium Omakase

月替わりのプレミアム焼肉コース

RM 250 ▼
RM 220 /pax

- 1 Dashi Soup - Yellowtail & Bonito
- 2 Wagyu & Seafood Rice Bowl
- 3 Roast Beef Salad

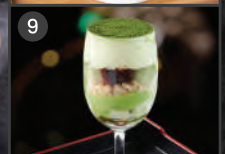
- 4 Wagyu Sirloin Sushi with Uni
- 5 Premium Wagyu Beef Platter (75g)
- 6 Cold Tomato Oden

- 7 Wagyu Ribloin Rice Bowl
- 8 Clam Miso Soup
- 9 Matcha Parfait



※150g 2 pax Portion

3
Different Parts



*Minimum order from 2 person

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



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



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



8
Different Parts

400g RM380

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'.

ⓘ 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

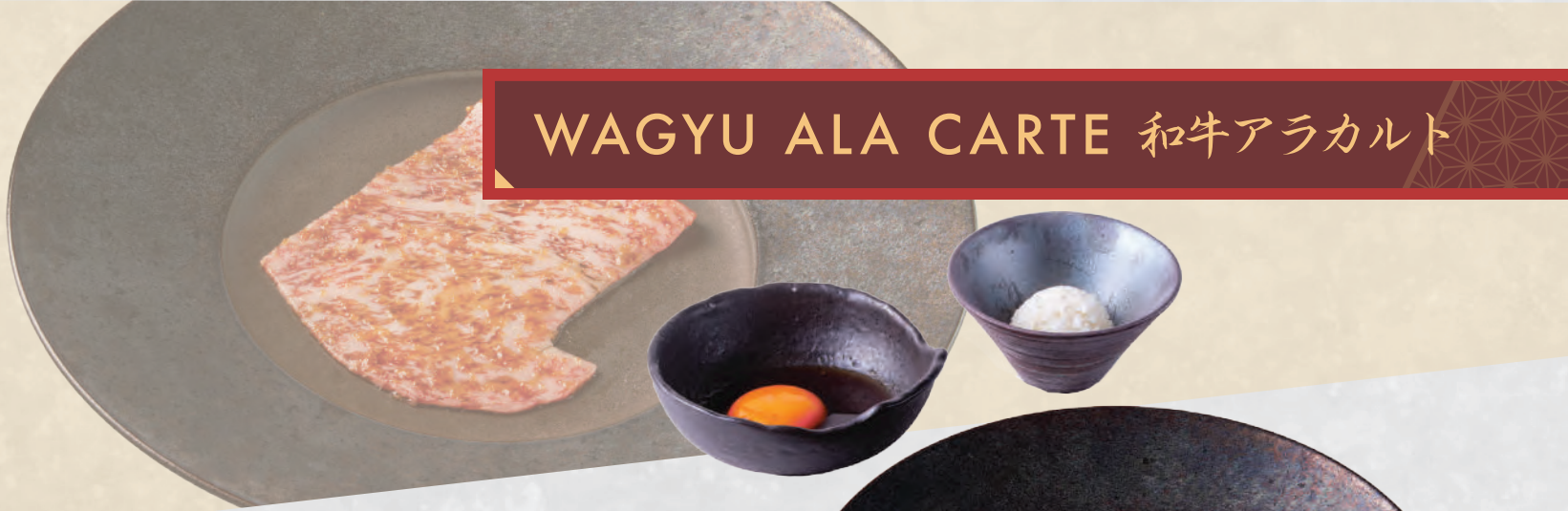
ダイヤモンドカットタン

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



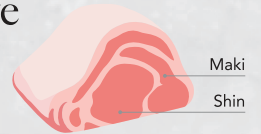
2 Pax

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

ヒレスステーキ

RM 80

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

SPECIAL BEEF DISHES 逸品牛



2 Spoon

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.



P-20

Garlic Flap Meat Part

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

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

RM 30



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

Hakusai

白菜

RM 10



K-3

Kakuteki

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-19

Watercress Salad

クレソンサラダ

RM 25

Perfect match of parmesan cheese and avocado olive oil-based dressing that enhances the yakiniku beef with the unique flavor and spiciness of watercress.



K-22

Cucumber with Sesame Oil

ゴマ塩きゅうり

RM 12

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 od lemon juice.



K-21

Vegetables for Grilling

焼き野菜盛り合わせ

RM 20

K-20

Lettuce for Wrapping

包みレタス

RM 12



ALA CARTE 逸品



N-1

Wagyu Tendon Stew

和牛すじ煮込み

Daikon radish topped with leeks.

RM 28



N-3

Wagyu Meatball with Yolk

和牛月見つくね

With homemade Yakitori sauce and yolk.

RM 15



N-2

Wagyu Meatball

和牛つくね

With homemade Yakitori sauce.

RM 13

100% Japanese wagyu mince grilled over charcoal. Served with homemade soy sauce.
国産和牛を100%使用した、ふわとろつくね串。ヘッドシェフ特製、秘伝の醤油ダレにつけてお召し上がりください。



N-5

Sweet Potato Chips

さつまいもチップス

RM 18



N-6

Beef Glass Noodles

春雨の肉野菜炒め

RM 22



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

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

RM 24



N-9

Japanese-Style Rolled Omelette

だし巻き卵

Omelette Seasoned with Homemade Bonito Dashi Sauce.

RM 19

CLAYPOT 土鍋ご飯

H-25

Unagi Eel Rice Bowl

鰻ひつまぶし

RM 60

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 S 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-23

Grilled Rice Ball with Cheese Wings

羽根付き焼きおにぎり

RM 12

Charcoal-grilled rice balls filled with cheese and crunchy tempura.

1pc



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-20

Assorted Vegetable Tempura

野菜天ぷら盛り合わせ

RM 18



H-19

Prawn & Fish & Vegetable Tempura

エビ天ぷら盛り合わせ

RM 25



H-22

Sweet Corn & Soy Beans Tempura

とうもろこしと枝豆の磯部揚げ

RM 15

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

Rich double soup base of beef bones and tail.

RM 27



I-2

Beef Ramen

牛骨ラーメン

Beef bone broth with meat marinated in miso.

RM 27



I-6

Stir Fry Seafood Ramen

海鮮焼きラーメン

Stir fried ramen with scallops, squid, shrimp and garlic.

RM 27



I-7

Lemon Cold Noodle

レモン冷麺

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

RM 18



SOUP スープ

I-8

Tail Bone Soup

テールスープ

Slowly simmered for 5 hours until tender, allowing the tail to become soft.

RM 34



I-3

Spicy Soup

スパイシースープ

Rich beef broth that simmers for 6 hours.

RM 22



I-5

Egg Soup

たまごスープ

With shiitake mushrooms and green onion. Added with egg and chinese cabbage.

RM 16



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-4

Matcha Parfait

抹茶パフェ

RM 23

The matcha we use is from Japan. 8 types of ingredients.

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.



D-5

Vanilla Soy Ice Cream




黒蜜きなこアイス

RM 9

Traditional Soy on Vanilla 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. Fibert+
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 RM8 J-1	コココーラ/ Coke RM8 J-11	コーラゼロ Coke Zero RM8 J-21	レモンティー Lemon Tea RM8 J-19
オレンジジュース Orange Juice RM8 J-8	ジンジャーエール Ginger Ale RM8 J-12	はちみつ柚子 Honey Yuzu RM8 J-16	
りんごジュース Apple Juice RM8 J-9	100プラス 100 Plus RM8 J-13	Sprite RM8 J-22	
エスプレッソ Cafe Espresso RM10 J-23	アメリカーノ Cafe Americano RM10 J-26		

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

Sprite

コココーラ
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



Kuro Kirishima Shochu

RM 10

NO WORRY
ABOUT
YOUR WALLET

Per
Glass

If you order 5 glass set

* Valid only on the day. Cannot be refunded.

	5 Glasses 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
	Mega Jim Beam Highball	RM 20 x 5 set	RM 35
	Kaku Suntory Whiskey Highball	RM 13 x 5 set	RM 22
	Strong Kaku Suntory Whiskey Highball	RM 18 x 5 set	RM 31
	Mega Kaku Suntory Whiskey Highball	RM 26 x 5 set	RM 43
SOCHU HIGHBALL	Shochu Highball	RM 13 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	Kuro Kirishima Shochu	RM 10 x 5 set	RM 17
WINE	Red Wine	RM 18 x 5 set	RM 25
	White Wine	RM 18 x 5 set	RM 25

	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
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

	JIM BEAM	Suntory Whisky
○&○ ゾロ目 → Same No.	Free 無料 Regular Glass RM 0	RM 0
○+○=8 偶数 Even No. → (2, 4, 6, 8 etc)	Half Price 半額 Regular Glass RM 9	RM 11
○+○=5 奇数 Odd No. → (1, 3, 5, 7 etc)	Mega Glass メガジョッキ RM 35	RM 43

Mega Size
たっぷりメガサイズ
700ml

ハイボール

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 Whisky 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 Whisky with Soda	RM 52 B-7

カクテル

HIGHBALL 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 **RM 23**
Kirin Ichiban Draft **B-18**



カールスバーグドラフト **RM 14**
Carlsberg Draft **B-1**



梅酒 **Glass** **Bottle 720ml**
Umeshu **RM 21** **RM 200**
Plum Wine **C-36** **C-63**



ゆず酒 **Glass** **Bottle 720ml**
Yuzu Wine **RM 27** **RM 270**
Yuzu Shu **C-53** **C-69**

UMESHU/FRUIT
梅酒フルーツ

SAWEE
SHOCHU HIGHBALL

生レモンサワー **RM 23**
Fresh Lemon Shochu Highball **C-1**
Fresh squeezed lemon mixed with a Jpn spirit & soda

生グレープフルーツサワー **RM 23**
Fresh Grapefruit Shochu Highball **C-2**
Fresh squeezed grapefruit mixed with a Jpn spirit & soda

ウーロンハイ **RM 20**
Oolong Shochu **C-3**
Oolong Tea mixed with a Japanese spirit

酎ハイ **RM 20**
Shochu Highball **C-6**
Japanese spirit and soda

NIHONSHU(SAKE)
日本酒



月桂冠 **Carafe 180ml**
Gekkeikan **RM 19**
Futsushu **E-1**
Kyoto **Bottle 1800ml**
RM 190 **E-3**



ハ海山 特別純米 **Carafe 180ml**
Hakkaisan **RM 38**
Tokubetsu **E-10**
Junmai **Bottle 720ml** **Bottle 1800ml**
Nigata **RM 200** **RM 370**
E-12 **E-13**



酔鯨 特別純米 **Carafe 180ml**
Suigei **RM 38**
Tokubetsu **E-26**
Junmai **Bottle 720ml** **Bottle 1800ml**
Kochi **RM 200** **RM 370**
E-29 **E-30**



彦市 純米吟醸 **Carafe 180ml**
Hikoichi **RM 38**
Junmai Ginjo **E-48**
Ibaraki **Bottle 720ml** **Bottle 1800ml**
RM 230 **RM 370**
E-50 **E-51**



義侠 純米吟醸原酒 50% **Bottle 720ml**
Gikyo **RM 230**
Junmai Ginjo Genshu 50% **E-42**
Aichi



特製ゴールド賀茂鶴 大吟醸 **Bottle 720ml**
Kamotsuru Gold **RM 230**
Daiginjo **E-41**
Hiroshima



大七 純米生酛 Classic **Bottle 720ml**
Daishichi **RM 250**
Junmai Kimoto Classic **E-20**
Fukushima



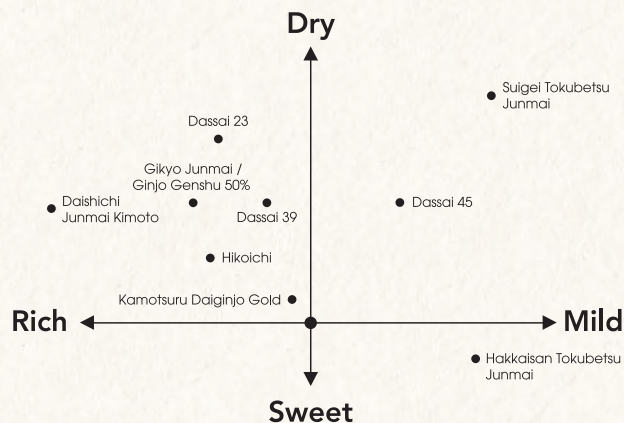
瀬祭 純米大吟醸45 **Bottle 720ml**
Dassai 45 **RM 290**
Junmai Daiginjo **E-33**
Yamaguchi **Bottle 1800ml**
RM 680 **E-34**



瀬祭 磨き三割九分純米大吟醸 **Bottle 720ml**
Dassai 39 **RM 350**
Junmai Daiginjo **E-36**
Yamaguchi **Bottle 1800ml**
RM 730 **E-37**



瀬祭 磨き二割三分純米大吟醸 **Bottle 720ml**
Dassai 23 **RM 550**
Junmai Daiginjo **E-46**
Yamaguchi **Bottle 1800ml**
RM 1200 **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

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





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

グラス Glass RM18
C-28

ボトル Bottle 720ml
RM140
C-32

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

2017 RIOJA




 SPAIN  100% Tempranillo  14.0% abv





 0  2  2  4 mid body. black fruity. dry

RM130
W-3

PENFOLDS KOONUNGA HILL

SHIRAZ CABERNET 2019




 AUSTRALIA  77% Shiraz  14.5% abv
23% Cabernet Sauvignon

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

RM150
W-4

CHATEAU LA GAMAYE

CUVEE PRESTIGEAOC BLAYES-COTES-DE-BORDEAUX 2018




 FRANCE  90% Merlot  13.0% abv
10% Cabernet Sauvignon

 0  4  0  1 mid body, fruity, dry

RM170
W-5

PENGWINE

ROCKHOPPER CABERNET SAUVIGNON & CARMÉNÈRE 2009

 CHILE  50% Cabernet Sauvignon  13.5% abv
50% Carménère

 0  3  4  5 full body. fruity. dry

RM180
W-6

WHITE WINE

HOUSE WHITE WINE

Bottle RM110
W-7

