

Sakae Sushi -

Japanese Food Designed for the Discerning

By Aida Abdül Razak

If you've wanted more than a great experience dining in a restaurant, then you have to dine at Sakae Sushi. Designed with the concept to please every diner, Sakae Sushi offers more than one way to eat Japanese food.

First, there's the Kaiten, which is Japanese food on a conveyor belt for people in a hurry. This is great for people who want a light meal that's just revolving past the tables for selection and picking. You are charged according to the colour of the plates you pick up. With Sakae Sushi's fuss free 3-tier pricing system of RM1.90, RM3.90 and RM5.90, Sakae's customers can sit back and enjoy their meal without having to constantly think calculate the bill they are chalking up.

Sakae Sushi's best offerings are the beautifully presented Japanese Food. Japanese food at Sakae Sushi appeals to the eye and to the taste buds. All dishes are skilfully presented with the freshest catch cooked in the simply flavourful Japanese way. Light seasoning and basic cooking techniques are the mark of good Japanese food. This is to enhance the freshness of the vegetables, fish, chicken or meat in the dish.

Thanks to the economies of scale Sakae Sushi enjoys, consumers can enjoy fresh, high-quality food at affordable prices. Sakae offers one of the widest ranges of cooked food items - teppanyaki, yakimono, nabemono, tempura, agemono, ramen/udon/soba, donburi - to complement its delectable selection of sushi and sashimi. Its sushi rice is also enriched with vitamin E for added health benefits.

Typically, the food here is authentic yet there are some dishes on the menu that speaks of innovation, and creativity. These are new items created by master chefs at Sakae Sushi and cater to the local flavours. All new items at Sakae Sushi are presented on a black plate to distinguish it from the other existing coloured plates. If you want to try these innovations in Sakae Sushi, just pick up the black plates on the conveyor belt.

"We launch a new item every fortnight and these are put on the belt for two weeks so that more people can try them and give us their feedback," added Ms Caren Poon, Managing Director of Apex-Pal Malaysia. It counts Sakae Blossom, Salmon Cheese Maki and sakura kimchi maki as successful and popular items which were launched and subsequently included in the menu too.

For a more urban feel, Sakae Sushi at the Pavilion is the first restaurant of its kind in Malaysia that has a drinks and dessert bar serving Japanese dessert, tapas and drinks. Aptly called Sakae Izakaya, customers can also enjoy special drinks and cocktails while catching up with friends and unwinding after a hard day's work. Sakae Izakaya serves an array of mouth-watering desserts such as Strawberry Cheese Cake, Tofu Cheese Cake, Goma Pudding (black sesame) and Sakura Mochi. Sakae Sushi has designed the menu to appeal to the young and urban, as well as for more discerning diners who want quality of freshness, yet with the simple flavours of Japanese cuisine. Response has been great with customers coming back for more!

Despite its reasonable prices, Sakae constantly creates new ways to offer its consumers maximum value from the variety and quality of food right down to the dining experience. At the Pavilion Sakae Sushi, you can have a choice of dining in the romantic alcoves set for two or four, or at the open tables inside. The design is light, fresh and very convenient, giving an ambience that is exciting and urban. A family of four can be seated very comfortably at these tables. Those familiar with the menu can just use the individual touch-screen computer to order. The program is people friendly and can even provide some amusement to kids. For those who are unsure, just call for the restaurant attendants to assist you in your order.

An individual side bar at every table is equipped with a hot water dispenser and also carries the famed wasabi, pickled ginger and light soy sauce condiments. With the hot water dispenser, diners can replenish their cups of tea anytime throughout the meal.

Sakae Sushi's popularity transcends geographical boundaries, evident in its recent expansion into overseas markets. Currently, the chain has over 70 outlets in Malaysia, Hong Kong, Indonesia, China, Philippines, Thailand & USA.

Since its first foray into the Malaysian market with the launch of its first outlet at The Curve in August 2005, Sakae Sushi has expanded to other locations including Pavilion, Kuala Lumpur, Bangsar Village II, AEON Bukit Tinggi, Klang, Subang Parade, Sunway Pyramid, Sunway Carnival Mall and Queensbay Mall in Penang.

Sakae Sushi

Yakimono Moriawase RM49.90
Mouthwatering selection of grilled shiitake mushrooms, salmon asparagus teriyaki roll, chicken, scallops and prawn topped with cod fish roe.



Sashimi Mori Shu RM39.90
A delightful medley of fresh air-flow Norwegian salmon, swordfish, surf clam, octopus, sweet shrimp with head and salmon fish roe.



Sakae Salad RM8.90
A special Sakae creation - a fruity oriental interpretation combining fresh salmon, seasoned seaweed, jellyfish, tempura flakes, salmon skin, Japanese egg omelette, sweet bean curd skin and a sweet plum sauce as dressing.



Unagi Tama Maki RM13.90
Irresistible reverse rolls with Japanese egg omelette and cucumber wrapped in sushi rice and topped with unagi.



Hana Maki RM5.90
Beautifully crafted flower rolls filled with avocado, crabstick, mayonnaise and cucumber and coated with shrimp roe.



Sakae Blossom RM5.90
A beautiful, delicate blossom crepe and seaweed wrapped fresh raw salmon petals.



Sakae Izakaya Menu Japanese Dessert

Strawberry Cheese Cake RM8.90
Irresistibly delicious all time favourite combination of strawberry and cheesecake. A must have for all dessert lovers.



Tofu Cheese Cake RM7.90
A healthy indulgence of wonderfully creamy & smooth cheese cake enriched with tofu.



Green Tea Tiramisu RM8.90
Favourite pick-me-up dessert with delicious thin layers of soft spongy cake alternating with thick layers of dense luxurious mascarpone combined perfectly with green tea.



Goma Pudding RM7.90
Light, smooth and creamy dessert combined with the amazing texture and flavour of a special blend of both black and white sesame that is an important source of fibre and protein.



Tonnyu Pudding RM7.90
A smooth, soft and creamy classic dessert made from fresh soy milk and topped with red bean paste. A delicious yet healthy finish to a meal.



Sakura Mochi RM7.90
Representing the cherry blossom which is synonymous with the arrival of spring in Japan, is this popular sweet pink rice cake filled with red bean paste, beautifully wrapped in seasoned Sakura leaf.



Wasabi Honey Ice-Cream RM6.90
Unique blend of wasabi and honey - a distinctive and exotic marriage of two great flavours for a unique ice-cream experience.



Sakae Treasure Box RM18.90
A set of Spicy Strawberry Sherbet, White Goma Ice-Cream & Tofu Cheese Cake.



Japanese Tapas

Crispy Geisha Roll RM7.90
An interesting twist to the traditional Japanese maki with grilled teriyaki chicken rolled with bread and fried till golden brown.



Shishito Mentayaki RM7.90
Mild, sweet, crisp Japanese green pepper grilled with cod fish roe.



Sakae Sushi Cake RM7.90
Sakae's signature sushi cake intricately decorated with Japanese omelette, 10 kezuri and topped with a beautifully crafted salmon roe, avocado and salmon roe.



Drinks

Kabuki Dream RM16.90

This bold concoction contrasts the tartness of grapefruit and umeshu with grenadine and gin, remaining true to the origins of its name Kabuki, a dramatic style of Japanese theatre.

