# i shiso

### BREAKFAST -

Operating Hours : 7:00am – 10:30am Set Only : RM 25 nett (Pre-Order Basis)

Continental
Asian

• Western • Self Service (Juice, Coffee, Tea)

## LUNCH – DINNER –

Operating Hours : 11:00am – 11:00pm (10:30pm last order) \* Operating hours will change according to SOP



Nabeyaki Udon





## **OTSUMAMI**

<b>2 Types Oyster</b> 2 Selections of fresh Japanese and different regions	45
<b>Oyster Katsu</b> Deep fried breaded Japanese Oysters with Tartar Sauce	26
Chicken Karaage Deep fried Chicken Thigh Bites	10
<b>Hamachi Temari</b> French Hamachi served with Sushi Rice on Shiso Leaf	22
Grilled Eihire Grilled Stingray Fins	19
<b>Shishamo</b> Grilled Shisamo served with Lemon Wedge	10
<b>Ko Ebi</b> Deep fried Thelly Shrimp with Condiments	12

# **APPETIZER / ZENSAI**

Japanese Salad	24
Romaine Lettuce, Daikon & Tuna tossed with in housemade Japanese Dressing and Wakame	
Onion Gratin Soup	18
French Onion Soup Gratinated with Baguette Toast and Gruyere Cheese	
Porcini Veloute	28
Mushroom Soup with Toasted Sourdough Bread	
Chicken Paitan	28
Creamy and Rich Chicken Broth with Succulent Chicken Soft Bone Balls	
Yakiniku Roll	42
Australian Wagyu Oyster Blade light seared with Yakiniku Sauce and Gochujang Butter	
Ebi Katsu Roll	28
Deep Fried Tiger Prawn topped with Egg Salad and Tonkatsu Sauce	
Wagyu Slider	28
Housemade Australian Wagyu Slider Patty braised in Espagnole Sauce served with Toasted Slider E	Buns
Smoked Salmon a la minute	25
Slices of Salmon with Condiments, Smoked in a Dome	
Chicken Liver Pate	23
Creamy Liver Spread with Slices of Toasted Baguette	

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### MAIN COURSE

served with (1) Soup and (1) Cabbage [refillable]

8 Types Vegetable Sandwich   3     8 Layers of Assorted Vegetables Dressed with French Vinaigrette on Toasted White Loaf	32
Nabeyaki Udon     3       Handmade Udon cooked in Soy Dashi Broth with Chicken, Tempura Prawns and Condiments     3	35
Curry Udon   3     Homemade Udon cooked in Japanese Curry with Chicken and Condiments	35
Wagyu Ragout Pasta4Slow Cooked Australian Wagyu Beef Stew with Fedelini Pasta.	10
Vongole Pasta   3     Fedelini Pasta cooked with Japanese Clams, Garlic and Italian Parsley	30
Chicken Katsu Don   2     Deep Fried Breaded Chicken Thigh Braised in Egg mixture served on Rice	25
Salmon Oyakodon4Slices of Salmon served with Salmon Roe, Rice and Wasabi	12
Hamachi Zuke Don     4       Slices of Hamachi Lightly Marinated with Shoyu served with Japanese Rice, Egg Yolk and Kizami Nori	15
Chicken Katsu Curry Rice     2       Deep Fried Breaded Chicken Thigh served with Japanese Curry, Rice and Pickled Radish     2	28
Wagyu Menchi Curry Rice   3     Deep Fried Breaded Wagyu Patty served with Japanese Curry, Rice and Pickled Radish	88
Seafood Curry Rice 3 Deep Fried Tiger Prawn, Squid and Salmon served with Japanese Curry, Rice and Pickled Radish	88
Chicken Katsu Sandwich Deep Fried Breaded Chicken Thigh served with Sliced Cabbage, Tonkatsu Sauce and Toasted White Loa	<b>32</b> baf
Duck Confit 5   Slow Cooked Duck served on a bed of Green Lentils	58
Chicken Confit   3     Slow Cooked Oven Baked Chicken served on a bed of Green Lentils	32
Salmon Oseille Vol au Vent4Grilled Salmon Glazzed in Chicken Reduction and Sorrel served in a Brioche	18

### **SIDES**

French Fries	8
Mash Potatoes	12
Sautéed Spinach	12
Sautéed Mushroom	12
Garlic Bread	16
Two Slices of Pain de Campagne	9
Two Slices of Baguette	6

# DESSERT

Apple Pie	18
Cinnamon Apple Pie with Caramel Ice Cream	
Baked Cheese Cake	18
Vanilla Baked Cheese Cake served with Red Berry Coulis	
Chocolate Gateau	18
Classic French Chocolate Cake served with Crème Fouettée	

## **SOFT DRINKS**

Coke	8
Coke Light	8
Soda Water	8
Sprite	8
Tonic Water	8
100 Plus	8

## **BOTTLED DRINKS**

Mineral Water	5
Perrier Water	12
Apple Juice	6
Guava Juice	6
Pineapple Juice	6
Orange Juiuice	6

### TEA

Chamomile Tea	8
Earl Grey Tea	8
English Breakfast Tea	8

### COFFEE

Single Espresso	9
Double Espresso	10
Americano	10
Cappuccino	12
Latte	12





Smoked Salmon a la Minute

