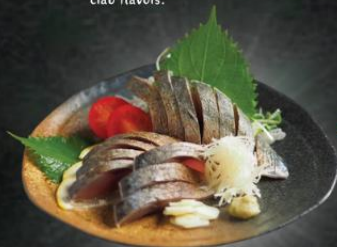


Miraku Japanese Cuisine

JAPANESE AUTUMN DELICACIES

Seiko Kani (せいこ蟹 / Seiko Crab) - RM150/nos

- With Vinegar Jelly: Experience a refreshing contrast that perfectly complements the rich crab flavors.



Shime Saba (しめ鯖 / Vinegared Mackerel) - RM80/order

- Sashimi – thinly sliced, balancing vinegar sharpness with fatty flesh.
- Sushi (Shime Saba Sushi) – a classic choice for nigiri or pressed sushi.
- Oshi-zushi (Pressed Sushi) – combined with vinegared rice and pressed into blocks.

Matsutake Mushrooms (松茸) - RM188/each

- Dobinmushi: A fragrant broth steamed in a teapot, featuring matsutake mushrooms alongside seafood and vegetables.
- Grilled: The heat releases their signature earthy aroma and deep, woody flavor.
- Tempura: Crispy batter envelops the matsutake, enhancing its delicate fragrance.



Japanese Persimmon (柿 / Kaki / かき) - RM42/each

- Tempura Kaki – sliced persimmon lightly battered and fried, crisp outside with natural sweetness inside.
- Grilled Kaki – roasted over charcoal for a caramelized aroma and warm sweetness.
- Fresh – classic ways to savor its natural flavor.

Sanma (秋刀魚 / Pacific Saury) - RM58/each

- Grilled with Salt (Sanma Shioyaki): This classic preparation features the fish simply seasoned with salt and grilled over charcoal.
- Sashimi / Sushi: Fresh slices of sanma served raw, showcasing its clean and delicate flavor.



“新甘泉 / Shinkansen”

Japanese Premium Pear (なし / Nashi) - RM42nos

- Fresh – sliced and enjoyed raw, crunchy and hydrating.





MIRAKU

JAPANESE CUISINE

OTAFUKU OKONOMIYAKI



Treat yourself to our delicious Okonomiyaki customizable with your favorite toppings!

Choice Toppings :

@ Angus Beef	RM 78
@ Beef Slice	RM 38
@ Beef Kimchi	RM 40
@ Gyu Suji	RM 35
@ Squid	RM 38
@ Prawn	RM 38
@ Seafood Mix	RM 50
@ Mentai Cheese Mochi	RM 42

Price is subject to 10% Service Charge and 8% Service Tax.

SAKE PROMOTION

1ST BOTTLE 10% * 2ND BOTTLE 20%



RM168

✦ Kiyoizumi "Yuki" — 300 ml

Crafted by Kusumi
Brewery (since 1833,
Niigata) Crisp · Clean ·
Dry · Elegant Refreshing
like snow – chilled or
warmed Pairing: sashimi
· grilled fish · white meat
· Japanese dishes



RM288

✦ Tokubetsu Junmai — 720ml

From Shizuoka – light
& elegant Notes,
watermelon · muscat
· white flowers ·
lemon sherbet Silky ·
Clean · Balanced
Award-winning sake
(Kura Master, IWC)