



Soul IN EVERY BITE

“

At Yakisoul, food is more than just sustenance—it's a heartfelt connection to the soul. Inspired by the rich traditions of Japanese izakaya, our story is led by **Master Chef Anson**, a culinary artisan with over 20 years of experience across Asia, and renowned for his mastery in yakitori. Unlike others who prioritize cost-cutting for higher profits, Chef Anson's philosophy is grounded in excellence. He carefully sources the finest ingredients from around the world, ensuring every dish is crafted to deliver an extraordinary dining experience.

Master Chef Anson believes that every dish has a soul, and without it, food is simply something to fill your stomach—not an experience to savor. This belief drives his commitment to creating more than just a meal; he aims to nourish the heart and create lasting memories. At Yakisoul, we invite you to savor the moment and experience **Soul in Every Bite**. Every flavor is designed to resonate with your soul, making each dining experience unforgettable.

”



MASTER CHEF
ANSON

SCAN FOR
MORE INFORMATION



CHARCOAL SAND GRILLED / 原始碳沙烤

 Sensei's Choice

RED JEWEL OF THE DEEP SEA - Kinki

Kinki, a rare seasonal fish from the icy depths of **300-500 Meters** off the coast of Hokkaido, is sustainably **Hand-caught (手釣り)** and expertly prepared using our signature charcoal sand grilling. This method enhances its rich, buttery texture and delicate umami flavor with a subtle smoky aroma, making it both healthy and delicious. Kinki offers an extraordinary taste of Japan that is rarely found in Malaysia.

喜



RICH IN OMEGA-3

知



HIGH-QUALITY PROTEIN

次



NATURAL COLLAGEN




C10 **GRILLED SEASON FISH - KINKI**
烤日本季节鱼 - 喜知次

CHECK WITH STAFF FOR DAILY FISH PICKS!

A. SAND GRILLED 碳沙烤
B. STEAMED 清蒸
C. SIMMERED (NITSUKE) 酱油煮

M/PRICE

· The images shown are for illustration purposes only and may not accurately represent the actual product.
· All price are subject to 10% service charge and 6% SST.

C3

WILD JUMBO TIGER PRAWN
野生特大老虎虾

CHOOSE YOUR
FAVORITE

- A. GRILLED 烤
- B. TEPPANYAKI 铁板炒
- C. TEMPURA 天妇罗

M/PRICE



A. GRILLED 烤



B. TEPPANYAKI 铁板炒



C. TEMPURA 天妇罗



CHARCOAL SAND GRILLED / 原始碳沙烤



C1

**GRILLED MINGHA PRAWN
(PER PORTION)
烤明虾 (一份)**

RM38



C2

**GRILLED BIG HEAD PRAWN
烤大头虾**

M/PRICE



C4

**GRILLED DRY AGED
CHICKEN DRUMSTICK
烤干式熟成鸡腿**

RM24



C5

**GRILLED DRY AGED SILVER HILL
LONDON DUCK DRUMSTICK
烤干式熟成伦敦鸭腿**

RM42

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C6

GRILLED JAPANESE SABA
ICHIYA FISH 烤一夜光鯖魚



RM48

C7

GRILLED SALMON FILLET
烤三文魚扒



RM48

C8

GRILLED HAMACHI FILLET
烤油甘魚扒



RM58

C9

GRILLED COD FISH WITH
SAIKYO MISO 烤西京味增鱈魚



RM58

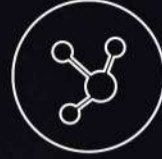
 Sensei's Choice



ESSENTIAL NUTRIENTS



LOW IN FAT



HIGH-QUALITY PROTEIN

SK19

LONGAN WRAPPED WITH CHICKEN MEAT SKEWER
鸡肉包龙眼串

RM9

SK21

PRAWN WRAPPED WITH CHICKEN SKIN SKEWER
鸡皮包鲜虾串

RM9

SK25

A5 WAGYU SKEWER
A5和牛串

RM26

SK14

CHICKEN BALL WITH EGG YOLK SKEWER (TORI TSUKUNE)
鸡肉丸与无菌蛋串

RM15

THE ART OF SKEWERS - *Yakitori*

Yakitori (焼き鳥), a beloved Japanese delicacy, elevates simple ingredients—be it chicken, beef, or fresh vegetables—into culinary masterpieces. Expertly skewered and grilled over premium charcoal, each piece is infused with a tantalizing smoky aroma and a perfect char. From tender meats to crisp, flavorful vegetables, yakitori offers a balance of textures and flavors, enhanced with savory tare sauce or a sprinkle of sea salt. Every skewer is a testament to Japan's tradition of turning the ordinary into the extraordinary, making it a must-try for anyone seeking an authentic taste of Japanese street food culture.



SK13

CHICKEN THIGH SKEWER
鸡肉串

RM10



SK15

CHICKEN WING SKEWER
鸡翅串

RM8



SK20

MOZZARELLA CHEESE WRAPPED WITH CHICKEN MEAT SKEWER
鸡肉包马苏里拉奶酪串

RM10



SK18

CHICKEN SKIN SKEWER
鸡皮串

RM6



SK17

CHICKEN SOFT BONE SKEWER
鸡软骨串

RM12



SK16

CHICKEN GIZZARD SKEWER
鸡胗串

RM6



SK22

GOBO FISH CAKE SKEWER
日本牛蒡鱼饼串

RM6



SK24

AUSTRALIAN LAMB SKEWER
澳洲羊肉串

RM10

SKEWERS / 串烧



SK30

BEEF TENDON
BALL SKEWER
牛筋丸串

RM18



SK29

BEEF HONEYCOMB
WITH MALA
SAUCE SKEWER
金钱肚与麻辣酱串

RM8



SK26

SHISHAMO
SKEWER
多春鱼串

RM6



SK27

UNAGI
SKEWER
鳗鱼串

RM14



SK28

ENGAWA SKEWER
(FLOUNDER FISH
FIN MUSCLE)
左口鱼边串

RM18



SK23

SHITAKE MUSHROOM
WITH PRAWN
PASTE SKEWER
鲜菇酿虾滑串

RM10



SK1

KING OYSTER
MUSHROOM
SKEWER
杏鲍菇串

RM6



SK2

SHITAKE
MUSHROOM
SKEWER
鲜菇串

RM6



SK3
OKRA SKEWER
 秋葵串
RM6



SK4
BROCCOLI SKEWER
 西兰花串
RM6



SK10
JAPANESE SWEET POTATO WITH BLACK TRUFFLE SKEWER
 日本番薯配黑松露串
RM16



SK8
CHERRY TOMATO SKEWER
 番茄仔串
RM6



SK7
ORGANIC LEEK SKEWER
 有机京葱串
RM6



SK6
ORGANIC GARLIC WITH AKA MISO SKEWER
 有机蒜米配赤味噌串
RM6



SK9
JAPANESE SHISHITO (SWEET CHILLI)
 日本甜椒串
RM6

SK11

GRILLED JOSEPHINE
PINEAPPLE
烤菠萝

RM12



SK5

GRILLED JAPANESE
WHITE MILK CORN
烤日本白玉米

RM18



SK12

GRILLED AVOCADO WITH
WASABI SOY SAUCE
烤牛油果拌芥末酱油

RM13





YAKI SOUL
燃える魂

NOURISH YOUR SOUL AT *YAKISOUL*

Life can be overwhelming with its pressures and demands, but it's important to pause and chill. Sit down and take a moment to unwind at Yakisoul, where we believe in reconnecting with yourself. Our delicious food, from flavorful skewers to mouthwatering dishes, is not just about taste—it's about **Healing The Soul**. Let each bite bring peace and balance, offering a brief escape from the chaos. Take time to enjoy the simple pleasures and nourish your soul here at Yakisoul.

PERFECT PAIRINGS FOR EVERY MOMENT

Japanese snacks, or *otsumami* (おつまみ), are designed to bring people together and elevate simple moments into memorable ones. Whether enjoyed during lively conversations or quiet relaxation, these small bites offer a perfect balance of flavor and satisfaction, making them a cherished part of everyday life.

SN2

WASABI ORGANIC OKRA
芥末有机秋葵

RM10

SN12

COLD IKA
冷鱿鱼

RM26

SN20

HOMEMADE A5 WAGYU
GYOZA (4PCS)
自制日本和牛肉饺子

RM36

SN5

HOMEMADE PÂTÉ DE FOIE
GRAS WITH TOAST
自制鹅肝酱吐司

RM36

SN19

HOMEMADE CHICKEN
GYOZA (5PCS)
自制鸡肉饺子

RM24

SN28 STIR FRIED SURUMEIKA WITH
VEGETABLES TOPPING WALNUT
日式炒鱿鱼蔬菜配核桃



RM68

SN27 STIR FRIED AUST WAGYU BEEF
WITH VEGETABLES TOPPING
WALNUT 日式炒澳洲和牛蔬菜配核桃



RM68

SN26 STIR FRIED PRAWN WITH
VEGETABLES TOPPING WALNUT
日式炒鲜虾蔬菜配核桃



RM48

SN25 STIR FRIED VEGETABLES
TOPPING WALNUT
日式炒蔬菜配核桃



RM28

SN15

STIR FRIED SHISHITO WITH
EGG (JAPANESE SWEET CHILLI)
炒日本甜椒拌无菌蛋



RM28

SN31

DEEP FRIED HOKKAIDO SCALLOP
日式炸北海道鲜带子



RM48

SN29

DEEP FRIED CHICKEN WING
WITH MENTAIKO PRAWN PASTE
炸鸡翅酿明太子虾滑 (IPC)



RM13

SN17

DEEP FRIED CHICKEN
WINGS WITH CRISPY GARLIC
炸蒜香鸡翅



RM28



 Sensei's Choice

SN22

IKURA SEAFOOD
CHAWANMUSHI
三文鱼鱼子海鲜茶碗蒸蛋

RM26

SN23

UNI SEAFOOD
CHAWANMUSHI
海胆海鲜茶碗蒸蛋

RM88

SN24

CAVIAR UNI SEAFOOD
CHAWANMUSHI
鱼子酱与海胆海鲜茶碗蒸蛋

RM128

SN21

BLACK TRUFFLE
SEAFOOD CHAWANMUSHI
黑松露海鲜茶碗蒸蛋

RM17

SN4

GRILLED MENTAIKO
烤明太子

RM32



SN32

GRILLED COD FISH CHIPS
烤鳕鱼片



RM32

SN14

BLACK TRUFFLE FRENCH FRIES
TOPPING WITH MOZZARELLA
CHEESE 炸黑松露薯条与马苏里拉奶酪



RM24

SN33

TSUKEMONO (FRIED
GOBO KONBU & WASABI VEGE)
渍物 (炒牛蒡与昆布 & 芥末菜)



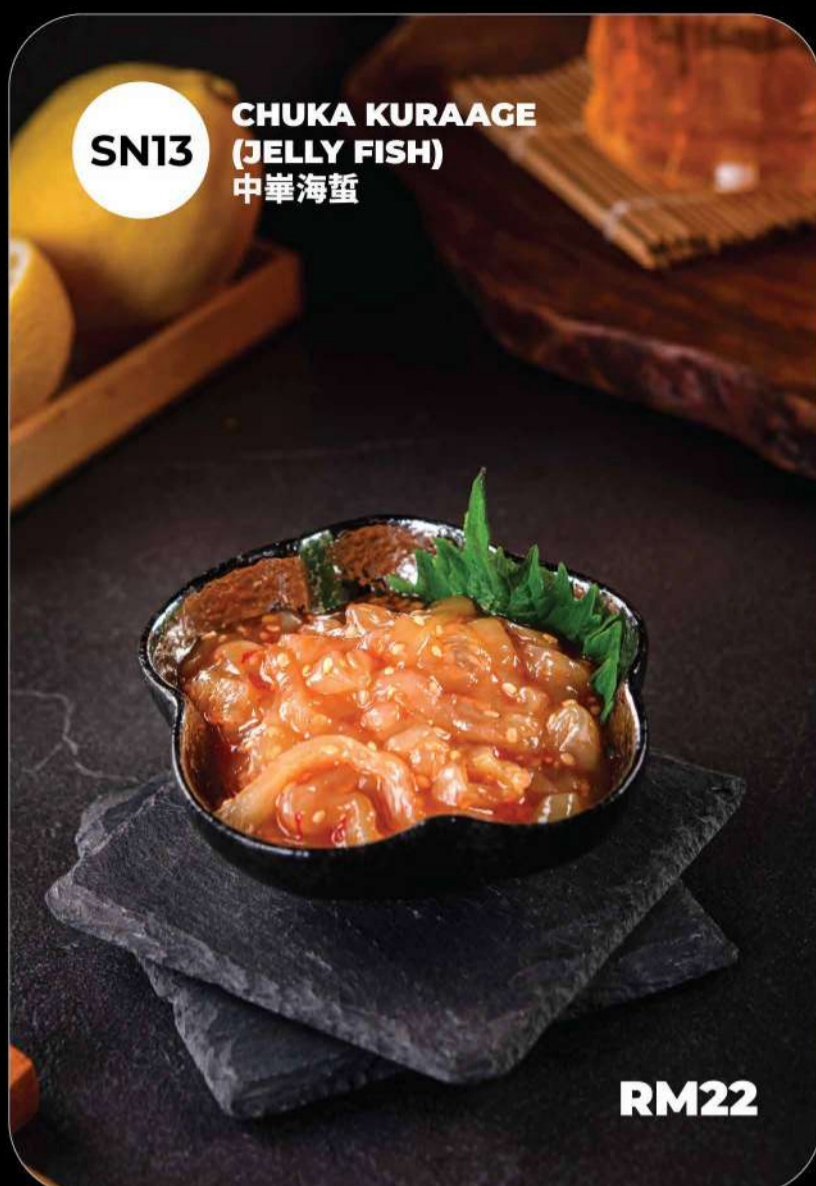
RM22

SN11

FRIED GOBO
炸牛蒡



RM22



 Sensei's Choice

EXQUISITELY RAISED WITH A SPECIALIZED DIET - *Shimomura Wagyu*

Shimomura Wagyu, renowned for its exceptional marbling and melt-in-your-mouth texture, is the epitome of luxury in Japanese beef.

Raised With The Utmost Care And Fed A Specialized Diet (特別な飼料で育成された), each cut offers unparalleled tenderness and a rich, buttery flavor. The intricate marbling, which melts during grilling, infuses the meat with a delicate umami that's simply irresistible. With **Multiple Prestigious Awards** under its belt, Shimomura Wagyu is recognized for its rarity and exquisite quality. A true delicacy, it's perfect for those seeking a memorable dining experience that transcends the ordinary. Taste the finest in every bite.




下村牛



G2

**GRILLED JAPANESE
A5 WAGYU SHIMOMURA BEEF (100G)**
烤日本下村A5和牛

RM188

G3

GRILLED JAPANESE UNAGI
KABAYAKI (4PCS)
烤鳗鱼



RM48

G5

GRILLED ATLANTIC
SALMON HEAD
烤三文鱼鱼头



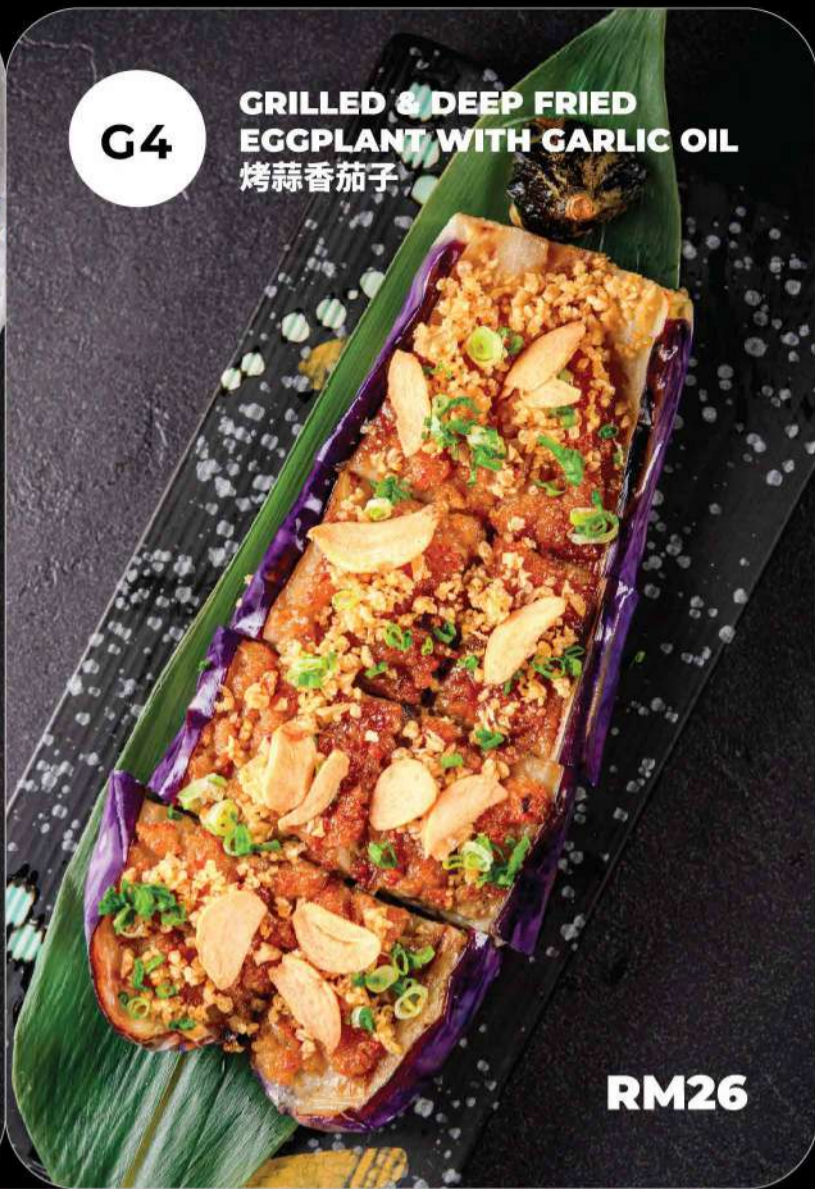
RM28



G1

GRILLED SURUMEIKA
烤日本鱿鱼

RM68



G4

GRILLED & DEEP FRIED
EGGPLANT WITH GARLIC OIL
烤蒜香茄子

RM26



G6

SALMON YAKI ONIGIRI
烧三文鱼饭团

RM12

G8

OCHAZUKE UNAGI
YAKI ONIGIRI
烧三文鱼饭团拌鳗鱼茶泡汤



RM26

G9

OCHAZUKE UME
YAKI ONIGIRI
烧三文鱼饭团拌梅子茶泡汤



RM17

G7

OCHAZUKE SALMON
YAKI ONIGIRI
烧三文鱼饭团茶泡汤



RM16



A TRADITION IN YOUR HANDS

Japanese **Hand Rolls** and **Maki Rolls** together embody the art of simplicity and balance. Wrapped in crisp seaweed and filled with the freshest ingredients, each roll is a reflection of Japanese craftsmanship, offering a harmonious blend of flavors that celebrates culture and culinary excellence.



H4

DRY AGED JAPANESE BLUEFIN TUNA (AKAMI) TOPPING YUZU KOSHO
干式熟成日本蓝鳍吞拿鱼(赤身)与
柚子胡椒手卷

RM28



H6

DRY AGED JAPANESE BLUEFIN TUNA BELLY (OTORO) TOPPING CAVIAR HAND ROLL
干式熟成日本蓝鳍吞拿鱼(大腹)与鱼子酱手卷

RM68



H7

UNI HAND ROLL
海胆手卷

RM88

H5

DRY AGED JAPANESE BLUEFIN TUNA (CHU TORO) TOPPING KIZAMI WASABI
干式熟成日本蓝鳍吞拿鱼(中腹)与芥末粒手卷

RM48



H9

**HAMACHI WITH YUZU KOSHO
HAND ROLL 油甘鱼与柚子胡椒手卷**



RM33

H8

**KAMPACHI WITH BLACK
TRUFFLE HAND ROLL
黑松露章红鱼手卷**



RM28

H11

**AMA EBI WITH IKURA HAND ROLL
日本产甜虾与三文鱼鱼子手卷**



RM24

H3

**ENGAWA (FLOUNDER FISH
FIN MUSCLE) HAND ROLL
烧左口鱼边手卷**



RM28

H1

**UNAGI HAND ROLL
鳗鱼手卷**



RM19

H10

**ABURI HOKKAIDO SCALLOP WITH
OSAKI KANI KAMA HAND ROLL
炎烤北海道鲜带子与大崎蟹肉棒手卷**



RM28

H2

**SALMON BEETROOT HAND ROLL
甜菜头三文鱼手卷**



RM18

M7

ABURI BLUEFIN TUNA TORO WITH CAVIAR TOPPING MAKI ROLL (6PCS)
炎烤蓝鳍吞拿鱼大腹+鱼子酱卷 (六片)



 Sensei's Choice

RM238

M6

ABURI BLUEFIN TUNA TORO MAKI ROLL (6PCS)
炎烤蓝鳍吞拿鱼大腹卷 (六片)



 Sensei's Choice

RM188

M5

KAMPACHI MAKI ROLL WITH BLACK TRUFFLE TOPPING (6PCS)
黑松露章红鱼卷 (六片)



 Sensei's Choice

RM98



M8

**PREMIUM SUSHI
(OF THE DAY)
顶级寿司(当日食材)
RM168**

M9

**SUPREME SUSHI
(OF THE DAY)
优质寿司(当日食材)
RM98**

MAKI ROLL / 寿司卷

M4

BLUEFIN TUNA AKAMI TATAKI MAKI ROLL (6PCS)

炎烤蓝鳍吞拿鱼赤身卷 (六片)



RM68

M3

ABURI UNAGI MAKI ROLL (6PCS)

炎烤鳗鱼卷 (六片)



RM43

M2

ABURI SALMON BEETROOT MAKI ROLL (6PCS)

炎烤甜菜头三文鱼卷 (六片)



RM38

M1

CALIFORNIA MAKI ROLL (6PCS)

加州卷 (六片)



RM33

SA1

**SASHIMI MIX SALAD WITH MUSTARD SEED
DRESSING TOPPING WALNUT**
刺身沙拉菜配芥末籽·核桃·沙拉油

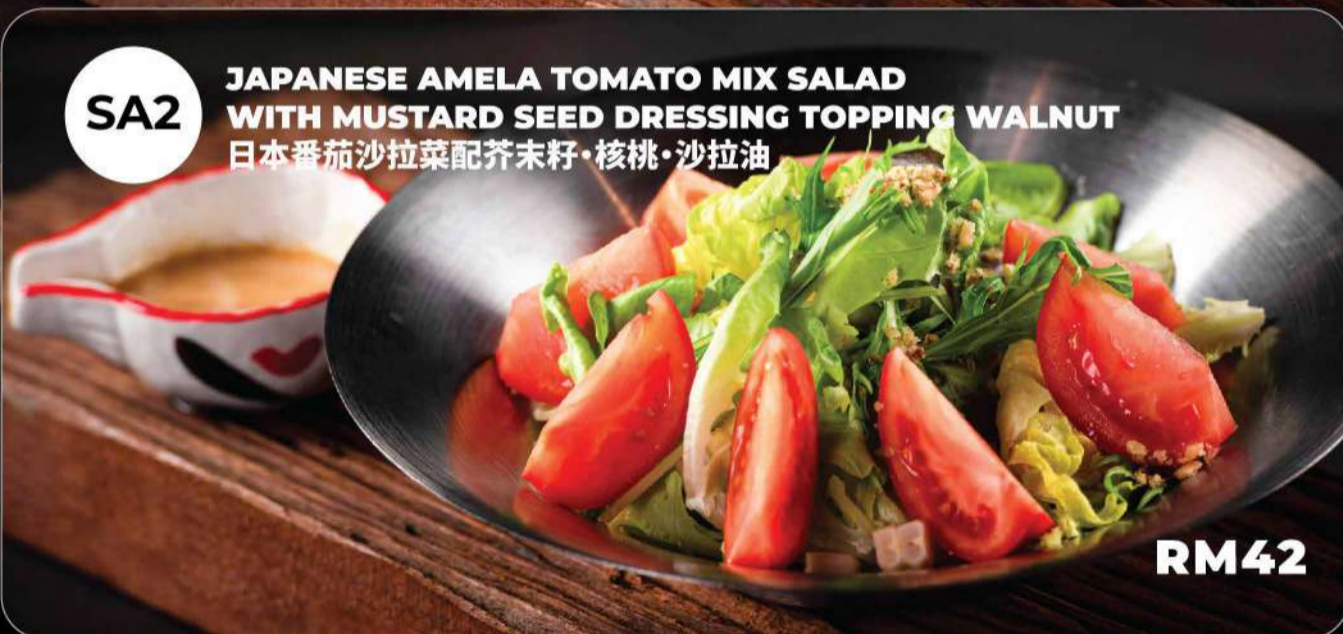
RM68



SA2

**JAPANESE AMELA TOMATO MIX SALAD
WITH MUSTARD SEED DRESSING TOPPING WALNUT**
日本番茄沙拉菜配芥末籽·核桃·沙拉油

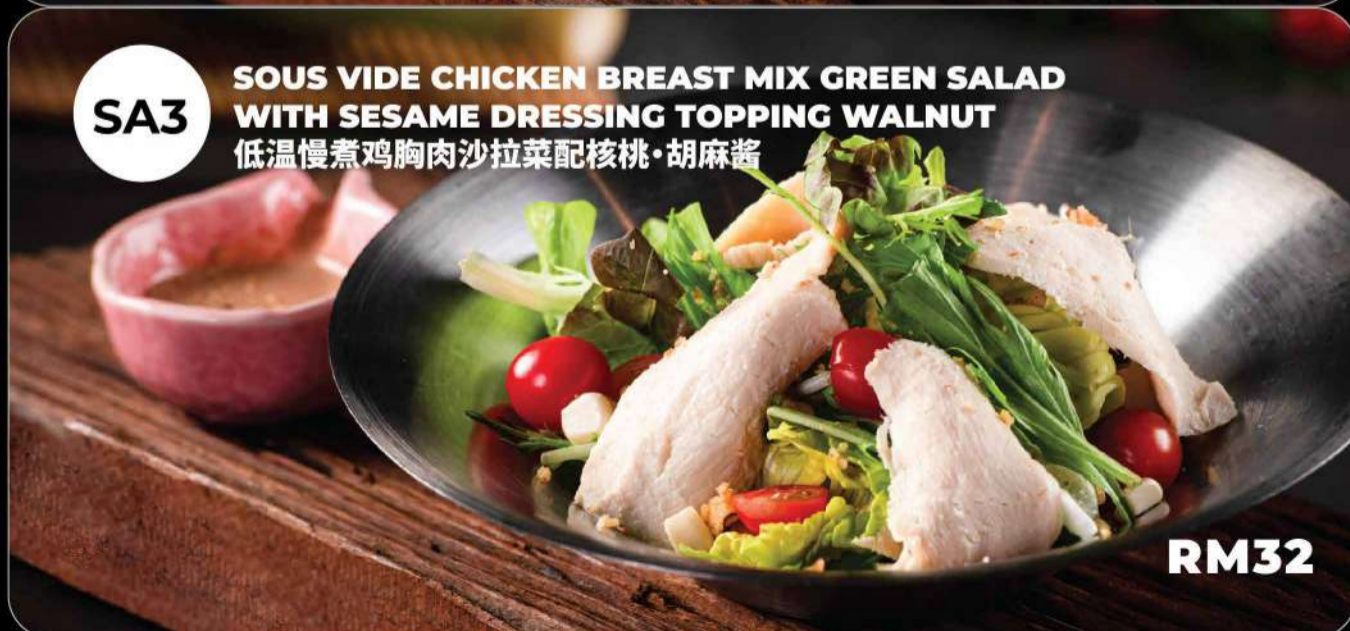
RM42



SA3

**SOUS VIDE CHICKEN BREAST MIX GREEN SALAD
WITH SESAME DRESSING TOPPING WALNUT**
低温慢煮鸡胸肉沙拉菜配核桃·胡麻酱

RM32



ELEGANCE IN NORDIC



Norway Salmon
Beetroot Sashimi



Sensei's Choice

Experience the essence of the Nordic seas with our **Norway Salmon Beetroot sashimi**. Carefully sourced from pristine Norwegian waters, this premium salmon represents unmatched quality and sustainability. Paired with the natural sweetness of beetroot, each bite offers a delicate harmony of freshness and sophistication, redefining elegance on your plate.



S1

NORWAY SALMON BEETROOT (3PCS)
甜菜头三文鱼 (三片)

RM33



S2

NORWAY SALMON BELLY BEETROOT (WHOLE BELLY)
甜菜头三文鱼鱼腩

RM48

S5

DRY AGED JAPANESE BLUEFIN TUNA (AKAMI) (3PCS)
干式熟成日本蓝鳍吞拿鱼 (赤身) (三片)

RM58

S6

DRY AGED JAPANESE BLUEFIN TUNA BELLY (CHU TORO) (3PCS)
干式熟成日本蓝鳍吞拿鱼 (中腹) (三片)

RM78

S7

DRY AGED JAPANESE BLUEFIN TUNA BELLY (OTORO) (3PCS)
干式熟成日本蓝鳍吞拿鱼 (大腹) (三片)

RM98

S8

DRY AGED JAPANESE BLUEFIN TUNA BELLY (OTORO) (WITH CAVIAR TOPPING) (3PCS)
干式熟成日本蓝鳍吞拿鱼 (大腹+鱼子酱)

RM138

S11

KATSUO TATAKI (SKIPJACK TUNA) (3PCS)
炙烤鲣鱼 (三片)

RM48

S13

CAVIAR (30G)
鱼子酱

RM528

S3

HAMACHI (AMBERJACK) (3PCS)
油甘鱼 (三片)



RM48

S4

KAMPACHI (YELLOWTAIL) (3PCS)
章红鱼 (三片)



RM48

S14

JAPANESE SEASON OYSTER
日本活生蚝



M/PRICE

S9

HOKKAIDO SCALLOP
(4 SLICES)
北海道鲜带子

RM38

S10

HOKKAIDO SCALLOP
(WITH CAVIAR TOPPING)
(4 SLICES)
北海道鲜带子与鱼子酱

RM88



S15

3 KINDS UNI SET (SEA URCHIN)
三个品种海胆



RM228

S12

AMA EBI (SWEET SHRIMP)
(4PCS) 日本产甜虾 (四只)



RM38

S16

COMBO A (4 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **KAMPACHI**
章红鱼
- 3 **BLUEFIN TUNA AKAMI**
蓝鳍吞拿鱼赤身
- 4 **HOKKAIDO SCALLOP**
北海道鲜带子

RM148



S17

COMBO B (4 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **KATSUO TATAKI**
炎烤鲣鱼
- 3 **AMA EBI**
日本产甜虾
- 4 **BLUEFIN TUNA CHU TORO**
蓝鳍吞拿鱼中腹

RM168



S18

COMBO C (5 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **HAMACHI**
油甘鱼
- 3 **BLUEFIN TUNA AKAMI**
蓝鳍吞拿鱼赤身
- 4 **BLUEFIN TUNA CHU TORO**
蓝鳍吞拿鱼中腹
- 5 **BLUEFIN TUNA OTORO**
TOPPING CAVIAR
蓝鳍吞拿鱼大腹+鱼子酱

RM228



S19

COMBO D (5 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **HAMACHI**
油甘鱼
- 3 **BLUEFIN TUNA AKAMI**
蓝鳍吞拿鱼赤身
- 4 **HOKKAIDO SCALLOP**
北海道鲜带子
- 5 **IWATE ABALONE**
岩手县鲍鱼

RM218



S20

COMBO E (6 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **HAMACHI**
油甘鱼
- 3 **KATSUO TATAKI**
炎烤鲣鱼
- 4 **BLUEFIN TUNA AKAMI**
蓝鳍吞拿鱼赤身
- 5 **BLUEFIN TUNA CHU TORO**
蓝鳍吞拿鱼中腹
- 6 **IWATE ABALONE**
岩手县鲍鱼

RM238



S21

COMBO F (6 KINDS)
2PCS/EACH KINDS
每款两片

- 1 **SALMON BEETROOT**
甜菜头三文鱼
- 2 **KATSUO TATAKI**
炎烤鲣鱼
- 3 **KAMPACHI**
章红鱼
- 4 **HOKKAIDO SCALLOP**
北海道鲜带子
- 5 **AMA EBI**
日本产甜虾
- 6 **BLUEFIN TUNA OTORO**
TOPPING CAVIAR
蓝鳍吞拿鱼大腹+鱼子酱

RM288



HARVEST OF THE SEA

Delight in the flavors of our **Seafood Fried Rice**, where every grain of rice is infused with the essence of the ocean. Crafted with the freshest seafood, each bite bursts with the vibrant taste of perfectly cooked prawns, scallops, and other treasures from the sea. Prepared with care and precision, this dish is a celebration of freshness and flavor, bringing the best of the ocean to your plate.



SF5



SF6



SF20



Kenkori

Kenkori Eggs are raised on probiotics and natural astaxanthin chicken feed imported from Japan, resulting in creamy, odorless, bright orangey-reddish yolks. Rich in antioxidants, vitamins A and E, they offer a nutrient-packed indulgence, perfect for elevating any dish.

SF5

SEAFOOD GARLIC FRIED RICE
海鲜蒜米炒饭

RM26

SF6

SEAFOOD BLACK TRUFFLE FRIED RICE
黑松露海鲜炒饭

RM28

SF20

TUNA AKAMI & TUNA CHU TORO SASHIMI WITH SUSHI RICE TOPPING EGG YOLK 吞拿鱼赤身和中腹刺身与无菌蛋拌寿司饭

RM88

SF1

OYAKO DON
亲子丼



RM24

SF2

UNAGI DON
烧鳗鱼丼



RM48

SF3

WAFU STYLE
BEEF DON
和风牛肉丼



RM48

SF21

TUNA OTORO SASHIMI & CAVIAR
WITH SUSHI RICE TOPPING EGG YOLK
吞拿鱼大腹刺身和鱼子酱与无菌蛋拌寿司饭



Kenkori

RM128

SF7

UNAGI
FRIED RICE
鳗鱼炒饭



RM28

SF19

SALMON BEETROOT SASHIMI & IKURA
WITH SUSHI RICE TOPPING EGG YOLK
甜菜头三文鱼刺身和三文鱼鱼子与无菌蛋拌寿司饭



Kenkori

RM48

SF4

GARLIC
FRIED RICE
蒜米炒饭



RM18

A SYMPHONY OF FLAVOR



Our staple food offerings celebrate the perfect harmony of tradition and innovation. From expertly stir-fried dishes to comforting bowls of noodles and rich, flavorful broths, each creation is crafted with meticulous care and the finest ingredients. Every bite is a testament to our commitment to freshness, with handpicked seafood, premium cuts, and house-made sauces enhancing the experience.

SF11



SF17



SF14



SF11

**ANKAKE SEAFOOD RAMEN
WITH BIG HEAD PRAWN
(THICK SAUCE)**
日式大头虾海鲜炸拉面拌浓汁汤

M/PRICE

SF17

**HIYASHI CHUKA
COLD RAMEN**
中華冷面

RM26

SF14

**STIR-FRY SEAFOOD
SOBA (SPICY)**
日式炒海鲜荞麦面 (辣味)

RM32



SF12

STIR FRIED SEAFOOD
UDON (MALAYSIAN STYLE)
炒焖海鲜乌冬面 (道地煮法)



RM32

SF13

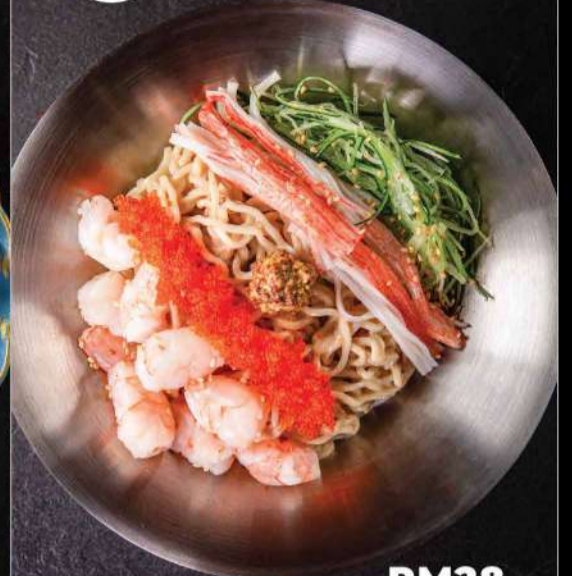
STIR FRIED SEAFOOD
RAMEN (SPICY)
日式炒海鲜拉面 (辣味)



RM32

SF16

SEAFOOD COLD RAMEN
WITH SESAME SAUCE
胡麻酱拌海鲜凉拉面



RM28

SF9

SOUS VIDE CHICKEN RAMEN SOUP
低温慢煮鸡胸肉拉面



CHOOSE YOUR FAVORITE

A

PAITAN
白鸡汤

B

SHOYU
酱油汤

C

MISO
味噌汤

RM33

SF15

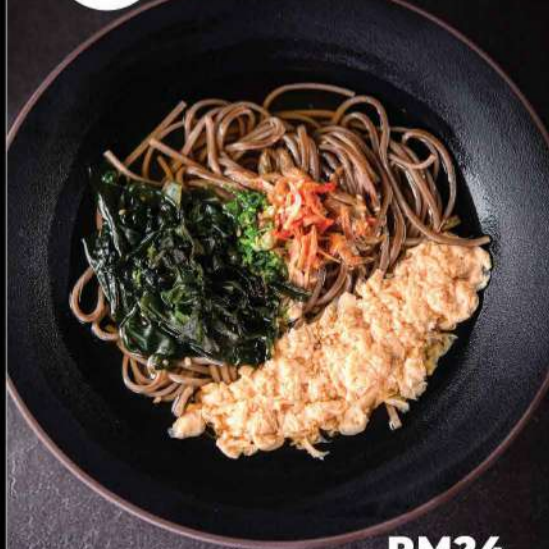
WALNUT COLD SOBA
冷荞麦面与核桃



RM24

SF10

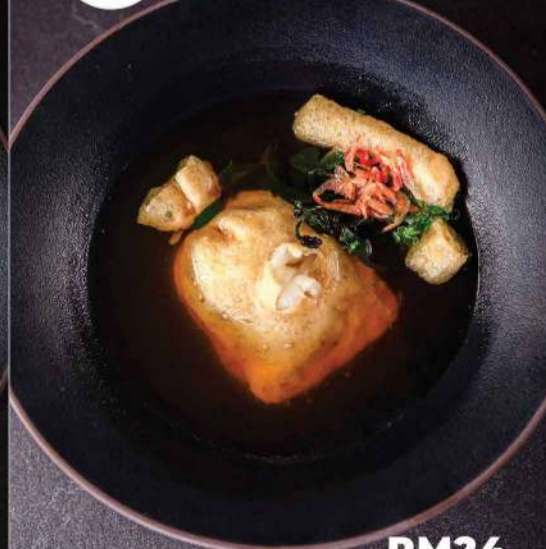
SAKURA EBI EGG
SOBA SOUP
干樱花虾蛋花与荞麦面汤



RM24

SF18

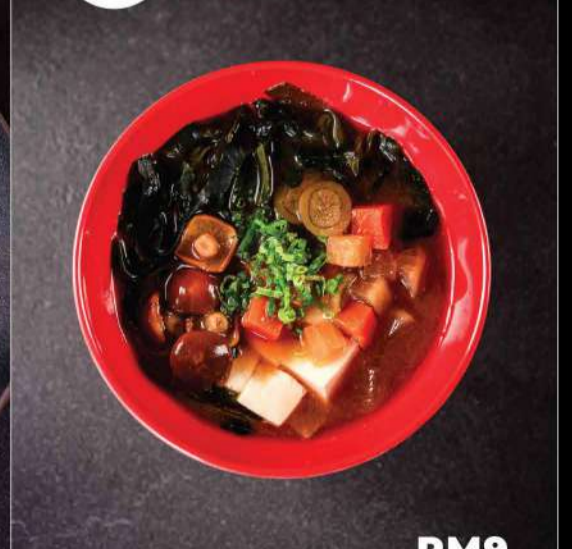
GOLDEN BAG
HOT UDON
金钱袋包乌冬面汤



RM24

SF8

MIX VEGE AKA
MISO SOUP
杂菜赤味噌汤



RM9

THE ESSENCE OF WARMTH



Nabemono is a delightful Japanese hot pot, where fresh ingredients are gently simmered in a rich, aromatic broth. It's a heartwarming experience, perfect for gathering with loved ones and savoring a meal that brings people closer together.



NB1

HAMAGURI CLAM COOK IN JAPANESE SAKE
日本清酒煮沙白蚶
RM32

NB2

STEW AUST WAGYU THIN SKIRT, TENDON BEEF & BEEF HONEYCOMB WITH RADISH
焗澳洲和牛崩沙喃, 牛筋, 金钱肚和白萝卜

RM68

NB3

HOKKAIDO MIX VEGE CURRY SOUP WITH NORWAY SALMON HEAD
北海道蔬菜汤咖喱三文鱼鱼头

RM32

NB4

NITSUKE KAMPACHI HEAD
日式酱油焗章红鱼鱼头

RM48

A SWEET NOTE TO REMEMBER

 Sensei's Choice

End your meal on a high note with our exquisite desserts, crafted in collaboration with the renowned ice cream brand, **Crème De La Crème**. Each creation is a harmonious blend of flavor and artistry, offering a delightful and satisfying finale to your dining experience. Indulge in a true celebration of sweetness.

D3

YAKI SOUL CIGAR ICE CREAM (IPC)
(BLACK SESAME, CHOCOLATE, MATCHA)
雪茄雪糕 (黑芝麻, 巧克力, 抹茶)

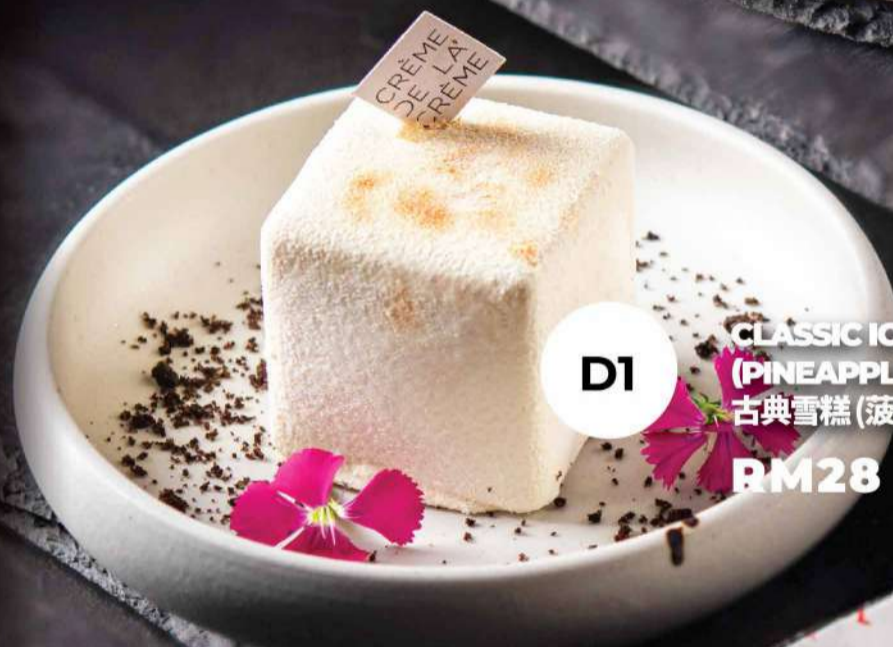
RM22



D1

CLASSIC ICE CREAM (IPC)
(PINEAPPLE SOBET)
古典雪糕 (菠萝雪葩)

RM28



D2

HOMEMADE SEASONAL ICE CREAM (IJAR)
自制雪糕 (季节口味)

RM18



D4

CUTIE RABBIT ICE CREAM
(APPLE PIE, VANILLA ICE CREAM SWIRLED
WITH APPLE COMPOTE AND CRUMBLE)
可爱小兔子 (苹果派口味, 香草冰淇淋搭配
苹果果酱和碎屑)

RM28



YAKI SOUL X **CRÈME DE LA CRÈME**

HIGHBALL WHISKEY

BOTTLE

GLASS

SUNTORY KAKUBIN

(WH1) RM368

(WHB1) RM24

TENJAKU

(WH2) RM368

(WHB2) RM24

DEWARS 8 YEARS

(WH3) RM368

(WHB3) RM24

JACK DANIELS

(WH4) RM368

(WHB4) RM24

THE DEACON

(WH5) RM538

(WHB5) RM36

SUNTORY CHITA

(WH6) RM698

(WHB6) RM48

NIKKA DAYS

(WH7) RM698

(WHB7) RM48

SUNTORY OLD

(WH8) RM698

(OR1) RM48

WOODFORD RESERVE

(WH9) RM698

(OR2) RM48

GLENLIVET 12 YEARS

(WH10) RM698

(OR3) RM48

GLENDRONACH 15 YEARS

(WH11) RM1,388

(OR4) RM95

MACALLAN 12 YEARS

(WH12) RM898

(OR5) RM62

MACALLAN 15 YEARS

(WH13) RM1,598

(OR6) RM108

MARTEL V.S.O.P

(BR1) RM698

(OR7) RM48

HENESSY V.S.O.P

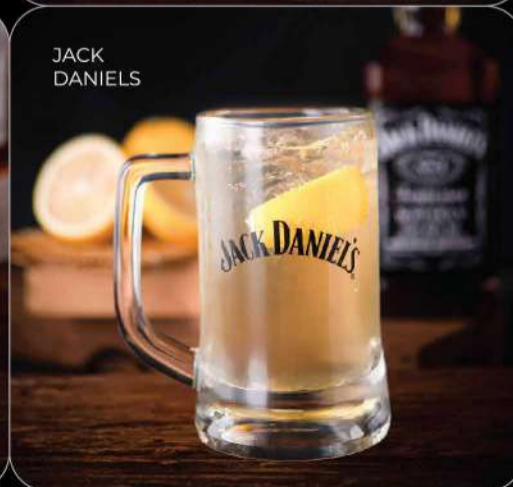
(BR2) RM698

(OR8) RM48

HARDY LEGEND 1836

(BR3) RM598

(OR9) RM42



COCKTAIL

MAI TAI	(CO1) RM32	PINA COLADA	(CO17) RM48
LEMON DROP MARTINI	(CO2) RM32	BULLFROG	(CO18) RM50
ESPRESSO MARTINI	(CO3) RM32	FLAMING LAMBORGHINI	(CO19) RM99
BLOODY MARY	(CO4) RM35	BOSS LADY	(CO20) RM38
MOJITO	(CO5) RM35	MOJITO MO PROBLEMS	(CO21) RM40
SEX ON THE BEACH	(CO6) RM35	PEACH AND LOW	(CO22) RM45
COSMOPOLITAN	(CO7) RM35	AROUND THE WORLD	(CO23) RM60
MARGARITA	(CO8) RM35	YUZUKAZE	(CO24) RM58
NEGRONI	(CO9) RM37	PASSION FRUIT DAIQUIRI	(CO25) RM38
BLUE LAGOON	(CO10) RM38	PASSION FRUIT MARTINI	(CO26) RM38
TEQUILA SUNRISE	(CO11) RM40	SUNDOWN BLISS	(CO27) RM40
SINGAPORE SLING	(CO12) RM40	PEACH BASIL FIZZ	(CO28) RM38
OLD FASHION	(CO13) RM45	TOM COLLINS	(CO29) RM38
WHISKY SOUR	(CO14) RM45	FRENCH 75	(CO30) RM58
LONG ISLAND TEA	(CO15) RM45	BERRY MINT COOLER	(CO31) RM45
LOW PROFILE	(CO16) RM48		

MOCKTAIL

VIRGIN MOJITO	(MC1) RM22	MANGO VALENCIA	(MC4) RM22
VIRGIN PINA COLADA	(MC2) RM22	TROPICAL FRUIT PUNSH	(MC5) RM22
TROPICANA SUNRISE	(MC3) RM22	MOON	(MC6) RM22

LIMITED WHISKY

THE KURAYOSHI PURE MALT	(LW1) RM768	HIBIKI 21 YEARS	(LW8) RM7,888
THE KURAYOSHI 8 YEARS	(LW2) RM828	THE YAMAZAKI 12 YEARS	(LW9) RM2,888
THE KURAYOSHI 18 YEARS	(LW3) RM2,678	THE YAMAZAKI KOGI	(LW10) RM4,800
THE MATSUI MIZUNARA CASK	(LW4) RM858	THE YAMAZAKI 18 YEARS	(LW11) RM8,888
THE MATSUI SAKURA CASK	(LW5) RM858	THE HUKUSHU 18 YEARS	(LW12) RM11,880
HIBIKI HARMONY	(LW6) RM1,688	MACALLAN 25 YEARS	(LW13) RM11,880
HIBIKI BLENDEERS CHOICE	(LW7) RM1,888		

BERRY MINT
COOLERPEACH BASIL
FIZZPASSION FRUIT
MARTINI



BEER BOTTLE GLASS

KIRIN		(B1) RM24
GUINNESS		(B2) RM24
SAKE BOOM		(B3) RM28

HOUSE DRINK

HOUSE SAKE 300ML HOT / COLD	(HD1) RM48	
HOUSE SAKE BOTTEL	(HD2) RM268	
HP WINE BALDUZZI RED/WHITE	(HD3) RM138	(HDC1) RM28
HP WINE CASTILLO RED/WHITE	(HD4) RM118	(HDC2) RM24
HOMEMADE UMESKY (PLUM WINE)	(HD5) RM688	(HDC3) RM48
MOU TAI	(HD6) RM2,690	

GIN

SUNTORY SUI GIN	(GI1) RM399	(GIG1) RM26
INK GIN	(GI2) RM588	(GIG2) RM42

TEQUILA

CAZE AZUL	(TE1) RM2,600	(TEG1) RM120
PADRE ANEJO	(TE2) RM1,098	(TEG2) RM55
PADRE REPOSUDO	(TE3) RM928	(TEG3) RM45
PADRE BIANCO	(TE4) RM838	(TEG4) RM42

CORKAGE

SAKE & WINE (500ML-720ML)	(CG1) RM80
LIQUOR, GIN, SAKE (1.8L)	(CG2) RM160

· The images shown are for illustration purposes only and may not accurately represent the actual product.
· All price are subject to 10% service charge and 8% SST.

SOFT DRINK

GENMAICHA GLASS (HOT/COLD)	(SD1) RM5
YUZU (HOT/COLD)	(SD2) RM9
YUZU GENMAICHA (HOT/COLD)	(SD3) RM9
COCA COLA	(SD4) RM8
SPRITE	(SD5) RM8
YUZU COCA COLA	(SD6) RM12
YUZU SPRITE	(SD7) RM12
SODA WATER	(SD8) RM5
MALAFEMMINA TONIC WATER	(SD9) RM10
SPARKLING WATER	(SD10) RM5
SPRITZER MINERAL WATER	(SD11) RM5
SOLE ITALIAN MINERAL WATER	(SD12) RM10
ICHINFUJI MINERAL WATER	(SD13) RM10
RED BULL	(SD14) RM12

www.yakisoul.com

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Wilayah Persekutuan Kuala Lumpur.

Monday-Sunday : 4PM-3AM



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