

Bbq beef

Signature Sampler Platter 🇺🇸

7 kinds of premium wagyu cuts (includes spicy beef) & pork belly

\$99.00



Premium Platter 🇺🇸

5 kinds of premium wagyu, pork belly & chicken thigh

\$138.00



Family Platter 🇺🇸

5 kinds of premium wagyu (includes spicy beef), pork belly, chicken thigh, chicken wingettes & arabiki sausage

\$178.00



Premium Wagyu Platter 🇺🇸 🇯🇵

Highest marbling grade Japanese A5 Wagyu + Australian M9 Ribeye Steak + Wagyu Tan Finger Cut. Served with suki-onsen egg and kisami...

\$218.00



Kagoshima A5 Wagyu 🇯🇵

\$85.00



M9 Tri Tip 🇺🇸

\$44.00



M9 Oyster Blade 🇺🇸

\$42.00



M9 Oyster Blade - Thick Cut 🇺🇸

\$42.00



M9 Karubi Plate 🇺🇸

\$34.00



M9 Chuck Flap 🇺🇸

\$40.00



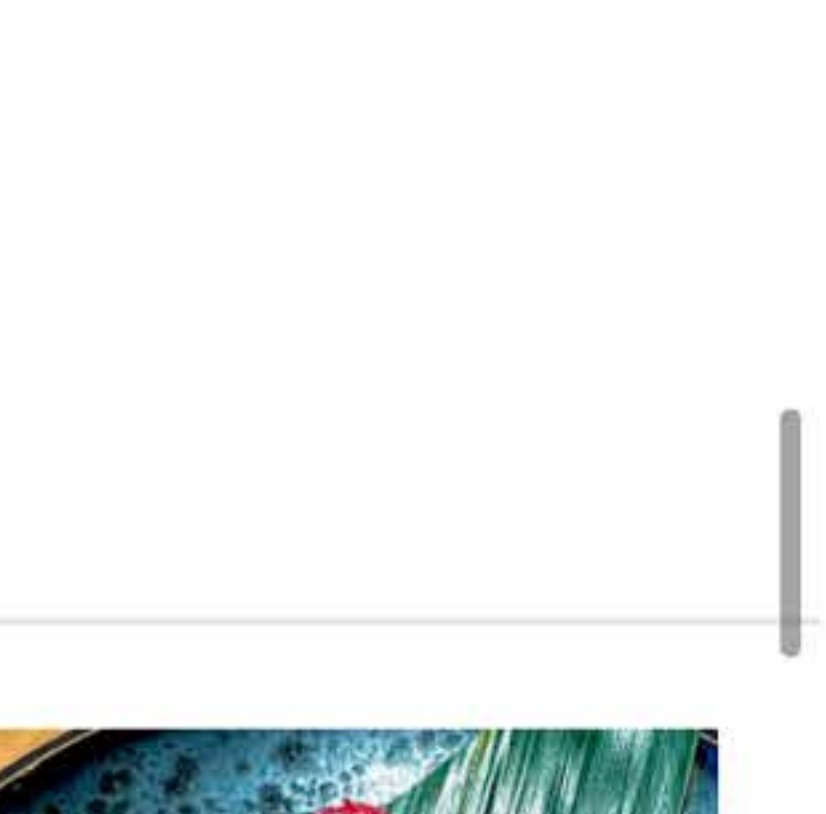
M9 Wagyu Sirloin 🇺🇸

\$48.00



M9 Flank Steak 🇺🇸

\$44.00



Wagyu Harami Skirt 🇺🇸

\$34.00



Wagyu Harami Skirt - Thick Cut 🇺🇸

\$34.00



Wagyu Rib Finger 🇺🇸

\$34.00



Spicy Beef 🇺🇸

\$28.00



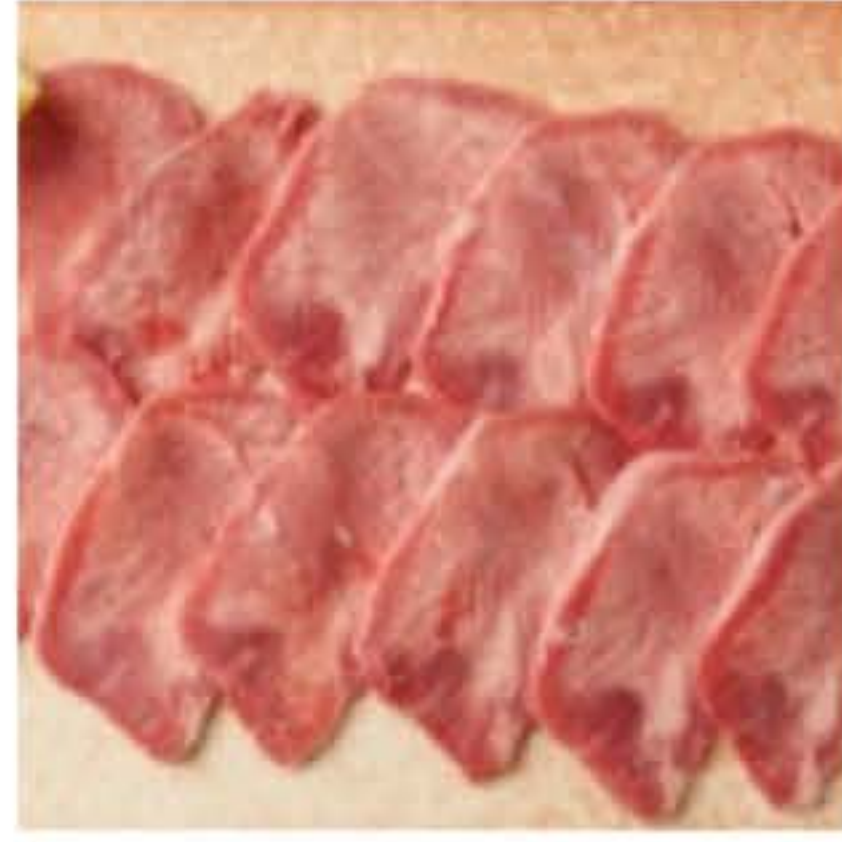
Wagyu Short Rib 🇺🇸

\$40.00



Gyu Tan 🇺🇸

\$20.00



Gyu Tan Finger-cut 🇺🇸

\$26.00



Premium Wagyu Tan Finger-cut 🇺🇸

\$40.00

Special

Luxurious Japanese A5 Kagoshima Platter 🇯🇵

Chef's selection four cuts, serves 2-3 people. Served with Kizami Wasabi, suki-onsen egg, and cabbage salad. Recommended to enjoy with our...

\$269.00



A5 Miyazaki COMBO 🇯🇵

2 Steak Combo (200g Sirloin+150g Tenderloin). The "Rolce-Royce" of Wagyu Beef, A5 grade Miyazaki Wagyu steaks, serves 2 people. Served with Kisa...

\$328.00



Fresh Tasmanian Uni

Considered as one of the most sublime delicacies, these seasonal fresh and creamy Tasmanian sea urchin will melt in your mouth.

\$38.00



Cuttlefish

\$26.00



Other Bbq

Pork Belly

\$19.00



Pork Jowl

\$19.00



Arabiki Sausage

\$12.00



Chicken Thigh

\$13.00



Chicken Wingettes

\$13.00



Scallops w. butter (4pcs)

\$18.00



Tiger Prawns

Tiger Prawns - 2 pcs

\$25.00



Vege Platter

seasonal vegetables

\$15.00



Sashimi

Sashimi - Chef's Selections (11pcs)

\$55.00



Surf Clam (5pcs)

\$20.00



Sashimi - Chef's Selections (21pcs)

\$99.00



Tako (Octopus) - 5 pcs

\$19.00



King Salmon (5pcs)

\$19.00



Scampi (2pcs)

\$19.00



Salmon Toro / Belly (5pcs)

\$22.00



Fresh Tasmanian Uni

Considered as one of the most sublime delicacies, these seasonal fresh and creamy Tasmanian sea urchin will melt in your mouth.

\$38.00



Hiramasa (5pcs)

\$19.00



Ikura

\$17.00

Tuna (5pcs)

\$29.00



Natural Oysters 1/2 dozen

1/2 dozen with lemon

\$18.00

Oysters w. Ponzu Dressing

\$24.00

Sashimi Scallop (6pcs)

\$15.00



Combination Oysters of Choice

\$24.00

Sides

Renkon Chips

lotus root chips

\$7.50



Ishiyaki Stone Rice

\$25.00



Cheese Chikuwa

cheese-stuffed fish cake

\$8.00



Assorted Tempura

chef's selection

\$28.00



Edamame

Steamed young soy bean with salt

\$7.50



Wagyu Aburi Nigiri (2 PCS)

\$20.00

Uni Wagyu Aburi Nigiri

\$30.00



Takoyaki

fried octopus balls 8pcs

\$8.50



Tebasaki Wings

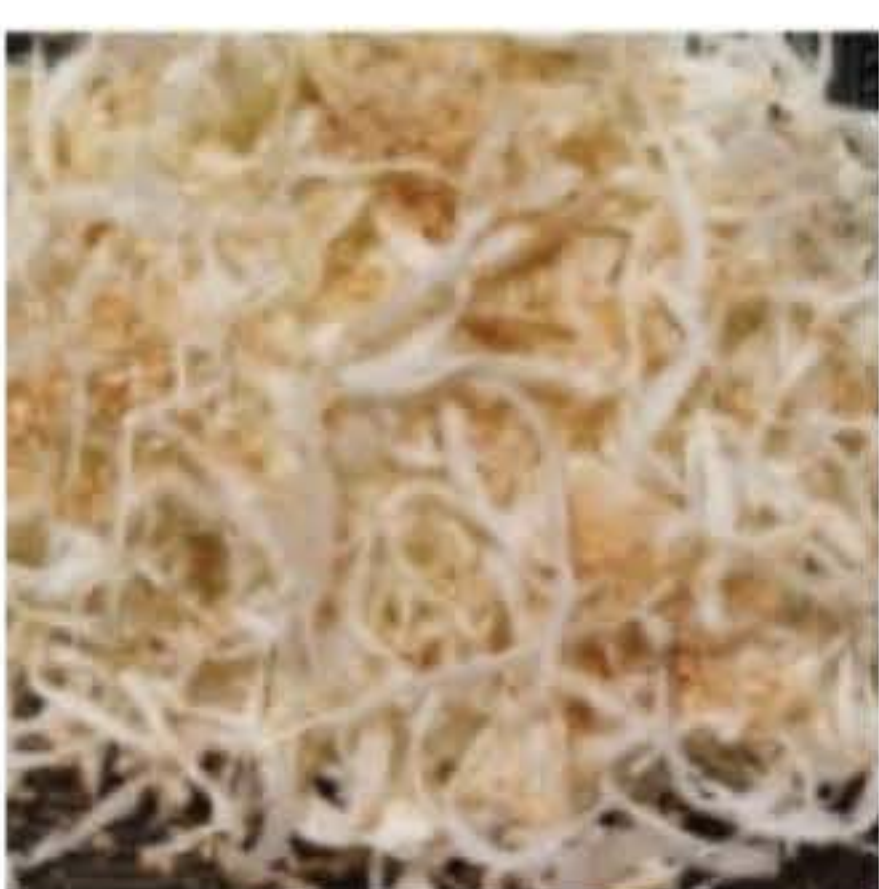
\$16.00



Cabbage Salad

shredded cabbage with sesame dressing, please ask our staff for cabbage salad refill +\$2

\$8.00



Shishamo Fish

\$16.00



Fried Chicken Karaage

crispy fried chicken

\$12.00



Shimeiji Mushroom

\$12.00



Potato Salad

mayo-infused potato

\$7.00



Nankotsuage Soft Bone

Fried chicken soft bone

\$9.00



Kama - Grill Fish Wing

\$21.00



Uni Chanwanmushi

Steamed egg with Tasmanian sea urchins

\$15.00



Chanwanmushi

\$8.00

Accompaniments

Miso Soup

\$3.00



Japanese Pickles

\$5.00

Japan Imported Rice

\$5.00



Garlic Butter Sauce

\$3.50

Inaniwa Udon

\$12.00



Sukiyaki Onsen Egg

\$3.50

Kisami Wasabi

\$3.50

Wagyu Chilli Sauce

\$3.00