



## Wagyu Steaks

### **M9+ Australian Full Blooded Eye Roll Steaks**

On the side with Kimchi and Garlic Chips

150g steak | \$55

\*Please kindly ask our friendly staffs for more  
wagyu steaks options for the day

## Shabu Shabu

**Japanese Style Hot Pot featuring**

**Omi Gyu A5 Wagyu**

**&**

**M9+ Australian Full-blooded Wagyu**

Your choice of soup base

**Shabu Shabu**

**Soy Milk**

**Sukiyaki**

Comes with assorted vegetable sharing plates

Set for 2 | \$220



*Charcoal Grill*

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





**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** POD

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

**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.

# Sushi & Maki



## OMAKASE STYLE DELUXE SUSHI PLATE 95

12 pcs luxurious tastes Omakase style assorted sushi including Japanese Toro, A5 / M9+ Wagyu, Scampi, Tuna, Salmon, Salmon Roe & other freshest cuts of the daily catches with different toppings. (Serves in 3 plates of 4, 12 pieces together)



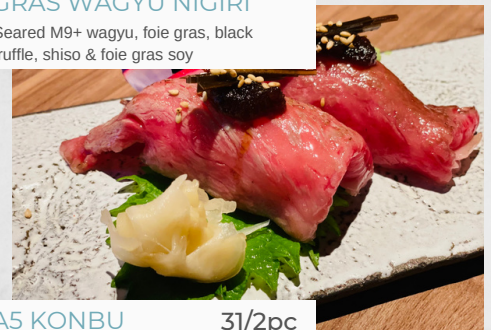
## ABURI UNI WAGYU NIGIRI 28/2pc

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



## ABURI FOIE GRAS WAGYU NIGIRI 28/2pc

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



## A5 KONBU TARE WAGYU NIGIRI 31/2pc

Seared A5 Japanese wagyu topped with Konbu Tare



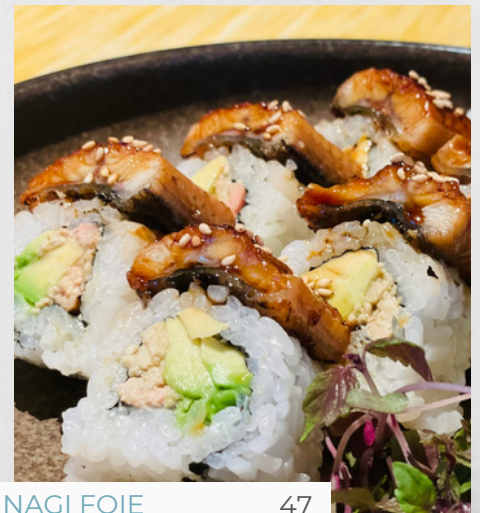
## FOIE GRAS NIGIRI SUSHI 19/pc

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



## MENTAIKO SALMON URAMAKI 25

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



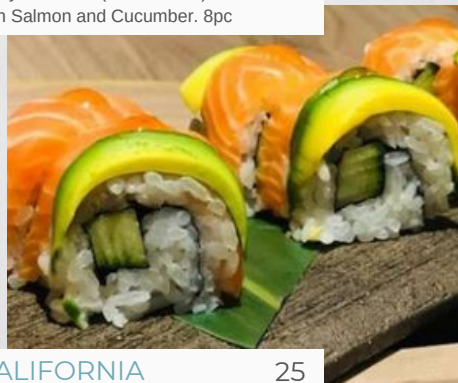
## UNAGI FOIE GRAS URAMAKI 47

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



## FOIE GRAS UNAGI TRUFFLE URAMAKI 47

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



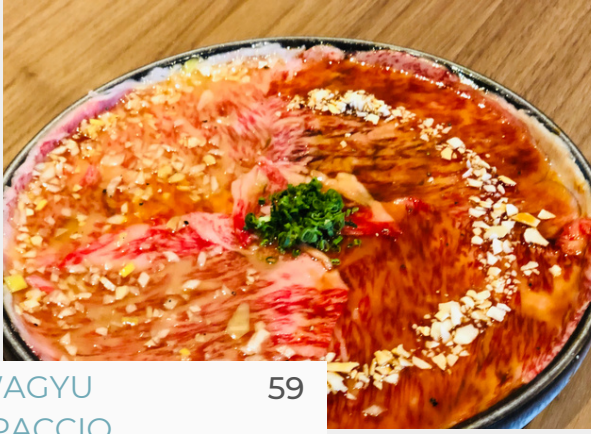
## CALIFORNIA URAMAKI 25

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



## JAPANESE TORO NIGIRI SUSHI 19/pc

Mouth watering Imported Japanese Tuna Belly Sushi.



**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.

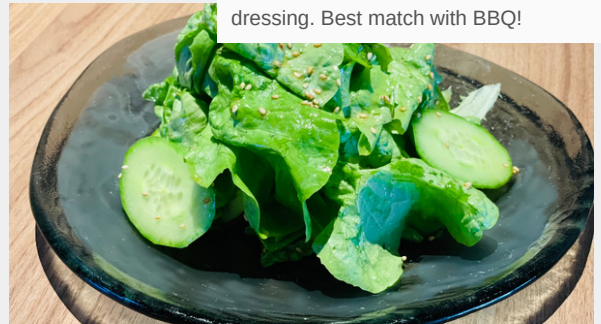
**BURI CARPACCIO** 26  
Kingfish Sashimi served with Japanese  
Yuzu Dressing.



**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

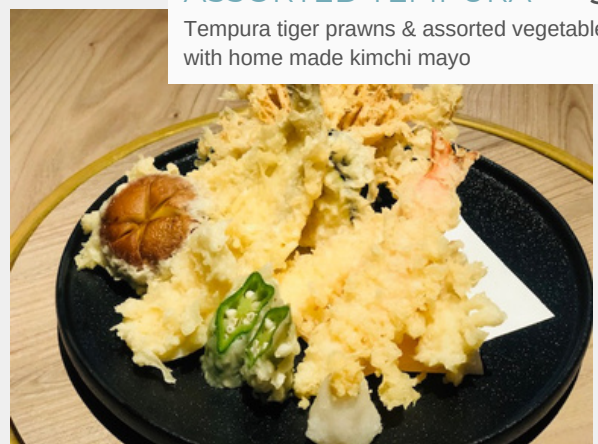
28

Grilled stingray fin served with spiced mayonnaise

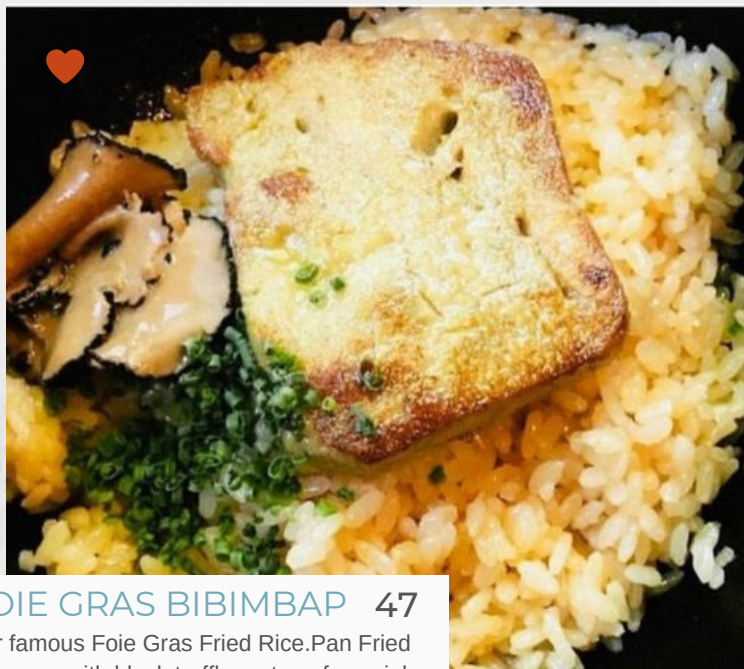


### ASSORTED TEMPURA 36

Tempura tiger prawns & assorted vegetable with home made kimchi mayo



# 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.



# Other mains & Sides



## CHICKEN STEAK 38

Mouth watering chicken steaks grilled on binchotan charcoal with salt & pepper, teriyaki sauce on side.



## WAGYU ENOKI MAKI 38

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



## SALMON WAFU STEAK 35

Pan fried salmon steak served with home made wafu sauce

## Sides

Rice	5	Edamame	11
Miso Soup	6	Chawanmushi (Steam egg custard)	16
Kimchi	7	Agedashi Tofu	18
Wasabi Octopus	10	Nasu Misoyaki (Grilled eggplant)	20





**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!!*

