



EN YAKINIKU
Today's Special Menu

Thinly sliced A5 Wagyu Striploin with Japanese Raw Egg and Truffle

Wagyu striploin slices with a specially curated yakiniku dip.

\$24.90

Sake Tengoku

Sake infused seafood platter served with Okayu (Japanese Porridge) in a rich broth.

\$68

Temari Gyutan

Seasoned rice ball wrapped with thinly sliced wagyu beef tongue and spring onion

3pcs for \$14.90

Wagyu Croquettes

Deep fried wagyu ground beef and mashed potato croquettes

6pcs for \$16.00

Wagyu Ochazuke

Hot green tea poured over thinly sliced wagyu beef on steamed rice

\$14.90

Zabuton (Wagyu Chuck Flap)

Richly marbled with a soft, tender texture, the chuck flap is right up there with extra-decadent primary cuts like your A4 Japanese Wagyu Sirloin and Tenderloin.

\$25.80

A4 Rib Kaburi (A4 Wagyu Rib Cap)

A flavoursome cut located just above Ribeye. Rich with the sweetness of the fat.

\$42.80

A4 Tokujo Karubi (A4 Wagyu Premium Short Rib)

An A4 cut with distinct rich flavour taken from in-between individual ribs.

\$42.80

Nakauchi Karubi (Wagyu Rib Finger)

A cut with distinct rich flavour taken from in-between individual ribs.

\$21.80

A4 Wagyu Striploin Steak (180g)

The striploin has a robust beef flavor with evenly distributed marbling.

\$94