

# 前菜 Appetisers & Sides

## 前菜



A1  
Tako Wasabi  
たこわさび



A5  
Chuka Idako  
ちゆかいだこ



A7  
Onsen Tamago  
温泉卵

### Appetisers

A1	Tako Wasabi.....	\$6
A2	Mentai Salad.....	\$6
A3	Tsubugai Wasabi.....	\$6
A4	Tsubugai Kimuchi.....	\$6
A5	Chuka Idako.....	\$6
A6	Chuka Kurage.....	\$6
A7	Onsen Tamago.....	\$2
A8	Edamame(Lightly Salted)...	\$5
A9	Edamame(Spicy Fried).....	\$5



P5  
Kawa Ebi  
川エビ

### Sides

P1	Truffle Fries.....	\$5
P2	Japanese Wafu Salad.....	\$3
P3	Cauliflower Karaage.....	\$6
P4	Kaki Fry(3pcs Japanese Oyster)...	\$8
P5	Kawa Ebi.....	\$6
P6	Chawanmushi.....	\$3.80
P7	Ikura Chawanmushi.....	\$7.80
P8	Yakiniku Vegetable Platter(2 Pax).....	\$12
	Enoki mushroom, King oyster mushroom, Shitake mushroom, Pumpkin, Onion, Brinjal, Sweet corn	

P7  
Ikura Chawanmushi



P3  
Cauliflower  
Karaage



# 焼 肉

## Ala Carte

### 牛肉 Beef

E1



USDA Jo-Karubi  
(100g)  
\$25

E2



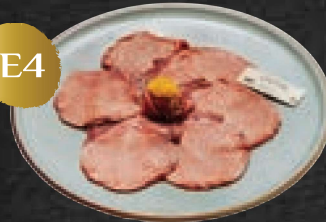
Dragon Karubi  
(250g)  
\$42

E3



Beef Tongue Thick Cut  
-Shio(2pcs)  
\$30.80

E4



Beef Tongue Sliced  
-Shio(100g)  
\$23.80

E5



150 Days Grain-fed  
Ribeye(150g)  
\$19.80

E6



Black Angus Striploin  
Steak(150g)  
\$15.80

E7



MB6/7 Wagyu Striploin  
(120g)  
\$48.80

E8



100 Days Grain-fed  
Shortplate Karubi  
(150g)  
\$8.80

E9



Thin Skirt Harami  
(100g)  
\$10.80

E10



LA Galbi - Marinated  
(120g - 150g)  
\$11.80

E11



LA Galbi  
(120g - 150g)  
\$11.80



**A5 Satsuma Gyu**

**F1**



*Crème de la crème of Japanese Wagyu.  
We picked the top 4% of World Champion Barley-Fed  
A5 Satsuma Gyu from Kagoshima, Kyushu Island, Japan.*

**Shortplate Karubi(50g)  
\$15**



**F2**

**Jo-Karubi(50g)  
\$15**



**F3**

**Flank(50g)  
\$15**



**F4**

**Harami(50g)  
\$15**



**F5**

**Flap(50g)  
\$15**



**F6**

**Ribeye Cap(50g)  
\$12**



**F7**

**Chuck Rib(50g)  
\$15**



**F8**

**Rib Fingers(50g)  
\$15**

*For folks who love chewy tendons with tons of flavour*



**F9**

**Striploin(100g)  
\$45**



**F10**

**Ribeye(100g)  
\$39**

# Ala Carte

## 牛肉 Beef

### Pure South Single Origin Wagyu

*Flavourful grass-fed wagyu from the pristine pastures of New Zealand. Single Origin is the breed line of the famous known Akaushi cattle. They are 100% grass-fed and hormone free. This leaner wagyu is packed with great flavours.*



G5



G2	Flap.....	\$6.80
G3	Flank.....	\$6.80
G4	Harami.....	\$6.80
G5	Ribeye.....	\$25.80



G2



G3



G4

### Southern Ranges MB4+

**SOUTHERN RANGES**

*The top-selling 100% grass-fed beef at our butchery. One of the best grass-fed beef from Australia. It has superior flavour with a marbling score of 4+. This cut is a must try and it should be served Medium rare cooked.*

H1



H1	Ribeye.....	\$25.80
H2	Striploin.....	\$19.80
H3	Chuck Tail Flap Zabuton.....	\$8.80
H4	Tri-tip.....	\$8.80

H2

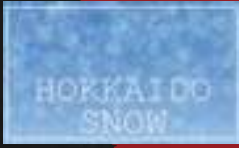


H4



# Ala Carte

## 豚肉 Pork



*Japan Hokkaido Snow Pork, renowned Yume No Daichi which is a Multi Crossed Hybrid Pig from Japan, meticulously raised on sweet potatoes and grain, producing a rich flavourful bite.*



**J1**  
Pork Ball (5pcs)  
- \$7.80



**J2**  
Pork Belly(100g)  
- \$7.80



**J3**  
Kurobuta Collar(100g)  
- \$10.80



**J4**  
Kurobuta Jowl(80g)  
- \$9.80



**J5**  
Marinated Iberico  
Pork Collar(100g)  
- \$12.80



**J6/7**  
J6 Miso Teriyaki Pork Slice  
(100g)- \$7.80  
J7 Black Pepper Pork Slice  
(100g)- \$7.80

## 鶏肉 Chicken

K1 Chicken Bites.....\$7.80  
(Tare/Miso/Teriyaki/Garlic/Thai Basil)

K2 Chicken Butt.....\$7.80

*also known as bonjiri ほんじり  
one of the most succulent parts of the chicken*



**K1**



**K2**

ほんじり



# Ala Carte

## シーフード Seafood



M5



M1

M3



M6



M2



M9

M1	Uni Glazed Supreme Ika.....	\$16.80
M2	Teriyaki Baby Octopus(5pcs).....	\$5.80
M3	Cheesy Uni Half Shell Scallops....	\$9.80
M4	Lemongrass Asari.....	\$7.80
M5	Hamachi Kama.....	\$23.80
M6	Salmon Head Teriyaki.....	\$8.80
M7	Red Grouper Miso(100g).....	\$18.80
M8	Salmon Butter Ponzu(100g).....	\$15.80
M9	Tiger Prawns(2 prawns).....	\$6.00
M10	Salmon Mentaiyaki.....	\$12.80



M7



M8



M9