

ToriBiru 居酒屋 menu





ToriBiru 居酒屋



BIRU (BEER)

ASAHI "DRY" (0.3L) 8
 SUNTORY PREMIUM MALT (0.3L) 10

ASAHI "DRY" (0.5L) 12
 SUNTORY PREMIUM MALT (0.5L) 15

ASAHI TOWER 55
 SUNTORY TOWER 65

NON-ALCOHOLIC

BOTTLED BEERS

ASAHI BOTTLE 9
 ALBEN'S CIDER 12
 GREEN MONSTER LAGER 13
 YUZU CRAZE PILSNER 13

OCHA TEA (HOT / ICED) 3
 JASMINE GREEN TEA (ICED) 4
 OOLONG TEA (ICED) 4

ALCOHOLIC

SAKE SPRITZER (SAKE + CIDER) 10
 UMESHU (JAPANESE PLUM WINE) 12
 MIO SPARKLING SAKE 15

COLA 4.5
 COLA LIGHT 4.5
 GINGER ALE 4.5
 SODA WATER 4.5
 SPRITE 4.5
 TONIC WATER 4.5

WINE BY GLASS (RED / WHITE) 8
 SAKE BY THE CARAFE (240ML) 22
 - MASUMI KARAKUCHI GOLD SEISHU

APPLE JUICE 5.5
 ORANGE JUICE 5.5
 CALPIS WATER 7.5
 YUZU JUICE 7.5
 CALPIS SODA 8
 YUZU SODA 8

WHISKY AND OTHER SPIRITS



	(GLS)	(BTL)		(GLS)	(BTL)
HAKU VODKA	12	180	KAKUBIN SUNTORY	11	160
ROKU GIN	12	180	CHITA WHISKY	12	180
SAKURAO GIN (ORIGINAL)	15	180	FUJI-SANROKU	15	180
SAKURAO GIN (LIMITED EDITION)	22	260	KURAYOSHI SHERRY CASK	15	200
JIM BEAM BOURBON	10	140	KURAYOSHI 12 YEARS	25	300
TIGER'S EYE WHISKY	12	160	NIKKA COFFEY GRAIN	15	180
BALVENIE 12 YEARS	18	240	NIKKA YOICHI	20	240
BALVENIE 17 YEARS	22	520	NIKKA 12 YEARS PREMIUM	25	280
JOHN WALKER XR 21 YEARS	20	320	TOGOUCHI WHISKY	15	180
			TOGOUCHI WHISKY 8 YEARS	20	240
			HIBIKI HARMONY	25	280
			HAKUSHU DISTILLER'S RESERVE	25	280
			YAMAZAKI DISTILLER'S RESERVE	25	375
			YAMAZAKI 12 YEARS	45	480

TORIBIRU'S HIGHBALL のハイボール

『強炭酸』進化!! evolution



GIANT BALL \$22 700mlの大容量
TIGER'S EYE \$28

強炭酸 JIM BEAM HIGHBALL \$10 TIGER'S EYE HIGHBALL \$12 CHITA HIGHBALL \$12

限定
LIMITED TIME!

プロセ-ション

TIGER'S EYE HIGHBALL

2 for \$10

JIM BEAM \$10
TIGER'S EYE \$12
NIKKA COFFEY \$15

TEA HIGHBALL
(WHISKEY ICED TEA)

KINMIYA \$10
NCHIKO \$12
TAMINO \$12

OO LONG HAI
(SHOCHU ICED TEA)

梅酒

UMESHU



KOMASA UMESHU

Alc: 14%
Description:

A bottle of small batch Japanese umeshu. It is produced by brewing plenty of fresh green plums grown on our farm, and then soaking them in honkaku shochu (barley, rice, sweet potato) with honey.

Bottle: 720 ML \$80.00
Per Glass \$12.00



SAWANOTSURU KOSHO SHIKOMI UMESHU

Alc: 11%
Description:

Premium plum wine of the luxurious taste that deep taste of the sake matured for a long term brings on.

Bottle: 720 ML \$106.00
Per Glass \$15.00



KITAYA JINKOO UMESHU KOIZORA

Alc: 15%
Description:

Only the plum with supreme quality from Tachibana, Yame-gun have been used. Since no distillation would be carried out within the brewing process, this umeshu shows a rich aroma and plum taste.

Bottle: 720 ML \$120.00
Per Glass \$18.00

焼酎

SHOCHU



MIYAZAKI KINMIYA (UJI)

Pref: Mie | Alc: 25%

Description:

The brewery of No. 7 yeast known as the brand "Masumi" brewed the local Shnashu sake rice "Miyama Nishiki". It is a sake with an elegant acidity and a refreshing ginjo aroma. The concept is SAKE that fits during meals.

Bottle: 1.8 L \$150.00
Per Glass \$10.00



IICHIKO (MUGI)

Pref: Oita | Alc: 25%

Description:

The Iichiko mugl shochu has an outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways - on the rocks, or with cold or hot water - each bringing out its sophisticated flavour in a different manner.

Bottle: 720 ML \$80.00
Per Glass \$12.00



TOMINO HOZAN (IMO)

Pref: Kagoshima | Alc: 25%

Description:

Using low-temperature fermentation, yellow koji (usually used in sake rather than shochu) and carefully selected sweet potatoes, Tomino hozan displays a sweet and citrusy aroma and light, enjoyable flavor.

Bottle: 720 ML \$93.00
Per Glass \$12.00



SENGETSU MUGON (AGED KOMÉ)

Pref: Kumamoto | Alc: 40%

Description:

This premium rice shochu sleeps in barrels of kokuji (evergreen oak) for over ten years, lending it a peculiar and addictive flavor, a mellow aroma, and a round character. Pours a light, lovely amber color.

Bottle: 720 ML \$240.00
Per Glass \$20.00

CLASSIC



Neat



On The Rocks



Iced Water



Hot Water

CHU-HAI



Yuzu Soda +\$2



Kyoho Grape Soda +\$2



Peach Soda +\$2



Apple Soda +\$2



Lemon Soda



Oolong Tea



Cola

おでん

ODEN (JAPANESE STEW)

- 1 PIECE 2
- 5 PIECES 10
- 7 PIECES 14
- ODEN UDON (NOODLE) 14

LIMITED TIME SPECIAL



TRUFFLE TEMPURA MAKI (SALMON & TUNA)

\$18



ぜんさい

前菜



ZENSAI (APPETISER)

- | | | | | | |
|----------------------|---|-----------------------------|----|--------------------------|----|
| ASSORTED PICKLES | 5 | GARLIC CHILI WANTON | 7 | EIHIRE YAKI (SKATE FIN) | 10 |
| KIMCHI | 5 | BREADED SURIMI CRAB | 8 | TATAMI IWASHI (SARDINES) | 10 |
| CHUKA KURAGE | 6 | BREADED SURIMI SCALLOP | 8 | TORI KARAAGE | 12 |
| CHUKA WAKAME | 6 | FRENCH FRIES | 8 | FUGU MIRIN BOSHI | 12 |
| CHUKA HOTATE | 7 | YAKI ONIGIRI (2 PCS) | 8 | AJI FRY (HORSE MACKEREL) | 13 |
| EDAMAME | 6 | GYOZA | 9 | TAKO KARAAGE | 14 |
| AMA EBI KARAAGE | 7 | SHISHAMO YAKI | 9 | UNAGI KABAYAKI | 15 |
| FRIED WONTON (8 PCS) | 7 | CURRY KOROKKE (4 PCS) | 10 | | |
| TAKO WASABI | 7 | CREAMY CRAB KOROKKE (3 PCS) | 10 | | |





DONBURI (RICE BOWL DISH)

- NINNIKU CHAHAN** 8
- GARLIC FRIED RICE
- TAMAGO DON** 8
- SCRAMBLED EGG ON RICE
- OYAKO DON** 12
- CHICKEN AND EGG BOWL
- YASAI DON** 12
- SAUTEED VEGETABLES WITH RICE

SARADA (SALAD)

- PITAN TOFU** 7
- AVOCADO SASHIMI (SLICED AVOCADO)** 8
- POTATO SALAD** 8
- TOFU PONZU SALAD** 8
- TOMATO PONZU** 8
- WAFU SALAD** 8
- BROCCOLI SALAD** 10

サラダ



丼

GOHAN \$2 per bowl

- TORI DON** 15
- SKEWERED CHICKEN WITH RICE
- UNAGI FRIED RICE** 16
- CUT EEL, SPRING ONIONS AND EGG
- UNAGI DON** 20
- SLICED EEL TOPPED ON RICE
- IKURA DON** 22
- " QUITE ALOT " OF SALMON ROE ON RICE
- BUTA DON** 23
- GRILLED PORK ON RICE
- SAIKORO GYUDON** 24
- 200GM BEEF CUBES IN YAKINIKU SAUCE ON RICE



RAMEN 拉麵

濃厚鶏白湯ラーメン 10 TOKYO SHOYU RAMEN (ORIGINAL FLAVOUR)

RAMEN, PORK BELLY (CHASHU) SLICES, JAPANESE EGG (TORETAMA), BAMBOO SHOOTS (MENMA), SCALLION (NEGI), SEAWEED (NORI), COLLAGEN SOUP & CHICKEN FLAVOURED OIL.

A HEALTHY COLLAGEN-RICH CHICKEN BROTH MADE FROM SIMMERING THE BEST CHICKEN PARTS!



黒蒜油ラーメン 12 BLACK GARLIC OIL RAMEN (MAYU RAMEN)

RAMEN, BLACK GARLIC OIL (MAYU), PORK BELLY (CHASHU) SLICES, JAPANESE EGG (TORETAMA), BAMBOO SHOOTS (MENMA), SCALLION (NEGI), SEAWEED (NORI) & COLLAGEN SOUP.

- BLACK GARLIC OIL BENEFITS:
1. LOADED WITH ANTIOXIDANTS
 2. HELPS FIGHT CANCER GROWTH
 3. BOOSTS HEART HEALTH



RAMEN 拉麵

超辛いラーメン 15 FIREY MERZHA RAMEN (VERY SPICY)

VERY VERY SPICY RAMEN, FIREY DEVIL COLLAGEN SOUP, CHICKEN MEAT, CABBAGE, SPROUTS, CHICKEN, HOUSE SPECIAL GARLIC CHILI, SCALLION. TRY IF YOU DARE.



SOMEN 細麵

チャーシュー醤油細麵 16 CHASHU SHOYU SOMEN (ABURI PORK BELLY)

SOMEN, ABURI PORK BELLY (CHASHU) 2 SLICES, JAPANESE EGG (TORETAMA), SEAWEED (NORI), SCALLION (NEGI), CHICKEN OIL & COLLAGEN CHICKEN SOUP.

ADD ONS アドオン

SCALLION	1	EXTRA SOUP	3
BLACK GARLIC OIL	2	MENMA	3
EXTRA NOODLES	2	CHASHU	5
EGG (TORETAMA)	3		

JAPANESE CURRY RICE カレーライス



TORNADO OMU RICE

omelette wrapped rice with Japanese curry

13.00



CROQUETTE CURRY RICE

croquettes breaded with panko breadcrumbs with rice and vegetables in Japanese curry

14.50



TORI KATSU CURRY RICE

chicken katsu with rice and vegetables in Japanese curry

16.00



TONKATSU CURRY RICE

pork katsu with rice and vegetables in Japanese curry

17.00



EBI FRY CURRY RICE

deep-fried shrimps in panko breadcrumbs with rice and vegetables in Japanese curry

18.00

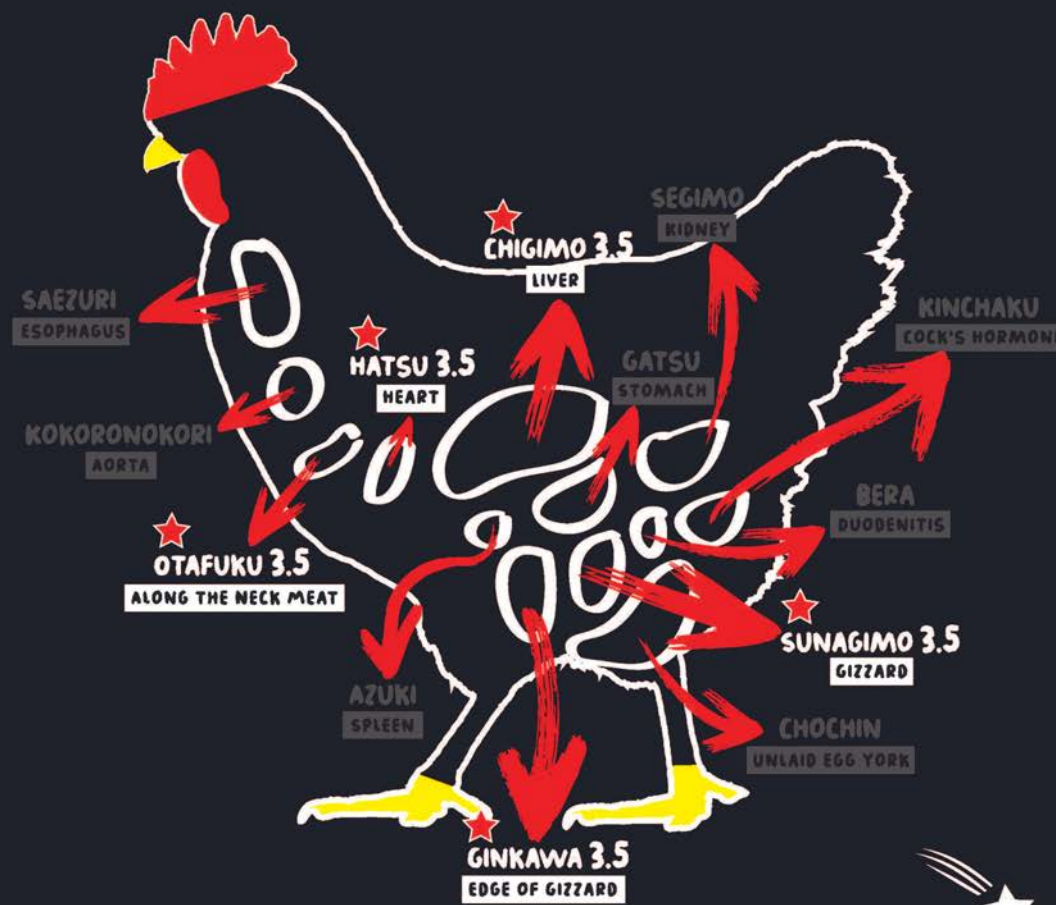
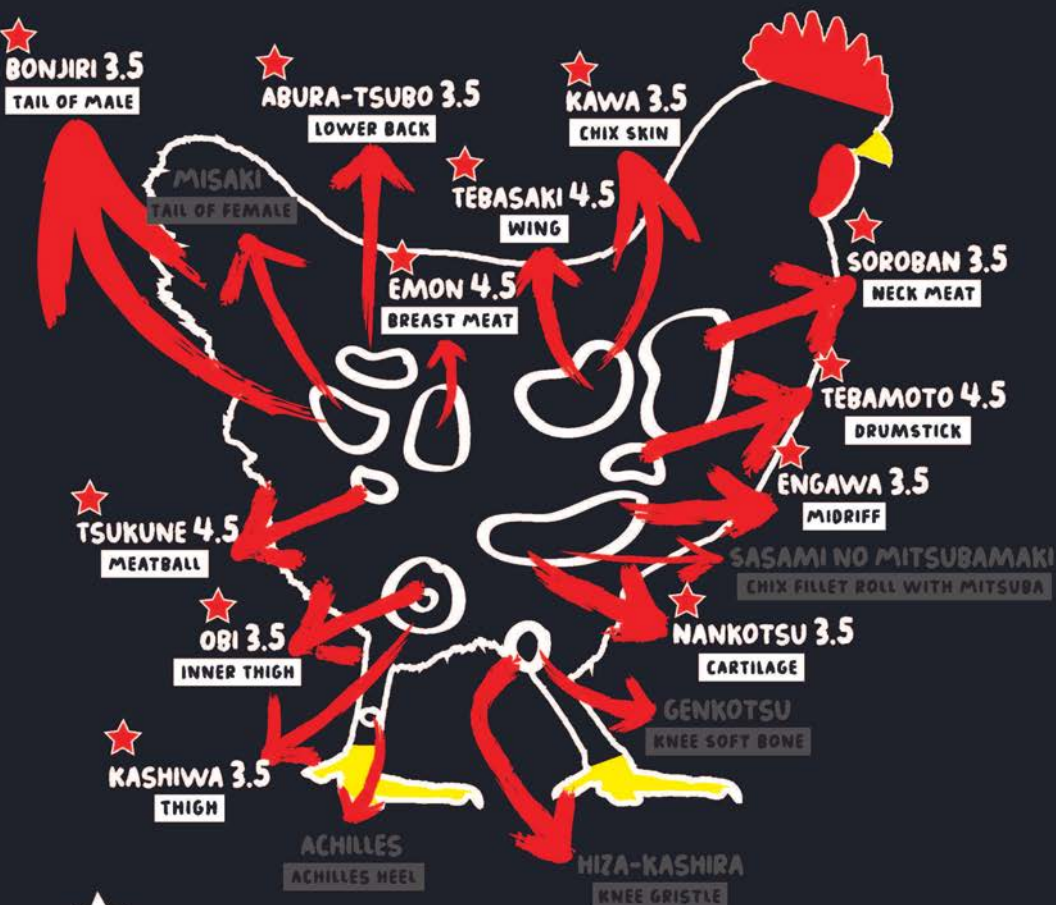
鶏肉

YAKITORI CHICKEN MEAT PARTS



鶏の内臓

YAKITORI CHICKEN INTERNAL ORGANS



★ EACH SKEWER IS PRICED INDIVIDUALLY

KUSHIYAKI (SKEWER)

CHICKEN CHEESE SAUSAGE	3.5
UZURA TAMAGO - QUAIL EGG	3.5
BUTA BARA - PORK BELLY	4
ARABIKI SAUSAGE - JAPANESE PORK SAUSAGE	4.5
TONTORO - PORK NECK	4.5



串焼き

牛肉ギョウニク

GYUNIKU (BEEF)

SIRLOIN	16 / 100GM
RIBEYE	18 / 100GM



野菜やさい

YASAI (VEGETABLE)

ASUPARAGASU (ASPARAGUS)	3
BUROKKORI (BROCCOLI)	3
NAGA NEGI (LEEK)	3
NASU (EGGPLANT)	3
SATSUMAIMO (SWEET POTATO)	3
SHIITAKE (MUSHROOM)	3
TOMOROKOSHI (CORN)	3
SHISHITO (GROUND CHERRY PEPPER)	3



FAMILY \$ 78
 16pcs-Yakitori + 4pcs-Pork
 (+ 4pcs-Yasai (Vegetables))

KUSHIYAKI \$ 22
 MORIAWASE
 (Chef's Selection Platter)
 7pcs

KUSHIYAKI \$ 32
 MORIAWASE
 (Chef's Selection Platter) 11pcs
 (All Chicken Meats) 39

*SKEWERS SUBJECT TO SEASONALITY AND AVAILABILITY OF INGREDIENTS OF THE DAY
 *PICTURE SHOWN IS FOR ILLUSTRATION PURPOSE ONLY



スープ

★ DEZATO (DESSERTS)

IRODORI FRUIT JELLY
(ORANGE / MIXED FRUITS / GRAPES)

4.5

MOCHI CREAM ICE
(MATCHA / CARAMEL & MACADAMIA NUTS /
MANGO & COCONUT)

6

TAIYAKI ICE CREAM

12



ARIGATOU
GOZAIMASU
THANK YOU

