



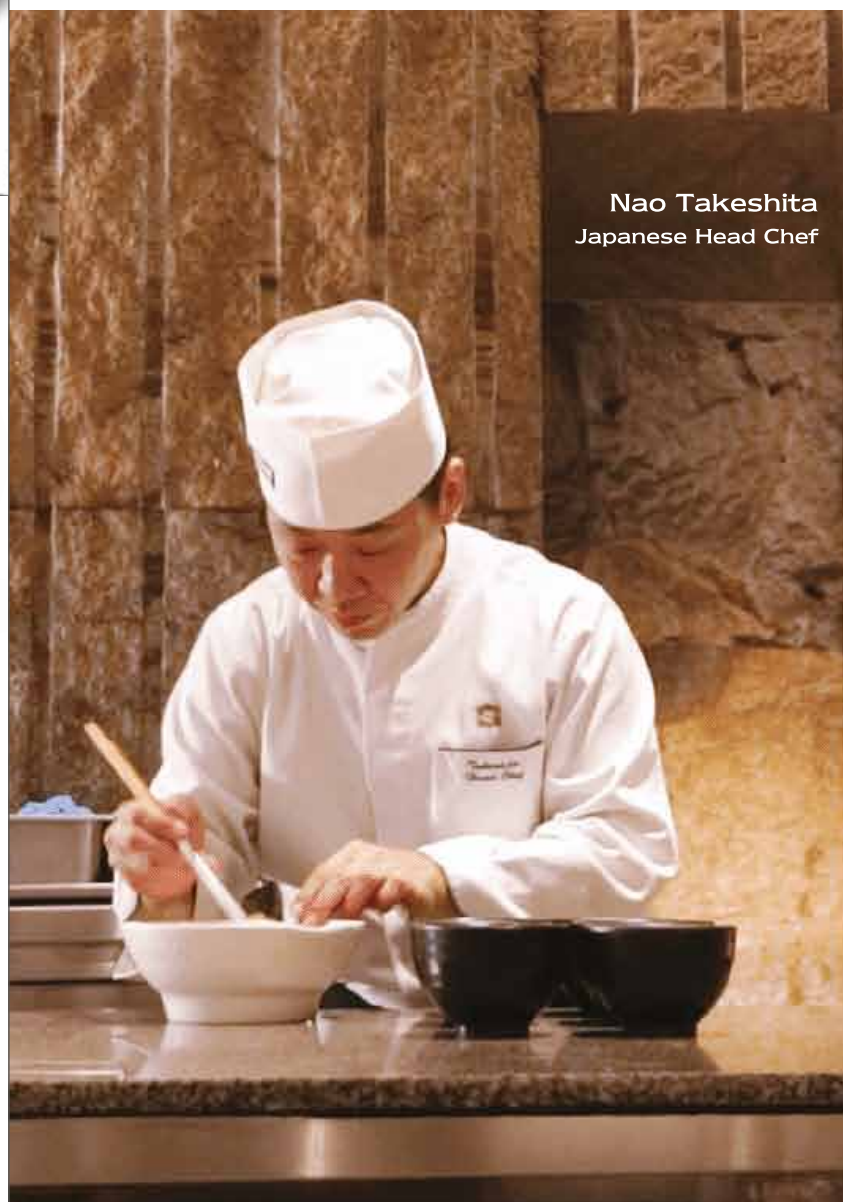
ZIPANHU
S U P E R • D I N I N G
B Y
N A D A M A N

お任せ OMAKASE

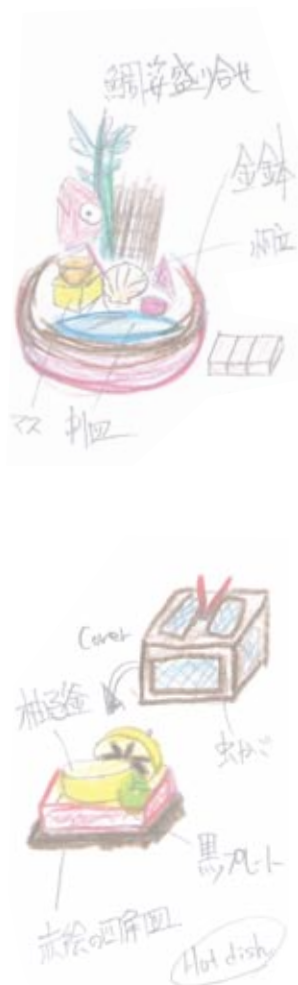


“Omakase” is the Japanese tradition of letting the chef decide your courses for you. The term literally translates to “entrust,” as you entrust the chef with your order. This means that the chef will be pulling out all the stops, presenting you with the highest quality cooking to impress.

We encourage for advance bookings to secure your seats for an enticing dining experience. Kindly contact Restaurant Reservations directly at 03 2074 3900.



Nao Takeshita
Japanese Head Chef



| 四季折々ランチ弁当メニュー BENTO LUNCH SET

01



RM 
88 322

ビーフ弁当 MEAT BENTO SET

ラム肉と鶏肉の照り焼。鶏唐揚げ 檸檬。
木ノ子餡茶碗蒸し、グリーンサラダ。
ガーリックライス。味噌汁。がり。

Teppanyaki Lamb and Chicken
with Teriyaki Sauce, Deep-fried Chicken,
Green Salad, Mushroom Chawanmushi,
Garlic Fried Rice, Miso Soup,
Pickles and Lemon [S] [N] [E] [A]

シーフード弁当 SEAFOOD BENTO SET 88 322

サーモンと海老のバターソース。鯖塩焼き。
鶏唐揚げ 檸檬。木ノ子餡茶碗蒸し、
グリーンサラダ。ガーリックライス。
味噌汁。がり。

Salmon and Shrimp with Butter Sauce,
Grilled Mackerel with Salt, Deep-fried
Chicken, Green Salad, Mushroom
Chawanmushi, Garlic Fried Rice,
Miso Soup, Pickles and Lemon
[S] [N] [E] [A] [SF] [D]

プレミアム弁当 PREMIUM BENTO SET 98 359

サーモンと海老バターソース。
鶏唐揚げ 檸檬。海老天婦羅と鱈。
グリーンサラダ。刺身 3 種
ラム肉照り焼き。ガーリックライス。
味噌汁。がり。

Salmon and Shrimp with Butter Sauce,
3 Types of Sashimi, Prawn and Fish
Tempura, Teppanyaki Lamb Teriyaki,
Deep-fried Chicken, Green Salad,
Garlic Fried Rice, Miso Soup,
Pickles and Lemon
[S] [N] [E] [A] [SF] [D]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

| ランチセット LUNCH SET

02

Lunch Set Including Steamed Egg Custard, Rice and Miso Soup.



牛肉香味焼きセット

Stir-fried Sliced Beef with Gravy

RM96 **351**

[B] [A] [N] [S] [E] [SF]

寿司セット

RM 108 **395**

Assorted Sushi (8 Pieces)

Sushi ingredients are subject to change due to availability.

[SF] [E] [S]

刺身セット

108 **395**

Assorted Sashimi (5 Types)

Sashimi ingredients are subject to change due to availability.

[SF] [S] [E]

鉄板焼きテンダーロイント ステーキセット

148 **541**

Teppanyaki Beef Steak

[SF] [N] [E] [S] [B]

鉄板焼きサーモンセット Teppanyaki Salmon

88 **322**

[SF] [D] [S] [N] [E]

鉄板焼きミックスシーフ ードセット

RM 98 **359**

Teppanyaki Assorted Seafood

[SF] [D] [E] [S]

鯖塩焼きor 照り焼きセット

88 **322**

Grilled Mackerel

Choice of Salt or Teriyaki

[A] [E] [S] [N] [SF]

銀鱈西京焼きor塩焼きセット

138 **505**

Grilled Marinated Silver Cod

Choice of Salt, Teriyaki or Miso

[A] [E] [S] [N] [SF]

うな重セット

138 **505**

Grilled Unagi Rice Bento Set

[A] [E] [S] [N] [SF]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION



贅沢三昧コース

先付、刺身3種、温物、天婦羅、焼物、寿司3種 味噌汁、デザート

“Zeitaku Zanmai” Course

Appetizer, 3 types of Assorted Sashimi, Foie-Gras Chawanmushi, Assorted Tempura, Tenderloin Steak 50g, 3 Pieces of Sushi, Miso Soup, Dessert

RM326 **1193**

[A] [N] [SF] [E] [D] [S]

ZIPANGUメインチョイスコース

先付、温物、サラダ、メインチョイス、ガーリックライス 味噌汁、デザート

Zipangu Signature Dinner Set

Appetizer, Foie-Gras Chawanmushi, Green Salad, Choice of Main: Salmon Steak, Tenderloin Steak or Tempura, Garlic Rice, Miso Soup, Dessert

[A] [N] [SF] [E] [D] [S]

RM
258



944

ZIPANGUお任せ懐石料理

お客様の為だけにメニューを作る特別なコース料理です。
食材は日本からの直輸入の為、10日間前までにご予約ください。

“Omakase” Set (Reservation is required 10 days in advance.)

Appetizer, Sashimi, Hot Dish, Grilled Dish, Simmered Dish, Rice, Miso Soup, Dessert

[A] [N] [SF] [E] [M] [S]

688 **2517**

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION



蒸し鶏胡瓜サラダ ピリ辛胡麻ドレッシング
Cucumber Salad with Steamed Chicken
and Spicy Sesame Sauce
RM56 205
[N] [E] [S]

枝付き辛枝豆塩茹で [N] [S]
Spicy Edamame

RM 28 102

蟹身アボガドのジパングソースサラダ [N] [E] [S] [SF] [D]
Crab Meat and Avocado Salad with Zipangu Signature Sauce

58 212

牛肉冷しゃぶ水菜と大根サラダ [N] [E] [B] [S]
Cold Beef “Shabu-Shabu” Mizuna and Radish Salad

78 285

トマトサラダ仕立て 山葵ドレッシング [N] [E] [S]
Tomato Salad with Wasabi Dressing

36 132

冷奴 薬味色々 [N] [S]
Cold Tofu with Japanese Soy Sauce

40 146

スモークサーモンZIPANGUサラダ [N] [E] [S]
Smoked Salmon Zipangu Style Salad

68 249

| 温菜 HOT APPETIZER

05

焼きシュリンプカクテル [SF] [N] [E] [S]
Grilled Shrimp Cocktail

RM 77  282

銀鱈葱スープ [N] [E] [S]
Cod Fish and Green Onion Soup

146 534

AUS産和牛肉すき煮 [N] [E] [S] [A] [B]
Australian Wagyu Beef “Sukiyaki” Hot Pot Style

186 680

フォアグラ茶碗蒸し [N] [E] [S] [SF]
Chawanmushi topped with Teriyaki Foie Gras

80 293

茶碗蒸し [N] [E] [S] [SF]
Chawanmushi

26 95

味噌汁 [N] [E] [S]
Miso Soup

10 37

ZIPANGUおでん
“Oden” Hot Pot Style
RM56 205
[N] [E] [S]



[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

 SHANGRI-LA CIRCLE
POINTS REDEMPTION



すし盛り合せ (5貫) [N] [E] [SF] [S]

Assorted Sushi (5 Pieces)

RM86 **315**

すし盛り合せ (8貫) [N] [E] [SF] [S] RM **140 512**
Assorted Sushi (8 Pieces)

握り寿司 Nigiri Sushi (1Piece)

牡丹海老 [N] [E] [S] [SF] 36 **132**
“Botan” Shrimp

鮪赤身 [N] [S] 24 **88**
Red Meat Tuna

サーモン [N] [S] 22 **80**
Salmon

バターフィッシュ [N] [S] 20 **73**
Butter Fish

ハマチ [N] [S] RM 22 **80**
Yellowtail

いくら [N] [S] [E] 36 **132**
Salmon Roe

烏賊 [N] [S] 24 **88**
Squid

飛び子 [N] [S] [E] 20 **73**
Tobiko

帆立 [N] [S] 26 **95**
Scallop

巻き寿司 Sushi Roll

ソフトシェルクラブロール
Soft Shell Crab Sushi Roll
[N] [E] [S] [SF]

RM 48 176

ドラゴンロール
Dragon Sushi Roll
[N] [E] [S] [SF]

67 245

海鮮太巻き
Seafood “Futomaki” Roll
[N] [E] [S] [SF]

64 234

鰻玉子ロール
Eel and Omelette Roll
[N] [E] [S]

68 249

カルホルニア
California Roll
[N] [E] [S] [SF]

48 176

玉子巻き
Omelette Sushi Roll
[N] [E] [S]

20 73

かつぱ巻き
Cucumber Sushi Roll
[N] [S]

20 73

アボカド巻き
Avocado Sushi Roll
[N] [S]

20 73

ソフトシェルクラブハンドロール
Soft Shell Crab Hand Roll
RM28 102

[N] [E] [S] [SF]



カルホルニアハンドロール
California Hand Roll

RM26 95

[N] [E] [S] [SF]

| 刺身 SASHIMI

08

	RM	
刺身の盛り合せ 3 種 [N] [S]	158	578
Assorted Sashimi (3 Types)		
プライム鮪トロ [N] [S]	298	1090
Prime Tuna Belly “Toro”		
サーモン [N] [S]	68	249
Salmon		
鮪赤身 [N] [S]	108	395
Red Meat Tuna		
バターフィッシュ [N] [S]	86	315
Butter Fish		
ハマチ [N] [S]	96	351
Yellowtail		
蛸 [N] [S]	86	315
Octopus		
烏賊 [N] [S]	86	315
Squid		
帆立 [N] [S]	88	322
Scallop		
牡丹海老 [N] [S] [SF]	34	124
Botan Shrimp		
サーモン “るいべ” [N] [E] [S]	77	282
カルツパッチョ		
Salmon “Ruibe” Hokkaido Style		



刺身特選盛り合せ 5 種
Assorted Sashimi (5 Types)
RM248 907
[N] [S]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION

A5和牛サーロインステーキ

A5 Class Japanese Wagyu Sirloin Steak (200g)

Our Grade A5 Wagyu is directly imported from Kyushu. A5 Wagyu beef is the highest rating for quality that can be achieved and is considered the finest beef. Imported directly from the farms of Kyushu, the cattle are ethically raised on a balanced diet of corn and straw. The perfect balance of marbling requires the lightest of cooking techniques to melt in your mouth.

RM560 **2049**

[N] [E] [S] [B] [D]



AUS和牛ビーフ サーロイン胡麻ステーキソース [N] [E] [S] [B] [D]

Australian Wagyu Sirloin Beef with Sesame Steak Sauce

RM 
260 **951**

AUS産テンダーロインステーキZIPANGU照り焼き [N] [E] [S] [B] [D]

Australian Tenderloin “Teriyaki” Steak

168 **615**

薄切りオーストラリア産牛肉焼きしゃぶ [N] [E] [S] [B]

Grilled and Stir-fried Thinly Sliced Australian Beef “Shabu”

130 **476**

ラム肉バターポン酢ソース [N] [E] [S] [D]

Teppanyaki Lamb with Butter “Ponzu” Sauce

89 **326**

銀鱈ステーキ ポン酢ソース [N] [E] [S]

Cod Fish Steak with Ponzu Sauce

146 **534**

帆立貝ガーリック スパイシーソース [N] [E] [S] [D]

Teppanyaki Scallop with Spicy Garlic Sauce

66 **241**

蒸し鶏ステーキ鉄板プレート焼き [N] [E] [S]

Grilled Chicken Steak with Japone Sauce

96 **351**

鉄板大海老 レモンバターソース [N] [E] [S] [D]

Grilled Tiger Prawn with Butter Sauce

96 **351**

サーモン鉄板焼き レモンバターソース [N] [E] [S] [D]

Salmon Steak with Lemon Butter Sauce

92 **337**

ミックスベジタブル 鰹節乗せ [N] [E] [S] [D]

Stir-fried Mix Vegetables topped with Dried Bonito Shavings

30 **110**

| 焼き物 ROBATA-GRILLED

Robata originates from a centuries-old country style of cooking by northern Japanese fishermen around a communal hearth (irori) that serves as a cooking area and a source of heat, found on the northernmost island of Japan, Hokkaido.



鰻蒲焼
Grilled Eel "Kabayaki"
RM118 **432**
[A] [N] [E] [S]

鯖塩焼き、照り焼き

Grilled Mackerel

Choice of

- Teriyaki [N] [E] [S] [A]
- Salt [N] [E] [S]

RM 
92 **337**

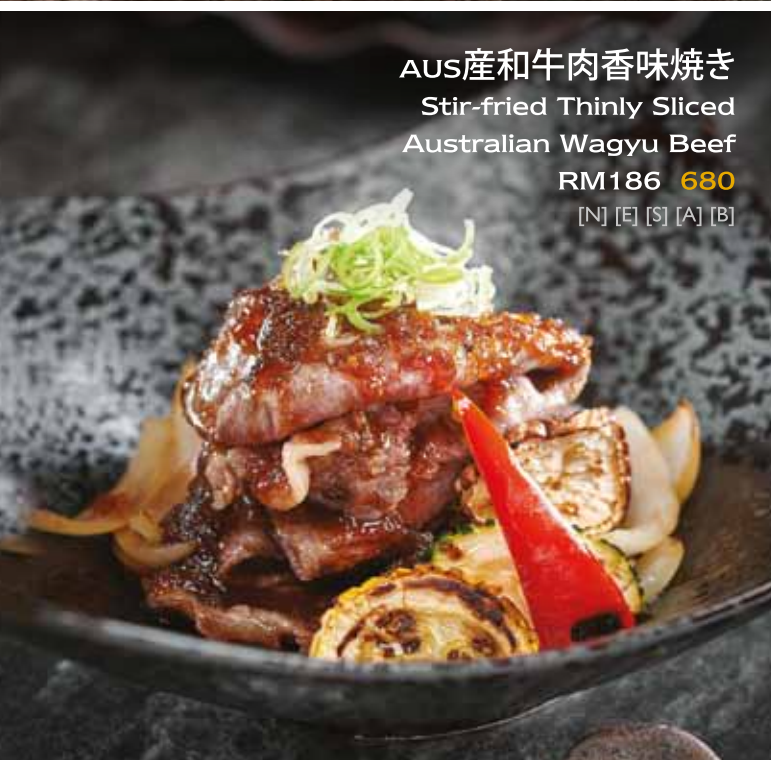
サーモン塩焼き、照り焼き

Grilled Salmon

Choice of

- Teriyaki [N] [E] [S] [A]
- Salt [N] [E] [S]

96 **351**



AUS産和牛肉香味焼き
Stir-fried Thinly Sliced
Australian Wagyu Beef
RM186 **680**
[N] [E] [S] [A] [B]



銀鱈西京焼
Grilled Cod Fish
with "Saikyo Miso"
RM138 **505**
[N] [E] [S] [A]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

大海老天婦羅
Tiger Prawn Tempura
RM96 **351**
[N] [E] [S] [SF]

天婦羅盛り合せ (海老 魚 野菜)
Assorted Tempura [N] [E] [S] [SF]
(Prawn, Fish & Vegetables)

RM
78 **285**

揚げ出汁豆腐 青砂海苔ソース [N] [S]
Deep-fried Tofu

46 **168**

野菜天婦羅 [N] [S]
Vegetable Tempura

36 **132**

ソフトシェルクラブ唐揚げ [N] [E] [S] [SF]
チリソース添え

68 **249**

Deep-fried Soft Shell Crab with Cire Sauce

海老天婦羅
Prawn Tempura (5 Pieces)
RM55 **201**
[N] [E] [S] [SF]

鶏肉竜田揚げ
"Tatutaage" Chicken
RM46 **168**
[N] [E] [S]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION

| 食事 RICE & NOODLE

12

オーストラリア産牛肉香味焼き丼 [A] [N] [E] [S] [B]
Stir-fried Thinly Sliced Australian Beef on Rice

RM 
98 **359**

鰻重 [A] [N] [E] [S]
“Unaju” Grilled Eel on Rice

138 **505**

サーモンガーリックライス [N] [E] [S]
Salmon Garlic Fried Rice

46 **168**

ガーリックライス [N] [E] [S]
Garlic Fried Rice

20 **73**

鍋焼きうどん [N] [E] [S] [SF]
“Nabeyaki” Udon Hot Pot Style

78 **285**

(温/冷) うどん、蕎麦 [N] [E] [S]
Udon or Soba Noodle (Hot or Cold)

32 **117**

(温/冷) 天婦羅うどん、天婦羅蕎麦
Tempura Udon or Soba (Hot or Cold)

RM68 **249**
[N] [E] [S] [SF]



[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

豆腐と若布のサラダ 胡麻ドレッシング
Tofu Steak and Wakame Seaweed Salad

RM36 132

[N] [E] [S]



アボカドの刺身
Avocado Sashimi

RM36 132

[N] [E] [S]

豆腐ステーキ
Tofu Steak
[N] [E] [S]

RM 36 132



野菜天婦羅盛り合わせ
Vegetable Tempura
[N] [E] [S]

36 132

ベジタブルロール
Vegetable Sushi Roll
[N] [E] [S]

26 95

ベジタブルハンドロール
Vegetable Sushi Hand Roll
[N] [E] [S]

RM 18 66



ベジタブルフライドライス
Vegetable Fried Rice
[N] [E] [S]

20 73

ジパング風 葛切り
Zipangu Style "Kuzukiri"
[S] [G]

24 88

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION

グラマラッカ

Vanilla Ice Cream with Coconut Milk,
Sago, Gula Melaka and Red Bean

RM28 **102**

[D]



玉子巻き

Omelette Sushi Roll

RM20 **73**

[E] [S]

かっぱ巻き [N] [S]
Cucumber Sushi Roll

RM
20 **73**

アボカド巻き [N] [S]
Avocado Sushi Roll

20 **73**

茶碗蒸し [E] [S] [SF]
Chawanmushi

26 **95**

鶏肉竜田揚げ [N] [S]
"Tatutaage" Chicken

RM
46 **168**

温うどん [S]
Udon Noodle

32 **117**

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

| デザート DESSERT

15

グラマラッカ [D]

Vanilla Ice Cream with Coconut Milk, Sago, Gula Melaka and Red Bean

RM 28 102

抹茶白玉あんみつ [N] [D]

Green Tea Ice Cream with Mochi

26 95

ジパング風 葛切り [GF] [S]

Zipangu Style "Kuzukiri"

24 88

揚げ胡麻団子 [N] [D]

Deep-fried Sesame Dumpling

36 132

黒胡麻アイスクリーム

Black Sesame Ice Cream

RM20 73

[N] [S] [D]

抹茶アイスクリーム

Green Tea Ice Cream

RM20 73

[N] [D]

[D] Dairy
[S] Soybean

[E] Egg
[B] Beef

[N] Nut & Sesame
[A] Alcohol

[SF] Shellfish/Crustacean
[G] Gluten Free

SHANGRI-LA CIRCLE
POINTS REDEMPTION