

STREET FOOD TO SHARE

Wagyu kimchi gyoza	95.00
<i>Wagyu beef & Lamb ravioli, kimchi sauce</i>	
Hamachi crudo	95.00
<i>Yellowtail, lemon soy sauce, summer truffle</i>	
Kobe beef tallow fried chicken	95.00
<i>Secret marinade & Szechuan pepper sauce</i>	
Vegetable spring roll	75.00
<i>Chinese cabbage, carrots, mushrooms and bean sprouts</i>	
King Crab & Corn Soup	105.00
<i>Steamed Hokkaido king crab, sweet corn</i>	

Hot and Sour Soup	95.00
<i>Slow cooked chicken, bamboo shoots, black mushroom, tofu.</i>	
Wasabi prawns	125.00
<i>Tempura prawns, wasabi mayo</i>	
Prawns Siu Mai	85.00
<i>Steamed prawns, dumplings, flying fish row</i>	
Prawns Har Gow	85.00
<i>Steamed prawns' dumplings, chili sauce</i>	

DIY Yakitori 2 pcs	
Skewers to grill	
<i>焼き鳥</i>	
Char Siu Chicken	65.00
<i>Chinese barbecue marination, chicken skewers</i>	
Spicy beef	70.00
<i>Gochujang paste, rice vinegar, sesame oil</i>	



SUSHI & ROLLS

Nigiri 2pcs	
<i>焼き鳥</i>	
Wagyu striploin	70.00
<i>Relais butter</i>	
Black Angus fillet	50.00
<i>Sichuan and yuzu butter</i>	
Wagyu mikazuki	85.00
<i>XO butter</i>	
Seared Hamachi	60.00
<i>Sichuan and yuzu butter</i>	



Rolls 8pcs	<i>焼き鳥</i>
REEF	
Ebi tempura roll	75.00
<i>Shrimp tempura, avocado, unagi sauce</i>	
Dragon shrimps roll	125.00
<i>Salmon, avocado, shrimps tempura, nori, sriracha, Fried onion, unagi sauce</i>	
Aioli King crab roll	150.00
<i>King crab meat, avocado, cucumber, crab mousse, aioli sauce</i>	
Salmon peperoncino roll	115.00
<i>Spicy salmon tartare, red chilli, chives, unagi sauce</i>	

Rolls 8pcs	
<i>焼き鳥</i>	
BEEF	
Kobe crispy Maki	80.00
<i>Smoked ribeye ham, cream cheese, Kobe ham & Karasumi</i>	
Wagyu crunchy roll	125.00
<i>Crispy asparagus, avocado, seared Wagyu beef fillet, yakiniku sauce</i>	



YAKINIKU STYLE

焼き肉

PRIME CUTS

Black Angus Beef	
<i>Rangers Valley, Australia</i>	
Fillet (200g)	300.00
Australian Wagyu Beef	
<i>Rangers Valley, Australia</i>	
Fillet (200g)	550.00
Striploin (300g)	455.00
Ribeye (350g)	595.00
Double ribeye (500g)	875.00



OMAKASE

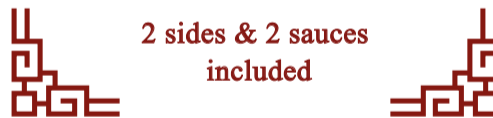
お任せ

STEAK & MARINATED

• Chef's selection •
For 2 750.00

• Premium selection •
For 2 1100.00

2 sides & 2 sauces
included



Catch of the day	
<i>Selection of the best origins of Japanese Wagyu beef.</i>	
<i>Based on availability, 200g min.</i>	

Kobe beef	534.00/100g
Miyazaki	429.00/100g
Kagoshima	395.00/100g

MARINATED

マリネ

Unagi glazed salmon 195.00
Green asparagus, sesame oil, yuzu sauce

Glazed teriyaki 220.00
Black Angus beef skirt, Rangers Valley

Miso black beef 220.00
Black Angus beef skirt, Rangers Valley

BEEF WOK

牛中華鍋

Paradise pepper 250.00
Stir fried beef, roasted aubergines, jasmine rice

Beef noodles 185.00
Stir-fried egg noodles, black angus tenderloin, Singaporean soya sauce

Sweet & Sour chicken 140.00
fresh chicken, bell peppers, pineapple

REEF WOK

海中華鍋



Chilli prawns 250.00
Tiger prawns, Asian vegetables, Sichuan pepper

XO fried rice 125.00
Tiger prawns, XO sauce

AROMATIC DUCK

传统香酥鸭



Peking Duck
Whole roasted Duck, pancakes, vegetables, hoisin sauce
465.00

AMAZING SIDES

伴奏

Our favorite kimchi	85.00
Chinese cucumber salad	45.00
Chicken salad	45.00
Grilled edamame kimchi	45.00
Toban Djan Pure	60.00
Egg fried rice	45.00
DYI Chinese Garlic Vegetables	65.00

OUR SAUCES

ソース

Choose your sauce to match with your beef	
Beefbar	55.00
Paradise pepper	55.00
Kimchi	
Korean BBQ	
Tobon jam garlic chili sauce	
Chilli garlic	