

Sora 空

noun.

| Sky. 天空. Tiān Kōng

Sora

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A breezy restobar with laid-back coastal-retro vibes.
Serving Japanese fusion food, cocktails on tap,
and curated drinks.



APPETIZERS



Chawanmushi

Silky Japanese steamed egg custard, light and savory

8



Ikura Chawanmushi

Silky Japanese steamed egg custard topped with premium salmon roe for a burst of ocean flavor

15



Suimono (Clam / Salmon)

Fresh clams or salmon served in a delicate, clear umami broth

26



Caesar Salad

Crisp romaine lettuce with parmesan and house Caesar dressing

20



Avocado Corn Salad

White sweet corn and creamy avocado tossed in a light, refreshing dressing

25



Barachirashi Salad

Assorted fresh raw seafood over crisp greens with a light Japanese dressing

33

SIDES



Edamame

Steamed Japanese soybeans lightly seasoned with salt

8



Golden Tempura Nuggets (6 pcs)

Crispy tempura-battered chicken nuggets, served hot and juicy

12



Cheesy Potato Wedges

Potato wedges served with cheese and mayo sauce

12



Takoyaki Bites (6 pcs)

Soft octopus balls topped with takoyaki sauce and bonito flakes

16



Shirasu Whitebait

Lightly fried whitebait, crispy and savory

19



Popcorn Chicken

Bite-sized crispy chicken, seasoned to perfection

23



Ebi Fry (5 pcs)

Panko-crusted prawn, deep-fried until golden and crispy

28



Ehire Stingray Fin

Grilled stingray fin with a smoky, chewy texture

27

SIDES

Salted Egg Lotus Root Chips

Crunchy lotus chips tossed in salted egg crumbs

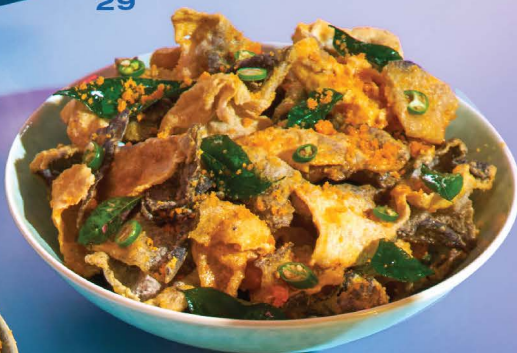
28



Salted Egg Fish Skin

Crispy fish skin coated in rich salted egg goodness

29



Chicken Drumettes & Tips (6 pcs)

Deep-fried bite-sized karaage chicken wings

19



Triple Dip Fries

Crispy fries paired with tartar sauce, mentai cream & Japanese curry sauce — TRIPLE THE DIP, TRIPLE THE PLEASURE!

19



Okonomiyaki

Japanese savory pancake loaded with okonomiyaki sauce and bonito flakes

22



Koebi Crispy Prawn

Crispy baby prawns, light and snackable

16

POLO BURGER

Wagyu Beef

Juicy Wagyu beef patty finished with homemade BBQ sauce

45



Prawn Mental Cheese

Crispy housemade prawn patty layered with creamy egg mayo

38



Matcha Taro Cream Cheese Bun

Soft polo bun filled with sweet matcha cream cheese and smooth taro-yam purée

26



Breakfast Delight

Polo bun loaded with fluffy egg, chicken ham, floss & cheese

21



Chicken Mental Cheese

Juicy grilled chicken topped with cheese and rich mentalai sauce

35



SANDO



Chicken Katsu
Crispy panko-crusted boneless chicken drumstick with house-made egg mayo tartar sauce
24



Mushroom & Egg Toasted
Sautéed mushrooms with egg & cheese on lightly toasted bread
22



Taro Chicken Floss & Ham 🍷
Creamy taro spread layered with chicken floss and ham
21



Prawn Patty 🍷
Crispy housemade prawn patty with egg mayo and cheese
26

SUSHI PIZZA

* 20cm sushi rice crust



Mixed Mushroom
Crispy rice topped with shimeji mushrooms and melted mozzarella
29



Tokyo Chicken
Japanese-style karaage chicken with melted cheese on crispy rice
33



Unagi
Teriyaki-glazed eel layered over crispy rice
38

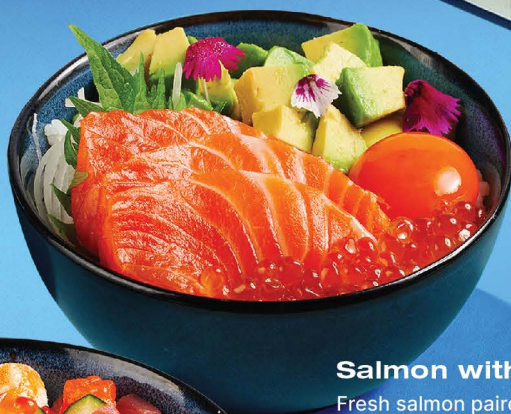


Seafood
Assorted seafood with melted cheese on a crispy rice base
36

Koebi Karaage 🍷
Crispy baby prawns with melted cheese on golden rice crust
31



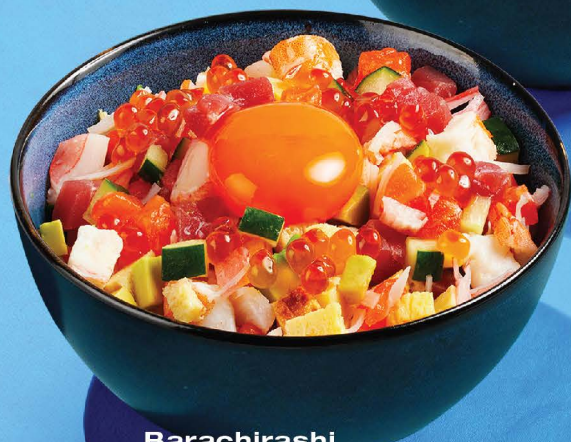
DONBURI



Salmon with Avocado

Fresh salmon paired with creamy avocado

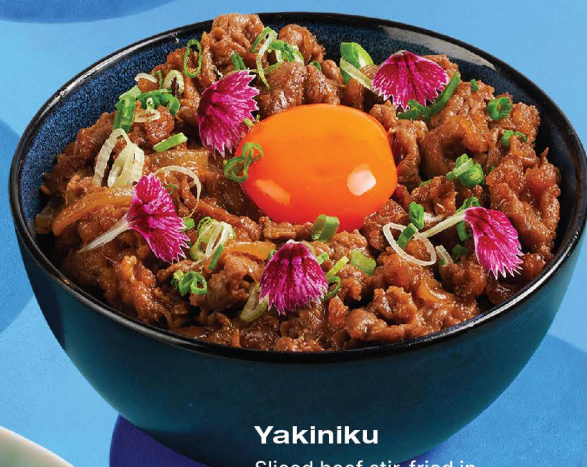
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Barachirashi

Assorted sashimi cubes on a bed of rice

43



Yakiniku

Sliced beef stir-fried in Japanese BBQ sauce

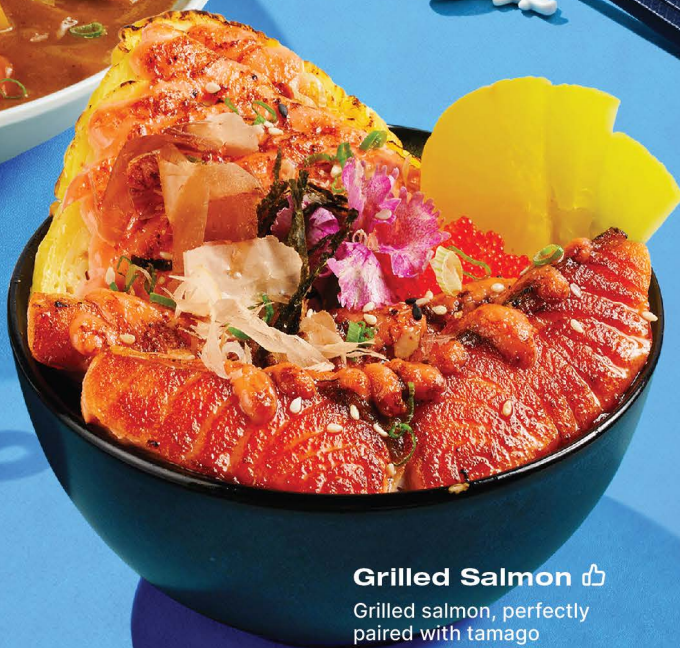
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Tori Katsu Curry

Panko-crusted chicken katsu with rich Japanese curry

26



Grilled Salmon 🍷

Grilled salmon, perfectly paired with tamago

33



OCHAZUKE

Mixed Mushroom

Mixed mushrooms in a warm, umami-rich broth

26



Prawn Patty

Housemade grilled prawn patty with a fragrant savory finish

32

Salmon

Grilled salmon in a light, soothing broth

29



Unagi

Teriyaki-glazed eel in a delicate savory broth

38

NOODLES



Unagi Sesame Milk Soup Udon

Udon in creamy sesame milk broth with grilled unagi and onsen egg

36



Gyū Stir Fry Udon / Soba

Tenderloin beef stir-fried with vegetables in a rich soy sauce

25



Yuzu Salmon Cold Soba

Chilled soba with yuzu dressing, salmon sashimi, crab sticks, pomelo & greens

28



Tom Yum Seafood Stir Fry Udon / Soba

Spicy Tom Yum stir-fried noodles with seafood and vegetables

30



SKEWERS



Chicken Thigh
9



Chicken Wings
10



Beef
13



Wagyu
38



Lamb Rack
33



Prawn
18



Salmon Belly
16



Squid
30



Mushroom
7



Okra
6



Pineapple
10



White Corn
18



Chicken Chop Teriyaki
18



Satay Yakitori 🍷
(6 pcs)
21



Salmon Fillet Teriyaki / Shio
21

DESSERT



Matcha Azuki Daifuku

Soft mochi filled with azuki red bean and fragrant matcha cream

13



Mango Sago Daifuku

Delicate mochi with mango and sango cream filling

13



Flowing Black Sesame Daifuku

Soft mochi with molten black sesame filling

16



Almond Tiramisu Cake
(Non-alcohol / Alcohol)

Soft almond tiramisu layered with smooth cream and a rich, nutty finish

18 / 21



Biscoff Cheesecake

Creamy cheesecake loaded with rich Biscoff flavour

19



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NON-ALCOHOL BEVERAGES

H2O

Sky Juice (dine-in only)	2
Spritzer (550ml)	5

SOFT DRINKS

Coke	7
Coke Zero	7
Sprite	7
Soda Water	7
Tonic Water	7
100 Plus	6
Japanese Ramune Soda (Original / Melon / Orange)	14

INFUSION TEA

* teapot	
Chrysanthemum, Hawthorn & Apple	17
Lavender, Chamomile & Lemon	17
Mulberry & Tangerine Peel	17
Rose & Jasmine	17

FRESH JUICE

Apple	14
Carrot	14
Orange	14
Coconut	15



NON-ALCOHOL BEVERAGES

JAPANESE CHA

	Hot	Ice
Green Tea (bottomless for dine-in only)	5	5
Matcha Latte	13	15
Houjicha Latte	13	15
Strawberry Matcha Latte 🍓	-	18
Sora Cloud 🍃	-	18

COFFEE

	Hot	Ice
Espresso	8	-
Black	11	13
White	13	15
Black Fizz	-	16
Floraion Fizz 🍓	-	16
Orange Americano	-	15
Lime Tonic Espresso	-	15

MOCKTAILS

Floral Sipper	17
Lemonade Mojito	16
Passionfruit Tango	15
Summer Pollen (contains egg) 🍓	16

Extra Espresso Shot	+3
Change to Oat Milk	+3



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ALCOHOL BEVERAGES

DRAUGHT BEER

	Regular	Happy Hour Set of 5 (before 7pm)	Regular Set of 5 (after 7pm)
Carlsberg	20	90	95
Sapporo	22	95	100
1664 Blanc	22	95	100
Connor's	21	90	95

JAPANESE WHISKY HIGHBALL

Suntory Kakubin	29
Jim Beam (Lychee / Peach / Apple / Passionfruit / Grapefruit)	26

BY THE GLASS

RED WINE

Hardys VR Shiraz	26
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WHISKY

Tamnavulin Single Malt	38
Suntory Toki	38
Suntory Chita	42
Singleton 12 YO Single Malt	38
Singleton 15 YO Single Malt	48
Singleton 18 YO Single Malt	65
John Walker XR 21	65
Yamazaki 12 YO	190

SHOOTERS

	1 shot	6 shots
Tequila	16	80
Kamikaze	15	80
Whisky Sour	15	80
Lemon Drop	15	80
B52	17	85

COGNAC

Hennessy VSOP	40
Hennessy XO	100
Martell VSOP	40
Martell Noblige	45
Martell Cordon Bleu	95

SIGNATURE TAP COCKTAILS

Hana 🍷

Gin, rose, jasmine,
osmanthus, stevia

27



Kohi

Gin-infused
coffee beans

26



Ume Rain 🍷

Vodka-Infused plum,
oolong tea, gin

23



Kyoto Green

Vodka, gin, matcha

28



Rin Ka

Vodka-infused oolong tea,
osmanthus, sencha

24



Hatsu

Rum, mixed fruits

21



Kin

Rum-infused truffle
sunflower seeds, gin

24



Shoga Cure

Whisky-infused
ginger, honey

22



CLASSIC COCKTAILS

①	Margarita	30	⑤	Cosmopolitan	31
②	Long Island Ice Tea	30	⑥	Salty Dog	29
③	Mojito	29	⑦	Whisky Sour	32
④	Gin & Tonic	28	⑧	Gin Fizz	28



ALCOHOL BOTTLE SELECTIONS

SAKE

Tatenokawa Seiryu Junmai Daiginjo (720ml)	250
Tatenokawa Shuryu Junmai Daiginjo (720ml)	270
Tatenokawa 33 Junmai Daiginjo (720ml)	300
Dassai Junmai Daiginjo 39 (720ml)	330
Dassai Junmai Daiginjo 23 (720ml)	480
Yamamoto Junmai Ginjo Pure Black (720ml)	320
Dassai Junmai Daiginjo 45 (1800ml)	590
Dassai Junmai Daiginjo 23 (1800ml)	990
Tatenokawa Seiryu Junmai Daiginjo (1800ml)	600
Yamamoto Junmai Ginjo Pure Black (1800ml)	660

UMESHU / FRUIT LIQUEUR

Half Moon Yuzu	220
Half Moon Umeshiso	220
Tatenokawa Yamagata Yuzu	240
Tatenokawa Yamagata Plum	240

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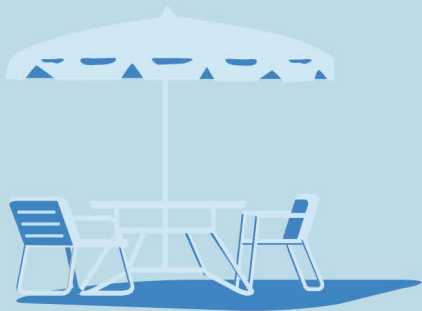
Roku	500
Suntory Sui	520
Yuzugin	580
Kinobi Kyoto Dry Gin	580
Hinata	600
Hendricks	560

VODKA

Suntory Haku	530
Grey Goose Original	540
Belvedere Pure	540

WHISKY

	1 btl	2 btls
Tamnavulin Single Malt	550	980
Suntory Toki	560	1000
Suntory Chita	580	1050
Singleton 12 YO Single Malt	580	1050
Singleton 15 YO Single Malt	690	1250
Singleton 18 YO Single Malt	960	1800
John Walker XR 21	1000	1850
Hakushu 'Distiller's Reserve'	1600	-
Hakushu 12 YO	2400	-
Yamazaki 'Distiller's Reserve'	1800	-
Yamazaki 12 YO	2500	-
Hibiki 'Japanese Harmony'	1700	-



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ALCOHOL BOTTLE SELECTIONS

COGNAC

	1 btl	2 btls
Hennessy VSOP	630	1200
Hennessy XO	1500	2800
Martell VSOP	630	1200
Martell Noblige	660	1250
Martell Cordon Bleu	1450	2750

CHAMPAGNE

	1 btl	3 btls	5 btls
Moet & Chandon Brut Imperial	490	1400	2200
Moet & Chandon Brut Imperial Magnum	980	-	-
Dom Perignon Brut Luminous	1400	3900	6300

RED WINE

Anakena Nuna Carmenere	160
Sottano Merlot	180
Aussieres Selection Red	190
Sierra Cantabria Crianza	240
Three Bridges Cabernet Sauvignon	250
Los Vascos Cromas Cabernet Sauvignon	260
DBR Les Legendes R Medoc	280
Altos de Losada	320
Terrunyo Carmenere	350
Elderton Ode to Lorraine Cabernet Shiraz Merlot	400
Hardys 1853 Shiraz	420

WHITE WINE

Anakena Nuna Sauvignon Blanc	160
San Simone Prestige Pinot Grigio	170
Trivento Reserve Chardonnay	190
DBR Aussieres Selection Chardonnay	210
DBR Les Legendes R Bordeaux Blanc	210
Craggy Range TMR Martinborough Sauvignon Blanc	250
Richland Moscato	180
Richland Moscato Rosa Pink	180
Chandon Spritz (Sparkling Wine)	250