

究極の炭火焼

黒毛和牛が生きる備長炭

Tajimaya Yakiniku was set up with a passionate desire to share an appreciation for the long-standing Japanese culinary tradition of Yakiniku, the grilling of fresh unmarinated meats over a charcoal grill.

A purveyor of premium Japanese Wagyu beef, Kurobuta pork, fresh seafood & vegetables, Tajimaya Yakiniku offers a flaming charcoal grill experience that emphasizes the natural characteristics of fine meats, poultry and vegetables.

This restaurant was designed with particular attention to the comfort of its guests. Apart from its modern Japanese interior, the restaurant is complete with a Japanese high-performance “smokeless” grill exhaust system that allows guests to dine in air-conditioned comfort. Private rooms are also available at the Great World outlet for a more intimate dining experience. In these private rooms, diners can savour yakiniku omakase menus featuring exciting chef-curated seasonal dishes with new ingredients explored.

Tajimaya Yakiniku is the perfect place to unwind after a long day with a relaxing drink from an extensive variety of Japanese Sake, Shochu and Whisky, to complement the flavours of the carefully crafted menu.

Itadakimasu!



定食

Set Menus



Tajimaya Tasting Platter

Set for 1 - \$99.8 / Set for 2 - \$198.8

焼肉盛り合わせ



Saga Striploin A5
佐賀牛ストリップロイン
Tochigi Ribeye A5
栃木牛リブロース
Miyazaki Chuck Short Ribs A4
宮崎牛カタサンカク
Miyazaki Short Plate A4
宮崎牛ともバラ
Kagoshima Flap Meat A4
鹿児島牛フラップ肉
Kagoshima Ribs Finger A4
鹿児島牛中落ちカルビ
Australian Wagyu Tongue
和牛タン
Shirobuta Pork Collar
白豚肩ロース
Kurobuta Pork Belly
黒豚バラ肉

Sides

All sets includes side dishes.

この様



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ(日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

たすめ

Chef's Recommendation

Images are for illustration purpose only. Actual product may vary. Prices are exclusive of 10% service charge and 7% GST.

黒毛和牛

Japanese Premium Beef

Set for 1 - \$114.8/ Set for 2 - \$228.8



長
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Saga Striploin A5
佐賀牛ストリップロイン
Tochigi Ribeye A5
栃木牛リブローズ
Miyazaki Chuck Short Ribs A4
宮崎牛カタサンカク
Kagoshima Flap Meat A4
鹿児島牛フラップ肉

二
の
様

Sides

All sets includes side dishes.



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ (日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

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Australian Wagyu Beef

Set for 1 - \$94.8 / Set for 2 - \$188.8

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Australian Wagyu Short Ribs
MS 6/7
和牛カルビ

Australian Wagyu Tongue
和牛タン

Australian Wagyu
Oysterblade MS 6/7
和牛オイスターブレード

Australian Wagyu Flap Meat
MS 6/7
和牛フラップ肉

Sides

All sets includes side dishes.

二
の
膳



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ (日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

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日本産豚肉

Japanese Pork

Set for 1 - \$49.8/ Set for 2 - \$98.8



Kurobuta Pork Tenderloin
黒豚ヒレ肉
Kurobuta Pork Jowl
黒豚のあご
Kurobuta Pork Belly
黒豚バラ肉
Shirobuta Pork Collar
白豚肩ロース

この様

Sides

All sets includes side dishes.



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ (日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

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Combo Sets for 1

コンビセット



Combo A - \$78.8

Miyazaki Ribeye
宮崎牛リブロース

Kurobuta Pork Belly
黒豚バラ肉

たすめ



Combo B - \$68.8

Australian Wagyu Short Ribs
和牛カルビ

Shirobuta Pork Collar
白豚肩ロース

Sides

All sets includes side dishes.

この様



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ(日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

たすめ

Chef's Recommendation

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Combo C - \$78.8

Australian Wagyu
Oysterblade
和牛オイスターブレード

Kurobuta Pork Belly
黒豚バラ肉

U.S. Half Lobster
ロブスター



Combo D - \$58.8

Salmon
サーモン

Tuna
マグロ

Tiger Prawn
タイガーエビ

Half Shell Scallop
ホタテ

この
様

Sides

All sets includes side dishes.



House Salad
サラダ



San Chu
サンチュ



Sashimi (Daily Selection) or Tempura
さしみ (日替わり) / 天ぷら



Chawanmushi
茶碗蒸し



Miso Soup
みそ汁



Garlic Fried Rice
にんにくチャーハン

アラカルト

A La Carte



日本産黒毛和牛

Japanese Wagyu Beef

Saga Wagyu

The special type of Wagyu produced in Saga Prefecture is known exclusively as Saga-Gyu. Saga-Gyu ranks among the best of over 200 beef brands in Japan. At the fattening farms, high quality breeding cattle are bought in and raised with the utmost care and attention under controlled feeding conditions to match each growing stage.



Saga Striploin A5 (100g)
佐賀牛ストリップロイン
\$88.8



Tochigi Ribeye A5 (100g)
栃木牛リブロース
\$88.8



Miyazaki Ribeye A4 (100g)
宮崎牛リブロース
\$68.8



Miyazaki Chuck Short Ribs A4 (100g)
宮崎牛カタサンカク
\$68.8

Japanese Beef Grading

Only 100% Fullblood Wagyu receives an A score.

A4 – Extremely marbled and packed with distinctive umami flavour.

A5 – Highest rated and exquisitely marbled.

和牛

Chef's Recommendation

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Japanese Wagyu Beef

日本産黒毛和牛



Miyazaki Striploin A4 (100g)
宮崎牛ストリップロイン
\$68.8



おすすぬ

Kagoshima Short Ribs A4 (100g)
鹿児島牛カタサンカク
\$58.8



Kagoshima Flap Meat A4 (100g)
鹿児島牛フラップ肉
\$58.8



Kagoshima Short Plate A4 (100g)
鹿児島牛ともバラ
\$58.8



おすすぬ

Kagoshima Ribs Finger A4 (100g)
鹿児島牛中落ちカルビ
\$58.8

Japanese Beef Grading

Only 100% Fullblood Wagyu receives an A score.

A4 – Extremely marbled and packed with distinctive umami flavour.

A5 – Highest rated and exquisitely marbled.

黒毛和牛

Australian Wagyu Beef



和牛すしめ

Australian Wagyu Short Ribs MS 6/7 (100g)
和牛カルビ
\$48.8



Australian Wagyu Tongue (100g)
和牛タン
\$46.8



Australian Wagyu Oysterblade MS 6/7 (100g)
和牛オイスターブレード
\$46.8



Australian Wagyu Flap Meat MS 6/7 (100g)
和牛フラップ肉
\$44.8

Australian Beef Grading
MS 6/7 – Richer and denser premium cuts,
buttery without being overwhelming.

和牛すしめ

Chef's Recommendation

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Japanese Pork

日本産豚肉



Kurobuta Pork Tenderloin (100g)
黒豚ヒレ肉
\$28.8



Kurobuta Pork Jowl (100g)
黒豚のあご
\$26.8



Shirobuta Pork Collar (100g)
白豚肩ロース
\$28.8



Kurobuta Pork Belly (100g)
黒豚バラ肉
\$26.8

おすすめ

Chef's Recommendation

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海鮮

Seafood



Half-shell Scallop (5pcs)
ホタテ
\$22.8



Yellowtail (100g)
ハマチ
\$22.8



Tuna (100g)
マグロ
\$16.8



Swordfish (100g)
カジキ
\$18.8



Tiger Prawn (5pcs)
タイガーエビ
\$16.8



Salmon (100g)
サーモン
\$16.8



Shishamo (5pcs)
ししやも
\$12.8

その他

Others



Lamb Rack
ラムラック
\$48.8



Smoked Duck (100g)
鴨肉
\$18.8



Teriyaki Chicken (100g)
鶏肉
\$18.8

おすすめ

Chef's Recommendation

Vegetables

野菜



Mushroom Platter
きのこ盛合せ
\$15.9



Vegetable Platter
野菜盛合せ
\$11.9



Sanchu
サンチュ
\$5.9



Shimeji Mushroom
シメジ
\$7.9



Shiitake Mushroom
椎茸
\$7.9



Enoki Mushroom with Butter
エノキ
\$7.9



Eringi Mushroom
エリンギ
\$6.9



Garlic with Butter
ニンニク
\$5.9



Zucchini
ズッキーナ
\$5.9



Onion
玉葱
\$4.9



Eggplant
なす
\$4.9



Sweet Corn
とうもろこし
\$5.9

刺身

Sashimi



Sashimi Moriawase
(Chef's Selection)
刺身盛り合わせ
\$48.9



Sake *(Salmon)*
鮭
\$12.9



Maguro *(Tuna)*
マグロ
\$12.9



Sake Harasu *(Salmon Belly)*
鮭ハラス
\$15.9



Kajiki *(Swordfish)*
カジキ
\$17.9



Hamachi *(Yellowtail)*
ハマチ
\$16.9



Ama Ebi *(Sweet Prawn)*
甘エビ
\$22.9



Hokkigai *(Surf Clam)*
ホッキ貝
\$26.9



Hotate *(Scallop)*
帆立
\$28.9

Salads

野菜サラダ



たすめ

Wagyu Beef Aburi Salad
和牛炙りサラダ
\$22.9



Sashimi Salad
刺身サラダ
\$18.9



Una-Una Tempura Salad
うなうな天ぷらサラダ
\$18.9



Tajimaya Fruit Salad
トリュフ和風サラダ
\$16.9



Truffle Wafu Salad
トリュフ和風サラダ
\$11.9

前菜

Appetisers



Seafood Tartare with Onsen Egg
温泉卵のタルタルステーキ
\$12.9



Tuna Tataki
マグロのたたき
\$24.9



Kimuchi Moriawase
キムチ盛り合わせ
\$11.9



Aburi Cheese Tofu
あぶりチーズ豆腐
\$11.9



Chawanmushi
茶碗蒸し
\$5.9

おすすめ

Chef's Recommendation

Soup

汁物



Ton Jiru Soup
豚汁
\$12.9



Wagyu Beef Kimuchi Soup
和牛キムチ汁
\$12.9

和牛キムチ



Miso Soup
みそ汁
\$5.9

揚げ物

Deep-fried



Tempura Moriawase
天ぷら盛り合わせ
\$18.9



Nobashi Ebi Tempura
海老天ぷら
\$18.9



Kaki Fry
カキフライ
\$18.9



Agedashi Tofu
揚げ出し豆腐
\$14.9



Shishamo
ししゃも天ぷら
\$9.9



Tori Karaage
鶏からあげ
\$8.9

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Rice

ご飯



おすすりめ

Unagi Ishiyaki Don
うなぎ石焼丼
\$24.9



おすすりめ

Wagyu Yakiniku
Ishiyaki Don
焼肉石焼き丼
\$24.9



Miso Buta Ishiyaki Don
味噌豚石焼き丼
\$22.9



Vegetable Ishiyaki Don
ベジタブル石焼き丼
\$12.9



Garlic Fried Rice
ガーリックチャーハン
\$5.9



Steam Rice
ごはん
\$3.9

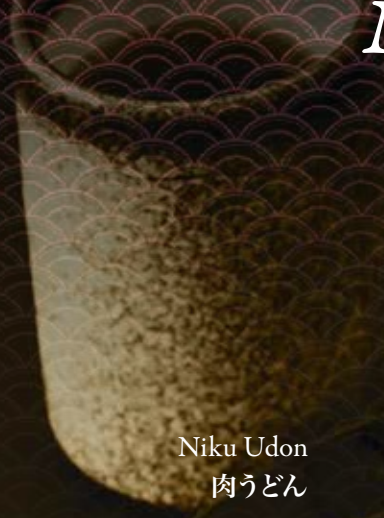
おすすりめ

Chef's Recommendation

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麵

Noodles



Niku Udon
肉うどん
\$18.9



Truffle Cold Chasoba
トリュフそば
\$16.9



Inari Udon
いなりうどん
\$16.9



Wakame Udon
わかめうどん
\$11.9

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Desserts

デザート



Daifuku
(Mango, Matcha, Strawberry)
大福
(マンゴー、抹茶、イチゴ)
\$12.9



Ice Cream
アイスクリーム
Yuzu
ゆず
\$6.9
Hokkaido Melon
北海道メロン
\$6.9
Matcha
抹茶
\$10.9



Matcha Cheesecake
抹茶チーズケーキ
\$12.9



Chef's Recommendation

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