



# MENU BOOK

## WAGYU-EN RULES & ETIQUETTE

1. Please notify our staff if you have any food allergies.
2. For hygiene reasons, we use disposable meshes for our BBQs; a charge of **\$2 per mesh** applies.
3. Please do not take more food from the Salad Bar than you can eat. Leftover food will incur a wastage charge of \$10-\$30 per plate.
4. For tables wanting Salad Bar, everyone at table must buy Salad Bar per person; table cannot be shared with person ordering a la carte only.
5. All of our BBQ meals are served in our special marinated BBQ sauce (except OX tongue, prawns and shabu-shabu style meat).
6. 'Kid' prices are for children under 11 years old and below 140cm tall.
  7. 'Children under 4' are only for children under 4, and below 100cm tall. Those >100cm tall are to pay Kid prices.
8. If there are customers waiting, we may ask you to leave when your seating time has reached 2 hours.
9. It is not permitted to take away any food from our Salad Bar Counter.
10. FOR BBQs, PLEASE GRILL YOUR OWN FOOD FOR A SUITABLE DURATION AS WAGYU-EN WILL NOT BE RESPONSIBLE FOR UNDERCOOKED FOOD AND ANY ILLNESS THAT ARISES.

# WAGYU-EN SALAD BAR

食へ放題

COMPLIMENTARY WITH ANY SET ORDER!

Adult **\$26** Kid **\$10**  
Children under 4 **Free**

add  
Drinks Bar  
for \$5



## DISHES CHANGE DAILY FROM SELECTIONS BELOW

- ASSORTED SALADS
- ASSORTED SUSHI
- ASSORTED FRESH VEGES
- M.Y.O. NOODLE BOWL
- GARLIC FRIED RICE
- YAKI SOBA
- TEMPURA
- CHICKEN KARAAGE
- CHICKEN WINGS
- MISO / KIMCHI SOUP
- NAMURU
- DESSERT CAKE
- ICE CREAM
- SAUCE STATION

The photos above are for illustration purposes only.  
Please note, not all dishes are available every day.

SHARE IN A DELICIOUS DINING EXPERIENCE TO REMEMBER!

# YAKINIKU & NABE

(JAPANESE BBQ & HOT POT)

焼肉  
&  
鍋

All sets include AYCE Salad Bar for 2

(add Drinks Bar \$5.00 p/p)

## Wagyuen Set

和牛苑盛り合わせと海鮮鍋

Australian Wagyu beef,  
pork loin slice,  
pork belly, sausage &  
assorted seafood nabe

**\$89.90**



## Wagyuen Premium Set

特選和牛苑盛り合わせと海鮮鍋

EXPERIENCE THE DIFFERENCE  
BETWEEN AUS AND JAP WAGYU

2 Japanese cuts & assorted Australian  
Wagyu beef cuts, ox tongue, pork loin slice  
& assorted seafood nabe

**\$105.00**



## Australian Wagyu Beef Set

特選和牛盛り合わせ



A generous serving of the  
finest Australian beef cuts.

**\$150.00**



SHARE IN A DELICIOUS DINING EXPERIENCE TO REMEMBER!

# YAKINIKU & NABE

(JAPANESE BBQ & HOT POT)

焼肉  
&  
鍋

All sets include AYCE Salad Bar for 2

(add Drinks Bar \$5.00 p/p)

## Premium Japanese Wagyu Beef Set



厳選日本産鹿児島黒牛盛り合わせと  
鹿児島黒牛しゃぶしゃぶ鍋

Assorted cuts of premium  
Japanese Wagyu beef &  
shabu shabu

**\$350.00**



(Limited orders  
available daily)



## Wagyuen Pork Set

和牛苑豚肉の盛り合わせ

Delicious assortment of  
Australian pork cuts

**\$85.00**

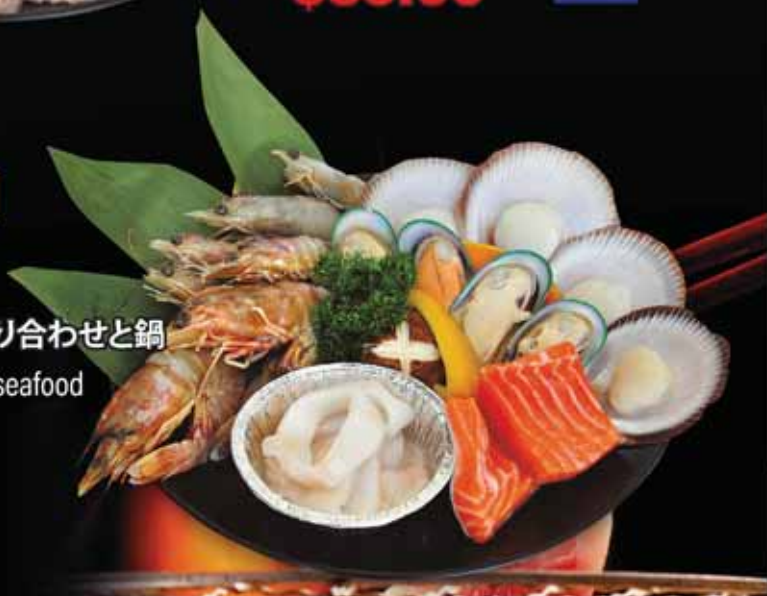


## Seafood Set

和牛苑シーフード盛り合わせと鍋

An assortment of fresh seafood

**\$85.00**



SHARE IN A DELICIOUS DINING EXPERIENCE TO REMEMBER!

# SHABU SHABU 鍋 (JAPANESE HOT POT)

All sets include AYCE Salad Bar for 2

(add Drinks Bar \$5.00 p/p)

## Shabu Shabu Set

しゃぶしゃぶ鍋セット

Includes Wagyu Beef (300g)  
Seami Goma Sauce  
& Ponzu Sauce

**\$90.00**  
for 2



## Sukiyaki Set

すき焼セット

Includes Wagyu Beef (300g),  
Sukiyaki Sauce &  
Slow Cooked Egg

**\$95.00**



## Kimchi Nabe Set

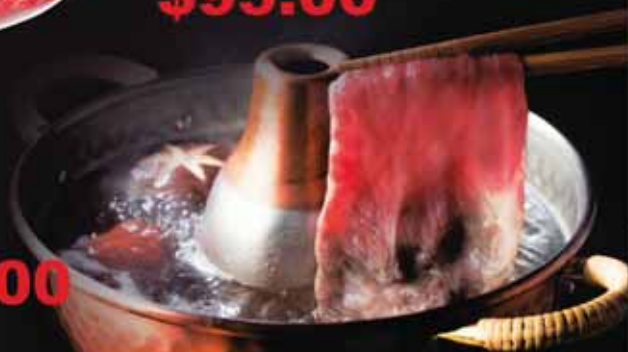
キムチ鍋セット

Includes Wagyu Beef (300g), Slow  
Cooked Egg & Kimchi Soup

**\$95.00**

## 2 Soup Base

2 kinds of soup base  
and Wagyu beef (300g) **\$100.00**



# A LA CARTE MENU



# YAKINIKU 焼肉 (BBQ)

Yakiniku (Japanese BBQ) is a cooking style in which fresh, seasoned ingredients such as meat, seafood and vegetables are placed on a mesh and grilled over a direct charcoal flame. Once the ingredients is cooked to your liking remove from the grill and dip in the appropriate sauce then eat. Top quality Wagyu beef (grade-9+) with excellent marbling. Incredibly tender as melting on your palate. Enjoy the taste of WAGYU-EN 's Yakiniku.

## PREMIUM WAGYU (BEEF 9+) | 厳選和牛

Top quality Wagyu beef (grade-9+) with excellent marbling. Incredibly tender as melting on your palate.



01

**Premium Wagyu Beef Harami (Outside Skirt)**  
 厳選和牛ハラミ 100g **\$29.00**

The prime tender fillet, full of Umami flavour. The thick part of the diaphragm muscle. Wagyuen serve the tenderest part of the cut.



02

**Premium Wagyu Special Beef Loin**  
 厳選和牛ロース 100g **\$40.80**

Be overwhelmed by the steak as well as the great taste and tenderness.



03

**Premium Wagyu Special Beef Rib**  
 厳選和牛上カルビ 100g **\$35.00**

King of Yakiniku. Well-marbled high quality tender rib. The most popular Yakiniku dish.



04

**Premium Wagyu Special Beef Rib Finger**  
 厳選和牛中落カルビ 100g **\$30.00**

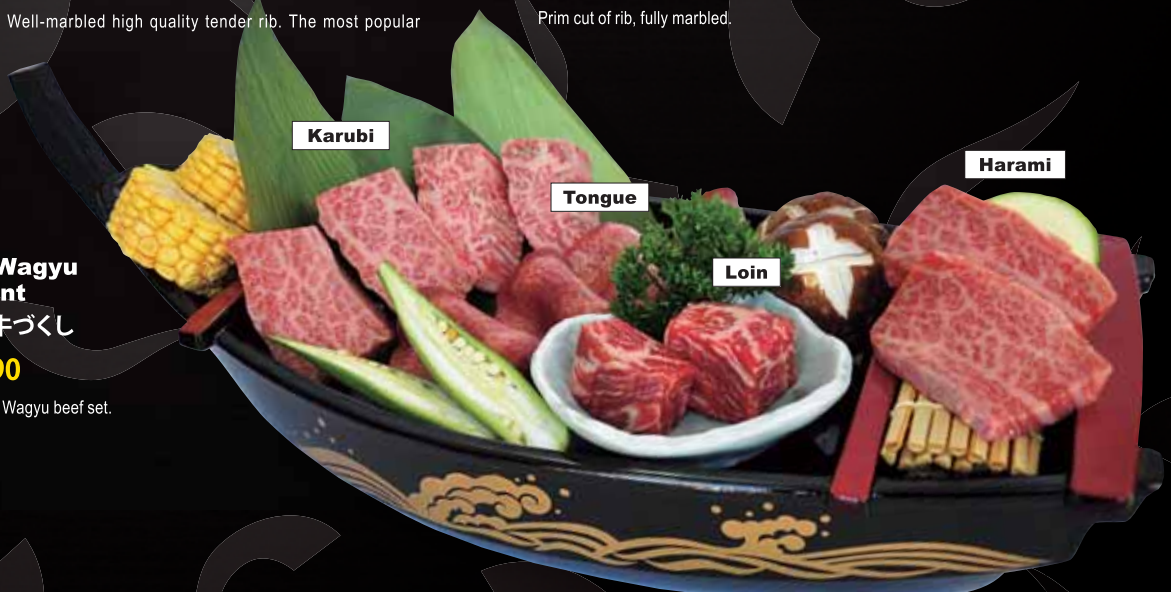
Prim cut of rib, fully marbled.

05

**Premium Wagyu Amusement**  
 厳選和牛和牛づくし

200g **\$54.90**

Assorted premium Wagyu beef set.



Karubi

Tongue

Loin

Harami

# YAKINIKU 焼肉 (BBQ) A LA CARTE

## WAGYU BEEF

### 特選和牛

The unique taste and tenderness of highly marbled Wagyu beef makes for an unrivalled eating experience.



07

Wagyu Special Beef Harami (Outside Skirt)

和牛上ハラミ **\$17.00**



06

Wagyu Special Beef Rib

和牛上カルビ **\$20.00**



10

Wagyu Beef Harami

和牛ハラミ **\$12.00**



09

Beef Rib with Bone

骨付きカルビ **\$12.00**



08

Wagyu Beef Rib

和牛カルビ **\$12.00**



13

Wagyu Beef Rib Finger

和牛中落カルビ **\$11.00**



12

Beef Fillet

牛ロース **\$16.00**



11

Wagyu Special Beef Loin

和牛上ロース **\$20.00**



14

Chopped Shallot

きざみ葱 **\$2.50**



15

Special Beef Tongue

上タン **\$12.00**



# A LA CARTE

## BBQ BEEF HORUMON | ホルモン

Platter of several various cuts of offal called "Horumon" for BBQ



16

Beef Intestine

牛のマルチョウ **\$12.00**



17

Special Beef Trip

牛の上ミノ **\$12.00**



18

Beef Liver

牛レバー **\$7.00**



19

Assorted Beef Ambles

ホルモン盛り合わせ **\$18.00**

## BBQ PORK | 豚肉

Australian fresh pork and 100% home-grown, fresh Australian product for BBQ.



21

Premium Pork Loin

豚上ロース **\$12.90**

Thick sliced pork loin.



20

Pork Shabu Shabu Style (Loin)

薄切り豚ロースの焼きしゃぶ

**\$14.90**

Thinly sliced pork loin Shabu Shabu style.



22

Pork Sausage

豚ソーセイジ **\$8.00**



23

Pork Belly

豚カルビ **\$11.00**

## BBQ POULTRY | 鶏肉

Australian fresh free range chicken and 100% home-grown, fresh Australian product for BBQ.



24

Chicken with Skin

皮付き鶏肉 **\$9.00**



25

Marinated Garlic Chicken with Skin

ネギ塩鳥肉 **\$11.00**



26

Marinated Herb Chicken Breast

ハーブ風味の胸肉 **\$12.00**

# A LA CARTE

## BBQ SEAFOOD | シーフード

Australian fresh quality seafood for BBQ.

27

Gourmet Assorted Seafood (for 2-3 people)  
魚介類の盛り合わせ **\$26.00**

28

Oyster Sashimi Graded (1/2 doz)  
生ガキ (刺身クオリティ) **\$24.00**

29

Scallops (3pc)  
殻付き帆立 **\$14.00**

30

Today's Fish  
本日の焼き魚 **\$13.00**

31

Prawns (3pc)  
海老 **\$14.00**

32

Squid  
イカ **\$8.00**

## BBQ VEGETABLE | 野菜

Fresh seasonable vegetables for BBQ.

33

Assorted Mushrooms キノコの盛り合わせ **\$10.90**

34

Corn with Butter  
バターコーンホイル焼き **\$5.00**

35

BBQ Garlic  
ニンニク焼きホイル焼き **\$6.00**

"Foil-Yaki" corn served with butter.

"Foil-Yaki" garlic delicious and without a strong garlic flavour.

36

Assorted Vegetables  
野菜の盛り合わせ **\$19.90**

37

Onion Slice  
玉ねぎ **\$4.00**

38

Mushrooms with Butter  
キノコバターホイル焼き **\$6.00**

"Foil-yaki" mushrooms served with butter

## ORIGINAL SAUCE | ソース

Grated Radish & Ponzu Vinegar  
おろしポン酢 **\$2.00**

Mayonnaise  
マヨネーズ **\$2.00**

Pickle Ginger  
ガリ **\$2.00**

Lemon & Salt Pepper  
レモン&塩コショウ **\$2.00**

Spicy Miso  
特製辛みそ **\$2.00**



# FRESH SASHIMI DISH | お刺身

Sashimi is thinly sliced fresh fish. It is one of the most famous dish in Japan. Must try!!



**39**

**Assorted Sashimi Today's Special (18pc)**

お刺身の盛り合わせ (大) **\$38.90**

Salmon, tuna, king fish, scallops and oyster.



**40**

**Assorted Sashimi Today's Special (12pc)**

お刺身の盛り合わせ (中) **\$28.90**

Salmon, tuna, king fish, scallops and oyster.



**41**

**Salmon Sashimi (7pc)**

サーモンのお刺身 **\$18.80**



**42**

**Salmon Sashimi (12pc)**

サーモンのお刺身 **\$22.90**



**43**

**Assorted Sashimi Today's Special (8pc)**

お刺身の盛り合わせ (小) **\$19.90**

Salmon, tuna, king fish, scallops and oyster.



**44**

**King Fish Sashimi (7pc)**

ヒラマサのお刺身 **\$16.80**



**45**

**King Fish Sashimi (12pc)**

ヒラマサのお刺身 **\$23.90**



**46**

**Fresh Oysters (1 doz)**

生ガキ **\$46.90**



**47**

**Fresh Oysters (1/2 doz)**

生ガキ **\$24.90**

## FRESH BEEF DISHES | 牛肉ユッケ&和牛タタキ

Yukke is fresh beef tartare served fresh pair.



48

**Wagyu Premium Yukke (Beef Tartare)**

和牛上ユッケ **\$23.90**

Limited stock premium Wagyu beef tartare served with slow cooked egg.



49

**Yukke (Beef Tartare)**

ユッケ **\$12.90**

Wagyu beef tartare served with slow cooked egg.



50

**Wagyu Tataki**

特選和牛のタタキ **\$18.90**

Lightly roasted beef Sashimi, garlic chip served with BBQ dressing.

## BIBIMBA | 石焼ビビンバ

Grilled in stone pot bibimba. How to eat: add sweet & spicy miso past then miz it well before you eat.



51

**Original Stone Pot Bibimba**

定番の石焼ビビンバ (スープ付き)

**\$14.00**

Vegetable, egg, soy bean, Soboro beef on rice in a hot stone pot with soup.



52

**Stone Pot Chili Cod Roe Bibimba**

明太子の石焼ビビンバ (スープ付き)

**\$16.00**

Topped with chili cod roe on an original stone pot Bibimba with soup.



53

**Stone Pot Wagyu Beef Bibimba**

和牛焼き肉石焼ビビンバ (スープ付き)

**\$19.00**

Topped Wagyu beef on an original stone pot Bibimba with soup.

## KUPPA | クッパ

Kuppa is Korean style porridge. It is rice in soup dish.



54

**Egg Kuppa**

卵クッパ **\$8.90**

A rice porridge cooked with fluffy egg and vegetables.



55

**Karubi Kuppa**

カルビクッパ **\$9.90**

A rice porridge cooked with Karubi beef and vegetables.



56

**Kimchi Kuppa**

キムチクッパ **\$9.90**

A rice porridge cooked Kimchi soup and vegetables.



57

**Steamed Japanese Rice**

ご飯

**\$3.00**

# A LA CARTE

## SOUP | スープ



58

**Karubi Soup**  
カルビスープ **\$7.00**

A beef soup with Karubi beef and vegetables.



59

**Kimchi Soup**  
キムチスープ **\$7.00**

A Kimchi soup and vegetables.



60

**Seaweed Soup**  
わかめスープ **\$5.00**

A healthy soup with plenty seaweed.



61

**Miso Soup**  
味噌汁  
**\$3.00**

## NOODLES | 麺類



62

**Cold Ramen Wagyu Style**  
和牛苑特製冷麺スープ  
**\$13.00**

Japanese style cold noodle Japanese noodles with vegetable, half boiled egg, sea weed, served in home-made cold Japanese broth.



63

**Sanuki Udon**  
さぬきうどん  
**\$13.00**

Udon noodle in home-made Dashi flavoured soup.



64

**Tempura Zaru Soba**  
天婦羅ざる蕎麦  
**\$16.50**

Cold Soba noodle with prawn Tempura and vegetables, served with Mentsuyu (Soba soup).

## PICKLES & APPETIZER | 小鉢



65

**Namuru**  
野菜ナムル  
**\$7.50**

Assorted marinated Korean vegetables.



66

**Edamame**  
枝豆  
**\$6.50**



67

**Kimchi**  
キムチ  
**\$5.00**

# A LA CARTE

## SALAD | サラダ



68

### Wagyu Beef Salad

和牛苑サラダ **\$16.80**

Sliced beef, boiled egg, corn, tomato, fried garlic, green salad with BBQ dressing.



69

### Sashimi Salad

刺身サラダ **\$16.80**

Green salad, cucumber, tomato and chopped Sashimi on top with spicy soy dressing.



70

### Seaweed Salad

海藻サラダ  
**\$12.50**

Seaweed, green salad, fried onion, tomato, sesame with Yuzu dressing.



71

### Mixed Green Salad

ミックス野菜のサラダ  
**\$10.50**

Green salad, herbs, tomato, corn, cucumber, fried onion with plum (Ume) dressing.



72

### Coleslaw Salad

コールスローサラダ  
**\$10.50**

Sliced cabbage and carrot with creamy sesame dressing.



73

### Wagyu Tataki Salad

タタキサラダ  
**\$23.90**

Lightly roasted beef Sashimi, mixed vegetable and garlic chip served with BBQ dressing.

## DESSERT | デザート



74

### Cheese Cake

チーズケーキ **\$12.00**



75

### Tiramisu

ティラミス **\$12.00**



76

### Yukimi Daifuku

雪見大福 **\$6.00**

Soft & rich vanilla ice cream wrapped with in Mochi (Japanese rice cake).



77

### Yuzu Sorbet

柚子のシャーベット  
**\$6.00**



78

### Mongo Sorbet

マンゴーのシャーベット  
**\$6.00**