



**Toraichi**  
Izakaya restaurant

# KOBACHI & SALADA

口角/沙拉

**S1 SOFT SHELL CRAB TOFU SALAD** 🍷👍

**RM 28.90**

软壳蟹沙拉

Soft Shell Crab, Tofu, Yuzu Dressing, Kaiso, Cashew Nut,  
Takuan, Mix Salad



**S1**

*\*Photos are for illustration purposes only  
\*All prices are subject to 10% service charge and 6% government tax*

# KOBACHI & SALADA

## 口角/沙拉

**S2 SEAFOOD SALAD** 海鲜沙拉 🍣

Crabmeat, Tobikko, Salmon, Kaiso,  
Yuzu Dressing, Cashew Nut, Takuan, Mix Salad

**RM 26.90**

**S3 HOUSE SALAD** 自家沙拉

Mix Salad, Yuzu Dressing, Kaiso, Takuan,  
Cashew Nut, Mango

**RM 15.90**



S2



S2

- |                                       |                 |
|---------------------------------------|-----------------|
| <b>K1 EDAMAME</b> 枝豆                  | <b>RM 7.90</b>  |
| Edamame tsuki tossed with smoked salt |                 |
| <b>K2 GYOZA</b> (3pcs) 饺子 👍           | <b>RM 7.90</b>  |
| Pan seared chicken gyoza              |                 |
| <b>K3 CHUKA IDAKO</b> 中华小章鱼           | <b>RM 10.90</b> |
| Marinated octopus                     |                 |
| <b>K4 CHUKA HOTATE</b> 中华带子裙          | <b>RM 10.90</b> |
| Marinated scallop skirt               |                 |
| <b>K5 KYURI ASAZUKE</b> 日式腌青瓜         | <b>RM 6.90</b>  |
| Marinated Japanese cucumber           |                 |



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# AGEMONO

## 炸物

**A2 BLUEBERRY CHICKEN** (5pcs) 蓝莓炸鸡 🍷

Japanese style fried chicken pair with homemade berry sauce

RM 14.90

**A3 MALA CHICKEN** (5pcs) 麻辣炸鸡 🌶️

Japanese style fried chicken pair with peanut mala sauce

RM 14.90



- |  |                 |
|--|-----------------|
| <b>A1 BANG BANG EBI</b> 炸小虾                                  | <b>RM 9.90</b>  |
| Fried crispy baby shrimp, curry salt                         |                 |
| <b>A4 KINOKO KARAAGE</b> 炸蘑菇 🍄                               | <b>RM 9.90</b>  |
| Crispy fried enoki paired with ume sauce                     |                 |
| <b>A5 TEMPURA PRAWN</b> (3pcs) 炸天妇罗                          | <b>RM 14.90</b> |
| <b>A6 OYSTER FURAI</b> (2pcs) 炸日本生蚝                          | <b>RM 14.90</b> |
| Fried breaded Japanese oysters                               |                 |
| <b>A7 KATSU BUTA</b> (1pcs) 日式猪扒                             | <b>RM 15.90</b> |
| Fried breaded sakura pork loin pair with Japanese plum sauce |                 |
| <b>A8 IKA TARTAR</b> 炸花枝                                     | <b>RM 24.90</b> |
| Crispy squid paired with Japanese tartar sauce               |                 |



A1



A8



A6



A4



A7

# **RAMEN** 拉面

IS A NOODLE SOUP DISH THAT WAS ORIGINALLY IMPORTED FROM CHINA AND HAS BECOME ONE OF THE MOST POPULAR DISHES IN JAPAN IN RECENT DECADES.



## **NOODLE**

Ramen noodles are made by adding water and carbonated water to flour and kneading them to make dough, then thinly rolling the dough and cutting it. Eggs and other ingredients are also used. The quality of noodles varies depending on the type of flour, the rate of water added, the thickness of the dough, the thickness and shape of the cut, and the degree of the noodle ageing. Toraichi's ramen are Hakata straight Ramen, using two kinds of flour. Springy texture with robust, deep flavours. Ramen are boiled to al dente, excluding the vibrant natural aroma and taste of wheat with each bite.



## **SOUP**

A finished ramen broth is basically a combination of soup, tare(sauce), fats and oil. The soup is created by boiling ingredients in water, where umami and flavour are transferred. The soup is only seasoned once it's mixed with the tare during the cooking process. In Toraichi, the pork bone tonkotsu broth is boiled for more than 10 hours, until the pork fumer bone and pork skin are melted and the broth becomes thick and creamy.

Actually, there are many kinds of ramen in Japan - more than 1000 kinds of ramen. Tokyo Seafood Shoyu base Ramen, Hokkaido Miso base Ramen, Hakodate Clear Chicken base Ramen... etc, meanwhile our Ramen broth is mostly Hakata type, Hakata Ramen broth, is different from Shoyu Ramen and Miso Ramen. It is slightly oily and thicker than other Ramen, and it better suits our Malaysian flavour.



## **CHARSYU (MEAT)**

Gently, slowly simmering the pork belly charsiyu, three kinds of soy sauce, and Toraichi using simmer and steam techniques to create the almost melt-in-your mouth texture of Sakura Pork Belly Charsyu.

# **RAMEN UDON**

拉面 乌冬

**R1 TORA RAMEN** 👍  
**U1 TORA UDON**

Pork Bone Tonkotsu Broth, Kimchee Base Sauce, Japanese Style Pork Belly Charsyu, Hakata Ramen, Seaweed, Spring Onion, Wood Ear Fungus

豚骨汤底, Kimchee调味酱, 日式花肉叉烧, 日本博多拉面, 海苔, 青葱, 木耳

<b>SPECIAL</b>	1pc Ajitsuke Egg, 3pcs Charsyu, 3pcs Seaweed	<b>RM 36.90</b>
<b>STANDARD</b>	2pcs Charsyu, 2pcs Seaweed	<b>RM 29.90</b>
<b>BASIC</b>	1pc Charsyu, 1 pc Seaweed	<b>RM 24.90</b>

## ADD ON

<b>ADD1</b> Ajitsuke Egg 1 Nos	RM2.50	<b>ADD5</b> Full Ramen / Udon	RM5.00
<b>ADD2</b> Japanese Pork Belly Charsyu	RM5.50	<b>ADD6</b> Japanese Rice (180sgm)	RM5.00
<b>ADD3</b> Pickle Bamboo	RM5.00	<b>ADD7</b> Ramen Soup (300sgm)	RM10.00
<b>ADD4</b> Half Ramen / Udon	RM2.50		





## R2 MIDORI RAMEN

### U2 MIDORI UDON

Pork Bone Tonkotsu Broth, Seaweed and Kelp Base Sauce, Japanese Style Pork Belly Charsyu, Hakata Ramen, Seaweed, Spring Onion, Wood Ear Fungus.

豚骨汤底, 海草昆布调味酱, 日式花肉叉烧, 日本博多拉面, 海苔, 青葱, 木耳

<b>SPECIAL</b>	1pc Ajitsuke Egg, 3pcs Charsyu, 3pcs Seaweed	<b>RM 28.90</b>
<b>STANDARD</b>	2pcs Charsyu, 2pcs Seaweed	<b>RM 24.90</b>
<b>BASIC</b>	1pc Charsyu, 1 pc Seaweed	<b>RM 20.90</b>

## R3 AKA ONI RAMEN

### U3 AKA ONI UDON

Pork Bone Tonkotsu Broth, Spicy Mala Base Sauce, Japanese Style Pork Belly Charsyu, Hakata Ramen, Seaweed, Spring Onion, Wood Ear Fungus.

豚骨汤底, 麻辣调味酱, 日式花肉叉烧, 日本博多拉面, 海苔, 青葱, 木耳

<b>SPECIAL</b>	1pc Ajitsuke Egg, 3pcs Charsyu, 3pcs Seaweed	<b>RM 28.90</b>
<b>STANDARD</b>	2pcs Charsyu, 2pcs Seaweed	<b>RM 24.90</b>
<b>BASIC</b>	1pc Charsyu, 1 pc Seaweed	<b>RM 20.90</b>

#### ADD ON

<b>ADD1</b>	Ajitsuke Egg 1 Nos	<b>RM2.50</b>	<b>ADD5</b>	Full Ramen / Udon	<b>RM5.00</b>
<b>ADD2</b>	Japanese Pork Belly Charsyu	<b>RM5.50</b>	<b>ADD6</b>	Japanese Rice (180sgm)	<b>RM5.00</b>
<b>ADD3</b>	Pickle Bamboo	<b>RM5.00</b>	<b>ADD7</b>	Ramen Soup (300sgm)	<b>RM10.00</b>
<b>ADD4</b>	Half Ramen / Udon	<b>RM2.50</b>			



R2



R3

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**R4 SHIRO SHIO RAMEN**  
**U4 SHIRO SHIO UDON**

Pork Bone Tonkotsu Broth, Salt Base, Japanese Style Pork Belly Charsyu, Hakata Ramen, Seaweed, Spring Onion, Wood Ear Fungus.  
 豚骨汤底, 盐味调味酱, 日式花肉叉烧, 日本博多拉面, 海苔, 青葱, 木耳

<b>SPECIAL</b>	1pc Ajitsuke Egg, 3pcs Charsyu, 3pcs Seaweed	<b>RM 28.90</b>
<b>STANDARD</b>	2pcs Charsyu, 2pcs Seaweed	<b>RM 24.90</b>
<b>BASIC</b>	1pc Charsyu, 1 pc Seaweed	<b>RM 20.90</b>

**R5 BALAKU SHIO RAMEN**  
**U5 BALAKU SHIO UDON**

Pork Bone Tonkotsu Broth, Salt Base, Burn Garlic Oil, Japanese Style Pork Belly Charsyu, Hakata Ramen, Seaweed, Spring Onion, Wood Ear Fungus.  
 豚骨汤底, 盐味调味酱, 黑蒜油, 日式花肉叉烧, 日本博多拉面, 海苔, 青葱, 木耳

<b>SPECIAL</b>	1pc Ajitsuke Egg, 3pcs Charsyu, 3pcs Seaweed	<b>RM 28.90</b>
<b>STANDARD</b>	2pcs Charsyu, 2pcs Seaweed	<b>RM 24.90</b>
<b>BASIC</b>	1pc Charsyu, 1 pc Seaweed	<b>RM 20.90</b>

**ADD ON**

<b>ADD1</b> Ajitsuke Egg 1 Nos	<b>RM2.50</b>	<b>ADD5</b> Full Ramen / Udon	<b>RM5.00</b>
<b>ADD2</b> Japanese Pork Belly Charsyu	<b>RM5.50</b>	<b>ADD6</b> Japanese Rice (180sgm)	<b>RM5.00</b>
<b>ADD3</b> Pickle Bamboo	<b>RM5.00</b>	<b>ADD7</b> Ramen Soup (300sgm)	<b>RM10.00</b>
<b>ADD4</b> Half Ramen / Udon	<b>RM2.50</b>		



R4



R5

# YAKIMONO

## 烤物

- |  |                |
|--|----------------|
| <b>Y1 BUTA BARA</b> 猪五花肉                 | <b>RM 5.00</b> |
| Apple Marinated Pork Belly               |                |
| <b>Y2 TORI TERI/SHIO</b> 鸡腿肉             | <b>RM 5.00</b> |
| Chicken Thigh Meat                       |                |
| <b>Y3 TEBASAKI SHIO</b> 鸡翅中 🍷            | <b>RM 4.50</b> |
| Koji Marinated Chicken Wing              |                |
| <b>Y4 PORK TSUKENE</b> 日式肉丸              | <b>RM 5.50</b> |
| Signature Pork Dango Skewers             |                |
| <b>Y5 TSUKENE CHEESE</b> 日式芝士肉丸 🍷        | <b>RM 6.50</b> |
| Signature Pork Dango Skewers With Cheese |                |



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# YAKIMONO

## 烤物

- |  |                |
|--|----------------|
| <b>Y7 CHERRY TOMATO</b> 櫻桃番茄<br>Cherry Tomato Marinated With Ume Powder                                    | <b>RM 2.90</b> |
| <b>Y8 BROCCOLI</b> 西兰花<br>For Healthy  | <b>RM 2.90</b> |
| <b>Y9 SHIITAKE</b> 花菇<br>Mario Eat Will Get 1up Life   | <b>RM 2.90</b> |
| <b>Y10 CORN PARMESAN</b> 芝士玉米<br>Local Corn Slow Bake, Parmesan Cheese, Chiyu, Bonito Flakes               | <b>RM 7.90</b> |
| <b>Y11 ICEBERG LETTUCE CAESAR</b> 冰生菜 🍴<br>Lato Lettuce, Caesar Dressing, Parmesan Cheese, Chicken Crunchy | <b>RM 6.90</b> |
| <b>Y12 EGGPLANT MALA</b> 麻辣茄子 🍴<br>Baby Eggplant With Peanut Mala Sauce                                    | <b>RM 4.90</b> |
| <b>Y13 YAKI BATA ENOKI</b><br>Bake White Enoki With Butter, Pepper   | <b>RM 9.90</b> |



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# YAKIMONO

## 烤物

- |     |                              |          |
|-----|------------------------------|----------|
| Y14 | SALMON TERI/SHIO 三文鱼         | RM 21.90 |
| Y15 | SABA TERI/SHIO 鯖鱼            | RM 17.90 |
| Y16 | UNAGI KABAYAKI 鳗鱼            | RM 29.90 |
| Y17 | YAKI IKA TERI/SHIO 花枝        | RM 25.90 |
| Y18 | YAKI HOTATE GARLIC 蒜香扇贝      | RM 16.90 |
| Y19 | YAKI OYSTER GARLIC 蒜香生蚝      | RM 7.90  |
| Y20 | YAKI OYSTER CHEESE 芝士生蚝      | RM 9.90  |
| Y21 | ASARI CREAM SAKAMUSHI 日式奶油蛤蜊 | RM 11.90 |
- Bake Asari Clam With Butter, Cream, Garlic, Chili, Sake



# DON

## 丼

- |           |  |                 |
|-----------|--|-----------------|
| <b>D1</b> | <b>KARAAGE TARTAR DON</b>  | <b>RM 19.90</b> |
|           | Japanese Style Fried Chicken, Hikari Short Grain Rice, Egg, Tartar Sauce, Greens, Pickle |                 |
| <b>D2</b> | <b>CHARSYU SOBORO DON</b> 🍷  | <b>RM 18.90</b> |
|           | Charshyu Dice, Hikari Short Grain Rice, Egg, Greens, Pickle                              |                 |
| <b>D3</b> | <b>CURRY KATSU DON</b> 🍷   | <b>RM 24.90</b> |
|           | Fried Breaded Pork Loin, Hikari Short Grain Rice, Japanese Jawa Curry, Greens, Pickle    |                 |
| <b>D4</b> | <b>CURRY TEMPURA DON</b>   | <b>RM 25.90</b> |
|           | Fried Tempura Prawn, Hikari Short Grain Rice, Japanese Jawa Curry, Greens, Pickle        |                 |



D3

D2

D1

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# DESSERT

## 甜点

- |  |                 |
|--|-----------------|
| <b>DS1 MATCHA SOFTSERVE</b><br>抹茶软冰淇淋                                      | <b>RM 3.90</b>  |
| <b>DS2 MATCHA WAFFLE SOFTSERVE</b><br>抹茶冰淇淋威化饼                             | <b>RM 11.90</b> |
| <b>DS3 MATCHA WAFFLE SOFTSERVE WITH STRAWBERRY</b><br>抹茶冰淇淋, 草莓, 抹茶威化饼     | <b>RM 16.90</b> |
| <b>DS4 MATCHA SOFTSERVE WITH MANGO</b><br>抹茶冰淇淋, 芒果, 抹茶威化饼                 | <b>RM 16.90</b> |
| <b>DS5 MATCHA COCO PANNA COTTA</b><br>绿茶椰奶冻                                | <b>RM 6.90</b>  |
| <b>DS6 MATCHA SWISS ROLL</b><br>抹茶瑞士蛋糕                                     | <b>RM 6.50</b>  |
| <b>DS7 MATCHA SOFTSERVE CRUMBLE</b><br>抹茶软冰淇淋, 抹茶蛋糕, biscoff lotus crumble | <b>RM 9.90</b>  |



DS6

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# MATCHA DRINKS

## 抹茶饮品

- |           |   |                 |
|-----------|---|-----------------|
| <b>M1</b> | <b>MATCHA STRAWBERRY LATTE</b><br>抹茶草莓拿铁                    | <b>RM 12.90</b> |
| <b>M2</b> | <b>MATCHA LATTE</b> 抹茶拿铁                                    | <b>RM 11.90</b> |
| <b>M3</b> | <b>AKI</b> 抹茶柚子苏打<br>Yuzu Lemonade, Matcha, Soda            | <b>RM 10.90</b> |
| <b>M4</b> | <b>YUME</b> 抹茶香茅梅子苏打<br>Plum Lemongrass Syrup, Matcha, Soda | <b>RM 10.90</b> |
| <b>M5</b> | <b>LILY</b> 抹茶草莓苏打<br>Strawberry Comport, Matcha, Soda      | <b>RM 10.90</b> |
| <b>M6</b> | <b>KIKU</b> 抹茶菊花苏打<br>Chrysanthemum, Matcha, Soda           | <b>RM 10.90</b> |
| <b>M7</b> | <b>NATSU</b> 抹茶芒果苏打<br>Mango Puree, Matcha, Soda            | <b>RM 10.90</b> |
| <b>M8</b> | <b>FUYU</b> 抹茶荔枝苏打<br>Lychee Puree, Matcha, Soda            | <b>RM 10.90</b> |



M1



# HAPPY WATER

## 快乐水

- |    |                                     |          |
|----|-------------------------------------|----------|
| H1 | SOCHU SOUR HIGHBALL                 | RM 13.90 |
| H2 | CHRYSANTHEMUM SAKE MIZUWARI (180ml) | RM 16.90 |
| H3 | WHISKY HIGHBALL                     | RM 15.90 |
| H4 | MATCHA UME HIGHBALL                 | RM 13.90 |



H1



H3



H4

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# OTHERS

## 其他

O1	GREEN TEA HOT/COLD (REFILLABLE)	RM 2.90
O2	FILTER WATER (REFILLABLE)	RM 1.00
O3	COKE	RM 4.90
O4	SPRITE	RM 4.90
O5	SODA	RM 4.90
O6	KIRIN 1 BOTTLE	RM 15.90
O7	KIRIN 4 BOTTLES	RM 61.90
O8	ASAHI 1 BOTTLE	RM 15.90
O9	ASAHI 4 BOTTLES	RM 61.90

