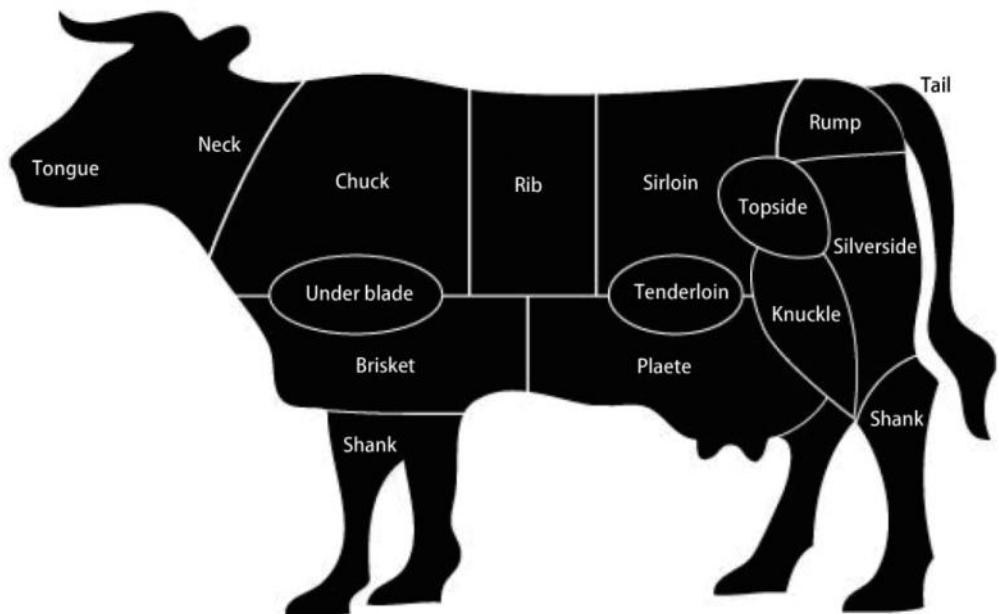


YAKANIKU
JAPANESE BARBEQUE

夏

November 2020



**WAGYU - A JAPANESE BEEF CATTLE BREED
IS AN ANGLICISATION OF THE JAPANESE-LANGUAGE 'WA-GYU'
REFERS TO ALL JAPANESE BEEF CATTLE,
WHERE 'WA' MEANS JAPANESE AND 'GYU' MEANS COW.
NOW DAYS 'WAGYU' HAS BEEN DEFINE
A STYLE OF HIGHLY MARBLED BEEF**

**IN 2016, AUSTRALIA PROUDLY INVOLVED
IN WAGYU BEEF PRODUCTION.**

AUSTRALIA WAGYU

MARBLE 7 - MARBLE 9

WITH MARBLE SCORE 7 WAGYU, YOU ' RE ENTERING RAREFIED R
EALM OF THE BILLIONAIRES OF BEEF.

ENJOY OUR WIDE SELECTION OF AUSTRALIAN M7 WAGYU WITH PLEASURE!



Chuck Roll

肩ロース 牛肩胛肉

\$26.00



Karubi Plate

カルビ 牛肋骨

\$26.00



Oyster Blade

ミスジ 板腱

\$26.00



Rib Finger (marinated)

\$24.00



Tenderloin

ヒレ 牛柳

\$26.00



Harami

ハラミ 牛横隔膜

\$24.00

MARBLE 9

AUSTRALIAN M9 WAGYU HAS ALWAYS BEEN CONSIDERED AS ONE OF
THE BEST WAGYU YOU CAN GET,
AND THESE ARE THE WAGYU THAT MADE AUSTRALIAN WAGYU SHINE
ON INTERNATIONAL STAGE.



Chuck Roll

特上肩ロース 牛肩胛肉

\$37.00

half serve

\$20.00



Oyster Blade

特上ミスジ 板腱

\$37.00

half serve

\$20.00



Short Rib

特上リブロース 牛肉眼

\$45.00

half serve

\$25.00



Tri-tip

友三角 三角

\$37.00

half serve

\$20.00



Tri - Tip Steak Cut

友三角ステーキ

\$49. 00



Chuck Roll Steak Cut

肩ロースステーキ

\$49. 00



Tenderloin Steak Cut

ヒレステーキ

\$59. 00

Striploin Steak Cut

サーロインステーキ

\$59. 00

JAPAN

A5

**JAPANESE A5 WAGYU IS WIDELY RECOGNISED AS THE BEST WAGYU IN THE WORLD.
THE PERFECT MARBLING AND TEXTURE MADE THEM SO
PRECIOUS THAT CAME WITH A BIRTH CERTIFICATE.
CHECK WITH OUR STAFF FOR THESE LUXURIOUS CUTS.**





Kagoshi ma

Kagoshi ma, Japan

鹿児島和牛薄切

SMP



Kagoshi ma A5 Steak Cut

Kagoshi ma, Japan

鹿児島和牛ステーキ

SMP



Hi da-Gyu (Chuck roll BBQ 70gr)

Gi gu, Japan

飛騨和牛薄切

\$69.00



Hi da-Gyu A5 Steak Cut

Gi gu, Japan

飛騨和牛ステーキ

\$119.00



OMI A5

Shi ga, Japan

近江和牛薄切

SMP



OMI A5 Steak Cut

Shi ga, Japan

近江和牛ステーキ

SMP

KATORI
YAKINKU



Cube Wagyu Beef

サイコロ和牛ステーキ

\$24. 00



Premi um Cubed Wagyu Beef

プレミアムサイコロ和牛ステーキ

\$36. 00



Chuck Roll Slice 4pcs

ザブトン座布団

\$45. 00



OX Tongue

牛タン

Thin sliced OX tongue,
yuzu negi sauce, sea salt

\$21. 00



Mi ni Suki yaki

すき焼き

\$22. 00



M7 Wagyu Platter

和牛の盛り合わせ

\$68.00



M9 Wagyu Platter

和牛の盛り合わせ

\$89.00

SEAFOOD



Scallop on the Shell (4pcs)

殻付きホタテ

Fresh scallop on the shell,
truffle butter

\$24.00



King Prawn (4pcs)

海老

Whole fresh AUS king prawn

\$26.00



Oyster on the Shell (4pcs)

殻付きカキ

\$24.00



Abalone

蒸し鮑

2 hours slowed steamed Green Lip

\$22.00

Seafood Platter

魚介の盛り合わせ

Description lorem ipsum

\$40.00

PORK

Kurobuta Pork Belly

黒豚バラ肉

\$22.00

Kurobuta Pork Jowl

黒豚トントロ

\$22.00

Kurobuta Pork Combo

2種類の黒豚の組み合わせ

\$32.00

CHICKEN

Free Range Chicken Thigh

オリーブオイルと塩でマリネした鶏もも肉

Olive oil and sea salt

\$18.00

Free Range Chicken Thigh Combo

2種類の鶏もも肉の組み合わせ

Herb marinated and spicy teriyaki

\$25.00



VEGETABLES

Vegetable Platter

野菜の盛り合わせ

Seasonal vegetable platter,
herb oil, salt and pepper

\$16.00



Mushroom Platter

キノコの盛り合わせ

Mushrooms (shiitake,
king brown, shimeji, button),
garlic and butter, herbs

\$16.00

KATÓRI