

麻  
小  
館

炭  
火  
酒  
館

Myth Grill &  
Yakitori Bistro

## 冷 Cold

口水小章鱼 ㊟

Small Octopus In Szechuan Sauce

番茄芝士沙拉

Tomato Routta With Smoke Honey Balsamic Reduction

炙烤橘甘鲷刺身

Charred Mikan Maidai Tataki

捞汁带子 ㊟

Scallops In Laozhi Sauce

日式生拌牛肉

Beef Tatarki

老醋蛰头 ㊟

Jellyfish Head With Black Vinegar

葱盛鸡肝

Braised Chicken Liver With Green Oion

浇汁松花蛋 ㊟

Preserved Egg In Soy Chili Sauce

凉拌茄子 ㊟

Steamed Eggplants with Galic And Chili Sauce

老醋花生 ㊟

Deep Fried Peanuts With Vinegar Sauce

话梅小番茄

Cherry Tomato With Preserved Plum

盐水毛豆

Salted Edamame

## 热 Hot

鲜虾春卷

Shrimp Spring Roll

酸奶油煨牛舌

Beef Tongue Stroganoff

白葡萄酒蛤蜊

Baby Clam In White Wine Sauce

墨西哥炭烤玉米

Mexico Style Charcoal Corn

脆皮炭烤小土豆

Crispy Crushed Potato

味噌炭烤孢子甘蓝

Charred Brussel Sprouts With Miso Mayo

辣炒鸡胗 ㊟

Spicy Stir Fried Chicken Gizzards

酒鬼牛舌 ㊟

Spicy Stir Fried Beef Tongue

炸鸡排

Chicken Katsu

炸猪排

Pork Loin Katsu

㊟菜品含花生  
DISH WITH PEANUT

㊟菜品含辣椒  
DISH WITH PEPPER

price | \$

14

15

26

17

16

12

9

10

9

9

8

4.5



Myth Grill &  
Yakitori Bistro

早鸟优惠: 7:00之前离座, 享受菜价85折优惠 (酒水除外)。  
Early Bird: Leave On Or Before 7pm, Enjoy 15% Off On All Dishes (Except Drinks).

宵夜优惠: 9点后全场啤酒和清酒一律八折。  
Late Night Special: Enjoy 20% Off On All Beers And Sake After 9pm.

## 烤 Grill

炭烤 生蚝 [柠香黄油 | 蒜蓉香辣] ㊟

Charcoal Grilled Oyster [Lemon Butter| Garlic Spicy]

price | \$

8 / 个

[Piece]

炭烤 龙虾 [柠香黄油 | 蒜蓉香辣] ㊟

Charcoal Grilled Lobster [Lemon Butter| Garlic Spicy]

39 / 只

[Piece]

炭烤 海鲈鱼 [柠香黄油 | 蒜蓉香辣] ㊟

Charcoal Grilled Sea Bass [Lemon Butter| Garlic Spicy]

29 / 条

[Piece]

炭烤 鱿鱼

Charcoal Grilled Squid

17

炭烤 十二小时慢煮牛肋骨

Charcoal Grilled 12-hour Sous Vide Beef Short Ribs

29

炭烤 美国和牛西冷牛排

Charcoal Grilled American Wagyu Striploin Steak  
Beef jus season vege mushroom purée

45 / 10 盎司

[10OZ]

炭烤 美国和牛肋眼牛排

Charcoal Grilled American Wagyu Ribeye Steak  
Beef jus season vege mushroom purée

55 / 10 盎司

[10OZ]

炭烤 羊排 ㊟

Charcoal Grilled Lamb Chops

18 / 磅 | 32 / 2 磅

[1LB | 2LB]

炭烤 一夜干走地鸡

Charcoal Grilled Overnight Dried Free-range Chicken

25 / 半只 | 42 / 只

[Half | Whole]

炭烤 越式香茅鸡扒

Charcoal Grilled Vietnam Style Lemongrass Chicken Thigh

16

炭烤 蔬菜沙拉

Charcoal Grilled Seasonal Veggie

15

炭烤 舞茸菇

Charcoal Grilled Maitake Mushroom

9

炭烤 菠萝

Charcoal Grilled Pineapple

12

# 串 Yakitori · Kushi

|                                                                                       | price   \$ |
|---------------------------------------------------------------------------------------|------------|
| 安格斯牛小排<br>Angus Short Ribs                                                            | 7.5        |
| 牛舌<br>Premium Beef Tongue                                                             | 7.5        |
| 鰻鱼 [ 盐烤   酱烤 ]<br>Eel [Sea Salt   Teriyaki]                                           | 9.5        |
| 日本车轮虾<br>Japanese Bamboo Shrimp                                                       | 9          |
| 羊肉<br>Lamb                                                                            | 2.5        |
| 鸡腿肉 [ 盐烤   酱烤 ]<br>Chicken Thigh [Sea Salt   Teriyaki]                                | 4.5        |
| 千层鸡腿肉 [ 盐烤   酱烤 ]<br>Thousand Layers Of Chicken Thigh [Sea Salt   Teriyaki]           | 4          |
| 鸡胸肉 [ 盐烤   酱烤 ]<br>Chicken Breast [Sea Salt   Teriyaki]                               | 4.5        |
| 鸡翅<br>Chicken Wing                                                                    | 4          |
| 鸡翅尖 [ 盐烤   酱烤 ]<br>Chicken Wing Tip [Sea Salt   Teriyaki]                             | 4          |
| 鸡膝 [ 盐烤   酱烤 ]<br>Chicken Knee [Sea Salt   Teriyaki]                                  | 3.5        |
| 鸡皮 [ 盐烤   酱烤 ]<br>Chicken Skin [Sea Salt   Teriyaki]                                  | 3          |
| 鸡心 [ 盐烤   酱烤 ]<br>Chicken Heart [Sea Salt   Teriyaki]                                 | 3.5        |
| 鸡心边 [ 盐烤   酱烤 ]<br>Chicken Heart Edge [Sea Salt   Teriyaki]                           | 5          |
| 鸡胗 [ 盐烤   酱烤 ]<br>Chicken Gizzard [Sea Salt   Teriyaki]                               | 4          |
| 鸡肝 [ 盐烤   酱烤 ]<br>Chicken Liver [Sea Salt   Teriyaki]                                 | 3.5        |
| 鸡肉丸子 [ 盐烤   酱烤 ]<br>Chicken Meatball [Sea Salt   Teriyaki]                            | 3.5        |
| 牛肉 [ 盐烤   酱烤 ]<br>Beef [Sea Salt   Teriyaki]                                          | 3          |
| 蒜香牛肉<br>Garlic Beef                                                                   | 3.5        |
| 味噌牛肉<br>Beef With Miso Sauce                                                          | 3.5        |
| 彩椒牛肉<br>Beef With Bell Pepper                                                         | 3          |
| 杏鲍菇牛肉<br>Beef With King Oyster Mushroom                                               | 3          |
| 金针菇肥牛卷<br>Enoki Mushroom Wrapped In Sliced Beef                                       | 3          |
| 五花肉<br>Jumbo Pork Belly                                                               | 4.5        |
| 猪颈肉 [ 盐烤   酱烤 ]<br>Pork Jowl [Sea Salt   Teriyaki]                                    | 3.5        |
| 肥肠 [ 盐烤   酱烤 ]<br>Pork Intestine [Sea Salt   Teriyaki]                                | 4          |
| 五花肉蒜苔卷 [ 盐烤   酱烤 ]<br>Garlic Stems Wrapped In Sliced Pork Belly [Sea Salt   Teriyaki] | 3          |
| 五花肉鹌鹑蛋 [ 盐烤   酱烤 ]<br>Quail Eggs Wrapped In Sliced Pork Belly [Sea Salt   Teriyaki]   | 3.5        |
| 蒜蓉老虎虾<br>Garlic Shrimps                                                               | 4          |
| 蒜蓉扇贝<br>Garlic Scallops                                                               | 5.5        |

|                                | price   \$ |
|--------------------------------|------------|
| 秋葵<br>Okra                     | 3.5        |
| 芦笋<br>Asparagus                | 3.5        |
| 明太子西葫芦<br>Mentaiko Zucchini    | 3.5        |
| 日本小辣椒<br>Japanese Small Pepper | 3.5        |
| 口蘑<br>Button Mushroom          | 3.5        |
| 蒜苔<br>Garlic Stems             | 2.5        |
| 杏鲍菇<br>King Oyster Mushrooms   | 2.5        |
| 芝士年糕<br>Cheese Rice Cake       | 3.5        |

# 饭·面 Rice · Noodle

|                                                                          | price   \$ |
|--------------------------------------------------------------------------|------------|
| 日式鰹鱼釜饭<br>Charcoal Grilled Hamachi Kamameshi                             | 26         |
| 安格斯牛小排饭<br>Angus Short Rib Don                                           | 18         |
| 马来西亚鲜虾炒粿条<br>Malaysian Prawn Stir Fried Rice Noodles                     | 18         |
| 十二小时慢煮牛舌三明治<br>12-Hours Sous Vide Beef Tongue Sandwich                   | 10         |
| 海鲜意面 [ 墨鱼汁   龙虾汁 ]<br>Seafood Linguine [Squid Ink Sauce   Lobster Sauce] | 20         |

# 汤 Soup

|                                | price   \$        |
|--------------------------------|-------------------|
| 鸡肉丸子汤<br>Chicken Meatball Soup | 18                |
| 味噌汤<br>Miso Soup               | 3 / 位<br>[Person] |

# 甜 Dessert

|                                                                      | price   \$ |
|----------------------------------------------------------------------|------------|
| 炭烤 焦糖红薯<br>Charcoal Grilled Japanese Sweet Potato With Custard Sauce | 12         |
| 炭烤 面包布丁<br>Charcoal Bread Pudding                                    | 10         |
| 焦糖 轻乳酪蛋糕<br>Caramel Light Cheesecake                                 | 12         |
| 舒芙蕾<br>Soufflé                                                       | 12         |

# SASHIMI



Sashimi Platter Jumbo 35 Regular 18



Bluefin Tuna Akami (5pcs) 22



Bluefin Tuna Chutoro (5pcs) 32



Toro Salmon (5pcs) 16



Salmon (6pcs) 10



Hamachi (5pcs) 15



Hokkaido Scallop (6pcs) 10



Spot Prawn (4pcs) 23



Ika (9pcs) 14



Hokki Gai (8pcs) 10



Madai (3oz) 24



Kinmedai Whole Fish MP

# ABURI SASHIMI



Aburi Salmon 11



Aburi Hamachi 16



Aburi Scallop 11



Aburi Ika 15

# APPETIZER



Braised Chicken Liver With Green Onion 9



Takowasabi 6.5



Scallops In Laozhi Sauce 17



Steamed Eggplants With Chili Sauce 7



Cherry Tomato 8



Small Octopus In Szechuan Sauce 17



Hokki Gai Sunomono 7



Unagi and cucumber Sunomono 7

# SALAD & COLD TAPAS



Sashimi Salad 22



Green Salad 9



Madai Carpaccio 26



Beef Tataki 16