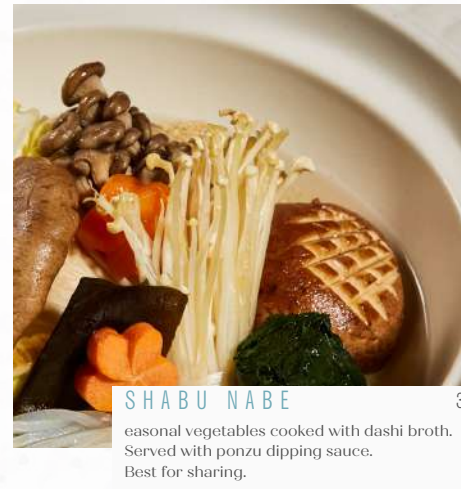


Dining @ Wagyu Ya



INANIWA COLD UDON 37
A refreshing Tomato consommé soup with Australian Wagyu Slices, Tofu, Okra Mushroom.



SHABU NABE 33
Seasonal vegetables cooked with dashi broth. Served with ponzu dipping sauce. Best for sharing.



INANIWA HOT UDON 37
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

Soups Noodle



WAGYU BONE SOUP 29
48 hours slow cooked wagyu bone soup, best to go along side with our BBQ wagyu!



M9+ KARUBI SOUP 29
Made with M9+ Wagyu to produce this wonderful spicy karubi soup, must try!!



WAGYU TONGUE SOUP 29
Rich steamy broth made with slow cooked premium wagyu tongue along with Japanese Daikon & Spring Onion.



WAGYU KIMCHI SOUP 26
Spicy Housemade Kimchi Soup with Wagyu, Tofu & Kimchi. Lots of flavour, best to match with your favourite BBQ Wagyu.



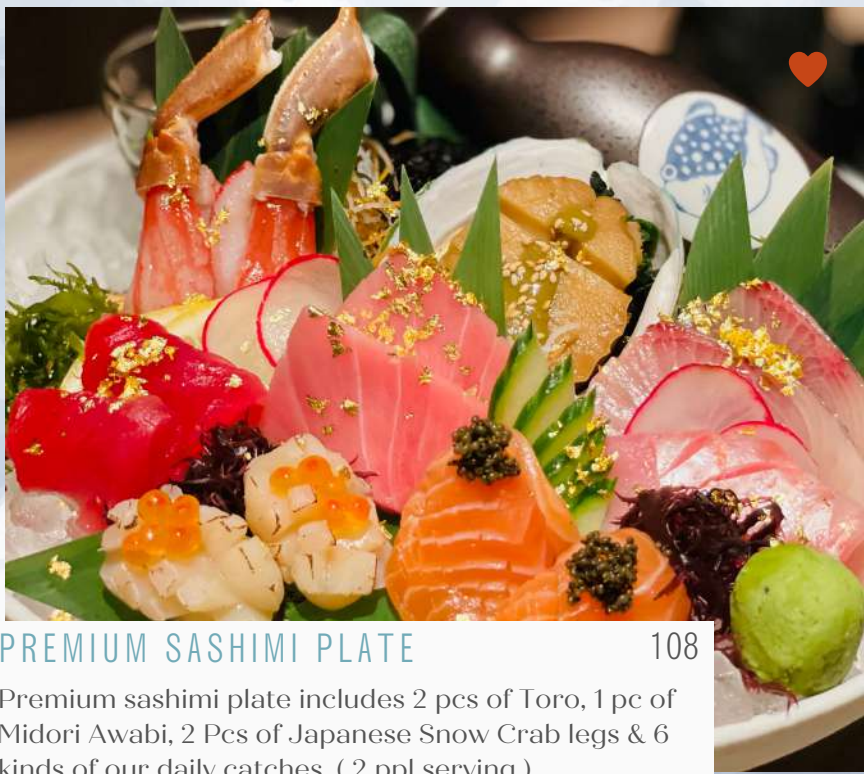
WAGYU RAMEN 32
Japanese style ramen with rich Wagyu Tail broth, wagyu tail meat and Ajitsuke Tamago

Charcoal Grill

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



10% surcharge applied to total bill on Saturday, Sunday & all public Holidays



PREMIUM SASHIMI PLATE 108

Premium sashimi plate includes 2 pcs of Toro, 1 pc of Midori Awabi, 2 Pcs of Japanese Snow Crab legs & 6 kinds of our daily catches. (2 ppl serving)



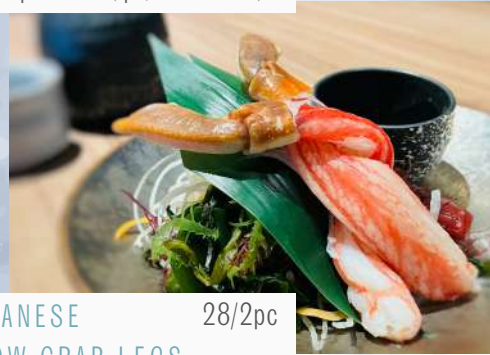
ASSORTED SASHIMI PLATE 62

6 Kinds of assorted fresh daily catch sashimi. 18 pieces serving

- | | | | |
|--|----|---|----|
| Uni Sashimi
Sea Urchin sashimi (Limited) | 55 | Iki Jime
Today's freshly catch!
Please ask our waiters for details | MP |
| Hamachi Sashimi
Thin slice of raw king fish (6 pcs) | 28 | Hokkigai Sashimi
Surf clam sashimi (6 pcs) | 18 |
| Salmon Sashimi
Thin slice of raw fish salmon (6 pcs) | 26 | Hotate Sashimi
Hokkaido scallop sashimi (6 pcs) | 19 |
| Tuna Sashimi
Thin slice of raw tuna (6 pcs) | 32 | Octopus Sashimi
Freshly sliced octopus sashimi (6 pcs) | 22 |
| Salmon Belly Sashimi
Belly part of raw fish salmon (6 pcs) | 31 | Hamachi Belly Sashimi
Belly part of raw king fish. (6 pcs) | 34 |



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



JAPANESE SNOW CRAB LEGS 28/2pc
Japanese Snow King Crab Legs Sashimi. Serves with ponzu



SCAMPI SASHIMI 48 /2P
Raw Scampi Sashimi (2 pcs)



TORO SASHIMI 18/P
Japanese Imported Tuna Belly



FRESH OYSTERS 16/2P
Fresh shucked oyster with Ponzu Jelly & Premium Salmon Roe.



CHICKEN STEAK 48
Mouth watering chicken steaks grilled on binchotan charcoal with salt & pepper.



IKA YAKI 28
Japanese style whole grilled soft-dried Squid Shio Dressing & seasoned mayo dipping



GRILLED KINGPRAWN 22
Chargrilled Large sized king prawn with Sauteed Veg Mayo, topped with beetroot bread crumbs (1 Prawn)

Other Grills & Mains

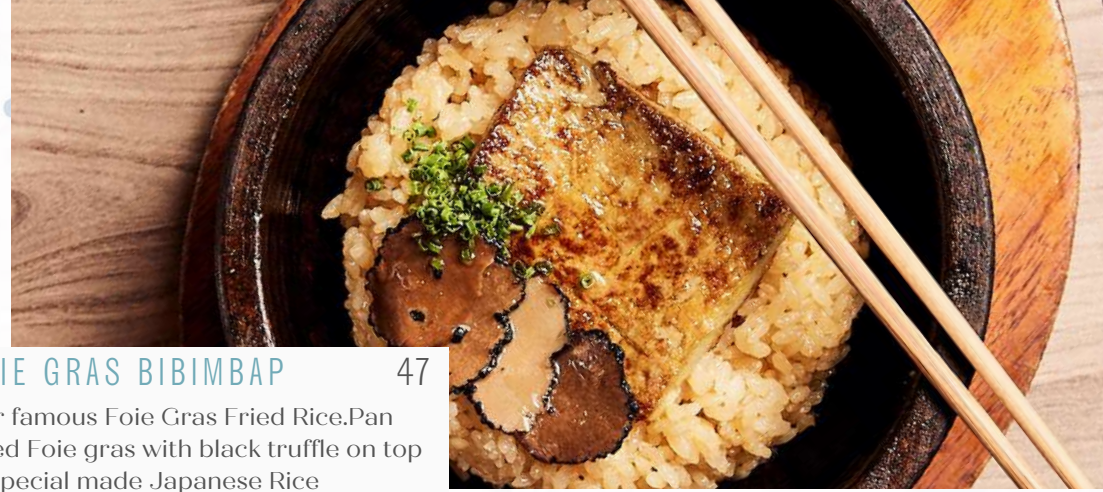


WAGYU A5 BURGER 35
Mouth watering A5 Japanese Wagyu Hamburg, using premium Japanese A5 Wagyu, topped with Demi Glace sauce.

- ## Sides
- | | |
|----------------------------------|----|
| Rice | 5 |
| Miso Soup | 6 |
| Kimchi | 7 |
| Edamame | 11 |
| Chawanmushi (Steam egg custard) | 16 |
| Agedashi Tofu | 18 |
| Nasu Misoyaki (Grilled eggplant) | 20 |



SALMON WAFU STEAK 39
Pan fried salmon steak served with home made wafu sauce, Along side with some vegetable.



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 55
150g M9+ pure breed wagyu steak served with housemade steak sauce & Onsen egg on Japanese rice.



SHABU SHABU DON 39
M9+ wagyu slice boiled in steak sauce with free-range Onsen egg on top of Japanese rice.



KARUBI CHASHU DON 45
180g of M9+ Sweet Soy Wagyu Karubi layered on top of a bed of Japanese rice, topped with onsen egg

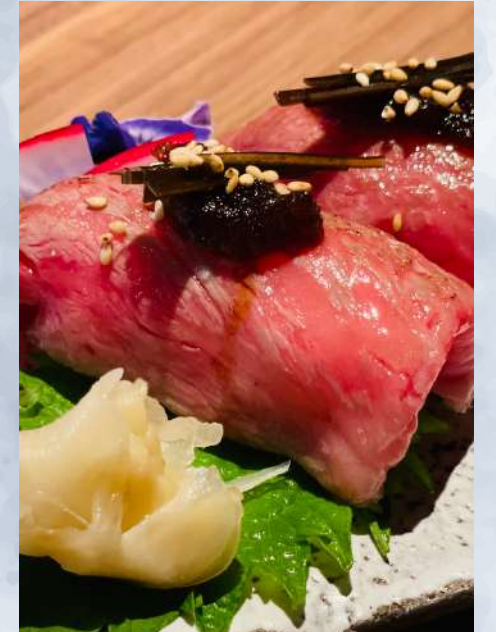
 **Sushi & Maki**



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.



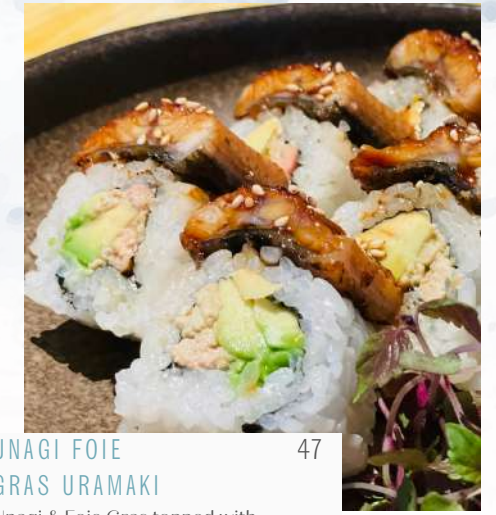
A5 KONBU TARE WAGYU NIGIRI 31/2pc
Seared A5 Japanese wagyu topped with Konbu Tare



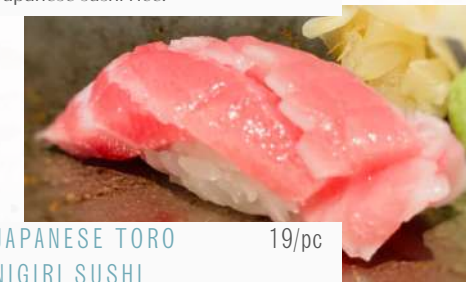
SPICY SALMON ROLL 29
A Spicy sushi roll with diced salmon sashimi, egg & cucumber. (8 pcs)



FOIE GRAS NIGIRI SUSHI 19/pc
15-18g French goose liver on top of Japanese sushi rice.



UNAGI FOIE GRAS URAMAKI 47
Unagi & Foie Gras topped with homemade sweet soy sauce. (8 pcs)



JAPANESE TORO NIGIRI SUSHI 19/pc
Mouth watering Imported Japanese Tuna Belly Sushi.



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 & avocado. (8 pcs)



MENTAIKO SALMON URAMAKI 32
Spicy Mentaiko (Pollock Roe) Sushi Maki with Salmon and Cucumber. 8pc





BURI CARPACCIO 28
Kingfish Sashimi served with Japanese Yuzu Dressing.



SALMON CARPACCIO 26
Salmon sashimi & mixed salad served with olive oil & balsamic vinegar.



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



WAFU SALAD 15
Mixed green salad with ponzu jelly & shimeji mushroom dressing



GOMA SALAD 15
Lettuce and cucumber salad with sesame dressing. Best match with BBQ!



SCALLOP CARPACCIO 26
Hokkaido Scallops served with french vinegar dressing.



TUNA TATAKI 35
Slice maguro Tuna sashimi with Japanese Shiso and ponzu dressing.



WAGYU YUKKE 28
Marinated raw M9+ wagyu beef with egg yolk & baked almond slice.



WAGYU TATAKI 33
Seared M9+ wagyu with house made ponzu, Julienned Spanish onion & radish



A5 WAGYU CARPACCIO 59
A5 Imported Japanese wagyu Carpaccio with sweet soy dressing, garlic and sesame



TEMPURA CORN BALL 15/P
Tempura fried fresh corn, with sun dried tomato cream, 2 cheese & aonori.



SCHOOL PRAWNS 22
Deep fried school prawns with homemade Japanese spicy powder.



TEBASAKI KARAAGE 24
Deep fried chicken wings marinated in homemade sauce. One of the must try in here.



WAGYU GYOZA 24
Wagyu gyoza with Minced M9+ Wagyu, vegetable and herbs (5pc).



FOIE GRAS TOAST 65
Pan fried premium foie gras on toast with cherry jam (2 pc)



YUZU MISO SCALLOP 32
Pan seared scallops in Yuzu Miso Cream Yuzu Peeled and Salmon Roe.



EIHIRE YAKI 28
Grilled stingray fin served with spiced mayonnaise



ASSORTED TEMPURA 43
Tempura tiger prawns & assorted vegetable with home made kimchi mayo