

For half a century, MAiSEN has upheld the spirit of unwavering hospitality.

MAiSEN's main restaurant in Aoyama (off Omotesando) is famous for its setting as a 1920s bathhouse converted into a restaurant. At the time of the conversion, people had no real concept of "reuse" as is commonplace today. It was thus considered a fresh and surprising idea to repurpose an old building, sparking hot topics for conversation and garnering high acclaim.

Today, MAiSEN has expanded to include company restaurants where talented chefs skillfully prepare carefully selected ingredients to cater to a wide range of customers' needs.

While famous for our Tonkatsu, we offer a diverse menu featuring dishes for every season and occasion, including banquet services.

Our daily goal is to maintain our distinct style, ensuring that everyone, from children to the elderly, can create



chosen from the top 10% of the pig, then carefully cut and pounded to loosen the tendons, ensuring a tender and juicy cut of premium quality meat.

from our original recipe, and fried to perfection. Our breadcrumbs achieve "kendachi," reminiscent of blossomed flowers.

Imported from Japan 🌠

At the heart of MAiSEN's flavour are our sauces. We have three varieties: Amakuchi (sweet and tangy), Karakuchi (bold and savoury), and Sando Sauce (savoury and tangy), which are crafted with dedication and refined over time.

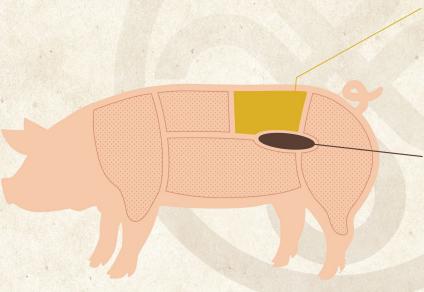
Imported from Japan 🕖





MAiSEN's **Commitment to Pork**

Our premium cuts are sourced from only the top 10% of the pig.



Loin 9%

Indulge in our exquisite and tender premium cuts of pork loin, featuring fine marbling. The intricate distribution of fat marbling within the meat makes it the perfect choice for dishes like deep-fried pork cutlet, ensuring a succulent and flavourful experience.

Tenderloin

Discover the unparalleled juiciness and tenderness of our tenderloin cuts. Compared to the loin, this cut offers a heightened level of juiciness and tenderness, providing a refreshing and non-greasy sensation with every bite. The meat from the rare loin section of the pig is renowned as the epitome of top-grade quality, delivering an exceptional dining experience.

Appetisers

ポテトコロッケ(豚肉)(1個)

Pork Potato Croquette (1 Piece)

马铃薯可乐饼 (猪肉) (1块)

RM13

● だし巻き玉子かつサンド

Dashimaki Katsu Sandwich

手工玉子炸三明治

3 Pieces

RM13

RM25

3 出汁卷き玉子串揚げ

Dashimaki Kushikatsu

手工玉子炸串

RM11

ポテトコロッケ(チーズ) (1個)

Cheese Potato Croquette (1 Piece)

马铃薯可乐饼(芝士)(1块)

RM15

2 ヒレかつサンド

Tenderloin Katsu Sandwich

腰内猪排三明治

3 Pieces

6 Pieces

RM15

RM29

4 ヒレかつ串揚げ

Tenderloin Kushikatsu

腰内猪排串

RM13



追加注文 Make It A Meal! 套餐加购



ADD ON RM 9 ONLY for Rice, Miso Soup & Pickles

*Non-refillable







Unagi Katsu



Experience the perfect fusion of flavours with tender, premium-quality eel coated in a crispy, golden panko crust. Each unique dish is a must-try for all unagi lovers.

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



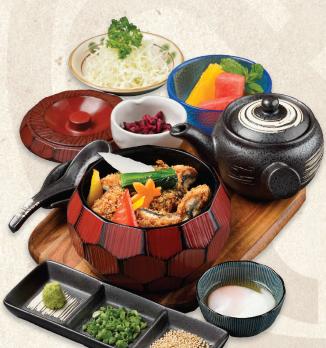








RM52





B 鰻かつまぶし **Unagi Katsumabushi Set** 鳗鱼套餐三部曲











RM59

慢かつセット
 Unagi Katsu Set
 慢鱼排套餐







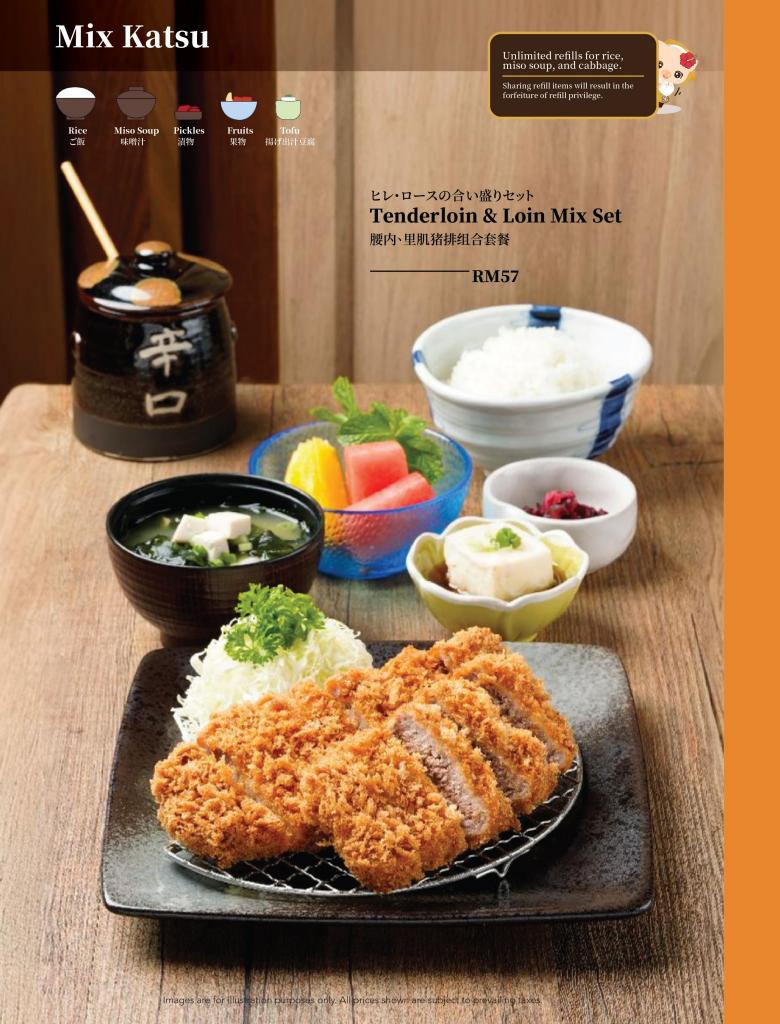
RM45





À La Carte







ヒレ・海老・豚肉コロッケミックスセット

Pork & Prawn Mix Set

腰内猪排炸串、炸草虾排、马铃薯可乐饼组合套餐 A mix of 3pcs tenderloin kushikatsu, pork croquette and prawn katsu.

RM52







ヒレ・チキン・豚肉コロッケミックスセット

Pork & Chicken Mix Set

腰内猪排炸串、香嫩鸡排、马铃薯可乐饼组合套餐

A mix of 3pcs tenderloin kushikatsu, pork croquette and chicken katsu.

RM50



トリオミックスセット (ヒレカツ串揚げ・チキンカツ・海老)

Trio Mix Set

腰内猪排炸串、香嫩鸡排、炸草虾排组合套餐 A mix of 3pcs tenderloin kushikatsu, chicken katsu and prawn katsu

RM55







Unlimited refills for rice, miso soup, and cabbage. Sharing refill items will result in the forfeiture of refill privilege.

Katsumabushi













How To Enjoy Katsumabushi



Scoop Tonkatsu and rice into a bowl for a simple, flavourful meal.

まずは、特製ソースがたっぷりかかっ たとんかつを茶碗に入れそのままで お召し上がりください。



Enhance the dish with sesame seeds, wasabi, and green onion toppings.

次は、ごま・青ねぎのせ・薬味の香りと爽 やかな風味をお楽しみいただけます。



Pour savoury dashi broth on Tonkatsu and rice to complete the delightful experience.

さらに、わさびのせ旨味豊かな特製だし 汁をかけ、風味ある出汁茶漬けとしてお 楽しみください。

Katsu Curry















Unlimited refills for rice, miso soup, and cabbage. Sharing refill items will result in the forfeiture of refill privilege.



キャベツ

果物

Fukujinzuke 福神漬

ヒレかつカレー

Tenderloin Katsu Curry Set

腰内猪排咖喱饭套餐

RM46

RM37



ロースかつカレー

Loin Katsu Curry Set

里肌猪排咖喱饭套餐

RM45

À La Carte

RM36

海老フライカレー (2本)

Prawn Katsu Curry Set (2 Pieces)

炸草虾排咖喱饭套餐(2只)

RM50

RM41

チキンかつカレー

Chicken Katsu Curry Set

香嫩鸡排咖喱饭套餐

RM41

RM32



Loin Cheese Katsu-ni Set **Tenderloin Cheese Katsu-ni Set** 芝士腰內豬排套餐 芝士里肌猪排套餐 **RM43 RM44** À La Carte À La Carte **RM35 RM34** チーズ海老フライかつ煮(2本) チーズチキンかつ煮 Chicken Cheese Katsu-ni Set Prawn Cheese Katsu-ni Set (2 Pieces) 芝士炸草虾排套餐 (2只) 芝士香嫩鸡排套餐 **RM48 RM39** À La Carte À La Carte **RM40 RM30**

チーズロースかつ煮

チーズヒレかつ煮



ヒレかつ丼 **Tenderloin Katsu Don Set**

腰内猪排丼饭

RM38

À La Carte

RM33

ロースかつ丼

Loin Katsu Don Set

里肌猪排丼饭

____RM37

À La Carte

RM32

海老フライかつ丼(2本)

Prawn Katsu Don Set (2 Pieces)

炸草虾排丼饭 (2只)

RM48

À La Carte

RM39

チキンかつ丼 **Chicken Katsu Don Set**

香嫩鸡排丼饭

RM33

À La Carte

RM28

親子丼

Oyako Don Set

亲子丼

RM30

À La Carte

RM25

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the forfeiture of refill privilege.



Katsu Sando

Unlimited refills for rice, miso soup, and cabbage.

Sharing refill items will result in the









だし巻き玉子かつサンド&ヒレかつ串揚げセット

Dashimaki Katsu Sandwich With Tenderloin Kushikatsu Set

玉子排三明治(附腰内排炸串)





ヒレかつサンド&だし巻き玉子串かつセット

Tenderloin Katsu Sandwich With Dashimaki Kushikatsu Set

腰内猪排三明治(附手工玉子炸串)

RM30



Katsu Sandwich Mix

炸排三明治组合套餐

(A mix of 3pcs tenderloin katsu sandwich and 3pcs tamago katsu sandwich)

RM26

Udon





