

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 Gomaae <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 Gomaae



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	Chicken Teriyaki Don	32
D02	Ten Don <i>Mixed Tempura</i>	42
D03	Yakiniku Don  <i>sliced beef bowl</i>	58
D04	Gyu Don <i>Australia Ribeye</i>	64
D05	Unagi Scrambled Egg Don  <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 Yaki Udon

COLD DONBURI Cold Rice bowl

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

UDON Noodles

		MYR
U01	Yaki Udon +Beef +Prawn	26 +18 +16
U02	Tempura Udon  <i>Japanese assorted Tempura with Udon soup</i>	46

SPECIAL ITEMS

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



SI01 Koura Kani Miso



SI02 Unagi Mini Pizza

SASHIMI *(5 pieces)*

MYR

SA01	Salmon	38
SA02	Salmon Belly <i>(Limited)</i>	42
SA03	Ikura <i>Salmon roe (30 gm)</i>	38
SA04	Amaebi <i>Sweet shrimp</i>	60
SA05	Kanpachi <i>Amberjack</i>	65
SA06	Tai <i>Sea bream</i>	65
SA07	Nama Hotate <i>Hokkaido fresh scallop</i>	70
SA08	Hon Akami <i>Red Tuna</i>	180
SA09	Chutoro <i>Medium fat belly</i>	220
SA10	Ohtoro <i>Fatty Belly</i>	250
SA11	Botan Ebi <i>Spot Shrimp (Seasonal)</i>	45
SA12	Uni <i>Sea Urchin (Seasonal) 30g</i>	180
SA13	Sashimi Mori Himi <i>2 pcs of 5 types of sashimi, chef selection</i>	210
SA14	Sashimi Mori Tomari <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



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>	10
M05	Takuan Maki	10
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	Tempura Maki <i>Fried Ebi</i>	29
M09	California Maki <i>Crab, cucumber, tamago, topping with tobiko</i>	35
M10	Soft-Shell crab Maki <i>Deep fried soft shell crab</i>	42
M11	Dragon Maki 🍷 <i>Tiger Prawn ; topping with torched mentai sauce</i>	48
M12	Green Dragon <i>Tiger Prawn ; topping with Avocado</i>	48
M13	Spicy Maki 🍷 <i>Fresh salmon with chili</i>	48
M14	UNAGI Maki 🍷	58



M10 Soft-shell crab Maki



M11 Dragon Maki



M12 Green Dragon

RICE WRAP MAKI

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



M16 Salmon Zero Maki



Engawa + Uni Handroll

TEMAKI 手巻き

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

YAKITORI

		MYR
Y01	Momo <i>Chicken Thigh</i>	8
Y02	Negima <i>Chicken and leek</i>	8
Y03	Kawa <i>Chicken skin</i>	8
Y04	Tebasaki <i>Chicken wing</i>	8
Y05	Tsukene 2pcs <i>Chicken meat ball</i>	34

KAISEN KUSHIYAKI

		MYR
Y06	Ika <i>Squid</i>	12
Y07	Hotate <i>Hokkaido scallop</i>	12
Y08	Prawn <i>4 prawns in a skewer</i>	12
Y09	Ebi Tobiko Mayo 2pcs <i>Fresh tiger prawn with flying fish roe mayo</i>	48



YASAI KUSHIYAKI




		MYR
Y13	Okura <i>Lady finger</i>	6
Y14	Shitake <i>Fresh mushroom</i>	8
Y15	Eringi <i>King mushroom</i>	8
Y16	Quail Egg	8
Y17	Tamago Yaki <i>Japanese omelette</i>	8
Y18	Grilled Corn	7
Y19	Cherry Tomato	6

BEEF KUSHIYAKI

		MYR
Y10	Gyu Kushi <i>Beef skewer</i>	15
Y11	Gyu Enoki <i>Enoki mushroom wrapped with beef</i>	15
Y12	Gyu Tomato <i>Cherry tomato wrapped with beef</i>	9
Y12	Gyu Cheese <i>Craft Cheese wrapped with Beef</i>	16



YAKIMONO

		MYR
Y20	Saba (Shio/Teri) <i>Mackerel</i>	28
Y21	Salmon Kama  <i>Salmon fish head</i>	34
Y22	Salmon Fillet (Shio/ Teri)	35
Y23	Salmon Mentaiyaki	39
Y24	Kampachi Kama  <i>Amberjack fish head (limited)</i>	160
Y25	Unagi Kabayaki Half / Whole	65/120
Y26	Nara Gindara  <i>Saikyo Miso Cod Fish</i>	85
Y27	Japanese Waygu <i>Miyazaki A5</i>	220/ 100g



Y26 Nara Gindara



Y27 Japanese Wagyu




F03 Ebi Tempura (5pcs)



F06 Fried Oyster
(5pcs)

AGEMONO

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

À la carte

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



S02 Chawanmushi Ikura

Did you know ?

Venture upstairs to our neon-lit hideout for skewers, sushi rolls & more



venue includes a neon-lit bar upstairs, a cosy hideout to spend the evening over contemporary Japanese fare.

Private room



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

