

STREET FOOD TO SHARE

Wagyu kimchi gyoza 85.00 <i>Wagyu beef & Lamb ravioli, kimchi sauce</i> 餃子
Hamachi crudo 110.00 <i>Yellowtail, lemon soy sauce, summer truffle</i> トウモロコシ
Kobe beef tallow fried chicken 85.00 <i>Secret marinade & Szechuan pepper sauce</i> チキン
Korean bao bun 110.00 <i>Jasmine tea smoked Wagyu beef</i> バンズ

Goma spinach salad 80.00 <i>Cooked & raw baby spinach, omelette, toasted almonds</i> サラダ
Kobe beef tataki xo 185.00 <i>Seared Kobe beef, XO sauce</i> 神戸牛
Moutabel yaki nasu 75.00 <i>Miso tahini eggplant, spring onion & pomegranate</i> サラダ

DIY Yakitori 2 pcs Skewers to grill 焼き鳥 
Chicken yakitori 80.00 <i>Cashews nuts, tandoori spices, honey, white miso</i>
Lamb curry 65.00 <i>Japanese curry, pear, ginger</i>
Spicy beef 95.00 <i>Gochujang paste, rice vinegar, sesame oil</i>

SUSHI & ROLLS

BEEF

Nigiri 2pcs 焼き鳥	
Black Angus fillet 50.00 <i>Szechuan yuzu butter</i>	
Wagyu striploin 70.00 <i>Relais butter</i>	
Wagyu mikazuki 85.00 <i>XO butter</i>	

REEF

Nigiri 2pcs 焼き鳥 	
Seared Hamachi 60.00 <i>Szechuan yuzu butter</i>	
Torched toro 85.00 <i>Relais butter</i>	
Grilled toro 85.00 <i>XO butter</i>	

Rolls 8pcs 焼き鳥

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>
Beef & reef roll 95.00 <i>Shrimp panko, charred beef fillet, nikiri sauce</i>
REEF
Ebi tempura roll 75.00 <i>Shrimp tempura, avocado, unagi sauce</i>
Leafbar roll 60.00 <i>Asparagus, avocado, aioli mayo, crispy onion</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) 500.00	
Striploin (300g) 420.00	
Ribeye (350g) 550.00	
Double ribeye (500g) 800.00	

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>
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Kobe beef 485.00/100g
Miyazaki 390.00/100g
Kagoshima 395.00/100g
Infinite 290.00/100g

GLAZED SALMON

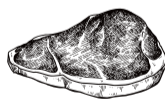
豆果



Green asparagus, sesame oil, Unagi & yuzu sauce
195.00

MARINATED

マリネ



Black Angus, Rangers Valley, Australia
Glazed teriyaki beef skirt 220.00
Bulgogi beef fillet 280.00
Miso black beef skirt 220.00

WOK

中華鍋



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

DIY VEGETABLES

豆果



Grilled Asian vegetables selection
65.00

AMAZING SIDES

伴奏

Our favorite kimchi 85.00
Korean cucumber salad 45.00
Spring onion salad 45.00
Spicy yaki onigiri 45.00
Grilled edamame kimchi 45.00
Wasabi purée 60.00
Gochujang, sesame purée 60.00
Furikake 45.00
Kimchi udon 45.00

OUR SAUCES

ソース

Choose your sauce to match with your beef
Beefbar 55.00
Paradise pepper 55.00
Kimchi
Korean BBQ
Garlic leek
Sam jang

beebar®
ビーバー
ASIA