



FOOD & DRINK MENU

SET PLATTER

FOR 2-3 PAX

(includes complimentary miso soup)



BUTA SET PLATTER 🐷 42.8

Thick Bacon Steak (100g) | Pork Jowl (100g) | Thai-style Pork Neck (150g) | 🇯🇵 Pork Collar(100g)

GYU & BUTA SET PLATTER 🐂 🐷 52.8

Beef Short Plate (100g) | Beef Short Rib (100g) | Thick Bacon Steak (100g) | Pork Jowl (100g) | 🇯🇵 Pork Collar (100g)

GYU SET PLATTER 🐂 68.8

Beef Short Plate (100g) | Beef Outside Skirt (100g) | Beef Short Rib (100g) | Beef Ribeye Steak (250g)

MIXED SET PLATTER 🐂 🐷 🐈 68.8

Beef Outside Skirt (100g) | Beef Short Rib (100g) | Pork Jowl (100g) | 🇯🇵 Pork Collar (100g)
| Scallop (200g) | Prawn (100g)

PREMIUM MIXED SET PLATTER 🐂 🐷 🐈 95.8

Beef Short Rib (100g) | 🇯🇵 Wagyu A5 Yakiniku Cut (100g) | 🇯🇵 Pork Collar (100g) | Prawn (200g) | 🇯🇵 Squid (250g)

PREMIUM GYU SET PLATTER 🐂 99.8

Beef Outside Skirt (100g) | Beef Short Rib (100g) | 🇯🇵 Wagyu A5 Yakiniku Cut (200g)

BEEF | GYU

BARA (100G) 9.8

Short plate. Thinly sliced for quick grilling.

HARAMI (100G) 12.8

Outside Skirt. Known for its robust beefy profile.

KARUBI  (100G) 14.8

Short Rib, Bone-in

GYUTAN  (100G) 15.8

Beef Tongue. Recommended to grill only on one side for 1-2mins!

ZABUTON  (100G) 19.8

F1 Wagyu Chuck Roll, Yakiniku Cut

ROSU (250G) 35.8

Whole Ribeye Steak

 **SAIKORO**  (100G) 39.8

Japanese Wagyu A4 Cube

 **ROSU**  (100G) 39.8

Japanese Wagyu A5, Yakiniku Cut



PORK | BUTA

MOO PING  3.8

Thai Pork Satay. Watch out for the Caramelisation!

(min. 2 pcs)

THICK BACON STEAK (100G) 5.8

Sliced 1cm thickness for your Enjoyment.

PORK ARABIKI SAUSAGE (150G) 9.8

Japanese-style Sausage. "Arabiki" in Japanese means coarsely ground.

TONTORO  (100G) 12.8

Pork Jowl. BBQ on the side of the grill to allow its fat to render till a nice golden brown.

Crusty on the outside, Juicy on the inside.

KOR MOO YANG  (150G) 13.8

Thai-style Marinated Pork Neck

 **SHIROBUTA** (100G) 14.8

Japanese Pork Collar



POULTRY | TORI



MARGRET DUCK BREAST



THAI-STYLE MARINATED CHICKEN BONELESS LEG



YAK KIN! TSUKUNE WITH SHISO

YAK KIN! TSUKUNE WITH SHISO 2.8

Chicken meatball skewer with Nankotsu (soft bone) wrapped with Shiso

(min. 2 pcs)

JAPANESE MISO GARLIC CHICKEN BONELESS LEG (150G) 9.8

Balance of Sweet and Umami flavours in every bite

THAI-STYLE MARINATED CHICKEN BONELESS LEG (150G) 9.8

Marinated with fresh Thai Herbs and Spices. Non-spicy

MARGRET DUCK BREAST (200G) 22.8

Breast meat of Moulard duck that has been reared for foie gras. Beefier taste profile than ordinary duck.

SEAFOOD | SHIFUDO

■ KAKI (SASHIMI GRADE), SERVED THAI-STYLE 5.8

Oyster – consume Raw, or BBQ on grill. Garnished with Nam Jim Talay, Fried Shallots and Spring Onions.

HANPEN 6.8

Japanese Fish Cake. Popular with both child and adult!

EBI (100G) 7.8

Fresh Prawn

HOTATE (200G) 9.8

Half-shelled Scallop served with Miso Butter

■ EI-HIRE (50G) 11.8

Stingray Fin

SAKE (150G) 15.8

Salmon Fillet (Choose between Soy Butter OR Thai-style)

■ SURUME IKA (200G) 23.8

Japanese Flying Squid



VEGETABLE



KING OYSTER MUSHROOM 3.8

ENOKI MUSHROOM WITH SOY BUTTER IN FOIL 3.8

BUTTER CORN CUP 3.8

LEEK 3.8

ONION 3.8

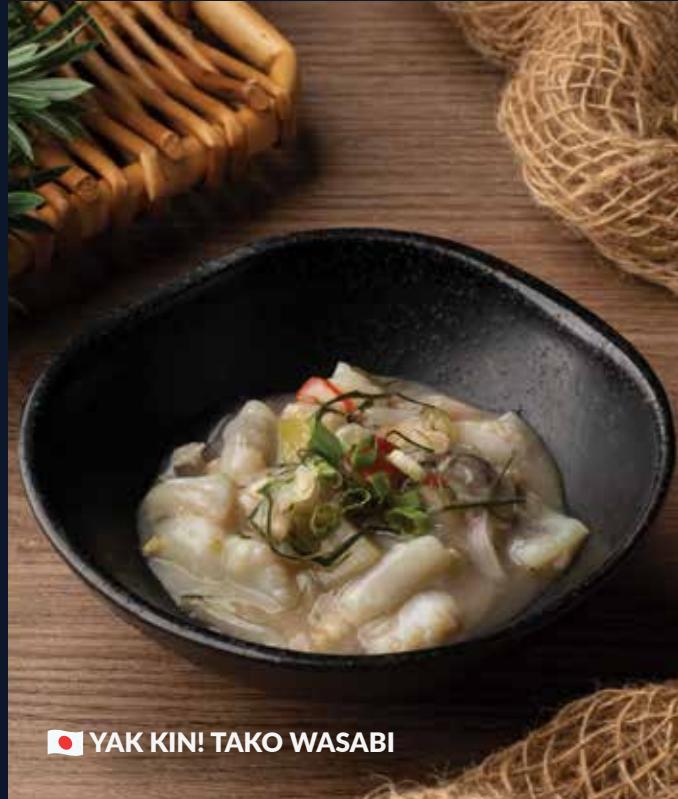
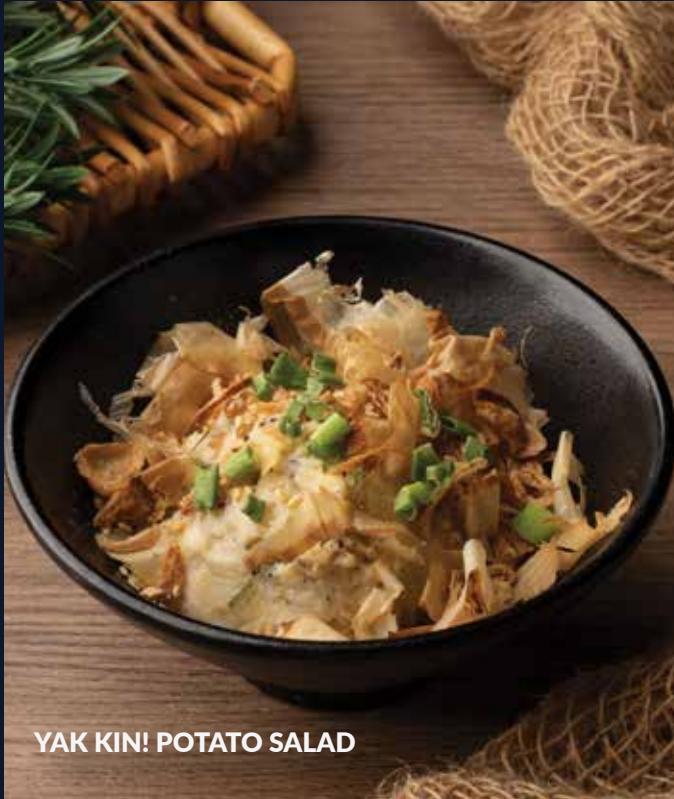
GARLIC WITH BUTTER IN FOIL 3.8

CORAL LETTUCE (FOR WRAPPING) 3.8

MIXED VEGETABLE PLATTER 14.8

King Oyster Mushroom | Enoki Mushroom | Butter Corn Cup | Leek | Onion | Coral Lettuce

STARTER



EDAMAME 3.8

Salted Soybeans

KIMCHI 5.8

Traditional Korean Fermented Cabbage

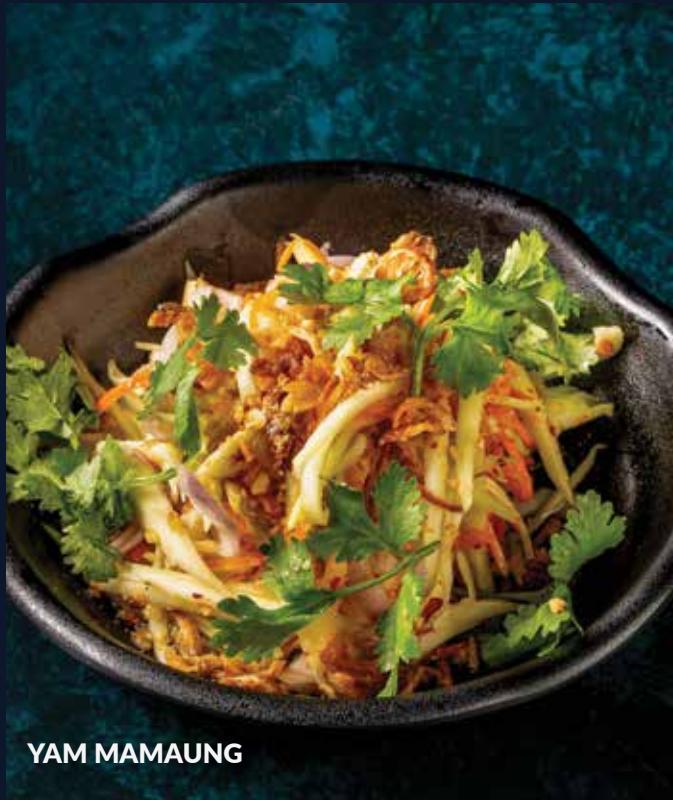
YAK KIN! POTATO SALAD 6.8

In-house made Potato Salad topped generously with Bonito Flakes

■ YAK KIN! TAKO WASABI 6.8

Raw Octopus Marinated in Wasabi and Thai Herbs and Spices

SALAD



YAM MAMAUNG



ICE PLANT SALAD

YAM MAMAUNG 8.8

Thai Mango Salad. Tangy, Savoury, Spicy and Sweet, the perfect salad to whet your appetite.

ICE PLANT SALAD 9.8

Served with Goma Dressing

DEEP FRIED

TORI GYOZA (6PCS)	7.8
Japanese Fried Chicken Dumplings served with Thai Sweet Chilli Mayo	
TORI KARAAGE	9.8
Japanese Fried Chicken served with Kaffir Lime Mayo	
EBI FRY (5PCS)	9.8
Fried Breaded Shrimp served with Tōgarashi Mayo	
FRIED CHICKEN WINGS WITH SESAME (4PCS)	10.8
Served with Thai Sweet Chilli	
KAWAEBI KARAAGE	10.8
Japanese Fried River Shrimp served with Lime	
RENKON CHIPS	12.8
Lotus Root Chips, served with Kaffir Lime Mayo	
🇯🇵 KAKI FRY (5PCS)	12.8
Breaded Oyster served with Wasabi Mayo	



OTHER

ONSEN TAMAGO 2.8

“Hot Spring Egg”, cook using Pasteurised Egg making them safe for your consumption.
Have it with our Steamed Koshihikari Rice, or simply dip the grilled meats with it!

MISO SOUP 2.8

Comforting bowl of soup cooked with Dashi and Miso Paste

 **STEAMED KOSHIHIKARI RICE** 2.8

Steamed Japanese Short-grain Rice from Niigata Prefecture

 **INANIWA UDON (HOT/COLD)** 5.8

Japanese Wheat Noodle

DESSERT

■ TAIYAKI 2.8

Taiyaki is a Japanese fish-shaped waffle, filled with red bean paste that is made from sweetened Adzuki Beans. Grill for 2mins on each side.

JAPANESE SPECIALTY ICE CREAM AND SORBET

■ SHIO 4.8

Japanese Sea Salt

■ GOMA 4.8

Black Sesame

■ YUZU 4.8

Japanese Citrus

■ MOMO 4.8

Peach

■ MATCHA 4.8

Green Tea



DRINK

HOT

WARM WATER (FREE FLOW)	1.0
GREEN TEA (FREE FLOW)	2.8
YUZU TEA	3.8

COLD

ICE WATER (FREE FLOW)	1.0
ICE GREEN TEA (FREE FLOW)	2.8
SINGHA SODA (325ML)	2.8
Sprite (320ML)	2.8
COKE (320ML)	2.8
COKE ZERO (320ML)	2.8
■ JAPANESE CANNED DRINKS (190ML)	2.8
100% Grape Juice 100% Apple Juice Ume Soda Japanese Lemonade (Ramune)	
CALPIS SODA	4.8
YUZU SODA	5.8

ALCOHOL

DRAFT BEER

	HALF PINT	FULL PINT	TOWER 3L	TWIN TOWER
ASAHI SUPER DRY	8.0	12.0	70.0	130.0
ASAHI KURONAMA	10.0	14.0	75.0	140.0
KRONENBOURG BLANC	10.0	14.0	75.0	140.0

COCKTAIL

YAK KIN! WHISKY HIGHLAND	10.8
YUZU SAKE JELLO COCKTAIL	12.8
PEACH SAKE JELLO COCKTAIL	12.8
UMESHU PLUM COCKTAIL	12.8

WHISKY

All our bottled whisky is served with Singha Soda

NIKKA FROM THE BARREL	18.0	138.0 (500ML)
GLENFIDDICH 12 YRS	18.0	158.0 (700ML)
NIKKA TAKETSURU PREMIUM MALT	18.0	178.0 (700ML)
NIKKA COFFEY GRAIN	20.0	198.0 (700ML)

SOJU

	BOTTLE	BUNDLE OF 4	SOMAEK TOWER
CHORONG CHORONG	15.0	55.0	90.0

Green Grape, Green Apple, Peach, Grapefruit, Lychee

WINE

HOUSE RED / WHITE	12.0	48.0
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SAKE

Kindly refer to Sake List

Corkage charge 30.0 per 750ml bottle (sake/wine)

We also offer 1-for-1 policy. Enjoy your own sake/wine without corkage when you purchase a bottle from us!

All pictures shown are for illustration purpose only. All prices are subject to 10% service charge & prevailing GST.

LUNCH MENU

Available from 12pm to 5pm

MAKE INTO SET MEAL

Add 3.0 for Drink
(Hot/Iced Green Tea or Soft Drink)
+ Small Kimchi & Edamame

TORI DONBURI 9.8

Grilled Marinated Chicken Rice Bowl with Onsen Egg (Choose Japanese OR Thai-style)

GYU DONBURI 9.8

Beef Rice Bowl with Onsen Egg

EBI FRY DONBURI 9.8

Breaded Shrimp Rice Bowl with Onsen Egg

MOO PING DONBURI 12.8

Thai Pork Satay Rice Bowl with Onsen Egg

KOR MOO YANG DONBURI 12.8

Thai-style Marinated Pork Neck Rice Bowl with Onsen Egg

TORI KARAAGE DONBURI 12.8

Japanese Fried Chicken Rice Bowl with Onsen Egg

THICK BACON STEAK DONBURI 12.8

Rice Bowl served with Thick Bacon and Onsen Egg

INANIWA NIKI UDON 14.8

Udon Soup with Onsen Egg (Choose Sliced Beef OR Thick Bacon)

SHIFUDO MISO SOUP WITH RICE 14.8

Seafood Miso Soup served with Steamed Japanese Koshihikari Rice

