

MENU

御献立



H

A N A

EXPERIENCE





SEXY AMBIENCE









GOOD PEOPLE



CHILL MUSIC



All prices are in Ringgit Malaysia (RM) All prices and charges are subject to 10% service charge All prices and charges are subject to prevailing Govt. tax Corkage fee per bottle: Liquor RM 70 / Wine & Sake RM 30











ORIGIN · 源

Hana Dining Group (HDG) is introduced to Malaysia from Taiwan in 2014, setting a standard to deliver a whole new modern Japanese dining experience. Neither fast food nor slow food: HDG is all about Fresh Food, because we prepare healthy food using fresh, quality products.

All of our dishes are prepared upon order using the finest imported ingredients as well as freshy sourced from the local market. At HDG, you choose what you want and how you want it, and we'll cook it there and then, so you can enjoy the best cuisine embodying our culture "Sexy Ambience • Great Food • Good People • Chill Music".

Be part of us today, as there is certainly something for everyone "Itadakimasu!"



尚~时尚的餐饮空间设计, 味~舞动味蕾的餐饮美食, 情~人情味在于宾至如归的感觉, 音~不同时段 不同的音乐旋律。

坚持采用新鲜本地和严选日本,台湾,挪威,北美和澳大利亚的进口食材。花厨师团队时时刻刻都为您精心烹 任现点现做的美味佳肴,祝您用餐愉快!









Gindara Miso Yaki 味噌酱烧鳕鱼

Roasted cod fish with miso sauce

RM35



Seared foie gras on marinated radish

RM60



Eihire Yaki 烤解鱼翅 Grilled Skate Fin

前菜

RM19



Gobou Karaage

牛蒡

Fried burdock

RM7



柚香香煎澳牛

Seared Australian Beef with citrus sauce

RM35



Edamame

毛豆炒

Green soybean with salt

RM9



Ikura Shoyuzuke

三文鱼卵

Salmon roe marinated with soy sauce





Deep fried salmon skin

RM13



Koebi Karaage 日式炸小虾

Deep fried crispy small shrimp

RM12



Gyutan Ponzu 柚香牛舌骰

Cubed beef tongue serve with ponzu sauce

RM22



Maguro Pirikara Age 香辣炸吞拿鱼骰

Deep fried tuna cube

RM16



Shirauo Karaage 日式炸日本冰鱼

Deep fried japanese icefish

Kani Sashimi Salad 生鱼片沙拉

Garden vegetables with Diced assorted sashimi & crab stick

S-RM18



Shake Kawa Salad 香脆三文鱼皮沙拉

Garden vegetables with salmon skin & salmon roe

S-RM17 L-RM30



Gobou salad

牛蒡沙拉

Garden vegetables and fried Burdock serve with honey mustard mayo

S-RM15 L-RM25



Soft Shell Crab Salad 软壳蟹沙拉

Garden vegetables & deep fried soft shell crab with mentai mayo

S-RM20 L-RM38



Beef Cilantro Salad

香菜牛肉片沙拉

Juicy australian beef, coriander serve with citrus wafu dressing

RM26



TE MAKI 手卷



Engawa 鳍边手卷

Roasted flounder fin hand roll

RM14



Ikura Salmon 三文鱼手卷

Salmon & salmon roe hand roll

RM13



California 加州手卷

California hand roll

RM8



Ebiten 炸虾手卷

Tempura prawn & fish roe hand roll

RM10



Unagi Avocado 鳗鱼酪梨手卷

Grilled eel & avocado hand roll

RM10



Soft Shell Crab 软壳蟹手卷

Crispy soft shell crab hand roll



MUSHIMONO 茶碗蒸



Chawanmushi 茶碗蒸

Japanese steam egg custard

RM8



Uni Chawanmushi 海胆茶碗蒸

Steamed egg custard with sea urchin

RM30

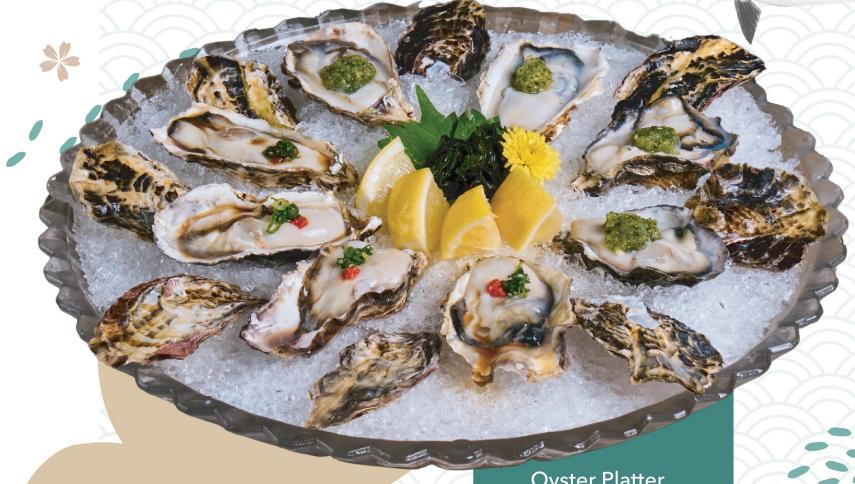


Hokkaido Chawanmushi 北海道茶碗蒸

Steamed egg custard with crab,salmon roe,scallop

TASTE THE FRESHNESS





Oyster Platter 生蚝拼盘

2 kind of assorted oysters (8 pieces)

RM100

FRESH OYSTERS 生蚝



Nama Kaki

柚香生蚝

Fresh oysters served with citrus based sour soy sauce

RM30



Kaki Mentaiyaki 明太蛋黄酱烤生蚝

Fresh oysters baked with mentai mayo

RM30



Kaki Kyuri Su

醋腌黄瓜生蚝

Fresh oysters topping with cucumber vinegar



Take Sushi Moriawase 笋综合寿司(8握)

> 8 pcs nigiri sushi with salmon hosomaki

RM99

Sushi Mentai Moriawase 明太子综合寿司

6 pcs nigiri sushi with mentai mayo

RM28

Hana Sushi Moriawase 12pcs 花综合寿司(12握)

12pcs premium nigiri sushi

RM155

Ume Sushi Moriawase 梅综合寿司(6握)

6 pcs nigiri sushi

RM35



Uni 海胆握 Sea urchin

RM28



Maguro 鲔鱼握 Tuna

RM8



Salmon

三文鱼握 Salmon

RM5



Salmon Mentai Yaki

三文鱼明太子握

Salmon with cod roe mayo

RM₆



Salmon Toro

三文鱼腹握

Salmon belly

RM7



Kampachi 红鰤握

Amber Jack RM9



Hotate 扇贝握

Scallop

RM9



Engawa 鳍边肉握

Flounder fin

RM13



Engawa Without Seaweed

鳍边肉握

Flounder fin

RM12



Toro 鲔鱼腩

Tuna belly

RM20



Amaebi 甜虾腩

Sweet prawn

RM18



Hirame

Flatfish RM9



Foie Gras 法式鹅肝握

Goose liver with teriyaki

RM25



Tobiko 飞鱼卵握

Flying fish roe

RM6



Ikura 三文鱼卵握

Salmon roe

RM13

Ebi 熟虾握

Cooked prawn

RM4



Inari 日式腐皮握💖

Tofu pouch skin





Tamago 日式蛋烧握 Egg omelette

RM3



Unagi 鳗鱼握 Grilled eel

RM8



RM15





Salmon Overload 三文鱼酪梨寿司卷

Salmon with avocado roll

RM35



Una Maguro 豪华鳗鱼卷

Eel roll with avocado, tuna & crab mince

RM55



flounder fin roll

RM50



Unatama maki 鳗鱼蛋卷

Eel & Japanese rolled omelette

RM33



Salmon On Fire 三文鱼火焰卷

Torched sliced salmon & crab mince

RM28



Spicy Salmon 辣三文鱼卷

Diced salmon, avocado, serve with spicy mayo and ikura

RM28



Dragon 天虾青龙卷

Tempura prawn roll topped with avocado & spicy mayo

RM28

Hawaii

Maki



Futomaki 传统日式卷

Japanese traditional thick roll

RM30



Jumbo Soft Shell Crab

巨无霸蟹卷 Jumbo soft

shell crab roll

RM42



Vegetarian maki

野菜卷 🔮

Assorted vegetable roll

RM28



夏威夷三文鱼卷

Rice-free roll with Salmon, tempura prawn, flying fish roe,

avocado & cucumber



Kappamaki 黄瓜细卷

traditional thin roll with cucumber

Salmon

with salmon

Hosomaki

三文鱼细卷

traditional thin roll

RM5



Kaki Cheese Maki 生蚝芝士卷

Fried Oyster Cheese Rolls

RM38



RM35

Cheese 奶酪起司卷

Baked cheese topped with tempura flake & flying fish roe

RM28







Gindara Shioyaki/ Teriyaki

盐烤/照烧鳕鱼

Grilled cod fish with salt/teriyaki sauce

RM65



Kampachi Head Shio Yaki 盐烤红鰤鱼头

Grilled Amberjack head with salt

RM65



Saba Shioyaki/ Teriyaki

盐烤/照烧鲭鱼

Grilled mackerel with salt/teriyaki sauce **RM22**



Unagi Kabayaki

烧鳗鱼

Grilled eel kabayaki 100GM RM38 150GM RM48



Salmon Shioyaki/ Teriyaki

盐烤/照烧三文鱼

Grilled salmon with salt/teriyaki sauce **RM27**



Salmon Head Shioyaki/Teriyaki

盐烤/照烧三文鱼头

Grilled salmon head with salt/teriyaki sauce RM20



Shishamo Yaki 烤多春鱼

Grilled salt water capeline fish with salt RM9



Shishamo Ninniku Mayo

蛋黄酱烤多春鱼

Grilled salt water capeline fish with garlic mayo sauce **RM10**



Surume Ika Mentai 明太子酱烤鱿鱼

Grilled Japanese squid topped with cod roe mayo

RM33



Surume Ika Sugata Yaki 日式烤鱿鱼 盐烤/照烧

Grilled Japanese squid with salt/teriyaki sauce

RM29



Beef Teriyaki 照烧澳洲牛肉

Grilled Australian beef ribeye with teriyaki RM62



Chicken Teriyaki 照烧鸡

Grilled chicken with teriyaki sauce

RM20



Lamb Saikoro 铁板黑椒纽羊

Black pepper NZ lamb dice

RM45



Chicken Gyoza 鸡肉饺子

Japanese style chicken dumpling

KUSHIYAKI



Lamb 羊肉(盐/七味) stralian lamb seasoned with chili powder RM12



RM4

Okra

羊角豆 🖤

Zucchini Goma Sauce 夏南瓜 🏶 Green zucchini RM5



Ebi Garlic Mayo 蒜香烤虾 **RM13**





Smoked Duck Japanese Yam 熏鸭烤日本山药

Smoked duck, japanese yam RM9



Scallop, smoke duck and tobiko

















Ribeye 澳洲牛肋眼(照烧) RM15



Gyutan 牛舌(照烧) RM8



Salmon Toro 三文鱼腩(盐烧) RM12



Negima 葱烧鸡肉(照烧) Chicken thighs and leek RM6.50



Negi 日本大葱♥

RM5



Shitake 香菇(盐烧) 🌑 RM5



Perfect Pair 熏鸭烤 日本山药和鳗鱼





Australia Wagyu 50gm 澳洲和牛 Australia wagyu (MB 8-9 Grade) RM30

Seafood Teppanyaki 铁板海鲜

Prawn, scallop, salmon, squid with sauteed vegetables

TEPPANYAKI 铁板烧

RM48 Beef Teppanyaki

铁板澳洲牛肉 Australian ribeye with



Chicken Teppanyaki 铁板鸡肉

Chicken with sauteed vegetables



AUSTRALIA WAGYU (MB 8-9 GRADE) WAGYU SUSHI 和牛寿司



Uniku 海胆 Sea urchin rolled with sliced wagyu beef



Nikura 三文鱼卵 Salmon roe rolled with sliced wagyu beef **RM20**



Nama (Raw) (生)海盐 One of the juiciest part serve with sea salt

RM17



Ninniku Aburi (烤)照烧酱/蒜片 Juicy aburi wagyu beef topped with fried garlic **RM17**



Negi Aburi (烤)葱/辣椒萝卜泥 Juicy aburi wagyu beef serve with spring onion **RM17**



Nama (Raw) (生)松露 One of the juiciest part serve with truffle **RM23**





Nama (Raw) (生)葱/茗荷/大柴 One of the juiciest part serve with ginger flower

RM17



Sumiyaki (200gm) 炭烧和牛片

charcoal grilled with salt and pepper

RM180



Uniku, ninniku aburi & raw, nikura & tamago serve on rice (2 pax serving)

RM230

(MB 8-9 Grade)

澳洲和牛寿司持选



Steak (200gm) 香煎和牛扒

Pan-fried wagyu, served with sauteed assorted vegetable and charcoal salt





Ebi Tempura 天妇罗虾

Deep fried fresh prawn tempura batter

RM35



Soft Shell Crab Karaage 日式炸软壳蟹

Deep fried soft shell crab

RM45



Tempura Moriawase

综合天妇罗 Deep fried prawn & vegetables

tempura batter RM28



Yasai Tempura 學野菜天妇罗

Deep fried assorted vegetables tempura batter

RM18



Japanese style deep fried chicken

RM16



Deep fried chicken with spicy sour sauce

RM22



Tofu Yamakake Ninniku Miso 山药味噌炸豆腐 🔮

Deep fried tofu topped with garlic miso & grated yam

RM12



Tosaage Tofu 柴鱼丝炸豆腐

Deep fried tofu with Bonito flake

RM9



TOFU 豆腐

Agedashi Tofu 日式炸豆腐

Japanese traditional deep fried tofu



Tori Shoyu (2-3 pax) 日式鸡汤锅 (2-3人份) Boneless chicken thigh hot pot with soybean broth

RM39

Kaisen (2-3 pax) 海鲜锅 (2-3人份) Seafood, vegetables, mushroom & tofu in garlic miso broth

RM50



Japanese traditional clear soup with shiromi (white flesh fish)

日式清湯

TAMA

WE ONLY USE ONZEN EGGS IN OUR DISHES

Antibiotic Free Hormone Free

All natural plant based feed with astaxanthin

Vegetarian Friendly

Malaysian Good Agricultural Practice Farm

WHAT IS ASTAXANTHIN?

It is one of the most powerful antioxidants, the substances that destroy free radicals and protect healthy cells. It improves:



















KAMPUNG EGG



Tamago Yaki 蟹肉蛋烧

Sizzling crab meat omelette with assorted mushroom

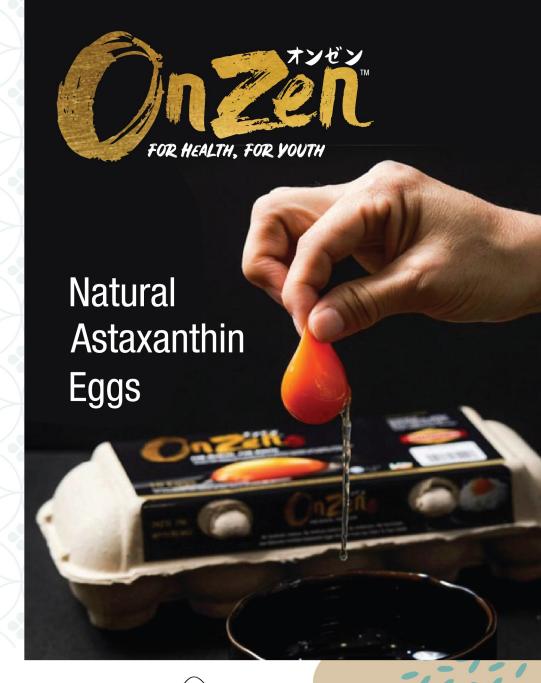
RM26



Omelette 纳豆芥末炒蛋

Omelette with fermented soybean

RM18





Fuwa Fuwa **Omelette** 日式蓬松蛋

Fluffy japanese omelette

RM28



Tamago 玉子烧

Japanese rolled omelette

RM15



Tofu **Omelette** 豆腐明太子炒蛋

> Omelette with tofu cod roe mayo

> > **RM18**



Ajitsuke Tamago 溏心蛋

Marinated lava egg





Nabeyaki Udon 日式乌冬面

Udon with tempura prawn, chicken, egg & vegetable

RM25



Tempura Soba/Udon 天妇罗 荞麦面/乌冬面

Assorted Tempura

RM28



Mentai Udon with Yakichikuwa 明太子乌冬 配炸竹轮

Udon with Mentai Mayo & Fish Cake Tempura

RM26



Kinoko Soba/Udon 野菇 荞麦面/乌冬面

Mix mushrooms

RM19



Bukkake Udon 日式冷乌冬面

Japanese cold noodle with broth

RM26



Seafood Yaki Udon/Ramen 日炒海鲜

乌冬面/拉面

Fried udon/ramen with assorted seafood

RM30



Niku Soba/Udon 澳洲牛 荞麦面/乌冬面

Sliced Australian beef

RM27



Tempura Inaniwa Udon Hot/Cold 天妇罗稻庭面

(冷/热)

Japan flat wheat noodle with assorted tempura

RM35



hand-made noodle

RM26



Santen Mori Soba 传统日式三色面

Cold buckwheat, green tea & thin white wheat japanese noodle

RM25



乌冬面/拉面 Fried udon/ramen with chicken

HANA RAMEN











HANA RAMEN

Original chicken soup ramen

Hana original chicken broth served with salted soft-boiled egg, chicken mince and flavoured black fungus, chicken meatballs, and spring onions.

RM25

NAMA KURO RAMEN

Black garlic soup ramen

The chewy noodles served with salted soft-boiled egg, flavoured black fungus, spring onions and black garlic oil and chicken meatballs full of aroma.

RM 27

NAMA KARASHI RAMEN

Spicy chicken soup ramen

The original chicken broth with spicy paste and spring onions, salted salt-boiled egg, chicken mince, chicken meatballs and flavoured black fungus spicy with an addictive kick!

RM30



BEEF GARLIC RAMEN

Beef Garlic Ramen Soup with tender beef slices, butter, onion slices, cilantro, garlic and a rich and flavorful chicken broth.

RM32



SPICY KIMCHI SEAFOOD RAMEN

The original chicken broth with spicy paste and kimchi, spring onion and assorted seafood.

HANA DINING GROUP



Shake Oyako Don 鲑鱼亲子丼

Salmon sliced, salmon roe & egg yolk

RM28



Hokkaido Don 北海道丼

Hokkaido scallop, ikura & egg yolk

RM50



Sea Treasure Don 海宝井

Kampachi, sweet prawn & ikura

RM60



Premium Kaisen Don 特上海鲜丼

Fatty tuna, uni & salmon roe

RM150



Tekka Don 铁火丼

Tuna cube, egg yolk

RM35



Aburi Engawa Don 炙比目鱼丼

Grilled engawa (flounder fin) & egg yolk

RM50



Super Ocean Don 四色井

Tuna, salmon, scallop, salmon roe & egg yolk

RM70



Uni Ikura Shake Don 海胆鲑鱼丼

Salmon, ikura & uni

RM78



OMAKASE DON 御丼

Negi Ikura Don 三目丼

Fatty tuna dice, salmon roe, spring onion & egg yolk

RM80



Australia Wagyu Don with Ikura 澳洲和牛鲑鱼卵丼

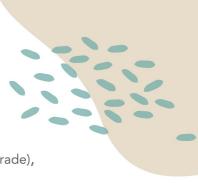
Australia wagyu (MB 8-9 Grade), ikura & egg yolk

RM120



Australia Wagyu Saikoro Don 澳洲骰子和牛丼

Australia wagyu (MB 8-9 Grade), saikoro & egg yolk





Foie Gras x Australia Wagyu

澳洲和牛鹅肝御丼

Foie gras & Australia wagyu (MB 8-9 Grade) serve on rice

RM220





Sea Treasure (without Uni) x Australia Wagyu

海鲜和牛御丼

Australia wagyu (MB 8-9 Grade), amaebi, ikura & salmon serve on rice

RM190

OMAKASE DON - XL

特选海鲜丼/和牛

(2 Pax Servings)



Sea Treasure x Australia Wagyu 海鲜海胆和牛御丼

Australia wagyu (MB 8-9 Grade), amaebi, uni, ikura & salmon serve on rice

RM230



Fish Kabayaki

豪鳗御丼

Anago, unagi, engawa & tamago serve on rice

RM160



Shinsen 旬饭

Salmon sashimi, kanpachi, amaebi & ikura serve on rice

RM130



Oishi

春饭

Salmon, maguro, uni & ikura serve on rice

RM160



Sea Wonder

Salmon sashimi, toro, ikura & uni serve on rice

RM220



Sea Amaze 海盛饭

Hotate sashimi, toro,

uni & ikura serve on rice





Shake Don 三文鱼片盖饭

Salmon belly,salmon & salmon roe on sushi rice

RM30



Chicken Teri Don 照烧鸡肉蛋盖饭

Grilled chicken with teriyaki & half boiled egg on rice

RM18



Chirashi Don 生鱼片盖饭

Assorted thinly sliced sashimi on sushi rice

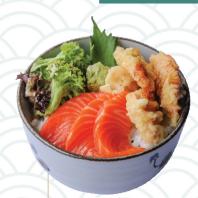
RM42



Engawa Don 鳍边肉盖饭

Roast flounder's fin on rice

RM46



Special Shake Don 特式三文鱼盖饭

Salmon sashimi & salmon tempura on sushi rice

RM28



Gyu Don 澳洲牛肉蛋盖饭

Sliced Australian Beef, half boiled egg on rice

RM22



Saba Gohan 鲭鱼釜烧饭

Mackerel clay pot rice

RM18



Garlic Chahan 日式蒜香炒饭

Japanese style garlic fried rice

RM10



Una Ju 鳗鱼盒饭

Roast eel serve on rice

100gm RM40 150gm RM50



Smoked Duck Unagi Ju

Smoked duck japanese yam and unagi with garlic rice

RM25



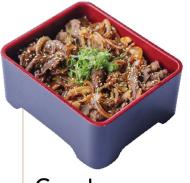
熏烤鸭山药鳗鱼蒜蓉盒



Ten Ju 天妇罗盒饭

Assorted tempura serve on rice with lava egg

RM25



Gyu Ju 照烧牛肉盒饭

Stir fried Australian beef serve on rice

RM28



Wakatori 炭烧鸡盒饭

Charcoal grilled chicken serve on rice

RM23



Tori Katsu 日式炸鸡盒饭

Deep fried chicken cutlet serve on rice

HANA KATSU ALA CARTE



ADD RM8 to enjoy set comes with FREE flow rice, miso soup & cabbage



Chicken Katsu 炸鸡肉片

Deep fried tender chicken cutlet

RM28







Ebi Furai

炸虾

Deep fried prawn

RM33

Kaki Furai 炸生蚝

Deep fried oysters

KIDS COURSE MEAL

儿童套餐



STEP 1: **CHOOSE MENTAL UDON** / ONIGIRI

STEP 2: **CHOOSE 2 MAIN DISHES** 2x Standard Selections **RM15** 2x Premium Selections **RM20**

1 x Standard + 1 x Premium Selection RM18

Come with ice-cream









☼ STANDARD SELECTIONS **☼**



CHICKEN KARAAGE 日式唐扬炸鸡



TAMAGO SUSHI (2PCS) 日式蛋烧握



MENTAIKO TAMAGO (2PCS) 明太子蛋烧握



SALMON MENTAI SUSHI (2PCS) 三文鱼明太子寿司

PREMIUM SELECTIONS 🌞



CHICKEN TERIYAKI 照烧鸡



TAKOYAKI (3PCS) 日式章鱼烧



YASAI KOROKKE 炸可乐饼



EBI TEMPURA (2PCS) 天妇罗虾

BUSINESS COURSE MEAL

商务套餐

LUNCH 11:30AM - 5:30PM DINNER 5:30PM - 9:30PM

Our business course menu is carefully selected by chef from starters to main with complimentary of Japanese short grain rice or healthy soba or udon. ITADAKIMASU!

Free Chawanmushi



COMPLIMENTARY FOR BUSINESS COURSE MEAL

1.ENJOY YOUR SALAD



2.CHOOSE FROM



JAPANESE STEAM RICE 日本白饭



HOT SOBA 热荞麦面



HOT UDON 热乌冬



COLD SOBA 冷荞麦面



COLD UDON 冷乌冬

3.PICK YOUR DRINK



HOT GREEN TEA (REFILLABLE)

热绿茶(可添加)



COLD GREEN TEA (REFILLABLE) 冷绿茶(可添加)



ICE LEMON TEA (NON-REFILLABLE) 冷柠檬茶(无可添加)

4.CHOOSE 2 MAIN DISHES

LUNCH

2x Standard Selections

RM 33.00

1x Standard +

RM 43.00

2x Premium Selections

RM 53.00

1x Premium Selections

DINNER

2x Standard Selections

RM 43.00

1x Standard +

RM 53.00

2x Premium Selections

RM 63.00

1x Premium Selections

STANDARD SELECTIONS



SALMON SASHIMI (3 PCS) 三文鱼生鱼片



CALIFORNIA MAKI (4 PCS) 加州卷



YASAI TEMPURA 蔬菜天妇罗



CHICKEN TERIYAKI 日式照烧鸡



CHICKEN KARAAGE 日式唐扬炸鸡



TOFU OMELETTE 豆腐明太子酱煎蛋



MENTAIKO TAMAGOYAKI 明太子日式蛋



SABA TERIYAKI 照烧鲭鱼



SABA SHIOYAKI 盐烤鲭鱼



ASSORTED NIGIRI 综合握寿司

PREMIUM SELECTIONS



ASSORTED SASHIMI (3 TYPES) 综合生鱼片



UNAGI KABAYAKI 烤鳗鱼



SALMON SHIOYAKI 盐烤三文鱼



SALMON TERIYAKI 照烧三文鱼



AUSTRALIAN BEEF TERIYAKI 照烧澳洲牛肉



SALMON HEAD SHIOYAKI 盐烤三文鱼头



TEMPURA MORIAWASE 综合天妇罗



AUSTRALIAN BEEF TATAKI 澳洲柚香牛肉



SEAFOOD TEPPANYAKI 铁板海鲜



SIGNATURE NIGIRI SUSHI (3PCS) ENGAWA,SALMON BELLY,IKURA 招牌握寿司

HANA PREMIUM FLAVOURED BURNT CHEESECAKE

Original Original Burnt Cheesecake RM16.90

RM160

9 inch Whole Cake

Need to pre-order 1 day in advance



Biscoff Burnt Cheesecake

Burnt Cheesecake with biscoff sauce & crumbs RM23.90



Nutella Burnt Cheesecake

Burnt Cheesecake with nutella sauce & crumbs

RM23.90



Pistachio Burnt Cheesecake

Burnt Cheesecake with pistachio sauce

RM22.90

Mizu Shingen Mochi

水信玄饼

Raindrop cake made of mineral water jelly powder, serve with coconut sugar and roasted soybean flour



Chilled Mango Sago Cream with Pomelo 杨枝甘露



Goma Ice Cream 黑芝麻雪糕

Sesame ice cream

RM7



Matcha Ice Cream 抹茶雪糕

Green tea ice cream





