

# ワビサビ メニュー

wabi sabi house menu





## WABI SABI

### 侘寂（ワビサビ）

Finding beauty in simplicity and imperfection.

Life isn't always perfect, and neither are we.

Embrace each moment with patience,  
forgiveness, and compassion for others  
and for ourselves.

At Wabi Sabi House, we celebrate simple,  
wholesome food made with fresh ingredients,  
thoughtfully brewed coffee, traditional stone-  
ground matcha, and a welcoming space to slow  
down, reconnect, and savour life's quiet moments.

Perfection isn't the goal.

Presence is.

Savour the moment.



# OVERNIGHT CHIA OATS



## 一晚チアオーツ

*Power packed high protein & omega*

A wholesome breakfast made fresh daily with premium steel cut oats, chia seeds, oatmilk, Greek yogurt, and naturally sweetened with organic maple syrup or wild honey.



### BANANA HONEY OATS

RM14

Sweet banana, pure honey and creamy overnight oats for a naturally comforting start.

### BLUEBERRY MAPLE OATS

RM17

Juicy blueberries with rich maple notes, perfectly balanced in velvety overnight oats.

### MIXED FRUIT MAPLE OATS

RM17

A refreshing medley of seasonal fruits finished with maple sweetness for every bite.

**D** eliciously grilled to  
**A** order, finished with our  
**N** house-made Japanese  
**G** mitarashi glaze  
**O** for the perfect balance  
of chewy, smoky and  
sweet-savory flavours.

団子



### GRILLED MITARASHI DANGO

RM15

Traditional Japanese rice dumplings grilled over high heat with a glossy umami-sweet glaze.



### MITARASHI DANGO CUP

RM16

The same freshly grilled dango served in a convenient cup—perfect for strolling or sharing.



# FRUIT SANDO

## フルーツサンド

Crispy golden Japanese milk bread, deep-fried to perfection,  
filled with light fresh whipped cream and seasonal fruits.



ALL DAY OPTION

### BUTTER & WILD BERRY SHOKUPAN

RM15

Two thick slices of golden toasted Japanese shokupan, served with creamy butter and a side of sweet-tart wild berry jam.  
Simple. Yet satisfying.



#### MIXED FRUIT SANDO RM12

Fluffy Japanese shokupan filled with house-made whipped cream and seasonal fruits.



#### GRAPES SANDO RM12

Fluffy Japanese shokupan filled with house-made whipped cream and fresh grapes.



#### STRAWBERRY SANDO RM14

Fluffy Japanese shokupan filled with house-made whipped cream and fresh strawberries.



#### MANGO SANDO RM14

Fluffy Japanese shokupan filled with house-made whipped cream and fresh mango.



#### KIWI SANDO RM 12

Fluffy Japanese shokupan filled with house-made whipped cream and fresh kiwi..



# FRIED SANDO

## フルーツサンド

Crispy golden Japanese milk bread, deep-fried to perfection, filled with light fresh whipped cream and seasonal fruits.



**Whipped Cream RM8**

Crispy golden Japanese milk bread, deep-fried to perfection, filled with light fresh whipped cream and seasonal fruits. Crispy outside, soft and fluffy inside.



**Fried Strawberry Sando RM14**

Fried Japanese milk bread, filled with light fresh whipped cream and fresh strawberries. Crispy outside, soft and fluffy inside.



**Fried Kiwi Sando RM14**

Fried Japanese milk bread, filled with light fresh whipped cream and fresh kiwis to give it a slight tartness. Crispy outside, soft and fluffy inside.



**Crème Brûlée RM9**

Deep-fried Japanese milk bread filled with silky crème brûlée cream and fresh whipped cream, finished with a caramelized sugar crust. Crispy, creamy, and rich with every bite.



**Fried Grapes Sando RM14**

Fried Japanese milk bread, filled with light fresh whipped cream and fresh grapes. Crispy outside, soft and fluffy inside.



**Fried Mango Sando RM14**

Fried Japanese milk bread, filled with light fresh whipped cream and sweet ripe mangoes. Crispy outside, soft and fluffy inside.



# SAVOURY SANDO

## ツサンド

Soft Japanese white bread and thoughtfully prepared fillings.

Paired with fresh vegetables and balanced flavours.



**Kansai Tamago (Osaka) RM18**

A beloved Osaka classic. Soft, buttered Japanese shokupan filled with a thick, fluffy Osaka-style tamagoyaki, made with fresh free-range eggs. Delicate, light, and perfectly balanced for a comforting bite.



**Kantō Tamago (Tokyo) RM18**

Inspired by Tokyo's beloved egg sandwich. Soft, buttered Japanese shokupan filled with creamy egg salad and a jammy soft-boiled egg, made with fresh free-range eggs. Rich, creamy, comforting, and irresistibly satisfying.



**Organic Chicken Katsu RM19**

Made with high-protein organic chicken breast, thick fresh lettuce, house-made fresh Kewpie mayo, and our signature house-made sauce, all layered between soft, buttered Japanese shokupan. A wholesome, balanced meal that's perfect for all ages.



**Tuna Mayo RM18**

Omega-packed tuna salad with your choice of fresh celery or onion, blended with house-made fresh Kewpie mayo and layered with thick fresh lettuce in soft, buttered Japanese shokupan. Fresh, flavourful, and wonderfully satisfying.



**Spicy Tuna Mayo RM18**

Omega-packed spicy tuna salad with your choice of diced celery or onions, blended with house-made fresh Kewpie mayo and our signature spicy sauce, layered with thick fresh lettuce in soft, buttered Japanese shokupan. Extremely spicy, crafted for those who love an extra kick.



**Fresh Shrimp RM22**

Made fresh daily with whole fresh shrimp, hand-chopped into a thick, juicy shrimp paste, then coated in a light, crispy panko crust. Layered with thick fresh lettuce, house-made Kewpie tartare, and our signature blended sweet chilli sauce, all served in soft, buttered Japanese shokupan. Every bite is bursting with the natural sweetness and juicy richness of fresh shrimp. \*Limited quantities available daily.



**Fresh Shrimp Tamago RM25**

Made fresh daily with whole fresh shrimp, hand-chopped into a thick, juicy shrimp paste, then coated in a light, crispy panko crust. Paired with our fresh free-range egg salad, thick fresh lettuce, house-made Kewpie tartare, and our signature blended sweet chilli sauce, all served in soft, buttered Japanese shokupan. A high-protein, wholesome, and satisfying choice for those seeking a balanced, protein-rich meal. \* Limited quantities available daily.



**Tender Steak RM29**

Made with premium Australian grain-fed striploin, paired with sweet caramelised onions, our signature house-made steak sauce, and a touch of wasabi sauce, all layered in soft, buttered Japanese shokupan. Juicy, tender, and packed with rich beef flavour in every bite.



**Wagyu Katsu RM98**

Made with premium Australian Wagyu, lightly coated in a crispy panko crust and cooked to a juicy medium-rare. Finished with our signature house-made special sauce, then layered in soft, buttered Japanese shokupan. Exceptionally tender, rich, and buttery, delivering a melt-in-your-mouth experience with every bite.



# ONIGIRI

## おにぎり

Handcrafted daily using premium Japanese rice and quality fillings, wrapped in roasted seaweed. Enjoy it fresh or grilled to order for a lightly crisp, smoky finish



**Tamago & Avocado** RM9

Fluffy Japanese-style egg omelette paired with creamy avocado, wrapped in seasoned rice and crisp nori for a smooth and comforting bite.



**Tofu Teriyaki** RM8

Soft tofu glazed with sweet and savory teriyaki sauce, combined with Japanese rice and nori for a light yet flavorful plant-based option.



**Tuna & Cucumber** RM12

Classic tuna filling paired with refreshing cucumber for a creamy and crunchy combination wrapped in Japanese rice and nori.



**Spicy Tuna** RM12

Savory tuna blended with a touch of spicy seasoning, delivering a creamy, flavorful kick balanced with warm Japanese rice.



**Grilled Salmon** RM12

Flaky grilled salmon seasoned to perfection, offering a rich umami flavor that pairs beautifully with Japanese rice and toasted nori.



**Salmon & Avocado** RM15

Premium salmon paired with creamy avocado for a rich and refreshing combination with a smooth texture and delicate flavor.



**Salmon Roe** RM23

Japanese rice filled with delicate salmon roe, offering a burst of ocean freshness and savory umami in every bite.



**Unagi Onigirazu** RM28

A premium Japanese-style rice sandwich featuring tender grilled eel glazed with sweet-savory unagi sauce, layered with rice and nori.



**Chicken Spam** RM18

luncheon meat, lightly pan-seared and paired with a fluffy Japanese omelette, wrapped in premium Japanese rice and crisp nori. Finished with our signature house-made teriyaki glaze. A simple yet satisfying Japanese convenience store favourite



# COFFEE

## コーヒー

Our signature espresso blend sourced from Papua New Guinea, Timor, and Brazil.  
A full-bodied cup with rich bittersweet chocolate notes, gentle caramel sweetness, and a smooth finish.



**Espresso** **RM10**

A concentrated shot of espresso with a rich aroma, velvety crema, and a naturally sweet finish.



**Americano** **RM10**

Espresso diluted with hot water for a smooth, clean-bodied coffee that highlights the bean's natural flavours.



**Long Black** **RM10**

Hot water topped with espresso, preserving the crema for a fuller aroma and a bolder, more pronounced taste.



**Caffè Latte** **RM12**

Silky milk paired with a rich espresso shot, creating a smooth, balanced, and comforting coffee.



**Flat White** **RM12**

A velvety coffee made with finely textured microfoam, offering a stronger coffee flavour with a creamy finish.



**Cappuccino** **RM12**

Equal parts espresso, steamed milk, and airy milk foam for a rich, light, and beautifully balanced cup.



**Salted Honey Latte with Wild Honeycomb**

**RM29**

Our signature latte crafted with premium wild honey, finished with natural honeycomb and a delicate touch of sea salt for the perfect balance of sweet, floral, and savoury notes.





# KYOTO PREMIUM MATCHA & HOJICHA

石臼挽き 京都プレミアム抹茶・ほうじ茶



Authentically whisked to order using a traditional bamboo chasen, our premium stone-ground Kyoto matcha and roasted hojichadeliver a smooth, velvety texture and rich, naturally aromatic flavour.

## MINDFUL RITUAL

Experience matcha in  
its purest form.



## Pure Matcha RM10

A traditional bowl of  
premium Kyoto matcha  
with a naturally rare,  
umami-rich taste.

## MATCHA SIGNATURES



### Matcha Latte RM15

Smooth, vibrant Kyoto stone-ground matcha whisked with creamy milk for a rich, balanced finish.



### Honeycomb Matcha Latte RM29

Premium matcha latte topped with house honeycomb for a naturally sweet finish.



### Dirty Matcha RM18

Bold espresso poured over silky matcha for a smooth, bittersweet fusion.

## MATCHA COLLECTION



### Strawberry Matcha Latte RM21

Fresh strawberry purée layered with creamy milk and ceremonial-style matcha.



### Mango Matcha Latte RM21

Sweet tropical mango blended with creamy milk and premium matcha.



### Yakult Matcha Latte RM18

A refreshing blend of Yakult's gentle tang with smooth Kyoto matcha.



### Matcha Mint Mojito RM18

Refreshing mint, citrus, sparkling soda, and vibrant matcha.

## HOJICHA COLLECTION



### Hojicha Latte RM16

Smooth, roasted hojicha blended with creamy milk for a naturally nutty and comforting finish.



### Dirty Hojicha RM18

Bold espresso layered over silky hojicha and milk, creating a rich harmony of roasted and coffee notes.



### Brown Sugar Hojicha Latte RM16

Roasted hojicha infused with rich brown sugar and creamy milk, finished with deep caramel sweetness.



# NON-CAFFEINE ノンカフェイン

Refreshing, fruit-forward creations made without caffeine.

Designed to be naturally vibrant, lightly refreshing, and perfect for any time of day.



## Strawberry Yakult

RM21

Sweet strawberries paired with Yakult, creating a bright, creamy beverage with a perfectly balanced sweet-tart finish.



## Kiwi Mint Mocktail

RM19

Fresh kiwi and fragrant mint combined into a crisp, invigorating mocktail with a clean citrus finish.



## Yakult Mango Crush

RM19

Creamy Yakult blended with ripe mango for a tropical, tangy, and refreshingly smooth drink.



## Grape Mojito

RM19

Juicy grapes muddled with fresh mint and sparkling soda for a refreshing, lightly sweet mocktail bursting with fruity flavour.





# GELATO



## ジェラート

Authentic Italian gelato by Gelatomio, crafted with premium ingredients for a rich, silky texture and a slower melt. Discover our curated collection of timeless classics and seasonal favourites, with our Signature Pistachio standing as our most-loved flavour.



### YOGURT FOREST BERRIES

RM13.90

Vibrant forest berries for a refreshing balance of sweetness and tang.



### DOUBLE CHOCOLATE

RM13.90

Rich cocoa for an intensely smooth finish.



### ORIGINAL YOGURT

RM13.90

Light, creamy tang that's refreshing and delicately balanced.



### SIGNATURE PISTACHIO

RM18.90

Premium pistachios, nutty, buttery richness with a velvety finish.



### PASSION FRUIT SORBET

RM13.90

A tropical bursting with passion fruit for a vibrant, refreshing taste.



### FRENCH VANILLA

RM13.90

fragrant vanilla bean and a luxuriously creamy finish.



### COOKIES & CREAM

RM13.90

Creamy vanilla generously folded with crunchy chocolate cookie pieces.



# SEASONAL MENU

## 季節限定メニュー

Discover our limited-time seasonal creations, thoughtfully handcrafted using premium ingredients at their peak. Inspired by the changing seasons, each offering is available only for a limited time.

### LUNCH

ランチ



#### ORGANIC CHICKEN KATSU RICE

RM24

Tender organic chicken coated in crisp golden panko, served over premium Japanese rice with our rich house-made curry, finished with toasted sesame seeds.



#### AUSTRALIAN BEEF CURRY RICE

RM29

Tender Australian beef, lightly coated in a crispy panko crust and cooked to a juicy medium-rare, served over premium Japanese rice with our slow-simmered house-made Japanese curry. Rich & comforting

### COFFEE BREAK

コーヒー  
ブレイク

RM21

#### AFFAGATO

Creamy artisan vanilla gelato gently embraced by freshly brewed espresso, creating the perfect harmony of rich coffee and silky sweetness.



RM15

#### MOCHA

Premium espresso blended with velvety chocolate and steamed milk, creating a smooth, balanced coffee with deep cocoa notes.



### SWEET ENDING

甘いひととき



#### UBE SANDO

RM12

Our house-made ube cream, showcasing the naturally sweet, earthy flavour of purple yam in its purest form.



#### FRIED UBE SANDO

RM13

Golden-fried Japanese milk bread filled with creamy house-made ube cream, offering a crisp exterior and a warm, velvety centre.