



*Charcoal Grill*

***\*Use your phone's camera to scan  
this QR Code for our daily BBQ &  
Hot Pot menu.***



**NIKU OU**  
BY WAGYU YA  
JAPANESE CHARGRILL  
RESTAURANT

# WAGYU KATSU SANDO



A5 Kobe Beef Chateaubriand \$228

A5 Omi Tenderloin \$132

M9 Full blood Tenderloin \$98



**DELUXE SASHIMI FOR 2** 120

9 Kinds of fresh daily catch sashimi including today's best choices of Daily Catches! 2 people serving



**MIDORI AWABI SASHIMI** 22/pc

Green lip abalone (1pc, sliced into 4)

**Sashimi Plate** 60

A variety of thinly slice fresh pieces of raw fish, 21pc (7 kinds of fish)

**Uni Sashimi** 55

Sea Urchin sashimi (Limited)

**Hamachi Sashimi** 24

Thin slice of raw king fish (6 pcs)

**Salmon Sashimi** 22

Thin slice of raw fish salmon (6 pcs)

**Salmon Belly Sashimi** 31

Belly part of raw fish salmon (6 pcs)

**Tuna Sashimi** 31

Thin slice of raw tuna

**Iki Jime**

Today's freshly catch! Please ask our waiters for details

POD

**Hokkigai Sashimi** 18

Surf clam sashimi (6 pcs)

**Hotate Sashimi** 19

Hokkaido scallop sashimi (6 pcs)

**Octopus Sashimi** 22

Freshly sliced octopus sashimi (6 pcs)

**Hamachi Belly Sashimi** 34

Belly part of raw king fish. (6 pcs)



**SCAMPI SASHIMI** 32

Raw Scampi Sashimi (2pcs)



**TORO SASHIMI** 18/P

Japanese Imported Tuna Belly



**FRESH OYSTERS** 16/2P

Fresh shucked oyster with Ponzu Jelly & Premium Salmon Roe.



**A5 WAGYU  
CARPACCIO** 59

A5 Imported Japanese wagyu Carpaccio with sweet soy dressing, garlic and sesame



**WAGYU TATAKI** 31

Seared M9+ wagyu with house made ponzu, Julienned Spanish onion & radish



**WAGYU YUKKE** 25

Marinated raw M9+ wagyu beef with egg yolk & baked almond slice.



**SALMON CARPACCIO** 22

Salmon sashimi & mixed salad served with olive oil & balsamic vinegar.

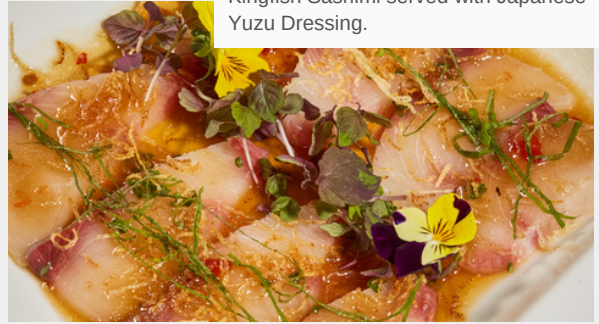


**SCALLOP CARPACCIO** 26

Hokkaido Scallops served with french vinegar dressing.

**BURI CARPACCIO** 26

Kingfish Sashimi served with Japanese Yuzu Dressing.



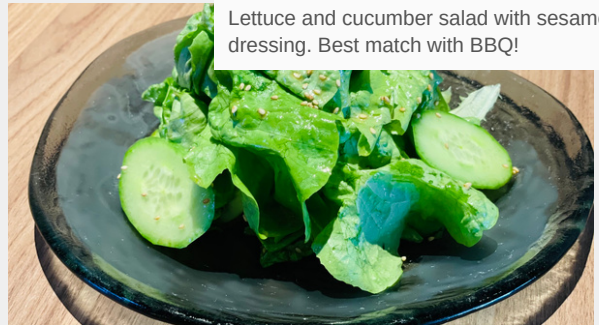
**TUNA TATAKI** 33

Slice maguro Tuna sashimi with Japanese Shiso and French Ingredients dressing.



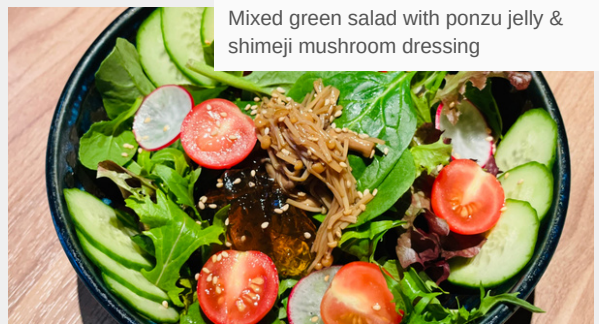
**GOMA SALAD** 15

Lettuce and cucumber salad with sesame dressing. Best match with BBQ!



**WAFU SALAD** 14

Mixed green salad with ponzu jelly & shimeji mushroom dressing



**SHISO TOMATO** 12

Refreshing match for BBQ, Cherry Tomato in shiso dressing & daikon pickle.





**TEMPURA CORN BALL 12/P**

Tempura fried fresh corn, with sun dried tomato cream, 2 cheese & aonori.



**SCHOOL PRAWNS 19**

Deep fried school prawns with homemade Japanese spicy powder.



**TEBASAKI KARAAGE 20**

Deep fried chicken wings marinated in homemade sauce. One of the must try in here.



**WAGYU GYOZA 21**

Wagyu gyoza with Minced M9+ Wagyu, vegetable and herbs (5pc).

**FOIE GRAS TOAST 49**

Pan fried premium foie gras on toast with cherry jam ( 2 pc )



**BUTTER HERB SCALLOP 29**

Pan seared scallops in butter herb dressing cream on mash potato.



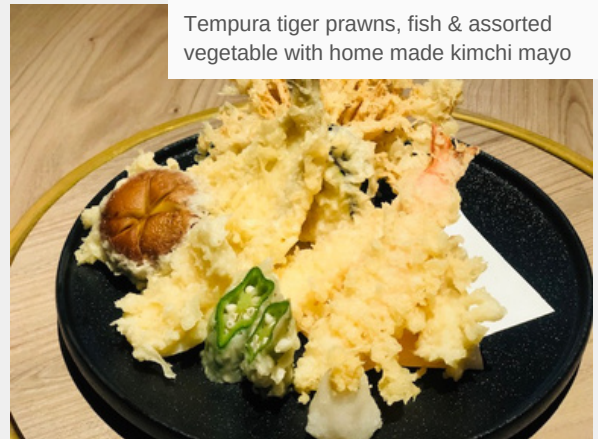
**EIHIRE YAKI 28**

Grilled stingray fin served with spiced mayonnaise



**ASSORTED TEMPURA 45**

Tempura tiger prawns, fish & assorted vegetable with home made kimchi mayo



# Sushi & Maki



ABURI UNI 28/2pc  
WAGYU NIGIRI

Seared M9+ wagyu, fresh uni, foie gras soy, shiso & caviar



ABURI FOIE 28/2pc  
GRAS WAGYU NIGIRI

Seared M9+ wagyu, foie gras, black truffle, shiso & foie gras soy



A5 KONBU 31/2pc  
TARE WAGYU NIGIRI

Seared A5 Japanese wagyu topped with Konbu Tare



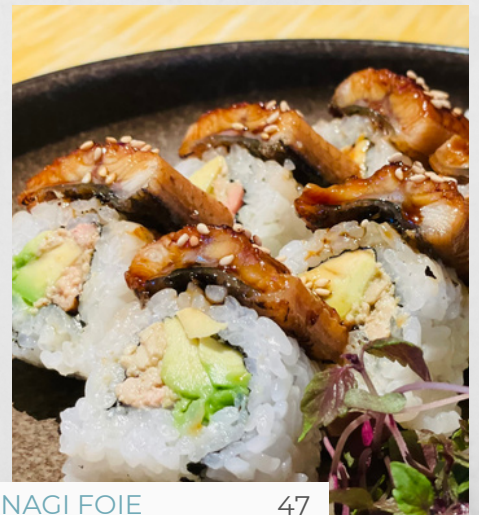
FOIE GRAS 19/pc  
NIGIRI SUSHI

15-18g French goose liver on top of Japanese sushi rice.



MENTAIKO SALMON 25  
URAMAKI

Spicy Mentaiko (Pollock Roe) Sushi Maki with Salmon and Cucumber. 8pc



UNAGI FOIE 47  
GRAS URAMAKI

Unagi & Foie Gras topped with homemade sweet soy sauce. (8 pcs)



FOIE GRAS UNAGI 47  
TRUFFLE URAMAKI

Unagi cucumber roll topped with Foie Gras, Truffle & Avocado (8 pcs)



CALIFORNIA 25  
URAMAKI

Inside out sushi roll with salmon roe & avocado. (8 pcs)



JAPANESE TORO 19/pc  
NIGIRI SUSHI

Mouth watering Imported Japanese Tuna Belly Sushi.

# Popular mains



## FOIE GRAS BIBIMBAP 47

Our famous Foie Gras Fried Rice. Pan Fried Foie gras with black truffle on top of special made Japanese Rice



## WAGYU STEAK DON 49

M9+ pure breed wagyu steak served with housemade steak sauce & Onsen egg on Japanese rice.



## SHABU SHABU DON 35

M9+ wagyu slice boiled in steak sauce with free-range Onsen egg on top of Japanese rice.



## TRUFFLE RICE 33

Fried rice in truffle oil with seasonal mushrooms topped with fried garlic chips.



## WAGYU ENOKI MAKI 38

Enoki mushrooms wrapped in M9+ Wagyu slices cooked with housemade steak sauce.





INANIWA COLD UDON 35

Top tier Japanese Inaniwa Udon served with wagyu beef along with a light soy base soup, best to match with BBQ



INANIWA HOT UDON 35

Rich soy base dashi broth with M9+ wagyu beef, leek, seaweed & spring onion. Using the top tier Japanese Udon with the Royal Family uses in Japan



SHABU NABE 32

Seasonal vegetables cooked with dashi broth. Served with ponzu dipping sauce.

  
Soups @ Wagyu Ya

WAGYU TONGUE SOUP 28

Rich steamy broth made with slow cooked premium wagyu tongue along with Japanese Daikon & Spring Onion.



WAGYU BONE SOUP 28

48 hours slow cooked wagyu bone soup, best to go along side with our BBQ wagyu!



M9+ KARUBI SOUP 28

Made with M9+ Wagyu to produce this wonderful spicy karubi soup, must try!!

