

*Chargrill Ala Carte* 和牛単品

Mayura Premium Wagyu Tongue 霜降り特上牛タン



Thick Cut

厚切り

\$38/5cuts

Thin Cut

薄切り

\$22/2cuts

MAYURA M9+Wagyu Range  
オーストラリア産 M9+和牛

Tri-Tip	とも三角	\$43/8cuts
Oyster Blade	ミスジ	\$55/8cuts
Karubi	カルビ	\$50/8cuts
Chuck Roll	肩ロース	\$50/8cuts
Short Rib	三角バラ	\$62/8cuts

Japanese A5 Wagyu Range 4cuts/serve  
日本産 A5和牛

		Hida 飛驒牛	Omi 近江牛
Harami	ハラミ	\$59	\$72
Oyster Blade	ミスジ	\$66	\$79
Karubi	カルビ	\$59	\$72
Chuck Roll	肩ロース	\$66	\$79
Short Rib	三角バラ	\$66	\$79
Rump Cap	イチボ	\$59	\$72
Rib Finger	中落ちカルビ	\$59	\$72
Rib Eye	リブ芯	\$66	\$79
Sirloin	サーロイン	\$66	\$79

*Banquet* コース (minimum order from 2 sets)

PINE 松 \$99 per set

Sashimi  
Hotate Mentai  
Tofu Kaisou Salad  
3 kinds of M9+ Australian Wagyu cuts  
Rice, Miso Soup & Dessert



BAMBOO 竹 \$119 per set

Sashimi  
Hotate Mentai  
Tofu Kaisou Salad  
2 kinds of A5 Japanese Wagyu Cuts  
1 kind of M9+ Australian Wagyu Cuts  
Rice, Miso Soup & Dessert



PLUM 梅 \$139 per set

Sashimi  
Hotate Mentai  
Beef Salad  
3 kinds of A5 Japanese Wagyu Cuts  
Foie Gras Rice  
Miso Soup & Dessert



## Chargrill Wagyu Selection 和牛メニュー

### Wagyu Chargrill Platter /和牛焼肉セット

#### MAYURA M9+ Premium Australian Wagyu Platter

オーストラリア産M9+和牛セット

*3 kinds of chef's selection M9+ Wagyu cuts*

\$128/320g



#### A5 Japanese Wagyu & MAYURA M9+ Australian Wagyu Platter

日本産A5和牛とオーストラリア産M9+和牛セット

*2 kinds of chef's selection A5 Wagyu cuts &  
3 kinds of chef's selection M9+ Wagyu cuts*

\$158/320g

#### KAGOSHIMA A5 Japanese Wagyu Platter

A5 鹿児島黒毛和牛セット

*3 kinds of chef's selection A5 Wagyu cuts include 80g steak*

\$175/320g



#### HIDA A5 Japanese Wagyu Platter

A5 飛騨牛セット

*3 kinds of chef's selection A5 Wagyu cuts include 80g steak*

\$210/320g

### Garnish and Sauces

Garlic Chips \$2

Fresh Wasabi \$5

Egg Yolk Sweet Sauce \$5

## Seafood Chargrill Platter \$128

シーフードプラッター

*Lobster, scallop, salmon*



Tiger Prawn 車海老	\$26/2 pcs
Awabi アワビ	\$24/pce
Scallop ホタテ	\$18/2 pcs
Salmon サーモン	\$20/serve

## *Vegetables for Chargrill* 野菜

Vegetable Platter 野菜盛り合わせ <i>(pumpkin, Japanese sweet potato, mushroom, okra)</i>	\$18
Pumpkin かぼちゃ	\$6/8pcs
Japanese Sweet Potato さつまいも	\$8/6pcs
Mushroom マッシュルーム	\$6/2pcs
Okra オクラ	\$6/6pcs

## *Sliced Wagyu Yaki-Shabu Style*

薄切り和牛焼きしゃぶ

A5 Omi Sirloin Slice    A5近江牛サーロイン

\$69/2 slices

M9+ Sirloin Slice    オーストラリア産サーロイン

\$49/2 slices

M9+ Chuck Roll Slice    オーストラリア産肩ロース

\$29/2 slices

*Thinly sliced Wagyu, egg yolk, sweet soy sauce*



## *Wagyu Steak*

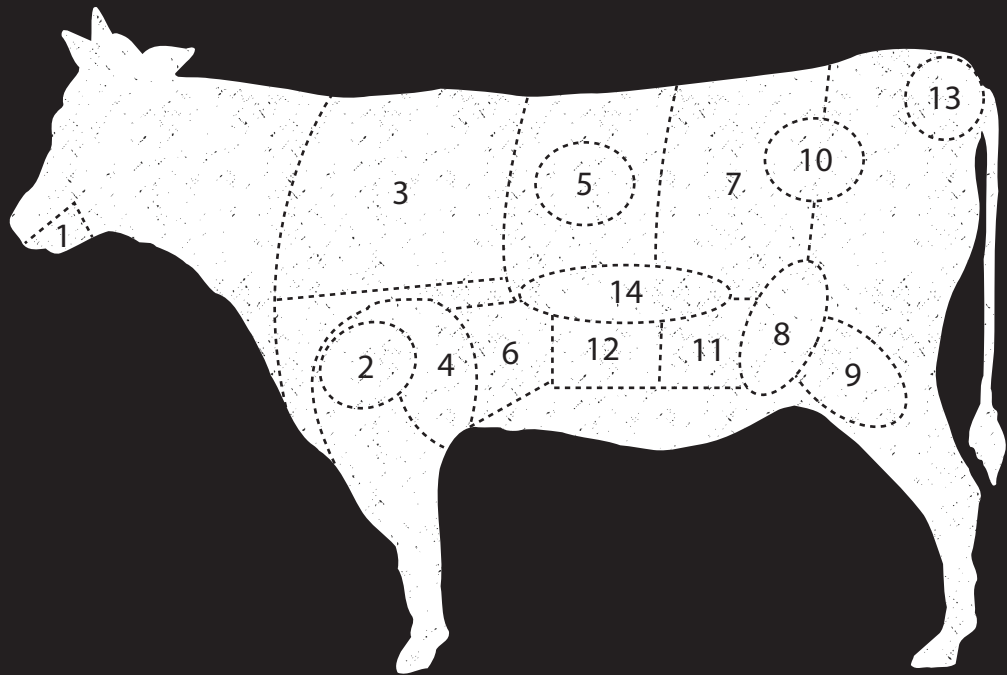
和牛ステーキ

Our chef will cut to your preferred size at your table

\*please ask our staff for today's availability

(choice of Sirloin/ Ribeye or Tenderloin and the brand)





**1. Tongue タン**

*-unique texture, juicy and tender, the most popular cut in Japan.*

**2. Oyster Blade ミスジ**

*-tender after cooking, with a firmness it the bite close to ribs rump.*

**3. Chuck Roll 肩ロース**

*-a wonderful balance of lean meat and fat.*

**4. Bolar Blade 肩三角**

*-recommend for leaner meat lovers, excellent flavour.*

**5. Rib Eye リブ芯**

*-very tender and rich umami flavour of excellent quality.*

**6. Short Rib 三角バラ**

*-the marbling makes for a deep flavour, oily cut.*

**7. Sirloin サーロイン**

*-a rich, full-bodied flavour that spreads throughout the entire mouth.*

**8. Flap Meat カイノミ**

*-has umami and tenderness of both ribs and tenderloin, rare cut.*

**9. Tri-Tip とも三角**

*-very tender delicate cut, lean cut.*

**10. Tenderloin ヒレ**

*-melt in mouth texture, lean cut.*

**11. Karubi カルビ**

*-this cut is rich in flavour and is characterised by a slight sweetness.*

**12. Harami ハラミ**

*-often, tender and lean cut.*

**13. Rump Cap イチボ**

*-its intense and flavorful umami is perfect for Yakiniku.*

**14. Rib Finger 中落ちカルビ**

*-both the actual meat and fat are loaded with an incredible amount of rich umami.*



*Marble for marbling score, Yakiniku for our chargrill. Settling only for the finest quality, our A5 premium wagyu is sourced from different regions across Japan – Hida, Miyazaki, Kagoshima, and Iwate. Japanese wagyu is world famous for its high marbling, with each bite melting in your mouth. With a sweet, invigorating aroma and tender texture, Japanese wagyu is an experience you can't afford to miss!*

*We also use Australia's fullblood wagyu in house, serving M9 wagyu sourced from local farms. Rich and buttery like Japanese A5 wagyu, Australian M9 wagyu has a slightly different texture, yet offers the same heavenly experience for anyone to try it.*

*We are dedicated to ensuring our customers can enjoy an exclusive BBQ experience. For customers with dietary preferences or requirements, we also offer alternatives to wagyu. Fresh seafood, including scampi, scallops and abalone, as well as vegetables, ranging from our iconic Japanese sweet potato to cheese corn.*



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*We serve the finest wagyu beef available in Australia. Our fullblood Australian wagyu from Mayura station is award-winning and highly prized. They have been in the industry since 1845, and is well known for their solid quality.*



*Mayura station wagyu are affectionately known as the "chocolate wagyu" because chocolate from south Australian factory is repurposed into their feed. They are rich and buttery almost like A5 Japanese wagyu, even though Australian wagyu has a slightly different texture compared to A5 Japanese wagyu, yet they offer the same heavenly experience for everyone to try.*

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