



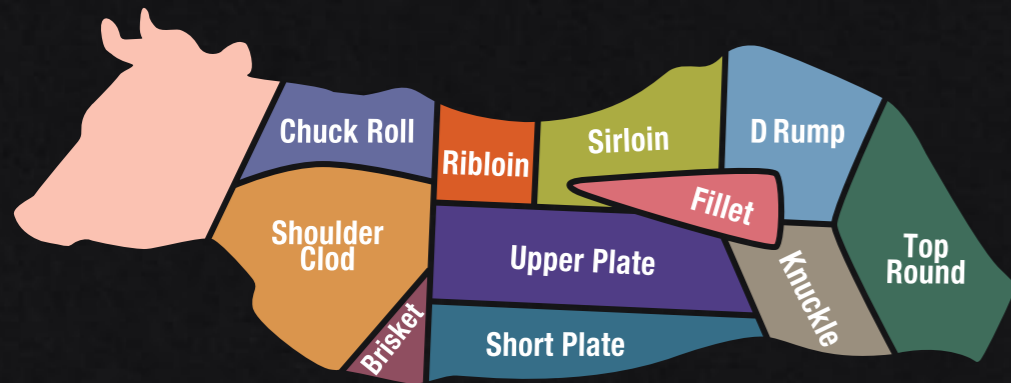
OKAYAMA • WAGYU STEAKHOUSE

# BEEF FROM BIZEN, OKAYAMA

## All Time Favourite

Available Daily Includes choice of 2 side dishes

Round	Petite 150g	\$ 20.5	Standard 220g	\$ 28.9
Sirloin	Petite 150g	\$ 32.9	Standard 220g	\$ 47.9
Ribeye	Petite 150g	\$ 36.5	Standard 220g	\$ 52.5
Tenderloin	Petite 150g	\$ 40.5		



## Cuts of the Day

Subject to Availability

Includes choice of 2 side dishes

Our exclusive partnership with cattle farmers in Bizen, Okayama Prefecture, Japan, allows us to have access to the lesser-known, and often underrated, beef cuts.

Certain Cuts of the Day are more rare than others due to either the difficulty in harvesting or the limited quantity found in a cattle. Try our Cuts of the Day now, as the cut you see today might not be available again until some time later!

### CHUCK ROLL



**Delmonico**  
上肩ロース



**Chuck**  
肩ロース



**Denver**  
ざぶとん

### RIBLOIN



**Ribeye**  
リブロース

### SIRLOIN



**Sirloin**  
サーロイン

### D RUMP



**Pope's Eye**  
ネクタイ



**Top Sirloin**  
イチボ



**Premium Rump**  
ランプ

### FILLET



**Tenderloin**  
ヒレ

### TOP ROUND



**Round**  
ウチモモ

### SHORT PLATE



**Hanger**  
ウチハラミ



**Flank**  
フランク



**Plate**  
カルビ

### UPPER PLATE



**Flap**  
カインミ



**Rib Finger**  
中落ちカルビ

### SHOULDER CLOD



**Teres Major**  
ウワミスジ



**Flat Iron**  
ミスジ

### BRISKET



**Chuck Short Rib**  
三角バラ

### KNUCKLE



**Knuckle**  
シンシン



**Tri Tip**  
ヒウチ

## Celebrity Wagyu

3 Days Advance Order



\* All prices are inclusive of prevailing GST. Images are for illustration purposes only.





## Appetisers

**Mushroom Soup** \$ 4.0

Blend of mushrooms with a creamy touch

**Fried Chicken Wings (3pcs)** \$ 4.9

Deep fried midjoint winglets marinated with soy sauce

**Arabiki Pork Sausages** \$ 4.9

Crunchy Japanese pork sausages

**Chawanmushi** \$ 3.0

Silky and savoury steamed egg custard with surimi and shitake mushrooms



**Asari No Sakamushi** \$ 10.5

Japanese clams steamed in sake

**Garlic Bread** \$ 3.5

Toasted baguette with homemade garlic butter



## Rice/Pasta

Includes choice of chawanmushi or miso soup



**Wagyu Don** \$ 15.9

Tokyo style beef rice bowl with flavourful and savoury topping

**Wagyu Menchi Katsu** \$ 14.9

Deep fried wagyu beef & pork patty with Japanese curry & Koshihikari rice

**Wagyu Beef Stew** \$ 15.9

Slow cooked Japanese beef stew with sake and wholesome root vegetables

**Wagyu Beef Bolognese** \$ 15.9

Al dente spaghetti tossed in wagyu bolognese sauce topped with fresh grated parmesan cheese



## Burgers

Includes french fries



**Zeppin Burger (Half Pounder)** \$24.5

Simply 100% wagyu beef patty, flame-grilled and topped with cheddar cheese and bacon



## Chicken

Includes choice of 2 side dishes



**Chicken Katsu** \$ 12.9

Chicken leg breaded with fresh breadcrumbs and deep fried

**Teriyaki Chicken** \$ 11.9

Charcoal grilled boneless chicken with teriyaki glaze



**Tamari Glaze Chicken** \$ 11.9

Charcoal grilled boneless chicken thigh with tamari dark shoyu glaze

**Shoga Oroshi Negi Chicken** \$ 11.9

Charcoal grilled boneless chicken thigh with ginger, spring onion and wasabi

**Yuzu Kosho Chicken** \$ 11.9

Charcoal grilled boneless chicken thigh with chilli pepper, yuzu peel and sea salt

**Kara Shoyu Zuke Chicken** \$ 11.9

Charcoal grilled spicy chicken thigh with garlic



## Pork

Includes choice of 2 side dishes

**Kurobuta Pork Katsu** \$ 15.9

Kurobuta pork loin breaded with fresh breadcrumbs and deep fried



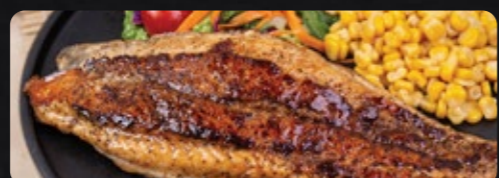
**Grilled Iberico Pork Chop** \$ 25.5

Salted grilled Iberico pork loin



## Seafood

Includes choice of 2 side dishes



**Grilled Fish** \$ 14.9

Charcoal grilled white fish fillet seasoned with Japanese spice

**Fish Katsu** \$ 13.9

White fish fillet breaded with fresh breadcrumbs and deep fried



## Drinks

**Coca Cola** \$ 2.5

**Sprite** \$ 2.5

**Homemade Iced Lemon Tea** \$ 2.9

**Iced Green Tea** \$ 2.0

**Hot Green Tea** \$ 1.6

**Dasani Bottled Water** \$ 1.0



## Beers

**Sapporo** \$ 5.9 bottle 330ml

**Tiger** \$ 5.9 bottle 330ml

**Heineken** \$ 5.9 bottle 330ml



## Side Dishes \$ 2.9

**Cold** .....

- Coleslaw
- House Salad
- Potato Salad
- Spaghetti Salad
- Tomato Cucumber Salad

**Hot** .....

- Baked Potato
- French Fries
- Mashed Potato
- Potato Wedges
- Onion Rings
- Corn Niblets
- Koshihikari Rice
- Wakame Udon
- Macaroni Bac & Cheese
- Sautéed Trio Mushrooms
- Crunchy Green Beans
- Steamed Broccoli



## Sake

Sake Meter Value (SMV)  
Dryness of sake



**Kiku-Masamune Nama Chozo Sake**

菊正宗 生貯蔵 生酛酒

Pref: Hyogo SMV: +3 Alc: 14%

Unpasteurised sake with fruity aroma, serves well as starter sake.

**\$ 19.5** bottle 300ml

**Rihaku Tokubetsu Junmai Nigori Sake**

李白 特別純米 にごり酒

Pref: Shimane SMV: +5 Alc: 15-16%

Unfiltered hand-crafted sake with rice grains remained after fermentation to enhance its fragrance.

**\$ 29.9** bottle 300ml

**Hakkaisan Tokubetsu Junmai Sake**

八海山 特別純米酒

Pref: Niigata SMV: -1 Alc: 15-16%

Rich and crisp flavor brings out the complexity taste when pairing with food.

**\$ 29.9** bottle 300ml

**Amanoto Umashine Tokubetsu Junmai Sake**

天の戸 美稲 特別純米酒

Pref: Akita SMV: +4 Alc: 15-16%

Well-structured and medium-bodied sake with pure rice notes and hint of fruits in the nose.

**\$ 29.9** bottle 300ml

**Tamano Hikari Bizen Omachi Junmai Daiginjo Sake**

玉乃光 備前雄町

純米大吟醸酒

Pref: Kyoto SMV: +3.5 Alc: 15-16%

Premium sake with balanced taste of rice characteristics. Each sip of this pure sake brings the image of 'Kyoto style' sake.

**\$ 40.9** bottle 300ml



## Liqueur

**Kozaemon Premium Yuzu Liqueur**

小左衛門 柚子酒

Pref: Gifu Alc: 7.6% Ingredient: Yuzu fruit

Premium Yuzu based liqueur.

**\$ 72.5** bottle 720ml

**Momokawa Sugitama Junmai Ginjyo Sake**

桃川 杉玉 純米吟醸酒

Pref: Aomori SMV: +2 Alc: 15-16%

Fruity sake with light aftertaste. Sophisticated yet smooth with low acidity.

**\$ 66.5** bottle 720ml

**Izumo Fuji Tokubetsu Junmai Sake**

出雲富士 特別純米酒

Pref: Shimane SMV: +3 Alc: 15%

Soft and relaxed taste on the palate express the umami of the rice and its well-balanced.

**\$ 72.9** bottle 720ml

**Rihaku Junmai Ginjyo Sake**

李白 純米吟醸酒

Pref: Shimane SMV: +3 Alc: 15-16%

Soft and relaxed taste on the palate express the umami of the rice and its well-balanced.

**\$ 77.0** bottle 720ml

**Koshi No Kanbai Tokusen Ginjyo Sake**

越乃寒梅 特選 吟醸酒

Pref: Niigata SMV: +8 Alc: 15-16%

Brisk, sharp taste that gives a lingering sensation results in layers of flavour throughout the mouth.

**\$ 77.0** bottle 720ml

**Kamoshibito Kuheiji Junmai Daiginjo Sake**

醸し人九平次

純米大吟醸酒

Pref: Aichi SMV: 0 Alc: 15-16%

Soft scent of berries, melon and earthtones that gives a complete roundness when savoured.

**\$ 94.5** bottle 720ml

**Tamanohikari Yamahai Junmai Ginjyo Sake**

玉乃光 山麩 純米吟醸酒

Pref: Kyoto SMV: +1 Alc: 15-16%

Kyoto hand-crafted sake that uses home grown rice. This sake gives off a strong umami when enjoyed chilled.

**\$ 135.0** bottle 1.8L

**Amanoto Karakuchi Junmai Sake**

天の戸 辛口 純米酒

Pref: Akita SMV: +10 Alc: 17%

Delightful acidity and brilliant aroma. This daiginjo sake is light and have a soft texture when savoured, complements well with fried food.

**\$ 137.0** bottle 1.8L

**Ozeki Junmai Daiginjo Sake**

大関 純米大吟醸酒

Pref: Hyogo SMV: 0 Alc: 15-16%

Gold medal award wining sake brewed using local rice. Mellow on the palate and light on the nose with a comfortable sweetness from the umami flavour of rice.

**\$ 141.5** bottle 1.8L

**Kiku-Masamune Honjyozo House Sake**

菊正宗生酛本醸造上撰酒

Pref: HyogoSMV: +5 Alc: 15-16%

Well-balanced and smooth, with low acidity and lingers well on palate.

**\$ 3.9** glass 70ml

**\$ 9.0** tokkuri 180ml

**\$ 87.9** bottle 1.8L