



APPETIZER

EDAMAME <i>Boiled green soya bean</i>	21
SHISHAMO <i>Grilled capelins or pregnant fish</i>	23
TAKO WASABI <i>Marinated octopus with wasabi</i>	28
MAGURO YAMAKAKE <i>Tuna cubes with grated Japanese yam</i>	34
YAKITORI <i>Chicken skewers</i>	30
MAGURO NATTO <i>Diced tuna with fermented soya beans</i>	37
YAKI AGEBALL <i>Grilled fishball skewers</i>	19
YAKI GYUNIKU <i>Beef skewers</i>	180
CHUKKA IIDAKO <i>Marinated baby octopus</i>	25
CHUKKA KURAGE <i>Marinated jelly fish</i>	30
AGE NASU MOMIJI OROSHI <i>Deep fried egg plant with spicy grated radish</i>	16
HIYASHI WAKAME <i>Marinated seaweed</i>	27
KAKI CHILI MAYO <i>Grilled fresh oyster with spicy mayo</i>	23



FUJI BENTO	RM 265
<i>Soft shell crab, grilled cod fish with salt, California maki salmon and kanpachi sashimi, beef teriyaki, teppanyaki mix mushroom. Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
SUSHI BENTO	RM 170
<i>Maguro & salmon sashimi, mixed sushi, soft shell crab maki and inari sushi Served with garden salad, chawan mushi, miso soup, mini hot udon/soba And fruits</i>	
SHIKI BENTO	RM 160
<i>Fillet of raw fish ,grill salmon with salt,deep-fried prawn and vegetable tempura Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
SASHIMI ZEN	RM180
<i>Assorted fillet of raw fish of the day Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
HANA BENTO	RM 140
<i>Grilled saba with salt, mixed vegetables with mushroom and chicken teriyaki Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
TEPPANYAKI SEAFOOD BENTO	RM 212
<i>Teppanyaki salmon, prawn, scallop and mixed vegetables Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
TEMPURA / UNAGI COMBI	RM 138
<i>Combination of unagi and mixed tempura Served with garden salad, chawan mushi, rice, miso soup and fruits</i>	
YAKI SAKANA SASHIMI ZEN	RM127
<i>Grilled Saba fish with salt and fillets of raw fish serves with salad, chawan mushi, Steam rice, miso soup and fruits</i>	
TEMPURA CHICKEN TERIYAKI ZEN	RM 95
<i>Mixed tempura and chicken teriyaki serves with salad, chawan mushi, steam rice, Miso soup and fruits</i>	
SHAKE TEPPAN DON ZEN	RM117
<i>Teppanyaki grilled salmon and mix vegetables on rice serves with salad, chawan mushi, miso soup and fruits</i>	
VEGETARIAN BENTO	RM117
<i>Mix vegetables tempura, vegetable maki, cold tofu and sauté vegetables Serve with salad, chawan mushi, rice, vegetables soup, pickles and fruit</i>	



SIGNATURE

GINDARA SUIMONO <i>Cod fish in clear soup</i>	48
JUMBO PRAWN URA MAKI <i>Reversed roll with tiger prawn tempura</i>	111
DRAGON AVOCADO MAKI <i>Reversed roll with unagi and avocado</i>	127

SALAD

CALIFORNIA SALAD <i>Garden greens with salmon, tuna, avocado, crab stick and flying fish roe in wasabi mayo dressing</i>	53
GARDEN SALAD <i>Garden greens with wafu dressing</i>	25
KAISO SALAD <i>Mixed seaweed and garden greens with Japanese wafu dressing</i>	38
SOFTSHELL KARAAGE SALAD <i>Deep fried softshell crab and garden with wasabiko mayo dressing</i>	45
SHAKE KAWA SALAD <i>Garden salad with salmon skin in wasabi mayo dressing</i>	40
SAKURA KOEBI SALAD <i>Deep fried season shrimp with garden green salad on choices dressing (wasabi mayo, wafu dressing or kewpie goma)</i>	45



MUSHI MONO

CHAWAN MUSHI	21
<i>Steamed egg custard</i>	
UNAGI CAWAN MUSHI (chef recommendation)	32
<i>Steamed egg custard with grilled unagi</i>	
DOBIN MUSHI	32
<i>Teapot soup with condiments</i>	

DOFU

NIKU DOFU	48
<i>Stewed bean curd with sliced beef and vegetables</i>	
AGEDASHI DOFU	21
<i>Deep fried tofu with ten dashi sauce</i>	
HIYAYAKO	27
<i>Cold bean curd with hiyayako sauce</i>	
YU DOFU	38
<i>Tenderly cooked bean curd with vegetables in clear soup</i>	



GENJI NO KAIZEKI **(AVAILABLE DURING DINNER ONLY)**

GENJI OMAKASE KAIZEKI7 course menu**

Zensai, dobin mushi, tsukuri, yakimono, agemono,shokuji, mizugashi 424

NARA OMAKASE KAIZEKI5 course menu**

Salada, tsukuri, yakimono, zushi & owan, Mizugashi 318

NABE RYOKI

HOT POT

(AVAILABLE DURING DINNER ONLY)

SUKIYAKI**

Thinly sliced beef with vegetables in sukiyaki sauce

180

SHAKE KABUTO NABE

Clay pot salmon head with seasonal vegetables cooked in miso broth

127

SHABU SHABU

Steam boat Japanese style with slices of beef

(Additional price for wagyu beef will be charge by portion if requested)

180

YOSENABE

Seafood,vegetable and chicken in claypot

170

SHIRUMONO

YASAI MISO

Miso soup with vegetables and mushrooms

19

NAMEKO JIRU

Glib mushroom miso soup

25

ASARI SUIMONO/ MISO

Short neck clam in clear soup or miso soup

36

WAKAME JIRU

Miso soup with seaweed and bean curd

15



SASHIMI

SASHIMI MORIAWASE TOKUJYO (Premium set)**	392
<i>Chef's selection of the day</i>	
SASHIMI MORIAWASE HANA (Fish only)	276
<i>Filletts of raw: Salmon, maguro, kanpachi, butterfish, sea bream</i>	
SASHIMI	
<i>FILLET OF RAW PER PORTION</i>	
SHAKE	101
<i>Salmon</i>	
MAGURO AKAMI	101
<i>Red Tuna</i>	
KANPACHI	127
<i>Yellow Tail Fish</i>	
INDO TORO**	307
<i>Indian Ocean Tuna Belly</i>	
HOTATEGAI	85
<i>Hokkaido Scallop</i>	
ABURA BUZU	101
<i>Butter Fish</i>	
TAI	80
<i>Sea Bream</i>	
IKURA	64
<i>Fish roe</i>	



SUSHI

NIGIRI OMAKASE MORI 329
Premium

NIGIRI MORIAWASE JYO 223
Superior

GENJI CHIRASHI SUSHI 180
Assorted fillets of raw fish and seashells on bed of sushi rice bowl

SUSHI LUNCH COURSE 268
Sakizuke, wanmono, shashimi, yakimono, sushi with miso, dessert

SUSHI ALA CARTE

PER PIECE

SHAKE 20
Salmon

MAGURO AKAMI 20
Red Tuna

KANPACHI 25
Yellowtail Fish

HOTATEGAI 32
Hokkaido Scallop

ABURA BUZU 20
Butter Fish

INDO TORO** 64
Tuna belly

UNAGI 42
Sea eel

TOBIKO 21
Flying Fish Roe

EBI 16
Boiled Prawn



MAKIMONO

CALIFORNIA MAKI	53
<i>Medium roll sushi with salmon, avocado, flying fish roe, vegetables & mayonnaise</i>	
SOFT SHELL CRAB MAKI	69
<i>Crispy soft shell crab roll with vegetables and mayonnaise</i>	
UNAGI AVOCADO URA MAKI	127
<i>Reversed roll with grill eel and avocado</i>	
FUTO MAKI	49
<i>Crispy soft shell crab roll with vegetables and mayonnaise</i>	
CHICKEN TERIYAKI MAKI	48
<i>Braised chicken in teriyaki sauce roll with vegetables</i>	
ISE EBI URAMAKI	380
<i>Tempura lobster maki reversed style</i>	

TEMAKI

CALIFORNIA TEMAKI	19
<i>Hand rolled sushi with salmon ,crabmeat, avocado ,caviar and salad</i>	
SOFT SHELL CRAB TEMAKI	21
<i>Deep fried soft shell crab hand roll</i>	
TEKKA TEMAKI	30
<i>Seawed tuna hand roll</i>	
EBI TEMPURA TEMAKI	19
<i>Prawn tempura hand roll</i>	
UNAKYU TEMAKI	29
<i>Eel with cucumber hand roll</i>	

AGEMONO

DEEP FRIED ITEMS

TORINIKU KARAAGE	37
<i>Deep fried diced chicken Japanese style</i>	
SOFT SHELL CRAB KARAAGE	42
<i>Deep fried soft shell crab</i>	



TEMPURA

DEEP FRIED ITEMS

MORIAWASE (Assorted)	57
YASAI (Assorted vegetables)	30
EBI KAI KAKIAGE (Julienne vegetables with scallop and prawn)	69
EBI (Prawn)	74
KABOCHA (Pumpkin)	27
ASPARA (Asparagus)	42
SHISHAMO (Chaplin)	38

YAKIMONO

GRILLED ITEMS

UNAGI KABAYAKI <i>Grill eel</i>	106
SHAKE <i>Salmon fillet</i>	90
GINDARA <i>Grilled black cod with salt or teriyaki sauce</i>	106
SABA/ SANMA <i>Mackerel/pike mackerel</i>	64
SHAKE KABUTO <i>Grilled salmon head</i>	69
KANPACHI KAMA <i>Yellowtail cheek</i>	85
TORINIKU TERIYAKI <i>Broiled diced chicken with teriyaki sauce</i>	58
GYU NIKU TERIYAKI <i>Broiled tenderloin with teriyaki sauce</i>	106
GYU NIKU SHOGAYAKI <i>Stir fried sliced of beef with ginger sauce</i>	80



JYUMONO AND DONBURI

TENJYU	53
<i>Deep fried prawn and vegetables on rice</i>	
EBI TEN JYU	64
<i>Deep fried prawn fritters on rice</i>	
UNAJYU	117
<i>Grill eel on steamed rice with homemade sauce</i>	
BEEF SHOGAYAKI JYU	74
<i>Slices of beef sautéed with ginger sauce</i>	
GYUNIKU TERIYAKI DON	95
<i>Beef teriyaki and vegetables</i>	
TORINIKU KATSU DON	59
<i>Poached breaded chicken with egg & vegetables</i>	
GYUNIKU KATSU DON	95
<i>Poached breaded beef with egg & vegetables</i>	
TEPPAN TORINIKU DON	58
<i>Teppanyaki chicken with mixed vegetables on rice bowl</i>	
TEPPAN GYUNIKU DON	95
<i>Teppanyaki beef and mix vegetables</i>	
TEPPAN SHAKE DON	80
<i>Teppanyaki grill salmon with mix vegetables on bowl of rice</i>	



RICE

GARLIC FRIED RICE	27
SEAFOOD FRIED RICE	37
KIMCHI FRIED RICE	32
STEAMED RICE	10
KIMCHI SCALLOP FRIED RICE	32
CHICKEN FRIED RICE	35
SPICY BEEF FRIED RICE	38

ZOUSUI

YASAI ZOUSUI <i>Vegetables congee</i>	30
SHAKE ZOUSUI <i>Salmon flakes congee</i>	48
TORI ZOUSUI <i>Chicken congee</i>	35



TEPPANYAKI SET

GENJI SET (MIX SET)**

*Appetizer, salad, chawan mushi, tempura, tenderloin, tiger prawn, salmon & mix vegetables
Serve with garlic fried rice miso soup and dessert*

318

KAISEN SET (SEAFOOD SET)**

*Appetizer, salad, chawan mushi, tiger prawn, salmon, scallop, mussel & mix vegetables
Serve with garlic fried rice miso soup and dessert*

265

GYUNIKU SET (BEEF SET)**

*Appetizer, salad, chawan mushi, sashimi, tenderloin & mix vegetables
Serve with garlic fried rice miso soup and dessert*

244

TEPPANYAKI ALA CARTE

ASPARAGUS

40

BROCOLLI

32

YASAI ITAME

Assorted Vegetables

29

ENOKI

Pin top mushroom

37

SHIMEJI

Japanese mushroom

40

KINOKO IRO IRO

Assorted Mushroom

48

HORENSO

Sautee spinach

20



MEAT & SEAFOOD

TINDERLOIN	106
BEEF STRIPLOIN <i>Australia Beef</i>	95
KURUMA EBI <i>Tiger Prawn</i>	90
GINDARA <i>Black cod</i>	106
SHAKE <i>Salmon</i>	90
WAKA DORI <i>Chicken</i>	59
HOTATE <i>Scallop</i>	85
KAKI <i>Oyster omelette</i>	30
ENOKI ASPARA BEEF ROLL <i>Beef roll with enoki and asparagus</i>	40
ISE EBI <i>Australian lobster (RM28/100gm)</i>	
RAMUCHOPPU <i>Lamb chop</i>	80



MENRUI (NOODLES)

HOT	<i>RM</i>	COLD	<i>RM</i>
TEMPURA UDON / SOBA <i>Deep fried prawn tempura fritters with noodles</i>	42	TORORO CHA SOBA <i>Green tea noodles with grated mountain yam</i>	40
TOKUSEN NABEYAKI UDON / SOBA <i>Buckwheat or thick noodles in hot pot with seafood and vegetable</i>	53	ZARU SOBA / UDON <i>Buckwheat or thick noodles</i>	37
GOMOKU YASAI SOBA / UDON <i>Variety of vegetables in fragrant soup with noodles</i>	37	CHA SOBA <i>Green tea noodles</i>	37
CURRY UDON / SOBA <i>Japanese curry noodles with chicken and leek</i>	40	HIYASHI INANIWA UDON <i>Chilled flat wheat noodles with prawn and vegetables</i>	37
GYUNIKU UDON / SOBA <i>Buckwheat or thick noodles with sliced beef</i>	48	SANSHOKU TENZARU <i>3kinds of noodles serve cold with mix tempura</i>	58
KITSUNE UDON / SOBA <i>Buckwheat or thick noodles with inari (tofu skin)</i>	37		
YAKI UDON / SOBA <i>Japanese style fried noodle with plum sauce Chicken and vegetables</i>	48		
WAKAME NAMEKO UDON / SOBA <i>Buckwheat or thick noodles with seaweed and mushroom</i>	38		



MATCHA PARFAIT

Green tea ice cream with red bean and diced fresh fruits topping 32

AZUKI MATCHA ICE CREAM

Japanese green tea ice cream 28
With red bean topping

KURO GOMA ICE-CREAM

Black sesame ice-cream 32

KISETSU NO MIZUGASHI MORIAWASE

Assorted seasonal fruits 28

OMOCHI

Glutinous rice cake with 32
assorted stuffing

AZUKI ZENZAI

Hot red bean soup with gluttonous rice ball 28

DORAYAKI WITH ICE CREAM

Japenese pancake with ice cream 35

KIDS MENU

SET 1

Green tea ice cream with red bean and diced fresh fruits topping 76

Tempura Prawn, Shake Onigiri , Half Portion Of Kappa Or Kani Maki, Chicken Teriyaki Or Tori Karaage.

Served With Mini Soba/ Udon ,Chawan Mushi and Ice Cream

SET 2

Salmon Sashimi , Yasai Karaage, Soft Shell Crab Maki 61

Served With Mini Soba/ Udon, Chawan Mushi And Ice Cream