

**NARA** なら

**Yakitori | Sushi**

by Sticks n Maki



Introducing our pride and joy:







The **Engawa Don**. A true masterpiece, this dish features succulent engawa expertly prepared by our Chef. With a touch of our secret recipe and a gentle torching, the engawa melts in your mouth, perfectly complementing the bed of rice. Prepare to be delighted with each flavorful bite of our signature dish."

Also, we take pride in our **Yakitori** skewers, a true delight for the senses. Prepared with precision and care, each skewer features tender, flavorful cuts of meat expertly grilled to perfection. Whether you're craving juicy chicken, savory beef, or succulent seafood, our Yakitori offers a symphony of flavors that will leave you craving more. Served with our signature dipping sauce on the side, our Yakitori skewers are a must-try for any lover of Japanese cuisine."

Lastly, thank you for choosing Nara, and we eagerly await the opportunity to serve you again."



## ZENSAI Appertizer

		MYR
Z01	Agedashi Tofu	12
Z02	Edamame	15
Z03	Handmade Tamago  <i>Japanese Omelette</i>	20
Z04	Kanpachi Carpaccio  <i>Amberjack with truffle ponzu sauce</i>	68
Z05	Salmon Carpaccio <i>Salmon with truffle and goma sauce</i>	48
Z06	Horenso Gomaee <i>Japanese vegetable</i>	12
Z07	Kyuri Miso  <i>Japanese Stick with Japanese Bean Paste</i>	22
Z08	El-hire <i>Grilled Dry Stingray</i>	28
Z09	Harima Kaki (1pc/ Half Dozen) <i>Japanese Oyster</i>	28 / 158
Z10	Tatami Iwashi <i>Grilled Dried Sardine Sheet</i>	28
Z11	Fugu Mirin Boshi <i>Grilled Dried Puffer Fish</i>	38
Z12	Koebi <i>Deep fried crispy small shrimp</i>	18
Z13	Baby crabs  <i>Deep fried crispy baby crabs</i>	18



Z04 Kanpachi Carpaccio



Z06 Horenso Gomaee



Z07 Kyuri Miso



Z08 El-hire



Z10 Tatami Iwashi






Z13 Potato Salad



Z15 Salmon Skin Salad

## SARADA Salad

		MYR
Z14	Potato Salad 	15
Z15	Yasai Sarada  <i>Vegetables</i>	24
Z16	Salmon Skin Salad  <i>Salad with salmon skin (limited stock)</i>	32
Z17	Salmon Salad <i>Salad with salmon sashimi</i>	38
Z18	Soft Shelf Crab Salad <i>Salad with soft shell crab</i>	42



## DONBURI Rice bowl

		MYR
D01	<b>Chicken Teriyaki Don</b>	32
D02	<b>Ten Don</b> <i>Mixed Tempura</i>	42
D03	<b>Yakiniku Don</b>  <i>sliced beef bowl</i>	58
D04	<b>Gyu Don</b> <i>Australia Ribeye</i>	64
D05	<b>Unagi Scrambled Egg Don</b>  <i>Grilled 100g Unagi and Scrambled Egg in Japanese Rice Bowl</i>	68



D03 Yakiniku Don



D05 Unagi Scrambled Egg Don



D06 Special Bara Chirashi Don



D08 Engawa Chirashi Don





U01 Wakame Udon



U03 Yaki Udon

## COLD DONBURI Cold Rice bowl

		MYR
D06	<b>Special Bara Chirashi Don</b> <i>Airflown Sashimi - Dice sashimi rice bowl</i>	78
D07	<b>Engawa Don</b>  <i>Flounder fish fin</i>	82
D08	<b>Engawa Chirashi Don</b>  <i>Flounder fish fin with Uni, caviar and fish roe</i>	138
D09	<b>Kaisen Don</b> <i>Sashimi rice bowl</i>	96

## UDON Noodles

		MYR
U01	<b>Wakame Udon</b> <i>Traditional Japanese Udon soup with Wakame seaweed</i>	21
U02	<b>Kitsune Udon</b> <i>Traditional Japanese Udon soup with Inari</i>	23
U03	<b>Yaki Udon</b>  +Beef +18 +Prawn +16	26
U04	<b>Tempura Udon</b>  <i>Japanese assorted Tempura with Udon soup</i>	46

## SASHIMI *(5 pieces)*

		MYR
SA01	<b>Salmon</b>	38
SA02	<b>Salmon Belly</b> <i>(Limited)</i>	42
SA03	<b>Ikura</b> <i>Salmon roe (30 gm)</i>	38
SA04	<b>Amaebi</b> <i>Sweet shrimp</i>	60
SA05	<b>Kanpachi</b> <i>Amberjack</i>	65
SA06	<b>Tai</b> <i>Sea bream</i>	65
SA07	<b>Nama Hotate</b> <i>Hokkaido fresh scallop</i>	70
SA08	<b>Hon Akami</b> <i>Red Tuna</i>	180
SA09	<b>Chutoro</b> <i>Medium fat belly</i>	220
SA10	<b>Ohtoro</b> <i>Fatty Belly</i>	250
SA11	<b>Botan Ebi</b> <i>Spot Shrimp (Seasonal)</i>	48
SA12	<b>Uni</b> <i>Sea Urchin (Seasonal) 30g</i>	M.Price
SA13	<b>Sashimi Mori Himi</b> <i>2 pcs of 5 types of sashimi, chef selection</i>	210
SA14	<b>Sashimi Mori Tomari</b> <i>3 pcs of 5 types of sashimi, chef selection</i>	320



SA01 Salmon



SA11 Ohtoro



SA13 Uni



Sashimi Mori Tomari + 2 pcs Botan Ebi

## SPECIAL ITEMS



		MYR
SI01	<b>Koura Kani Miso</b> <i>(Limited)</i> <i>Hokkaido's stuffed crab with Ikura and Uni. Served with small portion of rice.</i>	138
SI02	<b>Unagi Mini Pizza</b> <i>(Limited)</i> <i>River Eel in Pizza Style with Spicy Sauce</i>	46



SI01 Koura Kani Miso



SI02 Unagi Mini Pizza

## NIGIRI SUSHI (1 piece)

		MYR
SU01	Tamago Sushi	4
SU01	Salmon Sushi	8
SU02	Salmon Belly Sushi <small>(Limited)</small>	12
SU03	Tobiko Sushi <small>Flying fish roe</small>	12



		MYR
SU04	Kanpachi Sushi <small>Amberjack</small>	14
SU05	Tai Sushi <small>Sea Bream</small>	14
SU06	Nama Hotate Sushi <small>Hokkaido fresh scallop</small>	26
SU07	Ikura Sushi <small>Salmon roe</small>	22
SU08	Amaebi Sushi <small>Sweet shrimp</small>	24
SU09	Aburi Engawa Sushi <small>Flounder fish fish</small>	24
SU10	Hon Akami Sushi <small>Red Tuna</small>	28
SU11	Chutoro Sushi <small>Medium fat belly</small>	48
SU12	Ohtoro Sushi <small>Fatty belly</small>	55
SU13	Sushi Moriawase <small>8 types of sushi, chef selection</small>	188

## HOSOMAKI




		MYR
M01	Kappa Maki <small>Cucumber</small>	7
M02	Tamago Maki <small>Egg</small>	7
M03	Kani Maki <small>Crabstick</small>	7
M04	Kanpyo Maki <small>Calabash gourd</small>	8
M05	Takuan Maki	8
M06	Avocado Maki	12



Salmon ; Takuan ; Kappa ; Kani

M07	Shake Maki <small>Salmon</small>	15
M08	Tekka Maki <small>Tuna</small>	15

## SPECIAL MAKI (4 pieces)

		MYR
M08	<b>Tempura Maki</b> <i>Fried Ebi</i>	29
M09	<b>California Maki</b> <i>Crab, cucumber, tamago, topping with tobiko</i>	35
M10	<b>Soft-Shell crab Maki</b> <i>Deep fried soft shell crab</i>	42
M11	<b>Dragon Maki</b>  <i>Tiger Prawn ; topping with torched mentai sauce</i>	48
M12	<b>Green Dragon</b> <i>Tiger Prawn ; topping with Avocado</i>	48
M13	<b>Spicy Maki</b>  <i>Fresh salmon with chili</i>	48
M14	<b>UNAGI Maki</b> 	58



M10 Soft-shell crab Maki




M11 Dragon Maki



M12 Green Dragon

## RICE WRAP MAKI

		MYR
M15	<b>Ebi Tempura Zero Maki</b> <i>Rice Wrap - rice wrap with prawn</i>	29
M16	<b>Salmon Zero Maki</b> <i>Rice Wrap - rice wrap with Salmon</i>	32
M17	<b>Una-Ebi Zero Maki</b>  <i>Rice Wrap - Ebi Tempura with Unagi</i>	46



M16 Salmon Zero Maki



Engawa + Uni Handroll  
\*Uni refer to Market Price.

## TEMAKI 手巻き

		MYR
T01	<b>Soft Shell Crab Handroll</b>	25
T02	<b>Tempura Ebi Handroll</b>	18
T03	<b>Salmon Handroll</b>	23
T04	<b>California Handroll</b>	15
T05	<b>Unagi Handroll</b>	26
T06	<b>Engawa Handroll</b> 	26

## YAKITORI

		MYR
Y01	<b>Momo</b> <i>Chicken Thigh</i>	8
Y02	<b>Negima</b> <i>Chicken and leek</i>	8
Y03	<b>Kawa</b> <i>Chicken skin</i>	8
Y04	<b>Tebasaki</b> <i>Chicken wing</i>	8
Y05	<b>Tsukune</b> 2pcs  <i>Chicken meat ball in kenkori egg</i>	28
Y06	<b>Nankotsu</b> <i>Chicken soft bone</i>	6
Y07	<b>Sunagimo</b> <i>Chicken gizzard/heart</i>	7



## KAISEN KUSHIYAKI

		MYR
Y08	<b>Ika</b> <i>Squid</i>	12
Y09	<b>Hotate</b> <i>Hokkaido scallop</i>	12
Y10	<b>Prawn</b> <i>4 prawns in a skewer</i>	12
Y11	<b>Ebi Tobiko Mayo</b> 2pcs <i>Fresh tiger prawn with flying fish roe mayo</i>	48



## YASAI KUSHIYAKI

		MYR
Y16	<b>Zucchini</b>	5
Y17	<b>Okura</b> <i>Lady finger</i>	6
Y18	<b>Shitake</b> <i>Fresh mushroom</i>	8
Y19	<b>Eringi</b> <i>King mushroom</i>	8
Y20	<b>Quail Egg</b>	8
Y21	<b>Tamago Yaki</b> <i>Japanese omelette</i>	8
Y22	<b>Pearl Corn</b> <i>Japanese white milk corn</i>	9
Y23	<b>Cherry Tomato</b>	6




## BEEF KUSHIYAKI

		MYR
Y12	<b>Gyu Kushi</b> <i>Beef skewer</i>	15
Y13	<b>Gyu Enoki</b> <i>Enoki mushroom wrapped with beef</i>	15
Y14	<b>Gyu Tomato</b> <i>Cherry tomato wrapped with beef</i>	9
Y15	<b>Gyu Cheese</b> <i>Craft Cheese wrapped with Beef</i>	16





## YAKIMONO

		MYR
Y20	<b>Saba (Shio/Teri)</b> <i>Mackerel</i>	28
Y21	<b>Salmon Kama</b>  <i>Salmon fish head</i>	34
Y22	<b>Salmon Fillet (Shio/ Teri)</b>	35
Y23	<b>Salmon Mentaiyaki</b>	39
Y24	<b>Kampachi Kama</b>  <i>Amberjack fish head (limited)</i>	128
Y25	<b>Unagi Kabayaki</b> Half / Whole	65/120
Y26	<b>Nara Gindara</b>  <i>Saikyo Miso Cod Fish</i>	85
Y27	<b>Japanese Waygu</b> <i>Miyazaki A5</i>	220/ 100g



Y26 Nara Gindara



Y27 Japanese Wagyu




F03 Ebi Tempura (5pcs)



F06 Fried Oyster  
(5pcs)

## AGEMONO

		MYR
F01	<b>Tori Karaage</b> <i>Deep fried chicken</i>	26
F02	<b>Yasai Tempura</b>  <i>Assorted vegetables</i>	25
F03	<b>Ebi Tempura (5pcs)</b>	45
F04	<b>Tempura Moriwase</b> <i>Assorted Tempura</i>	50
F05	<b>Age Gyoza (5pcs)</b> <i>Japanese Chicken dumpling</i>	20
F06	<b>Fried Oyster (5pcs)</b>	29

## À la carte

		MYR
S01	<b>Miso Soup</b> <i>Asari clam - RM9</i>	5
S02	<b>Chawanmushi</b> +Premium Ikura +16 +Unagi +10 +Foie gras +28	10
S03	<b>Gohan</b> <i>Japanese cooked rice</i>	5



S02 Chawanmushi Ikura

## BEVERAGES 飲み物

MYR

### General series *(refillable)*

Matcha Tea - hot/cold	3
Rice Tea - hot/cold	4

### Carbonated drinks series

Coke	8
Sprite	8
Soda - Schweppes	8
Tonic - Schweppes	8

### Mocktail series

Honey Lemon (hot) <i>Lemon, Honey, and Tea</i>	8
Honey Lemon (cold) <i>Lemon, Honey, Soda and Tea</i>	12
Summer Yuzu <i>SCitron Pulp Jam, Peach Oolong, Simple Syrup &amp; Soda</i>	23
STRAWBERRY JASMINE TEA <i>Strawberry Puree, Jasmine Tea, Lime, Strawberry Jam &amp; Soda</i>	23
PEACH TEA COOLER <i>PPeach puree, Lime, lemon grass jelly &amp; Soda</i>	23
Nara Musa 🍷 <i>Banana pure , Milk, Vanilla Syrup, Goma Ice cream, banana crackers</i>	23

## DESSERT デザート

MYR

Matcha Ice cream	12
Goma Ice cream (Black Sesame)	12
YUZU ICE CREAM	12
AUTHENTIC MOCHI 🍷 <i>4 pcs - Japanese rice cake (peanut)</i>	12
Birthday Platter <i>(fruits and dessert) - Limited</i>	40



### Sparkling series

MYR

AQUA PANNA 750ML	20
PERRIER SPARKLING WATER	21
PERRIER LEMON (CAN)	10



Nara Musa



Matcha Ice-cream



# Explore Nara 2nd floor ?

Embark on a chill vibe atmosphere featuring neon-lit bar at Nara 2nd floor.



A cozy hideout to spend the evening over contemporary Japanese fare.

Business hours: 3pm - 12am

## Private rooms



Small room without Karaoke 8-9pax - RM1000 min.  
Big room without Karaoke 15- 18 pax - RM2000 min  
Karaoke room 8- 9 pax - RM1500 min

