



KOZAN
TEPPAN-YAKI

MENU





铁板烧套餐菜单

KOZAN 高山套餐

RM488  1550

主厨当日推介

刺身拼盘 (三文鱼、金枪鱼、鰹鱼)   

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

龙虾尾配土豆酱、灯笼椒酱和香草油   

120克A5宫崎和牛配烤时令蔬菜、新鲜芥末、海盐片、杏鲍菇和松露土豆泥   

铁板煎法国鹅肝和腌萝卜片, 配味醂和味噌胡萝卜泥, 另附烟熏照烧酱和柠檬  

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

TEN 天套餐

RM388  1230

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

蓝河虾配黄油虾酱和丛生口蘑    

沙巴珊瑚石斑鱼配红味噌酱   

120克澳大利亚和牛肋眼配烤时令蔬菜、新鲜芥末、海盐片、杏鲍菇和松露土豆泥   

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.



UMI 海套餐

RM368  1170

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

龙虾尾配土豆酱、灯笼椒酱和香草油   

挪威三文鱼配白味噌酱    

大西洋黑鳕鱼配照烧酱   

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

KAZE 风套餐

RM278  880

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

蓝河虾配黄油虾酱和丛生口蘑    

挪威三文鱼配白味噌酱    

鸡腿配照烧酱和烤菠萝   

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

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TEISHOKU SETS 定食套餐

定食套餐含毛豆, 什锦蔬菜配素食蚝油, 白米饭, 味噌汤 及 日式酱菜.

Australian Wagyu Beef 澳大利亚和牛肋眼套餐	RM358	1140	
配新鲜芥末、海盐片、杏鲍菇和松露土豆泥			
• 加 100 马币 可升级至A5鹿儿岛和牛			
Australian Black Angus Ribeye 澳大利亚黑安格斯牛肋眼	RM268	850	
配新鲜芥末、海盐片、杏鲍菇和松露土豆泥			
Unagi Kabayaki 蒲烧鳗鱼套餐	RM168	540	
配照烧酱			
Australian Lamb Rack 澳大利亚羊排套餐	RM158	500	
配胡椒酱			
Norwegian Salmon 挪威三文鱼套餐	RM148	470	
白味噌酱			
Chicken Thigh Fillet 无骨鸡腿肉套餐	RM128	410	
配照烧酱和烤菠萝			

SASHIMI 刺身

HOKKAIDO SET	RM458	1450
北海道刺身套餐		
三文鱼, 金枪鱼, 北海道扇贝, 鲷鱼, 鲱鱼		

TOKYO SET	RM228	730
东京刺身套餐		
三文鱼, 金枪鱼, 鲱鱼		

À LA CARTE			
Scallop 北海道扇贝	RM158	500	
Hamachi 鲷鱼	RM148	470	
Nishin 鲱鱼	RM128	410	
Salmon 三文鱼	RM78	250	
Tuna 金枪鱼	RM68	220	

Alcohol Dairy Egg Gluten Nuts Seafood Vegetarian

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À LA CARTE 单点

MEAT 肉类

A5 Miyazaki Wagyu Beef 120克A5宫崎和牛  	RM458	1450
配烤时蔬、新鲜芥末、海盐片和酥脆蒜片		
Australian Wagyu Beef 120g 澳大利亚和牛肋眼套餐  	RM398	1260
配烤时蔬、新鲜芥末、海盐片和酥脆蒜片		
Australian Black Angus Beef Ribeye 120g 澳大利亚黑安格斯牛肋眼  	RM258	820
配烤时蔬、新鲜芥末、海盐片和酥脆蒜片		
Australian Lamb Rack 120g 澳大利亚羊排   	RM228	730
配油封大蒜黄油时令蔬菜，另附胡椒酱		
French Foie Gras 法国鹅肝 	RM128	410
配有腌制白萝卜片和味酥，味噌胡萝卜泥，搭配烟熏照烧酱和柠檬。		
Chicken Thigh Fillet 无骨鸡腿肉  	RM98	310
配照烧酱和烤菠萝		

SEAFOOD 海鲜

Norwegian Salmon 挪威三文鱼   	RM98	310
配白味噌酱		
Atlantic Cod 大西洋黑鳕鱼   	RM128	410
配照烧酱		
Hokkaido Scallops 北海道扇贝   	RM138	440
配特级腌海鲜和玉米泥		
Sabah Coral Grouper 沙巴珊瑚石斑鱼   	RM98	310
配红味噌酱		
Sabah Rock Lobster 沙巴龙虾尾   	RM158	500
配土豆酱、灯笼椒酱和香草油		
Unagi Kabayaki 蒲烧鳗鱼套餐	RM138	440
配照烧酱		

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SALAD

Tuna Tataki Salad 半烤金枪鱼沙拉	🍷🌾🐟	RM 48	160
Salmon Tiradito 秘鲁生三文鱼片沙拉	🍷🌾🐟	RM108	350
Seafood Ceviche 秘鲁柠檬渍海鲜	🌾🐟	RM128	410

VEGETABLES 蔬菜

Assorted Mixed Vegetables 什锦蔬菜配素食蚝油	🍷🌾🥛	RM38	120
Assorted Mixed Mushrooms in Vegetarian Oyster Sauce 什锦蘑菇配素食蚝油	🍷🌾🥛	RM38	120
Agedashi Tofu with Miso Ankake Sauce 日式炸豆腐配味噌盖浇酱	🍷🌾🥛	RM38	120
Red Onion with Herb Infused Oil 红洋葱配香草油	🍷🌾🥛	RM38	120
Asparagus with Truffle Infused Potato Puree 芦笋配松露土豆泥	🍷🌾🥛🍄	RM38	120
Mixed salad with Shirataki Noodles and Soy Sesame Dressing 混合沙拉配魔芋面和酱油芝麻酱	🌾🥛	RM38	120

RICE 饭

Steamed Rice 白米饭		RM12	40
Garlic Fried Rice 蒜米炒饭	🌾🥚	RM18	60
Seafood Fried Rice 铁板海鲜炒饭	🌾🥚🐟	RM38	120

SIDES 配菜

Edamame 毛豆		RM12	40
Miso Soup 味噌汤	🌾🐟	RM12	40
Japanese Pickle 日式酱菜		RM10	40

DESSERTS OF THE DAY

Pannacotta 意式奶冻	🥛	RM18	60
Lemon Tart with Sake Infused Vanilla Chantilly Creme 柠檬挞配清酒香草香缇奶油	🍷🥛	RM38	120
Raspberry Sorbet 覆盆子雪芭	🥛	RM28	90
Vanilla Ice Cream 香草冰淇淋	🥛	RM18	60
Wagyu Ice Cream 和牛冰淇淋	🥛	RM38	120

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌾 Gluten 🥜 Nuts 🐟 Seafood 🍄 Vegetarian

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VEGETARIAN SET

定食套素食

RM158  500

Appetiser of the Day 主厨当日推介

Mixed Green Salad with Shirataki Noodles in Soy Sesame Dressing  
混合绿色沙拉和魔芋面配酱油芝麻酱

Assorted Mix Mushrooms in Vegetarian Oyster Sauce   
什锦蘑菇配素食蚝油

Teppanyaki Red Onion with Herb Infused Olive Oil   
铁板烧红洋葱配香草橄榄油

Asparagus paired with Truffled Potato Puree    
芦笋配松露土豆泥

Garlic Fried Rice  
蒜米炒饭

Vegetarian Miso Soup 
味噌汤

Japanese Pickles
日式酱菜

Dessert of the Day
主厨当日推荐甜品

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LUNCH SETS

SATO SET

RM168  540

Sashimi Moriawase (Salmon and Tuna 2 Slices Each)   
刺身拼盘 (三文鱼 和 金枪鱼)

Garlic Fried Rice 蒜米炒饭  

Mix Vegetables 什锦蔬菜配素食蚝油  

Scoop of Ice Cream 冰淇淋 

Beef Tenderloin or Cod Fish in Teriyaki Sauce   
澳大利亚黑安格斯牛里脊 或 照烧黑鳕鱼

REN SET

RM158  500

Tuna Tataki Salad 半烤金枪鱼沙拉    

Garlic Fried Rice 蒜米炒饭  

Mix Vegetables 什锦蔬菜配素食蚝油  

Scoop of Ice Cream 冰淇淋 

Teriyaki Chicken or Salmon with Mentaiko Infused Mayonnaise
照烧无骨鸡腿肉 或 挪威三文鱼

KANZEN SET - VEGETARIAN

RM88  280

Mixed Green Salad with Sesame Dressing   
什锦生菜沙拉配芝麻酱

Grilled Mix Mushroom 杂菌   

Grilled Asparagus in Cream of Potato Infused with Truffle   
嫩芦笋

Garlic Fried Rice 蒜米炒饭  

Scoop of Sorbet 冰沙

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KIDS BENTO

BEEF TERIYAKI BENTO

RM218  690

照烧牛肉便当

Salad 沙拉   

Edamame 毛豆

Australian Black Angus Beef Ribeye 澳大利亚黑安格斯牛肉肋眼 

Steamed Rice 白饭

Ice cream 冰淇淋 

SALMON TERIYAKI BENTO

RM118  380

照烧三文鱼便当

Salad 沙拉   

Edamame 毛豆

Norwegian Salmon Teriyaki 挪威三文鱼照烧 

Steamed Rice 白饭

Ice cream 冰淇淋 

CHICKEN TERIYAKI BENTO

RM98  310

照烧鸡便当

Salad 沙拉   

Edamame 毛豆

Chicken Teriyaki 照烧鸡 

Steamed Rice 白饭

Ice cream 冰淇淋 



 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

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