



KOZAN  
TEPPAN-YAKI

## MENU







# TEPPANYAKI SET

## KOZAN

RM488  1550

Appetiser of the Day

Sashimi Moriawase (Salmon, Tuna and Hamachi)   

Assorted Vegetables in Vegetarian Oyster Sauce   

Hokkaido Scallop in Seafood Superior Zuke and Corn Puree   

Rock Lobster Tail paired with Potato Sauce, Capsicum Sauce and Herb Oil   

Australian Wagyu Beef Ribeye 120g with Grilled Seasonal Vegetables, Fresh Wasabi, Sea Salt Flakes, King Oyster Mushroom and Truffled Potato Puree   

Teppan Seared French Foie Gras, Sliced Marinated Daikon with Mirin, Miso Carrot Puree with Smoky Teriyaki Sauce and Lemon on the side  

Teppanyaki Seafood Fried Rice   

Miso Soup  

Japanese Pickles

Dessert of The Day

**\*Add an additional RM80 to upgrade to A5 Japanese Miyazaki Wagyu Beef 100g**

## TEN

RM388  1230

Appetiser of the Day

Assorted Mixed Vegetables in Vegetarian Oyster Sauce   

Hokkaido Scallop In Seafood Superieur Zuke and Corn Puree   

Blue River Prawn with Prawn Butter Sauce and Shimeiji Mushroom    

Sabah Coral Grouper with Red Miso Sauce on the Side   

Australian Wagyu Beef Ribeye 120g with Grilled Seasonal Vegetables, Fresh Wasabi, Sea Salt Flakes, King Oyster Mushroom and Truffled Potato Puree   

Teppanyaki Seafood Fried Rice   

Miso Soup  

Japanese Pickles

Dessert of the Day

**\*Add an additional RM80 to upgrade to A5 Japanese Miyazaki Wagyu Beef 100g**

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.





## UMI

RM368  1170

Appetiser of the Day

Assorted Mixed Vegetables in Vegetarian Oyster Sauce   

Hokkaido Scallop in Seafood Superior Zuke and Corn Puree   

Rock Lobster Tail paired with Potato Sauce, Capsicum Sauce, Herb Oil (Parsley & Dill)   

Norwegian Salmon paired with Shiro Miso Sauce    

Atlantic Black Cod in Teriyaki Sauce   

Teppanyaki Seafood Fried Rice   

Miso Soup  

Japanese Pickles

Dessert of the Day

## KAZE

RM278  880

Appetiser of the Day

Assorted Mixed Vegetables in Vegetarian Oyster Sauce   

Hokkaido Scallop In Seafood Superior Zuke and Corn Puree   

Blue River Prawn with Prawn Butter Sauce and Shimeiji Mushrooms    

Norwegian Salmon with Shiro Miso Sauce    

Chicken Thigh with Teriyaki Sauce and Grilled Pineapple   

Teppanyaki Seafood Fried Rice   


Miso Soup  

Japanese Pickles

Dessert of the Day

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# TEISHOKU SETS

Comes with Edamame, Mixed Vegetables with Vegetarian Oyster Sauce, Steamed Japanese Rice, Miso Soup and Pickles.

	<b>Australian Wagyu Beef Ribeye 120g</b>   with Fresh Wasabi, Sea Salt Flakes, King Oyster Mushroom and Truffled Potato Puree <i>*Add an additional RM80 to upgrade to A5 Japanese Miyazaki Wagyu Beef 100g</i>	RM358	1140
	<b>Australian Black Angus Ribeye 120g</b>   with Fresh Wasabi, Sea Salt Flakes, King Oyster Mushroom and Truffled Potato Puree	RM268	850
	<b>Unagi Kabayaki</b>    with Teriyaki Sauce	RM168	540
	<b>Australian Lamb Rack 120g</b>    with Pepper Sauce	RM158	500
	<b>Norwegian Salmon</b>    with Shiro Miso Sauce	RM148	470
	<b>Chicken Thigh Fillet</b>    with Teriyaki Sauce and Grill Pineapple	RM128	410

# SASHIMI


**HOKKAIDO SET**   **RM458**  **1450**  
 Salmon, Tuna, Scallop, Hamachi and Nishin

**TOKYO SET**   **RM228**  **730**  
 Salmon, Tuna and Nishin

<b>À LA CARTE</b>  			
Scallop	RM158	500	
Hamachi	RM148	470	
Nishin	RM128	410	
Salmon	RM78	250	
Tuna	RM68	220	

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

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# À LA CARTE

## MEAT

<b>A5 Miyazaki Wagyu Beef 120g</b> 🍷 🌿 with Grilled Seasonal Vegetables, Fresh Wasabi, Sea Salt Flakes and Crispy Garlic Chips	RM458	1450
<b>Australian Wagyu Beef Ribeye 200g</b> 🍷 🌿 with Grilled Seasonal Vegetables, Fresh Wasabi, Sea Salt Flakes and Crispy Garlic Chips	RM398	1260
<b>Australian Black Angus Ribeye 200g</b> 🍷 🌿 with Grilled Seasonal Vegetables, Fresh Wasabi, Sea Salt Flakes and Crispy Garlic Chips	RM258	820
<b>Australian Lamb Rack 200g</b> 🍷 🌿 🥛 with Seasonal Vegetables, Confit Garlic Butter, Black Pepper Sauce on the side	RM228	730
<b>French Foie Gras</b> 🌿 with Sliced Marinated Daikon and Mirin, Miso Carrot Puree with Smoky Teriyaki Sauce and Lemon on the side	RM128	410
<b>Chicken Thigh Fillet</b> 🍷 🌿 with Teriyaki Sauce and Grilled Pineapple	RM98	310

## SEAFOOD

<b>Norwegian Salmon</b> 🍷 🌿 🐟 with Shiro Miso Sauce	RM98	310
<b>Atlantic Cod</b> 🍷 🌿 🐟 with Teriyaki Sauce	RM128	410
<b>Hokkaido Scallops</b> 🍷 🌿 🐟 in Seafood Superior Zuke and Corn Puree	RM138	440
<b>Sabah Coral Grouper</b> 🍷 🌿 🐟 with Red Miso Sauce	RM98	310
<b>Sabah Rock Lobster</b> 🍷 🌿 🐟 with Potato Sauce, Capsicum Sauce and Herbs Oil	RM158	500
<b>Unagi Kabayaki</b> 🍷 🌿 🐟 with Teriyaki Sauce	RM138	440

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌿 Gluten 🥜 Nuts 🐟 Seafood 🌱 Vegetarian

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## SALAD

Tuna Tataki Salad	  	RM 48	160
Salmon Tiradito	  	RM108	350
Seafood Ceviche	 	RM128	410

## VEGETABLES

Assorted Mixed Vegetables	  	RM38	120
Assorted Mixed Mushrooms in Vegetarian Oyster Sauce	  	RM38	120
Agedashi Tofu with Miso Ankake Sauce	  	RM38	120
Red Onion with Herb Infused Oil	  	RM38	120
Asparagus with Truffle Infused Potato Puree	   	RM38	120
Mixed salad with Shirataki Noodles and Soy Sesame Dressing	 	RM38	120

## RICE

Steamed Rice		RM12	40
Garlic Fried Rice	 	RM18	60
Seafood Fried Rice	  	RM38	120

## SIDES


Edamame		RM12	40
Miso Soup	 	RM12	40
Japanese Pickle		RM10	40

## DESSERTS OF THE DAY

Pannacotta		RM18	60
Lemon Tart with Sake Infused Vanilla Chantilly Creme	 	RM38	120
Raspberry Sorbet		RM28	90
Vanilla Ice Cream		RM18	60
Wagyu Ice Cream		RM38	120

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# VEGETARIAN SET

RM158  500

Appetiser of the Day

Mixed Green Salad with Shirataki Noodles in Soy Sesame Dressing  

Assorted Mix Mushrooms in Vegetarian Oyster Sauce   

T Teppanyaki Red Onion with Herb Infused Olive Oil   

Asparagus paired with Truffled Potato Puree    

Garlic Fried Rice  


Vegetarian Miso Soup 

Japanese Pickles

Dessert of the Day

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# LUNCH SETS

## SATO SET

RM168  540

Sashimi Moriawase (Salmon and Tuna 2 Slices Each)  

Garlic Fried Rice  

Mix Vegetables 

Scoop of Ice Cream 

Beef Tenderloin or Cod Fish in Teriyaki Sauce  

## REN SET

RM158  500

Tuna Tataki Salad    

Garlic Fried Rice  

Mix Vegetables 

Scoop of Ice Cream 

Teriyaki Chicken or Salmon with Mentaiko Infused Mayonnaise

## KANZEN SET - VEGETARIAN

RM88  280

Mixed Green Salad with Sesame Dressing   

Grilled Mix Mushroom   


Grilled Asparagus in Cream of Potato Infused with Truffle   

Garlic Fried Rice  

Scoop of Sorbet

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# KIDS BENTO







## BEEF TERIYAKI BENTO

RM218  690

Salad     
 Edamame   
 Australian Black Angus Beef Ribeye 100g   
 Steamed Rice  
 Choice of Ice cream 




## SALMON TERIYAKI BENTO

RM118  380







Salad     
 Edamame   
 Norwegian Salmon Teriyaki   
 Steamed Rice  
 Choice of Ice cream 

## CHICKEN TERIYAKI BENTO


RM98  310

Salad     
 Edamame   
 Chicken Teriyaki   
 Steamed Rice  
 Choice of Ice cream 



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