



SET MENU ✦

PREMIUM WAGYU SET (350G) — \$158

115g Wagyu Karubi MB9+
 115g Wagyu Short Rib MB9+
 120g Wagyu Chuck Tail Flap MB9+

2 Spiced Wagyu Fat Edamame
 2 Rice Bowls
 2 Salmon Head Miso Soup

SEAFOOD SET — \$62

3 King Prawns
 1 Squid (approx. 80–100g)
 1 Kingfish Collar
 3 Scallops

Served with Yuzu XO Butter

YAKITORI SET (5 STICKS) — \$28

1 Seafood; Choice Of 4 Meats / veg

ASSORTED VEGETABLE SET — \$21

5-COURSE SET MENU — \$75 PP (MIN 2 PAX)

2 Choices of Small Bites

Gyoza or Chicken Trio

Yakiniku

100g Angus Chuck Eye Roll MB6+

Choice of

Udon / Chirashi / Kakuni / Sautéed Vegetables

Dessert

Yuzu Sorbet, Yuzu Gelée, Burnt Butter Crumble & Seasonal Fruits

YAKINIKU ✦

WAGYU

Wagyu Karubi MB9+	30 (100g)
Wagyu Short Rib MB9+	45 (100g)
Wagyu Chuck Tail Flap MB9+	39 (100g)
Wagyu Intercostal MB8-9	23 (100g)
Wagyu Skirt Steak MB7-8	27 (150g)

ANGUS

Angus Ox Tongue	26 (100g)
Angus Chuck Eye Roll MB6+	29 (160g)

PORK

Pork Belly	25 (150g)
Marinated Pork Belly	27 (160g)
(Teriyaki / Spicy Miso)	

CHICKEN

Marinated Chicken Thigh	24 (150g)
(Teriyaki / Spicy Miso)	

SEAFOOD

King Prawn – Yuzu XO Butter	29 (4 pcs)
Kingfish Collar – Yuzu Ponzu	13 (pc)
Scallop – Yuzu XO Butter	15 (4 pcs)

yaki nau

◆ ◆ 幸せの焼き肉

GRILL. SIP.
REPEAT.

LUNCH MENU ◆

FRIED GYOZA Japanese chimichurri, kombu dressing	19
SANSHO CHICKEN KARAAGE Chicken wings and chicken skin, pickled cucumber, soy garlic sauce and leek oil	18
VEGAN KARAAGE pickled cucumber, soy garlic sauce and leek oil	16
MISO BUTTER UDON	26
BEEF MARROW KAKUNI BOWL Roasted beef marrow and wagyu karubi kakuni hot stone bowl, garlic crisp, choy sum	36
STEAMED RICE	3.5
CABBAGE SALAD Shredded cabbage salad, goma dressing	6
SALMON MISO SOUP	6
YUZU SORBET Burnt butter crumble, yuzu gelee, seasonal fruits	16

LUNCH SPECIAL \$28 ◆

Miso Butter Udon
Side Of Karaage (2 Pcs)
Steamed Gyoza (2 Pcs)
Sliced Salmon Sashimi (2 Pcs)
Shredded Cabbage Salad, Goma Dressing

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ASSORTED VEGETABLE SET — \$21

GRILL. SIP. REPEAT.

SMALL BITES ✦

WAGYU MANTOU BITES 7

Diced wagyu and pickled shiitake fried mantou, burnt leek miso, fried leeks

CHILLI EDAMAME 6.5

Spiced edamame, wagyu fat chilli glaze

SALMON TARTARE DISC 7

Salmon tartare disc, katsuobushi emulsion, tobiko and chives

GRILLED EI-HIRE 9

Roasted Ei-Hire, confit garlic and capers, lemon kewpie

YAKITORI ✦

CHICKEN TSUKUNE SKEWER 6.5

Chicken tsukune, citrus tare

TERIYAKI CHICKEN SKEWER 6.5

Chicken teriyaki and spring onion

CURRY PORK SKEWER 6

Curry marinated pork

XO KING PRAWN SKEWER 9

King prawn, XO tare

KOMBU MUSHROOM SKEWER 6.5

Mushroom and kombu, shiitake tare

TO SHARE ✦

FRIED GYOZA 19

Japanese chimichurri, kombu dressing

SANSHO CHICKEN KARAAGE 18

Sansho peppered chicken trio-karaage, wings and chicken skin, pickled cucumber, soy garlic sauce and leek oil

VEGAN KARAAGE 16

pickled cucumber, soy garlic sauce and leek oil

MISO BUTTER UDON 26

BEEF MARROW KAKUNI BOWL 36

Roasted beef marrow and wagyu karubi kakuni hot stone bowl, garlic crisp, choy sum

yaki nau

幸せの焼き肉

SALMON CHIRASHI DON 32

YUZU MISO VEGETABLES 22

Sauteed vegetables with yuzu miso

SIDES ✦

STEAMED RICE 3.5

CABBAGE SALAD 6

Shredded cabbage salad, goma dressing

SALMON MISO SOUP 6

DESSERTS ✦

YUZU SORBET 16

Burnt butter crumble, yuzu gelee, seasonal fruits

MATCHA SHOKUPAN 21

Matcha ganache and almonds