



At Marble Yakiniku we are dedicated to serving you one of the finest authentic Japanese cuisine. We make it our top priority to source the freshest ingredients. Our vegetables are delivered from local farms, and our meat and seafood are delivered daily to our stock.

Within our menu, you will find an assortment of traditional Japanese entrees. From edamame to gyoza dumplings, beef tataki to steamed abalone, we guarantee you will find a dish that suits your taste.

Our sushi and sashimi are made by highly experienced chefs, well trained in traditional Japanese techniques. Our wagyu nigiri is enriched with luxury ingredients, including caviar, foie gras and truffle. We use only premium salmon, tuna, lobster and other types of seafood for our sashimi selection, ensuring delicious freshness in the sashimi you eat.

We also offer an Omakase experience. Instead of ordering yourself, leave it to one of our most experienced chefs to choose and prepare what sushi to serve you. This service is specialised, so it is advise to booked in advance. Please inquire for more details.

Main メイン

Nasu Nimono

海鮮とナスあんかけソース

slow cooked eggplant with pork, scallop and prawn served with dried bonito broth sauce

\$36



Nasu Nimono

Kani Chazuke

ズワイガニ釜飯の茶漬け

snow crab, salmon caviar, caviar, kamameshi styled rice served with crab soup

\$45



Kani Chazuke

Ishiyaki Foie Gras Rice

石焼フォアグラ釜飯

35g foie gras, kamameshi style rice

\$46



Ishiyaki Foie Gras Rice

A5 Wagyu Ishinabe

石焼A5和牛釜飯

diced A5 Wagyu, truffle, soft boiled egg, kamameshi style rice

\$48



A5 Wagyu Ishinabe

Wagyu Shabu-Shabu Don

和牛しゃぶしゃぶ丼 温泉玉子添え

thinly sliced M9 Wagyu, soft boiled egg on rice

\$35



Wagyu Shabu-Shabu Don

Wagyu Beef Curry

和牛カレーライス

slow-cooked Wagyu beef curry with rice

\$29

Rice

ご飯

steamed rice

\$3.5

Wagyu Inaniwa Udon

和牛稲庭うどん

M9+ Wagyu, thin udon in bonito broth

\$28



Wagyu Inaniwa Udon

Hiyashi Inaniwa Udon

冷やし稲庭うどん

thin udon with cold dipping broth

\$25



Hiyashi Inaniwa Udon

Soup 碗物

Miso soup

味噌汁

\$5



Asari Miso Soup

Akadashi Miso Soup

赤だし味噌汁

traditional red miso soup

\$5

Asari Miso Soup

あさり味噌汁

clams miso soup

\$15



Ox Tail Soup

Ox Tail Soup

牛テールスープ

ox tail soup with radish

\$29

Kimchi Soup

キムチスープ

kimchi, tofu, shimeji mushroom and leak

\$19



Kimchi Soup

Hot Pot 鍋物

Your choice of Wagyu beef, vegetables cooked in

Wagyu Sukiyaki 和牛すき焼き
sweet soy based sauce

or

Wagyu Shabu-Shabu 和牛しゃぶしゃぶ
Konbu -Dashi (kelp stock)

Your choice of Wagyu beef

M9+ MAYURA Wagyu オーストラリア産 M9+肩ロース \$108/180g

A5 OMI Japanese Wagyu 近江牛A5サーロイン \$188/120g

A5 HIDA Japanese Wagyu 飛騨牛A5サーロイン \$170/120g



Additional 追加

M9+ MAYURA Wagyu \$69/180g

オーストラリア産 M9+和牛肩ロース

A5 OMI Japanese Wagyu \$135/120g

近江牛A5サーロイン

A5 HIDA Japanese Wagyu \$120/120g

飛騨牛A5サーロイン

Udon \$10.8

うどん

Dipping Egg \$4

温泉玉子

Hotpot Vegetable \$37.8

野菜盛り合わせ

Entrée - Cold 冷前菜

Joselito Paleta \$45

ホセリート パレタ・スライス

6 slices of Joselito Paleta with rock melon



Tosazu Oyster

Wafu Salad \$12

和風サラダ

green salad, Japanese dressing

Wagyu Beef Salad \$19

和牛しゃぶしゃぶサラダ

thinly-sliced Wagyu, green salad, spicy dressing



Cold Cherry Tomato

Cold Cherry Tomato \$15

冷製チェリートマト 柚子酒ゼリー仕立て

cherry tomato with citrus jelly sauce

Chayote Bainikuzoe \$15

ハヤトウリ 梅肉和え

chayote with salted plum sauce



Chayote Bainikuzoe

Tosazu Oyster \$19/2pcs

生牡蠣 土佐酢ジュレとイクラ添え

freshly shucked oyster, Japanese vinegar, salmon roe



Awabi Sakamushi

Awabi Sakamushi \$22/pc

アワビ酒蒸し

sake-steamed abalone

Tako Amiyaki Carpaccio \$26

タコ網焼きカルパッチョ

grilled octopus carpaccio

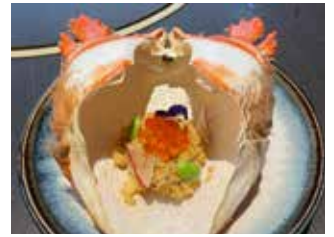


Tako Amiyaki Carpaccio

Kaisen Shinjo \$32

アサヒガニ真薯 雲丹ソース

minced spanner crab with sea urchin sauce



Kaisen Shinjo

Beef Tataki \$38

和牛たたき

smoked M9+Wagyu, ponzu sauce

Wagyu Yukke \$31

和牛ユッケ

marinated raw M9+Wagyu, raw egg yolk, potato crisps



Uni Wrapped in A5 Wagyu with Caviar \$32/1 serve

A5和牛とウニのキャビア添えオードブル

A5 Wagyu slice, sea urchin, caviar

*Uni Wrapped in A5 Wagyu
with Caviar*

A5 Wagyu Yukke \$54

A5和牛ユッケ

marinated raw A5 chuck roll, raw egg yolk, sea urchin, ikura, caviar



A5 Wagyu Yukke

Monaka A5 Wagyu Canapé \$25

A5和牛とイクラ最中

A5 Wagyu slice, salmon caviar in Japanese thin wafers



Monaka A5 Wagyu Canapé

Duck Orange Shiraae \$26

鴨の白和えオレンジ風味

duck served with orange flavoured tofu



Duck Orange Shiraae

Hiramasa Carpaccio \$38

ヒラマサのトリュフとキャビア添えカルパッチョ

kingfish carpaccio. perilla, citrus sauce with truffle and caviar

Entrée - Hot 温前菜

Edamame \$8

枝豆

traditional style boiled soybean

Smoked Edamame \$14

燻製枝豆

smoked spicy soybean

Cheese Corn \$15

チーズコーン

grilled corn with cheese

Yasai Nimono \$19

野菜の煮物

slow-cooked mixed vegetables

Yaki Gyoza \$14.5

餃子

pan-fried gyoza, pork or vegetable

Foie Gras Toast \$42/2pcs

フォアグラトースト

Foie Gras in tossed sandwich style

Asari Sakamushi \$18

アサリ酒蒸し

sake steamed clams

Chawan-Mushi \$12

茶碗蒸し

steamed egg, eel, chicken, asparagus, shiitake mushroom

Foie Gras Chawan-Mushi \$38

茶碗蒸し フォアグラとトリュフ添え

steamed egg with foie gras & truffle

King Crab Chawan-Mushi \$26

茶碗蒸し タラバ蟹とトリュフ添え

steamed egg with king crab & truffle



Yasai Nimono



Foie Gras Toast



Asari Sakamushi



Foie Gras Chawan-Mushi

Deep Fried 揚げ物

Agedashi-Tofu

揚げ出し豆腐

deep fried tofu, dried bonito broth sauce

\$14.5



Soft Shell Crab Age

ソフトシェルクラブ揚げ

deep fried soft shell crab, spicy mayo

\$32

Soft Shell Crab Age

Tori Karaage

鶏唐揚げ

deep fried chicken in Japanese style

\$19.5



Koebi Karaage

Koebi Karaage

小エビ唐揚げ

deep fried school prawn

\$19.5



Shirauo Karaage

Shirauo Karaage

白魚唐揚げ

deep fried white fish

\$18

Kaisen Shijo Harumaki

ホタテと蟹真薯の春巻き柚子ソース

deep fried minced scallop & crab meat spring roll with Yuzu sauce

\$26



Kaisen Shijo Harumaki

Uni Tempura

雲丹天婦羅

sea urchin, Shiso leaf tempura

\$33

Tempura Moriawase

天婦羅盛り合わせ

assorted tempura, 3pcs prawns, 2pcs fish, 4pcs vegetables

\$29

Yasai Tempura Moriawase

野菜天婦羅盛り合わせ

assorted vegetable tempura

\$21

Grilled 焼き物

Hotate Mentai-Mayo Yaki

貝柱明太マヨ焼き

grilled Hokkaido scallop, spicy cod roe, mayo

\$11.5/pc



Hotate Mentai-mayo Yaki

Nasu Dengaku

ナス田楽 白味噌

grilled eggplant with white miso sauce

\$18.9



Gindara Saikyo Yaki

Gindara Saikyo Yaki

銀鱈西京焼き

grilled black cod, Japanese miso sauce

\$45.5



Tori-Momo Yaki

Tori-Momo Yaki

炭火 鶏照り焼き

charcoal grilled chicken, teriyaki style sauce

\$29

Tiger Prawn Yakimono

車海老 ガーリックあん肝ソース焼き

grilled tiger prawn with garlic monkfish liver sauce

\$24



Tiger Prawn Yakimono

Salmon Yakimono

サーモン しそ・テリヤキソース焼き

grilled salmon with perilla & teriyaki style sauce

\$38



Salmon Yakimono

Lobster Yakimono

ロブスター 柚子とバタークリームソース燻製焼き

grilled & smoked lobster with Yuzu butter sauce

\$58



Lobster Yakimono

Nigiri 握り

Foie Gras Nigiri フォアグラにぎり

Foie Gras with homemade sauce

\$36/2pcs



Foie Gras Nigiri

Wagyu Nigiri Set 和牛にぎり4種

4-kinds of Wagyu sushi set

\$54

Tokusen Nigiri Platter 特選握り寿司

chef's selection 8pcs nigiri sushi

\$95



Wagyu Nigiri Set

Wagyu Nigiri 和牛にぎり わさび添え

M9 Wagyu sushi with wasabi

\$25/2pcs



Tokusen Sushi Platter

Wagyu Nigiri with Ginger & Spring Onion 和牛にぎり おろし生姜と刻みネギ添え

M9 Wagyu sushi with grated ginger & chopped spring onion

\$27/2pcs

Wagyu Nigiri with Uni & Caviar 和牛にぎり 雲丹とキャビア添え

M9 Wagyu sushi with sea urchin & caviar

\$32/2pcs

Wagyu Nigiri with Foie Gras & Truffle 和牛にぎり フォアグラとトリュフ添え

M9 Wagyu sushi with foie gras & truffle

\$32/2pcs

Salmon Nigiri サーモン握り

Salmon sushi

\$19/2pcs

Hiramasa Nigiri ヒラマサ握り

kingfish sushi

\$19/2pcs

Maguro Nigiri マグロ握り

tuna sushi

\$19/2pcs

Unagi Nigiri ウナギ握り

Eel Sushi

\$19/2pcs

Maki-Mono 卷物

Aburi Cheese Unagi Roll

炙りチーズとウナギ巻

cheese, eel, avocado, cucumber sushi roll

\$19.5/4pcs



soft shell crab roll

Soft Shell Crab Roll

ソフトシェルクラブ巻

deep fried soft shell crab, avocado, cucumber, flying fish roe, spicy fish roe mayo sushi roll

\$19.5/4pcs



Boom Roll

California Roll

カリフォルニア巻

prawn, avocado, cucumber, flying fish roe, mayo sushi roll

\$14/4pcs



Negi-Toro Thin Roll

Boom Roll

特選巻き寿司

chopped toro, ikura, sea urchin sushi roll

\$65/4pcs



Mayura M9 Wagyu Roll

Negi-Toro Thin Roll

ネギトロ細巻

thin roll, chopped toro and spring onion

\$29/6pcs

Mayura M9 Wagyu Roll

薄切り和牛の巻き寿司

sliced M9 Wagyu, avocado, cucumber

\$44/4pcs

Sashimi 刺身

Omakase Sashimi

\$125

特選お刺身盛り合わせ

toro, tuna, kingfish, white fish, salmon, Hokkaido scallop, scampi, hokkigai



OMAKASE Sashimi

Premium Sashimi

\$95

特上刺身

2pcs toro, 1pc scampi, 2pcs kingfish, 2pcs salmon, 1pc awabi



Premium Sashimi

Sashimi Platter

\$29

お刺身盛り合わせ

12pcs chef's selection sashimi, 4-kinds of daily fresh fish



Sashimi Platter

Lobster Sashimi

Market Price

ロブスター刺身

lobster sashimi & miso soup with lobster head



Lobster Sashimi

O-Toro Sashimi

\$45/3pcs

大トロ刺身

fatty toro

Uni Sashimi

\$32/50g

ウニ刺身

sea urchin sashimi

Chu-Toro Sashimi

\$30/3pcs

中トロ刺身

medium toro

Scampi Sashimi

\$24/2pcs

スキャンピ刺身

Maguro Sashimi

\$32/9pcs

マグロ刺身

tuna sashimi

Hotate Sashimi

\$19/6pcs

ホタテ刺身

Hokkaido scallop sashimi

Salmon Sashimi

\$24/9pcs

サーモン刺身

Hokkigai Sashimi

\$19/6pcs

ホッキ貝刺身

surf clam sashimi

Hiramasa Sashimi

\$24/9pcs

ヒラマサ刺身

kingfish sashimi

Shiromi Sashimi

\$24/9pcs

本日の白身魚の刺身

white fish of the day sashimi