

The word 'UROKO' means fish scales in Japanese, symbolising snakes or dragons, it brings luck and protection. The fish scales has served as the main inspiration behind the beautiful design of the restaurant, filled with custom designed furniture created specifically for Uroko to fit the interior of the space. When comfortably seated, it makes the food experience all the more brilliant, make you staying a little bit longer and kampai to the next sake.

A collaboration between food lovers and designers, there's a lot of variety to tickle everyone's fancy. This Japanese Fusion gem is ideal for cherished gatherings with loved ones for all occasions.

wroko





The Doty Designer Award is a prestigious accolade in the realm of design, celebrating exceptional talent and innovation in the industry. UROKO Fusion, a trailblazer in contemporary dining, has recently been honored with the prestigious Doty Interior Designer Award. The restaurant's design, renowned for its striking ambiance and thoughtful use of space, has captivated diners and critics alike, creating an immersive and sophisticated dining experience



1. Bettarazuke

べったら漬

Housemade Pickled Radish.

RM 9

2. Jikasei Kyuri no Assazuke

自家製 胡瓜あちゃら漬け Cucumber with Miso Sauce, Bonito Flakes and Dried Seaweed.

RM 9

3. Edamame

えだまめ

Steamed Green Soybeans.

RM 11

4. Chuka Hotate Chinmi 中華 ホタテ 珍味

Marinated with Flavorful Sauce.

RM 12

5. Hiyayakko Tofu 冷奴

Cold Tofu topped Cucumber, Seaweed, Bonito

Flakes and Soy Sauce.

RM 15

6. Potato salad

ポテトサラダ

Housemade Potato Salad.

RM 16

7. Smoke Duck Tataki

鴨の燻製たたき Smoked Duck with Mango, Onion and Tataki Sauce.

RM 28

8. Lobster Salad

ロブスター サラダ

Lobster Salad topped with Tomato and Tobiko on Monaka Shells.





1. **Miso Soup** わかめ 豆腐 味噌汁 Seaweed Tofu Miso Soup. **RM 11**

Wakame Chawanmushi かかめ 茶碗蒸し
 Steamed Egg Custard with Seaweed.
 RM 23

3. **Ei-Hire** エイヒレ Grilled Ray Fins. RM 26

4. **Fugu Mirin Boshi** フグみりん干し Dry Puffer Fish. **RM 35** 5. **Soft Shell Crab Bun** ソフトシェルクラ ブパン Juicy Deep-Fried Soft Shell Crab Served with Steamed Bun and Spicy Mayo. **RM 18**

6. **Smoke Duck Tartine** 鴨の燻製タルティーヌ Open Baguette with Smoke Duck, Apple, Cucumber, Avocado and Tobiko.

RM 18

7. **Smoke Salmon Tartine** スモーク 鮭 タルティーヌ Open Baguette with Smoke Salmon, Tomato and Tobiko. RM 24



3. Okonomiyaki

特製お好み焼き

Pancake Filled with Cabbage, Baby Octopus, Eggs, and Crab Stick.

RM 20

RM 18

7. Unagi Tamagoyaki 🕜 ウナギ 玉子焼き

Grilled eel wrapped with Japanese omelette.

RM 28

RM 25

4. Kimchi Pancake

キムチ パンケーキ

Kimchi Pancake Filled with Cabbage, Tiger Prawn, Spring Onion, and Onion.





[Recommended]



- 1. Torikawa No Karaage 鶏皮の唐揚げ Fried Chicken Skin. **RM 10**
- 2. Koebi 小えび Deep Fried Shrimps. **RM 15**
- 3. Ika Geso Karaage 🕜 イカゲソ 唐揚げ Deep Fried Squid Tentacles. **RM 22**

- 4. Tori Chicken Popcorn 鶏 ポップコーン Fried Chicken Popcorn. **RM 22**
- 5. Yasai Tempura 野菜天婦羅 (9pcs) Deep Fried Assorted Vegetables. **RM 24**
- 6. Tempura Moriawase 🕜 天婦羅盛り合わせ (8pcs) Mixed Tempura. **RM 40**



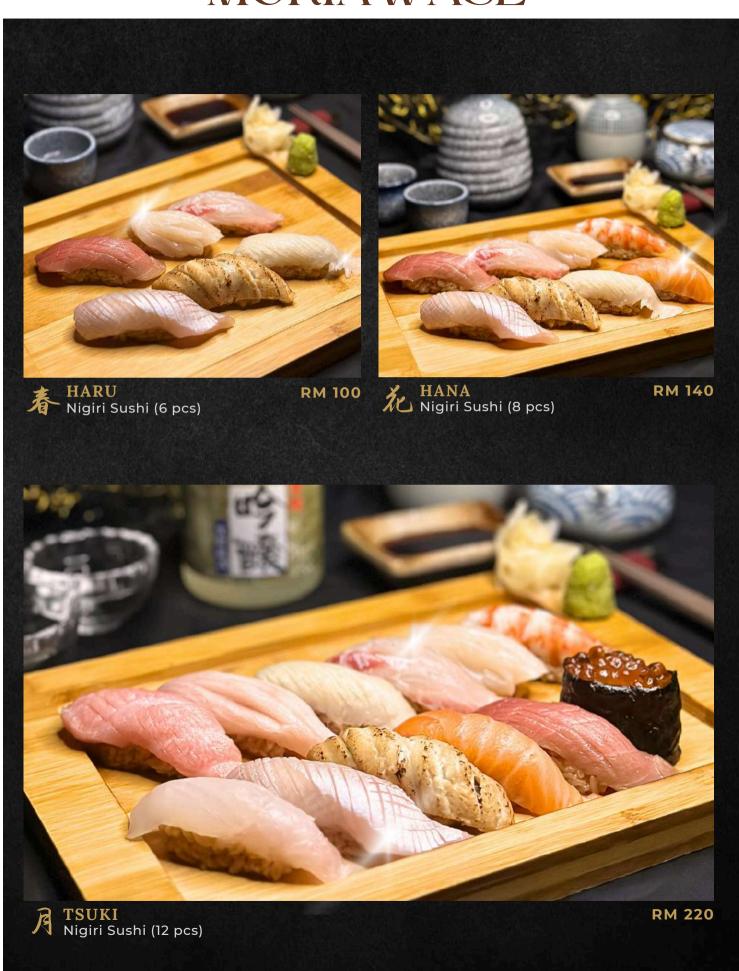
SASHIMI 刺身盛り合わせ MORIAWASE (SASHIMI PLATTERS)

SHAKE OYAKO Salmon (3pcs), Salmon Belly (3 pcs), Ikura. **RM 88 YUKI** Akami (2 pcs), Otoro (2 pcs), Chutoro (2 pcs). **RM 200** CHO JU 3 pcs Each of 7 Different Special Seasonal Sashimi Selected by Chef. **RM 270**

*Picture shown are for illistration purpose only.

**Prices shown are subject to 6% Sales & Service Tax (SST), and 10% service charge.

SUSHI SUSHI PLATTERS) ______





焼き鳥 YAKITORI (SKEWERS)



1. **Hamaguri Butteryaki 心** <u>蛤</u> バター焼き Stir Fried Clam in Garlic Butter Sauce RM 19

2. **Saba Shioyaki** サバ 塩焼き (/照り焼き) Salt Grilled Mackerel (or Teriyaki) **RM 25** 5. **Unagi Kabayaki** うなぎ 蒲焼き Grilled Live Eel **RM 66**

6. **Wagyu Tataki 心** 和牛 たたき Lightly Grilled Sliced A5 Wagyu **RM 256**

3. **Salmon Shioyaki** 鮭の 塩焼き (/照り焼き) Salt Grilled Salmon (or Teriyaki) **RM 31 (or 33)**

4. **Spicy Prawn** 辛い エビ Stir Fried Spicy Prawn **RM 25**



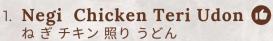
鍋物 NABEMONO (HOTPOT)



和 RAMEN / MENRUI (NOODLES)

[Recommended]





Udon Noodles Pan Fried Teriyaki Chicken, Topped with Onsen Egg and Nori.

RM 20



2. Chicken Chashu Ramen

鶏 チャーシュー 拉麺

Soul-Warming Bowl Of Chicken Broth, Served with Thin Ramen Noodles, Sliced Slow-Simmered Chicken Chashu, Topped with Seaweed, Ajisuke Tamago, Spring Onions, Black Fungus, and Shredded Red Chili Pepper.

RM 32



3. Tantan Ramen 🕜

タンタン 拉麺

Signature Mild Spicy Noodle Soup With Savory Chicken Broth, Seaweed, Minced Chicken, Ajisuke Tamago, Spring Onions, Black Fungus, and Seasoned Ground Chicken.



4. Kimchi Ramen

キムチ 拉麺

Spicy and Hearty Noodle Soup That Features a Delightful Combination of Seafood and Korean Fermented Napa Cabbage. Paired with Seaweed, Tiger Prawns, Hotate, Black Fungus, and Crab Sticks **RM 39**



5. Yakiniku Ramen

焼肉 ラーメン

The Savory Chicken Broth Infused with Grilled Beef, Topped with Seaweed, Ajisuke Tamago, Spring Onions, Black Fungus, and Shredded Red Chili Pepper.





1. **Rose Chicken Crunch Pasta** トマト クリーム 鶏 パスタ Tomato Creamy Spagnetti with De

Tomato Creamy Spaghetti with Deep Fried Chicken Thigh.

RM 22

2. **Buttermilk Chicken Crunch Pasta** バター クリーム 鶏 パスタ Butter Milk Spaghetti with a Deep Fried Chicken Thigh.

RM 24



3. **Spicy Shrimp Aglio Olio 心** 辛い エビ アーリオ・オーリオ

Spaghetti Tossed with Tiger Prawn, Olive Oil, Chili Flakes and Garlic.

RM 26

4. **Asari Pasta** かけり パスタ

Spaghetti Served in a Luscious, Thick Chicken Soup Broth with Shimeji Mushrooms, Clams, and Onions.

RM 28



5. Curry Cream Pasta

カレー クリーム ソフトシェルクラブ パスタ

Spaghetti with Deep Fried Soft Shell Crab in Cream Curry Paste.



[Recommended]



1. Tantan Don

タンタン 丼

Japanese Spicy Minced Chicken, Served with Miso Soup.

RM 28

2. Gindara Don 🕜

ぎんだら 丼

Rice Bowl with Miso-marinated Gindara (Black Cod), Topped with Corn and Edamame, Served with Miso Soup.

RM 88

3. Engawa Don

比目魚 丼

Rice Bowl with Flame-touched Engawa (Flounder) and Ikura (Fish Roe), Served with Miso Soup.

RM 98

4. Mini Niku Jaga Don

ミニ 肉じゃが 丼

Stew Beef Rib with Vegetables on Rice.

RM 22

5. Mini Una Tama Don

ミニ うな玉 丼

Grilled Unagi with Japanese Omelette on Rice.

RM 23

6. Mini Salmon Mentai Don 🕜

ミニ照明太丼

Grilled Salmon Steak with Fish Roe Sauce on rice.

RM 24







7. Unagi Hitsumabushi 🗗

Nagoya-style Sea Eel Bowl. Enjoy Hitsumabushi in four ways!

1st Bowl

First enjoy Hitsumabushi on its own, enjoy the taste of eel origin carefully with rice.

Try with the condiments (spring onion, seaweed, sansho seed, wasabi, etc).

3rd Bowl

Same as second bowl, then pour in the una-chazuke style soup.

LAST BOWL

Eat it any way you like!



ランチセット SET LUNCH (12PM-2PM)



Yasai Itame Set

野菜炒めセット

RM 32

Stir-Fry Vege, *Mixed Vege Tempura, Chawanmushi, Potato Salad, Miso Soup, Rice and Pickles.





Chicken Shioyaki Set

チキン塩焼きセット

RM 38

Salt Grilled Chicken, Chawanmushi, Pickles, Miso Soup, *Pumpkin Croquettes, Potato Salad and Rice.





Yaki Kimchi Chicken Set

焼き鶏キムチセット

RM 38

Stir Fry Kimchi Chicken, Chawanmushi, Pickles, Miso Soup, *Pumpkin Croquettes, Potato Salad, Pickles and Rice.





Niku Enoki Set

牛えのきセット

RM 45

Stir Fry Kimchi Chicken, Chawanmushi, Pickles, Miso Soup, *Pumpkin Croquettes, Potato Salad, Pickles and Rice.

* Option to change item to 5pcs sashimi at RM10++ only.

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ランチセット SET LUNCH (12PM-2PM)





Yakiniku Don

焼き 生丼

RM 72

Stir-Fry Miso Beef, Chawanmushi, Pickles, Miso Soup, *Prawn Spring Rolls, Potato Gyoza, Potato Salad, and Rice.





Gindara Don

銀たら开

RM 82

Grilled Codfish Miso, Chawanmushi, Pickles, Miso Soup, *Prawn Spring Roll, Potato Gyoza, Potato Salad, and Rice.





Mini Engawa Don

比目魚丼

RM 75

Engawa, Chawanmushi, Pickles, Miso Soup, *Prawn Spring Roll, Potato Gyoza, Potato Salad, and Sushi Rice.





Mini Bara Chirashi Don

バラちら

RM 88

Mix Sashimi Cubes, Chawanmushi, Pickles, Miso Soup, *Prawn Spring Roll, Potato Gyoza, Potato Salad, and Sushi Rice.

* Option to change item to **5pcs sashimi** at **RM10**++ only.

お任せ OMAKASE (BY CHEF)





APPETIZER
CHAWAMUSHI
NIGIRI SUSHI (7PCS)
DONBURI
SOUP
DESSERT

77 HATSU

APPETIZER
SPECIAL DISH
SASHIMI (3 PCS)
WARM DISH
NIGIRI SUSHI (6 PCS)
GRILLED DISH
SOUP
DESSERT

RM 288

RM 388

初 HAJIME 见

APPETIZER (3 TYPES)

SPECIAL DISH

SASHIMI (4 PCS)

WARM DISH

NIGIRI SUSHI (4 PCS)

GRILLED DISH

SOUP

DESSERT



Opening Hours

(Tuesday - Sunday)

12.00pm-2.30pm

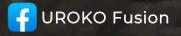
6.00pm-10.30pm

*last order 2.00pm & 9.30pm

Closed

(Monday)





F#- DESSERT



Sasa-Mochi

RM 8/pc

笹餅

White Bean Mochi Wrapped in Sasa Bamboo Leaf.

Satsuma Imo Mochi

RM 9/pc

さつまいも もち

Japanese Sweet Potato Mochi (Yam Flavor)

Ice Cream Mochi アイスクリーム もち Chocolate or Vanilla flavor RM 8/2pcs

Mizu Manju Mochi

生チョコアイスクリーム

RM 11/pc

水まんじゅう もち

Water Sweet Mochi (Chestnut or Matcha)



Mini Zen Matcha Cake 6" Zen Matcha Cake*

*pre-order 3 days in advance

禅抹茶ケーキ

RM 23 RM 155

Vanilla Ice Cream バニラアイスクリーム	RM 8
Strawberry Ice Cream いちごアイスクリーム	RM 8
Chocolate Ice Cream チョコレートアイスクリーム	RM 8
Goma Ice Cream (sesame) 黒ゴマアイスクリーム	RM 10
Matcha Ice Cream (green tea) 抹茶アイスクリーム	RM 14
Yuzu Ice Cream (citrus) 柚子アイスクリーム	RM 16
Peach Ice Cream 桃アイスクリーム	RM 16
Nama Choco Ice Cream	RM 20