


SOUP & NOODLES




DOBIN MUSHI SOUP 32
Traditional Japanese seafood soup, steamed and served in dobin pot with mixed seafood and mushroom.



SHABU NABE 37
Seasonal vegetables cooked in dashi broth. Served with ponzu dipping sauce and yuzu kosho.



WAGYU TONGUE SOUP 29
Rich steamy broth made with slow cooked premium wagyu tongue along with Japanese daikon & spring onion.



SEAFOOD MISO SOUP 29
Rich seafood based miso broth featuring king prawns, clams, squid and crabs...



WAGYU BONE SOUP 29
48 hour slow-cooked wagyu bone soup, also comes with diced tofu and glass noodles.



M9+ KARUBI SOUP 29
Made with M9+ Karubi, seaweed, egg, touch of spicy flavour, Must try!

Sides	
Japanese Steam Rice	5
Miso Soup	6
Kimchi	7.5
Moyashi	6
Bamboo Shoot	6
Kimnam Set	13
Edamame	11



NIKU OU
BY WAGYU YA
JAPANESE CHARGRILL RESTAURANT

Charcoal Grill

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



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WAGYU KATSU SANDO



A5 Kobe \$258

A5 Omi \$158

M9 Full blood Tenderloin \$148



TRUFFLE RICE 39
Fried rice in truffle oil with seasonal mushrooms topped with fried garlic chips.



WAGYU STEAK DON 49
M9+ full blood wagyu steak served with house-made steak sauce & onsen egg on Japanese rice.



SHABU SHABU DON 39
Boiled sliced M9+ wagyu in shabu-shabu sauce with onsen egg on Japanese rice.



FOIE GRAS BIBIMBAP 48
Well known foie gras fried rice. Pan fried foie gras with black truffle on top of special made Japanese rice.



INANIWA COLD UDON 37
Top tier Japanese Inaniwa Udon served with wagyu beef in a light soy base soup, best served after BBQ.



INANIWA HOT UDON 37
Rich soy based dashi broth with M9+ Wagyu, leek, seaweed & spring onion. Using only top tier Japanese Udon serving in Japan's royal family.



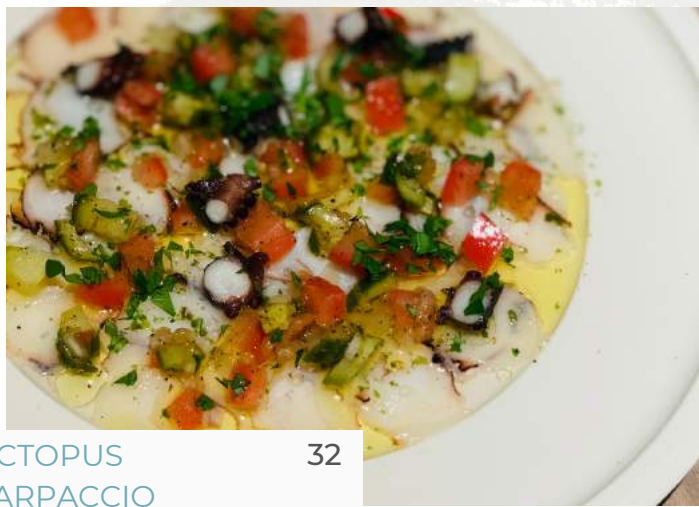
WAGYU A5 BURGER 35
Mouth watering A5 Japanese Wagyu Hamburgu, premium Japanese A5 Wagyu, topped with Demi Glace sauce.



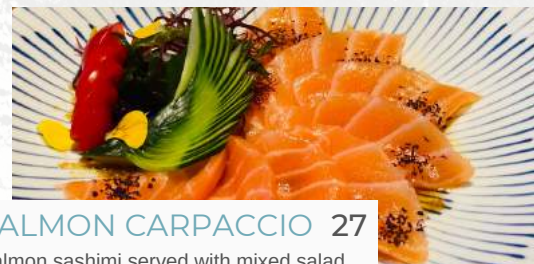
A5/M9 WAGYU CURRY 39
High quality Japanese A5 & Australian M9+ Wagyu beef, slow cooked with our secret house made curry, Japanese rice on side.



KARUBI CHASIU DON 45
Slow cooked M9+ Karubi with spicy miso layered on top of Japanese rice, onsen egg on top.



OCTOPUS CARPACCIO 32
Yuzu juice, olive oil, sweet & sour vinegar, chopped basil.



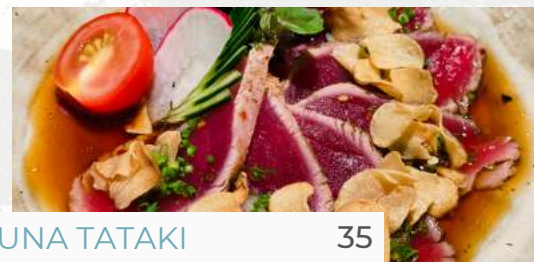
SALMON CARPACCIO 27
Salmon sashimi served with mixed salad, olive oil & balsamic vinegar.



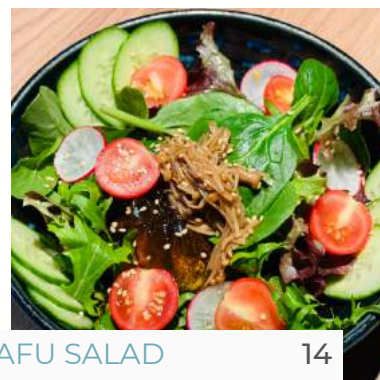
SCAMPI CARPACCIO MP
Scampi sashimi with light yuzu soy dressing.



BURI CARPACCIO 28
Kingfish sashimi with Japanese yuzu dressing.



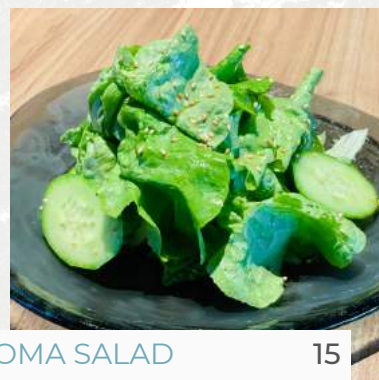
TUNA TATAKI 35
Seared Maguro Tuna with Japanese shiso and ponzu dressing.



WAFU SALAD 14
Mixed leaf salad with ponzu jelly & shimeji mushroom dressing



SHISO TOMATO 12
Cherry tomatoes in shiso dressing & pickled daikon



GOMA SALAD 15
Lettuce and cucumber salad with sesame dressing.



WAGYU YUKKE 28
Marinated raw M9+ Wagyu served with egg yolk, spring onion & baked almond slices.



WAGYU TATAKI 33
Seared M9+ Wagyu with our homemade ponzu, Julienned Spanish onion & radish.



A5 WAGYU CARPACCIO 59
A5 Japanese Wagyu Carpaccio with sweet soy dressing, garlic and sesame.



WAGYU GYOZA 24
Wagyu gyoza with M9+ Wagyu, vegetables and herbs.



KANI CHAWANMUSHI 19
Japanese savoury egg custard, topped with yuzu kosho, crab meat and prawn.



EIHIRE YAKI 28
Grilled stingray fin, spiced mayo on side.



TEBASAKI KARAAGE 25
Deep fried chicken wings marinated in homemade tebasaki sauce.



GOBO CHIPS 16
Deep fried Japanese root vegetable, kimchi mayo on side.



TEMPURA CORNBALL 15/p
Tempura fried fresh corn, sun dried tomato cream, assorted cheeses & aonori.



SCHOOL PRAWNS 22
Deep fried school prawns with house-made Japanese spices & kimchi mayo.



ASSORTED TEMPURA 43
Tempura tiger prawns, assorted vegetables house-made kimchi mayo.



MOTOYAKI OYSTER 10
Baked oyster with miso and mayo based sauce.



IKA GESO KARAAGE 24
Deep-fried squid tentacles, home-made wasabi mayo on the side.



WAGYU MEATBALLS 32
Deep fried wagyu meatballs, stuffed with cheese & lightly coated with bread crumble. Home-made Demi glace sauce.



BUTTER HERB SCALLOPS
Pan seared scallops, butter herb on creamy mash potato.



CHICKEN KARAAGE 19
Japanese style deep fried chicken, home made kaarage sauce.



TATAMI IWASHI 22
Dried baby sardine, comes with spiced mayo.



FOIE GRAS TOAST 65
Pan fried premium foie gras served on toast, cherry jam.



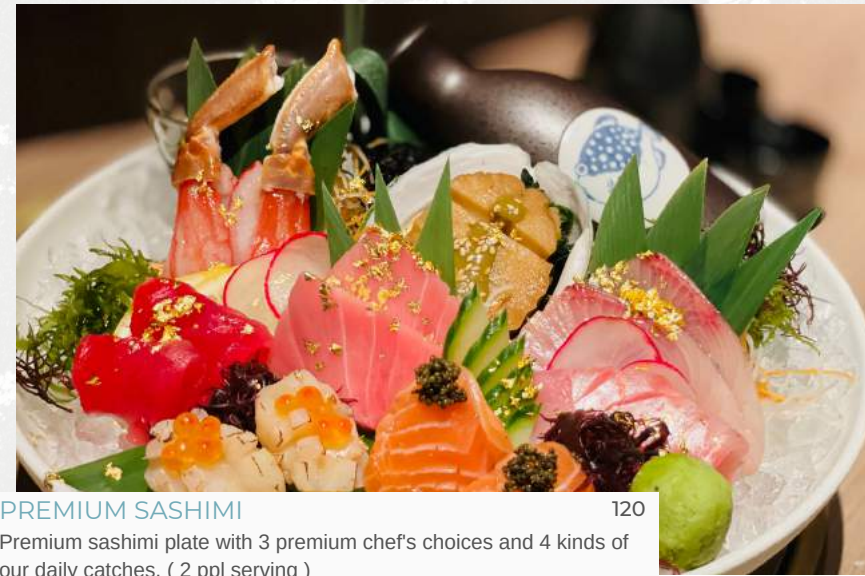
ABURI NORI WAGYU NIGIRI** 28/2pcs
Seared M9+ Wagyu, nori paste, foie gras soy, shiso.



ABURI FOIE GRAS WAGYU NIGIRI** 30/2pcs
Seared M9+ Wagyu, foie gras soy, black truffle & shiso.



A5 KISAMI WASABI WAGYU NIGIRI** 45/2pcs
Seared A5 Japanese Wagyu, kisami wasabi on top.



PREMIUM SASHIMI 120
Premium sashimi plate with 3 premium chef's choices and 4 kinds of our daily catches. (2 ppl serving)



DELUXE SASHIMI 89
7 different kinds of fresh daily catches along side with 2 chef's choices of carpaccio. (2ppl serving)



ASSORTED SASHIMI 69
5 different kinds of fresh daily catches.



MIDORI AWABI SASHIMI 22
Green lip abalone (1pc sliced into 4)



JAPANESE SNOW CRAB LEGS 28
Japanese Snow King Crab Legs Ponzu to serve with. (2 Pieces)



SCAMPI SASHIMI MP
Langoustine sashimi (2 pieces)



TORO SASHIMI 21/P
Japanese Imported Tuna Belly

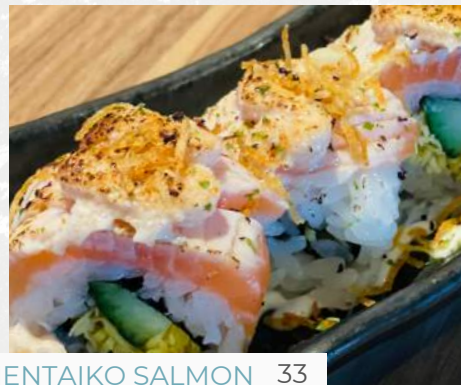


FRESH OYSTERS 16
Fresh shucked oyster with Ponzu Jelly & Ikura. (2 Pieces)

****PRICE CAN BE DIFFERENT AS OUR USE OF DIFFERENT M9 AND A5 WAGYU BRANDS****



FOIE GRAS NIGIRI SUSHI 19/pc
Torch'd foie gras on top of Japanese sushi rice.



MENTAIKO SALMON URAMAKI 33
Spicy mentaiko maki, seared salmon, cucumber, potato crisp.



UNAGI FOIE GRAS URAMAKI 47
Unagi, foie gras with avocado, sweet soy sauce.



SOFT-SHELL CRAB URAMAKI 32
Soft-shell crab, spicy mayo, lettuce, tobiko.



EBITEN AVOCADO URAMAKI 28
Ebi tempura, ikura, spicy mayo, avocado.



JAPANESE TORO NIGIRI SUSHI 21/pc
Mouth watering Imported Japanese tuna belly sushi.

Uni Sashimi MP
Sea Urchin
Limited Times Only

Hamachi Sashimi 28
(5 pcs)

Salmon Sashimi 26
(5 pcs)

Tuna Sashimi 32
(5 pcs)

Salmon Belly Sashimi 31
(5 pcs)

Iki Jime MP
Daily fresh catch!
Please ask our staffs for details

Hokkigai Sashimi 18
Surf Clam
(5 pcs)

Hotate Sashimi 19
Hokkaido Scallop
(5 pcs)

Octopus Sashimi 22
(5 pcs)

Hamachi Belly Sashimi 34
(5 pcs)