

A CURATED AINAN RED SEA BREAM EXPERIENCE

23 APRIL - 22 MAY

Experience an exclusive seasonal menu by Chef Kazuo Takizawa at Zipangu, featuring the exceptional Ainan Red Sea Bream at its prime seasonal quality. Thoughtfully curated to honour this prized catch, the menu features a Grand Platter of Ainan Red Sea Bream, Yakishimo-zukuri seared skin-on sashimi, Japanese-style “Acqua Pazza”, a deep-fried Sea Bream Cutlet Sandwich, and a selection of refined creations that showcase the chef’s artistry, precision, and deep respect for seasonal Japanese cuisine.

Set menus available from RM280 nett per person, featuring 4 to 7 curated courses. Available for lunch & dinner.



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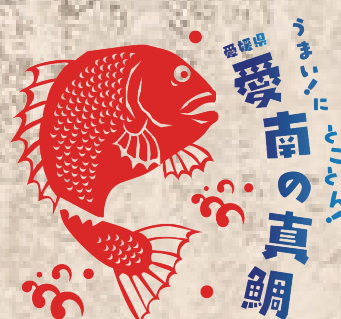
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In collaboration with



ZIPANGU
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BY
NADAMAN

SHANGRI-LA KUALA LUMPUR

Shangri-La Hotel (KL) Sdn Bhd Reg. No.: 196901000758 (9159-V)

MENU_[1]

RM360 nett per person ☎ | 323

SASHIMI 造り

Grand Platter of Ainan Red Sea Bream
Yakishimo-zukuri: Seared Skin-on Sashimi
Yushimo-zukuri: Parboiled Skin-on Sashimi
served with traditional accompaniments and Uni soy sauce

愛南真鯛の姿造り
焼霜造り 湯霜造り
あしらい 雲丹醤油

APPETIZERS 前菜

Turnip Mousse and Ainan Red Sea Bream Dashi Jelly
Kombu-cured Ainan Red Sea Bream, tossed with Japanese
Mountain Yam and Plum Wasabi
Ainan Red Sea Bream Soft Roe (Shirako), dusted with
Dried Mullet Roe (Karasumi) and garnished with Shiso Flowers

蕪ムースと愛南真鯛の出汁ゼリー
愛南真鯛の昆布締め 長芋 梅山葵あえ
愛南真鯛 白子と唐墨まぶし 花穂

SIMMERED DISH 煮物

Ainan Red Sea Bream Japanese-style "Acqua Pazza"
Clams, Scallops, Tomato, Olives, Garlic, Paprika and Green Shiso

愛南真鯛の和風アクアパッツァ
アサリ 帆立貝 トマト オリーブ
大蒜 パプリカ 大葉

ASSORTED SIDE DISHES 合肴

Deep-fried Ainan Red Sea Bream Cutlet Sandwich,
scented with Kinome, served with savoury Brown Sauce and Lemon Mayo

愛南真鯛のカツサンド
木の芽 中濃ソース レモンマヨネーズ

GRILLED DISH 焼物

Salt-crusted Roasted Ainan Red Sea Bream
with flavoured Soy Sauce

愛南真鯛の塩釜焼
香味醤油

RICE COURSE 食事

Ainan Red Sea Bream Chazuke infused with Sencha Broth
Toppings: Crispy Rice Crackers, Crushed Sesame,
Shredded Nori, and Minced Shiso

南真鯛のお茶漬け 煎茶出汁
あられ 切り胡麻 ちぎり海苔 刻み大葉

DESSERT デザート

Amanatsu Citrus Jelly
甘夏ゼリー寄せ

MENU_[2]

RM320 nett per person ☺ | 176

SASHIMI 造り

Grand Platter of Ainan Red Sea Bream
Yakishimo-zukuri: Seared Skin-on Sashimi
Yushimo-zukuri: Parboiled Skin-on Sashimi
served with traditional accompaniments and Uni soy sauce

愛南真鯛の姿造り
焼霜造り 湯霜造り
あしらい 雲丹醤油

APPETIZERS 前菜

Turnip Mousse and Ainan Red Sea Bream Dashi Jelly
Kombu-cured Ainan Red Sea Bream, tossed with Japanese
Mountain Yam and Plum Wasabi
Ainan Red Sea Bream Soft Roe (Shirako), dusted with
Dried Mullet Roe (Karasumi) and garnished with Shiso Flowers

蕪ムースと愛南真鯛の出汁ゼリー
愛南真鯛の昆布締め 長芋 梅山葵あえ
愛南真鯛 白子と唐墨まぶし 花穂

SIMMERED DISH 煮物

Ainan Red Sea Bream Japanese-style "Acqua Pazza"
Clams, Scallops, Tomato, Olives, Garlic, Paprika and Green Shiso

愛南真鯛の和風アクアパッツァ
アサリ 帆立貝 トマト オリーブ
大蒜 パプリカ 大葉

GRILLED DISH 焼物

Salt-crusted Roasted Ainan Red Sea Bream
with flavoured Soy Sauce

愛南真鯛の塩釜焼
香味醤油

DESSERT デザート

Amanatsu Citrus Jelly
甘夏ゼリー寄せ

MENU_[3]

RM280 nett per person ⓘ1029

SASHIMI 造り

Grand Platter of Ainan Red Sea Bream
Yakishimo-zukuri: Seared Skin-on Sashimi
Yushimo-zukuri: Parboiled Skin-on Sashimi
served with traditional accompaniments and Uni soy sauce

愛南真鯛の姿造り
焼霜造り 湯霜造り
あしらい 雲丹醤油

SIMMERED DISH 煮物

Ainan Red Sea Bream Japanese-style "Acqua Pazza"
Clams, Scallops, Tomato, Olives, Garlic, Paprika and Green Shiso

愛南真鯛の和風アクアパッツァ
アサリ 帆立貝 トマト オリーブ
大蒜 パプリカ 大葉

GRILLED DISH 焼物

Salt-crusted Roasted Ainan Red Sea Bream
with flavoured Soy Sauce

愛南真鯛の塩釜焼
香味醤油

DESSERT デザート

Amanatsu Citrus Jelly
甘夏ゼリー寄せ