



XENRI
Japanese Cuisine



OTSUMAMI

Appetiser

おつまみ

揚げ出し豆腐
AGE DASHI TOFU
Deep fried tofu with
bonito broths
RM16



豆腐そぼろかけ
TOFU
SOBOROKAKE
Deep fried tofu with
minced meat sauce
RM18



枝豆
EDAMAME
Boiled green
soybeans
RM16



中華イダコ
CHUKA IDAKO
Marinated baby
octopus
RM19



中華ホタテ
CHUKA
HOTATE
Marinated
scallop skate
RM18



中華わかめ
CHUKA
WAKAME
Marinated edible
seaweed
RM16



中華クラゲ
CHUKA
KURAGE
Marinated
jellyfish
RM18



エイヒレ天ぷら
EI HIRE TEMPURA
Stingray fin tempura
RM35



小エビの唐揚げ
KOEBI KARAGE
Fried baby shrimps
RM25



もろ味噌 きゅうり
MOROMISO
KYURI
Japanese cucumber
with fermented soya
beans paste
RM15



海苔の天ぷら
NORI TEMPURA
Seaweed tempura
RM15



たたみいわし
TATAMI IWASHI
Baby sardine crackers
RM28



タコ焼き
TAKOYAKI
Octopus ball
RM19



SARADA

サラダ

Salad



アボカドサラダ
ABOKADO
SARADA
Avocado Salad
RM29

野菜サラダ
YASAI
SARADA
Green garden salad
RM25



ソフトシェルクラブサラダ
SOFUTOSHERUKURABU
SARADA
Soft shell crab salad
RM34



小エビサラダ
KOEBI
SARADA
Fried baby
shrimps salad
RM29



ハニカム トマト サラダ
HANIKAMUTOMATO
SARADA
Honeycomb
tomato salad
RM25



Choose One Dressing

👍 有機リンゴドレッシング
Yuki Ringo Doresshingu
Organic apple dressing

胡麻ドレッシング
Goma Doresshingu
Sesame dressing

炙り油ボズたたき
SHIRO MAGURO
TATAKI
Sliced seared white
tuna served with
organic apple dressing
RM55



炙り鮭たたき
SHAKE TATAKI
Sliced seared salmon
served with organic
apple dressing
RM55



TATAKI

Carpaccio

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牛肉たたき
GYUNIKU TATAKI
Sliced seared beef served
with Japanese citrus sauce
RM48



蛸たたき
TAKO TATAKI
Sliced seared octopus
served with Japanese plum
Sauce
RM55





SASHIMI OMAKASE

刺身おまかせ

Chef's selection of premium sashimi cuts, curated and prepared from freshest seasonal seafood for your pure indulgence.

We at Xenri continually source high-quality fresh seafood. The seafood is flown in directly from around the world to ensure the utmost quality, offering an impressive selection.

Market Price

OTSUKURI 刺身 Sashimi

お造り5種盛合せ
OTSUKURI MORI
Sashimi platter with 5 types
of seasonal sashimi
RM138

お造り3種盛合せ
SASHIMI
SANSHOKU MORI
Sashimi platter with 3 types
of seasonal sashimi
RM88

鮭り3種盛合せ
SHAKE
SANSHOKU MORI
3 types of Salmon
sashimi platter
RM88

しろまぐろ
SHIRO
MAGURO
White Tuna
RM45



鮪
TORO
Tuna
Market Price



縁側
ENGAWA
Flounder Fin
RM55



季節かき
KISETSU KAKI
Seasonal oyster
Market Price

赤エビ
AKA EBI
Red shrimps
RM48



ほたて
HOTATE
Scallop
RM78



鮭ハラス
SHAKE
HARASU
Salmon Belly
RM55



鮭
SHAKE
Salmon
RM48



間八
KANPACHI
Amberjack
RM62



All prices are subject to a 10% service charge. 6% SST for non-alcoholic beverages. 8% SST for alcohol beverages. Photo for illustration purpose only.



SUSHI OMAKASE

寿司
おまかせ

Much like an artist, we believe that we need these key ingredients in-order to the paint the picture for you! With every precision cut of sashimi to the way the food is presented to you on your plate, we are firm believers that through artistic expression, we will elevate your experience.

Let our chef recommend the best sushi of the day for you.

Market Price

SUSHI 寿司

寿司盛合せり10個
SUSHI SEN
10 pieces of raw and
seared seasonal sushi
platter
RM138

寿司盛合せり6個
SUSHI MORI
6 pieces of seasonal
sushi platter
RM78

炙り寿司盛合せり6個
ABURI SUSHI MORI
6 pieces of seared seasonal
sushi platter
RM68

MAKIMONO 巻き Sushi Roll

スパイダー巻き
SPIDER MAKI
Deep fried soft shell
crab roll
RM48

カリフォルニア巻き
CALIFORNIA
MAKI
California roll
RM38

ドラゴン巻き
DRAGON MAKI
Grilled eel with
avocado roll
RM48

ハワイアン巻き
HAWAIIAN MAKI
King prawns
with mango roll
RM48

炙り鯖巻き
ABURI SABA MAKI
Seared mackerel roll
RM45



鮭アボカド巻き
SHAKE
ABOKADO MAKI
Salmon and
avocado roll
RM48



辛い鮭巻き
SPICY SHAKE
MAKI
Spicy salmon roll
RM45



うなぎ巻き
UNAGI MAKI
Grilled Eel roll
RM55



野菜巻き
BEJITARIAN MAKI
Vegetarian roll
RM32

TEMAKI

手巻き

Hand Roll



カリフォルニア手巻き
CALIFORNIA
TEMAKI
California hand roll
RM15



ソフトシェルクラブ手巻き
SOFUTOSHERUKURABU
TEMAKI
Soft shell crab hand roll
RM22



うなぎ手巻き
UNAGI TEMAKI
Grilled eel hand roll
RM25

YAKIMONO 焼物

Grilled Dish

海老の鬼殻焼き
EBI ONIGARAYAKI
Grilled tiger prawn with sweet soy sauce
RM48



ほたて明太焼き
HOTATE MENTAIYAKI
Grilled scallop with spicy cod roe sauce
RM49



牡蠣の自家製マヨネーズ焼き
KAKI NEZUYAKI
Grilled oyster with nezuyaki sauce
RM35



牛肉の照り焼き
GYUNIKU TERIYAKI
Grilled beef with Teriyaki sauce
RM55



鶏の照り焼き
TORI TERIYAKI
Grilled chicken with Teriyaki sauce
RM29



ししやも
SHISHAMO
Grilled Japanese
pregnant smelt
RM39



鮭の腹塩焼き
SHAKE HARASU SHIOYAKI
Grilled salmon belly with salt
RM35



鮭兜の塩焼き
SHAKE KABUTO SHIOYAKI
Grilled Salmon head
with salt
RM36



鮭の塩焼き
SHAKE SHIOYAKI
Grilled Salmon
with Salt
RM38



鮭の照り焼き
SHAKE TERIYAKI
Grilled salmon with Teriyaki sauce
RM39



大鰯ヒラメの照り焼き
OHYO HIRAME TERIYAKI
Grilled Atlantic Halibut
with Teriyaki Sauce
RM59



鯖の塩焼き
SABA SHIOYAKI
Grilled mackerel with salt
RM29



うなぎの蒲焼き
UNAGI KABAYAKI
Grilled eel
RM88



いかの姿焼き
IKA SUGATAYAKI
Grilled giant squid
RM68



AGEMONO

Fried Dish

揚物

エビ天ぷら
EBI TEMPURA
Sea prawns tempura
RM49



じゃがいもコロッケ
JAGAIMO KOROKKE
Potato croquette
RM29



牡蠣フライ
KAKI FURAI
Deep fried breaded oyster
RM49



カニコロッケ
KANI KOROKKE
Crab croquette
RM32



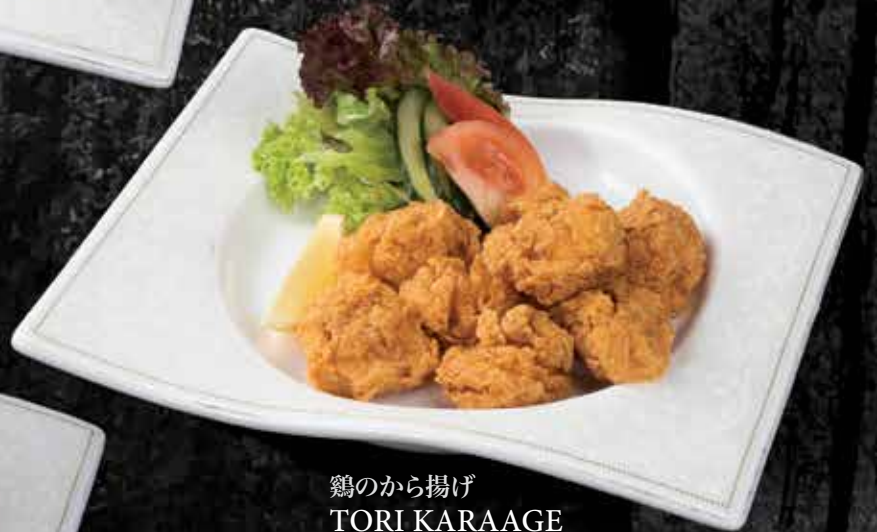
鮭フライ
SHAKE FURAI
Deep fried breaded Salmon
RM45



ソフトシェルクラブの天ぷら
SOFUTOSHERUKURABU
TEMPURA
Soft shell crab
tempura
RM49



天ぷら盛り合わせ
TEMPURA
MORIAWASE
Mixed tempura platter
RM49



鶏のから揚げ
TORI KARAAGE
Japanese style deep fried
chicken cutlets
RM29

野菜天ぷら
YASAI TEMPURA
Vegetable tempura
RM29



鶏のカツ
TORI KATSU
Deep fried breaded
chicken
RM32

TEPPANYAKI

鉄板焼き

牛肉鉄板焼き
GYUNIKU
TEPPANYAKI
Beef teppanyaki
RM68



大鰯ヒラメ鉄板焼き
OHYO HIRAME
TEPPANYAKI
Atlantic halibut teppanyaki
RM62

鮭鉄板焼き
SHAKE
TEPPANYAKI
Salmon teppanyaki
RM45



イカ鉄板焼き
IKA TEPPANYAKI
Squid teppanyaki
RM68



えび鉄板焼き
EBI TEPPANYAKI
King prawns teppanyaki
RM55



ほたて鉄板焼き
HOTATE TEPPANYAKI
Scallops teppanyaki
RM79

鶏肉鉄板焼き
TORI TEPPANYAKI
Chicken teppanyaki
RM32



メルティーク牛肉鉄板焼き
MERUTIKU GYUNIKU
TEPPANYAKI
Meltique beef teppanyaki
RM88



きのこ鉄板焼き
KINOKO
TEPPANYAKI
Assorted mushroom teppanyaki
RM29



牡蠣鉄板焼き
KAKI TEPPANYAKI
Oyster teppanyaki
RM58



野菜炒め
YASAI ITAME
Mixed vegetable teppanyaki
RM19

NABEMONO

Hot Pot Dish

鍋物

寄せ鍋
YOSE NABE
Seafood hot pot in
dashi broth
RM62



鮭兜の味噌鍋
SHAKE KABUTO
MISO NABE
Salmon head hot pot
in miso soup
RM39





キムチ鍋
KIMUCHI NABE
Seafood hot pot in
spicy kimchi soup
RM62



すき焼き
SUKIYAKI
Beef and vegetables hot
pot in sweet soy sauce
RM55

MUSHIMONO

Steamed Dish

蒸し料理

炙り縁側茶碗蒸し
ABURI ENGAWA
CHAWAN MUSHI
Steamed egg custard
with seared flounder
RM25

赤エビ茶碗蒸し
AKAEBI
CHAWAN MUSHI
Steamed egg custard
with red shrimps
RM27

茶碗蒸し
CHAWAN MUSHI
Plain steamed egg
custard
RM12

うなぎ茶碗蒸し
UNAGI CHAWAN
MUSHI
Steamed egg custard
with grilled eel
RM29

いくら茶碗蒸し
IKURA CHAWAN
MUSHI
Steamed egg custard
with salmon roe
RM29

きのこ茶碗蒸し
KINOKO CHAWAN
MUSHI
Steamed egg custard with
wild mushroom
RM18

SHIRUMONO

Soup

スープ

土瓶蒸し
DOBIN MUSHI
Japanese seafood
tea pot soup
RM28



味噌汁
MISO SHIRU
Miso Soup
RM9



浅蜷味噌汁
ASARI MISO SHIRU
Miso Soup with Japanese
Venus clams
RM22



魚兜の汁
SAKANA
KABUTO SHIRU
Fish head soup
RM25



KAMA MESHII

Iron Pot Rice

鉄鍋
ご飯

縁側釜飯
ENGAWA
KAMAMESHI
Japanese iron pot rice
with grilled Flounder
RM55

ちりめんじゃこ釜飯
CHIRIMEN
JYAKO
KAMAMESHI
Japanese iron pot rice
with mountain pepper
baby sardine
RM48

きのこ釜飯
KINOKO
KAMAMESHI
Japanese iron pot rice
with mixed mushroom
RM39

牛しぐれ釜飯
GYUNIKU SHIGURE
KAMAMESHI
Japanese iron pot rice
with beef
RM58

牡蠣釜飯
KAKI
KAMAMESHI
Japanese iron pot rice
with grilled oyster
RM55

焼き鮭釜飯
SHAKE
KAMAMESHI
Japanese iron pot rice with
grilled salmon
RM49

山菜釜飯
SANSAI
KAMAMESHI
Japanese iron pot rice with
Japanese mountain
vegetables
RM42

うなぎ釜飯
UNAGI
KAMAMESHI
Japanese iron pot
rice with grilled eel
RM62

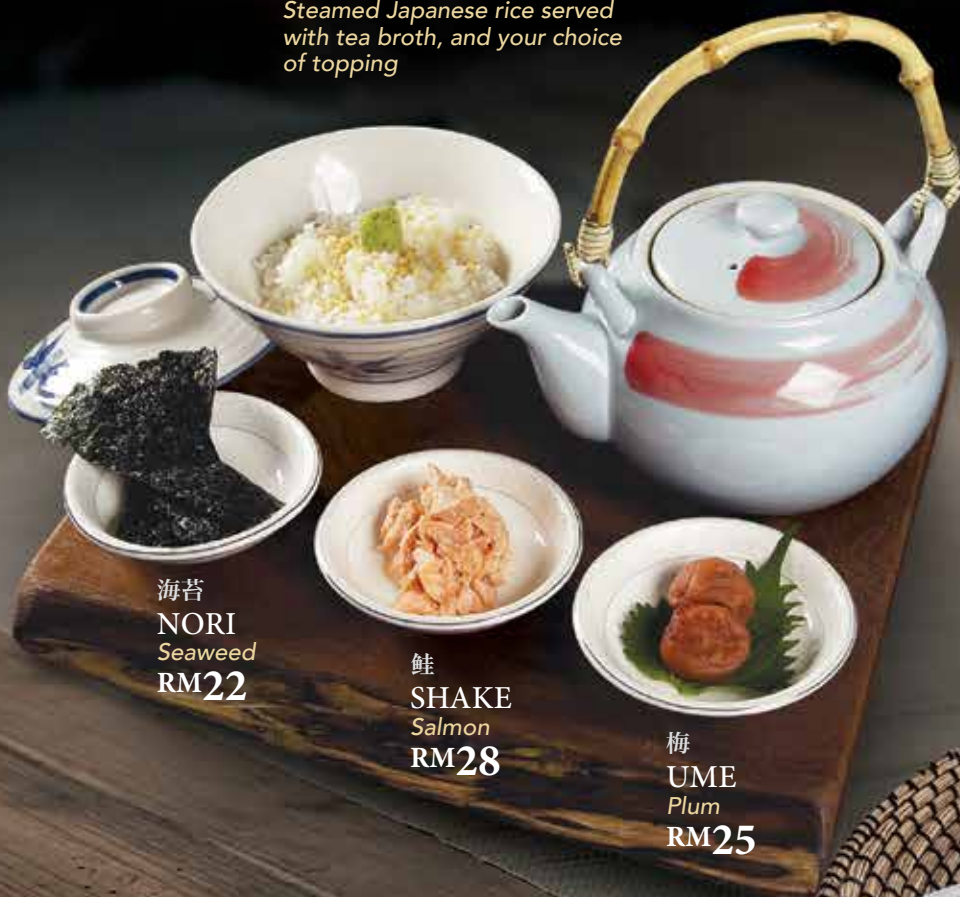
そぼろかけ釜飯
SOBOROKAKE
KAMAMESHI
Japanese iron pot rice with
minced meat tofu
RM39

鶏肉味噌釜飯
TORI MISO
KAMAMESHI
Japanese iron pot rice with
miso marinated grilled chicken
RM47

SHOKUJI 食事

Rice & Noodles

お茶漬け
OCHAZUKE
Steamed Japanese rice served
with tea broth, and your choice
of topping



海苔
NORI
Seaweed
RM22

鮭
SHAKE
Salmon
RM28

梅
UME
Plum
RM25

鶏のカツカレーライス
TORI KATSU CURRY RICE
Deep fried breaded chicken with
Japanese curry rice
RM37



ガーリックライス
**NINNIKU
CHAHAN**
Garlic fried rice
RM13

稲庭うどん
INANIWA UDON
Japanese thin noodle from
Akita, choice of hot soup
or chilled
RM32

茶そば
CHA SOBA
Green tea buck wheat
noodle, choice of hot
soup or chilled
RM29

ざるそば
ZARU SOBA
Buck wheat noodle,
choice of hot soup
or chilled
RM25

そうめん
SOMEN
Thin noodle made of
wheat flour, choice of
hot soup or chilled
RM25

鍋焼きうどん
NABEYAKI UDON
Clay pot Udon soup with
mixed vegetables, poached
chicken and prawn tempura
RM36

天ぷら麺類
TEMPURA MENRUI
Hot noodles soup with
mixed tempura;
choice of Udon or Soba
RM39



牛肉麺類
GYUNIKU
MENRUI
Hot noodles soup
with sliced beef;
choice of Udon
or Soba
RM42



鴨麺類
KAMO
MENRUI
Hot noodles soup
with duck meat;
choice of Udon or
Soba
RM37



きつねう麺類
KITSUNE MENRUI
Hot noodles soup with marinated
sweet bean curd skin; choice of
Somen, Udon or Soba
RM29



鶏肉麺類
TORI MENRUI
Hot noodles soup
with poached chicken;
choice of Udon or Soba
RM32

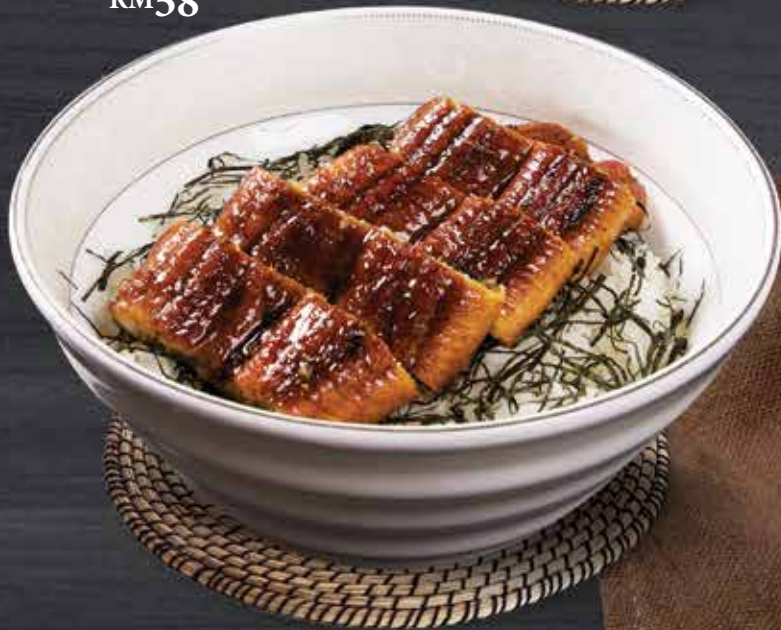
牛肉の利休焼き丼
GYUNIKU
RIKYUYAKI
DON
*Sesame sauce stir
fried sliced beef rice
bowl*
RM42



鶏のカツ丼
TORI KATSU
DON
*Deep fried breaded
chicken cutlet with
onion egg on top of
sweet sauce rice*
RM32



うな丼
UNADON
Grilled eel rice bowl
RM58



GOZEN 御膳 Course Menu

河岸御膳
KASHI GOZEN
Seafood Hot Pot in
Spicy Kimchi Soup
Course
RM82



鯖みぞれ鍋御膳
SABA MIZORE
NABE GOZEN
Simmered Pacific Mackerel
Hot Pot Course
RM69



千代御膳
CHIYO GOZEN
Sushi Course
RM89



うなぎ御膳
UNAGI GOZEN
Grilled Eel Course
RM79



鮭づくし御膳
SHAKE GOZEN
Salmon Course
RM79



精進御膳
BEJITARIAN GOZEN
Vegetarian Course
RM58



雅御膳
MIYABI BOX
6 compartments Course
RM88



海鮮鉄板焼御膳
KAISEN
TEPPANYAKI GOZEN
Seafood Teppanyaki Course
RM98



あさり坂虫と銀だら御前
ASARI SAKAMUSHI TO
GINDARA GOZEN
*Asari Clams and
Gindara Course*
RM98



牛肉朴葉焼き御膳
GYUNIKU
HOUBAYAKI GOZEN
Beef Course
RM99



KANMI

Dessert

甘味



ゆずシャーベット
YUZU
SHABETTO
Japanese citrus
sorbet
RM15

パッションフルーツしゃべっと
PASSHONFURUTSU
SHABETTO
Passion fruit sorbet
RM15

抹茶小倉アイスクリーム
MATCHA OGURA
AISUKURIMU
Green tea ice cream with
red beans
RM15

胡麻アイスクリーム
GOMA AISUKURIMU
Black sesame ice cream
RM13

チョコレートアイスクリーム
CHOKORETO
AISUKURIMU
Belgium Chocolate
ice cream
RM13

抹茶アイスクリーム
MATCHA AISUKURIMU
Green tea ice cream
RM13

バニラアイスクリーム
BANIRA
AISUKURIMU
French Vanilla ice cream
RM13

胡麻白玉
KURO GOMA
SHIRATAMA KO
Black sesame rice dumpling
in honey ginger soup
RM19

ぜんざい
ZENZAI
Grilled Japanese
rice cake with red
bean soup
RM19



フルーツ盛合せ
KUDAMONO MORI
Mixed fruits platter
RM35



抹茶チーズケーキ
MATCHA CHIZUKEKI
Green tea cheese cake
RM32



餅菓子
OMOCHI
Assorted Japanese
sticky rice balls
RM15

BEVERAGE

飲み物

STRAWBERRY SYMPHONY

A refreshing blend of strawberry puree, fresh orange juice, cherry tomatoes and strawberry slices.

RM22



ジュース

TEA

- Ocha
- Iced Lemon Tea
- Honey Ginger Tea
- Yuzu Lemon Tea

コーヒー

COFFEE

- Black Coffee
- Espresso
- Café Latte
- Cappucino

ジュース

JUICE

- Fresh Orange Juice
- Fresh Apple Juice
- Fresh Carrot Juice
- Mix Of 2
- Mix Of 3

RM

- 6
- 8
- 13
- 13

- 10
- 10
- 12
- 12

- 14
- 14
- 14
- 17
- 17

ソフトドリンク

SOFT DRINK

- Coke
- Sprite
- 100 Plus
- Soda Water

ミネラルウォーター

MINERAL WATER

- Evian
- Perrier Sparkling Water

ビール

BEER

- Carlsberg
- Kirin Ichiban
- Asahi
- Suntory Beer

RM

- 8.5
- 8.5
- 8.5
- 8.5

- 10
- 16

- 18
- 30
- 32
- 35

