

TAKE AWAY &
DELIVERY MENU
(OCTOBER 2021 EDITION)

FROM OUR TABLE TO YOURS





BOWL & BENTO

	SIGNATURE YAKINIKU DON Our house special yakiniku don with glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles		STEAK DON A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, shiitake mushrooms marinated	\$258
	Kurobuta pork A5 Japanese Wagyu Beef	\$98 \$128	egg yolk	
	CHEF'S PREMIUM SELECTION A5 JAPANESE WAGYU BEEF Special yakiniku don 3~4 different cuts with glazed foie gras, sea urchin, oscietra caviar, onsen egg, topped with shaved truffles	\$188	CLASSIC TRUFFLE DON Japanese Wagyu beef steak in truffle shoyu with onsen egg, topped with shaved truffles Japanese Wagyu Beef A5 Japanese Wagyu Beef	\$58 \$98
	YAKINIKU DON Daily butcher's selection in yakiniku marinade with onsen egg		TOKUJO TONGUE DON Extra thick cut Wagyu beef tongue, salted white onion, green spring onion with onsen	\$88
	Wagyu beef tongue (thin-sliced) Japanese Wagyu beef Kurobuta pork	\$42 \$58 \$58	egg UNAGI DON	\$48
nitr	PREMIUM DON - "ALL IN ONE" Steak cut Japanese Wagyu beef, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles		JAPANESE WAGYU BEEF CURRY DON Japanese style minced beef curry, shredded cabbage with onsen egg	\$40
	Japanese Wagyu Beef A5 Japanese Wagyu Beef	\$98 \$118	+ Wagyu steak \$35	
når	PREMIUM UNAGI DON - "ALL IN ONE" Eel kabayaki, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles	\$98	STEAK CUT BENTO A5 skillet beef steak served with seasonal vegetables	\$180

ADD ON for above menu

Glazed foie gras	\$20
Ikura	\$15
Sea urchin	\$50
Seasonal black truffle	\$25
Oscietra caviar	\$30

Prices are subject to 7% GST



Signature



Recommended

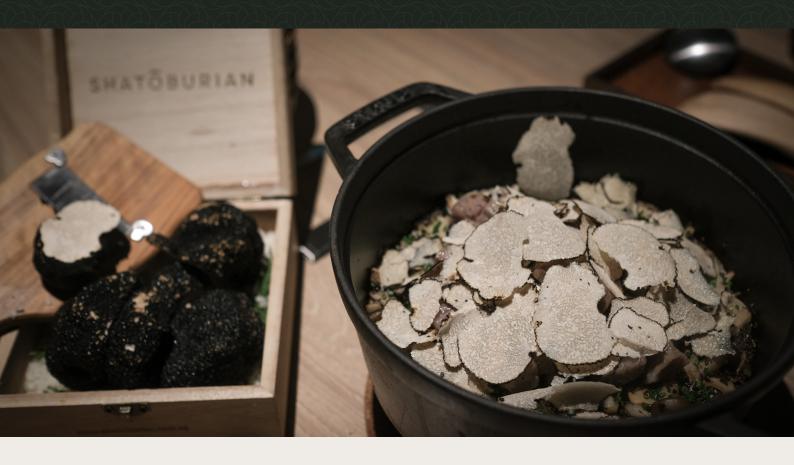












SIGNATURE CLAYPOT RICE

nder	TRUFFLE MUSHROOM GOHAN Claypot rice, handpicked mushrooms from France & Japan topped with shaved seasonal truffles	\$98
	+ Corn	\$15
	+ Mix marbled cut	\$50
	+ Fillet	\$98
	+ Ribeye	\$120
	+ Chateaubriand	\$158
	KUROBUTA PORK GOHAN	\$148
	Our signature truffle mushroom claypot rice with kurobuta pork belly, crispy black pork lard and fried shallot	
	YUKKE GOHAN	\$158

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Claypot truffle rice with Wagyu beef yukke served with marinated egg yolk



Take-out Special







A LA CARTE

VEGETABLES

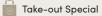
	Edamame	\$7
X	Fermented kim chi	\$12
	Yuzu pickled daikon	\$12
	Shatoburian salad, nori seaweed, citrus onion dressing	\$18
	Mixed forest mushroom	\$38
	SNACKS	
	Aburi truffle camembert cheese with crackers	\$28
	Wagyu beef wanton	\$20
	Wagyu chips	\$22
	Wagyu yukke	\$25
	Wagyu oden	\$38
	SIDES	
	Japanese rice	\$4
	Japanese egg	\$5
	Wagyu fried rice	\$15
	DESSERT	
	Truffle ice cream 8oz	\$58
	+ Monaka shell 2 pair	\$3

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YAKINIKU

Meats are available for us to grill in-house OR for you to take home (uncooked)

Shio or Tare (Barbeque marinade)

- *Steaks are served with Himalayan pink salt, wasabi and condiments at your request
- *Please check with our staff for daily limited cuts
- *We apologise if your preferred cut is not available for the day

BEEF TONGUE		NORMAL-SLICE	
TOKUJO Premium ox tongue	\$32	MAKI ROSU Ribeye lip	\$58
NEGI Thin cut premium ox tongue with spring onion	\$45	TOKUJO KARUBI Chuck short rib	\$52
POCKET Thick cut premium ox tongue stuffed with	\$58	STEAK-CUT	
tamanegi and naga negi MANGO	\$58	HIRE 120g of filet mignon	\$98
Criss cut premium ox tongue PLATTER	\$188	SIRLOIN 120g sirloin	\$120
5 different styles of premium ox tongue		RIBEYE 120g ribeye	\$120
THIN-SLICE		CHATEAUBRIAND 120g of the most tender and best cut of the tenderloin *Rare cut	\$158
SHATO-SUKI 100g Sirloin, sukiyaki style served with onsen egg	\$80	Kare car	
RIB SHIN Ribeye roll, served with ponzu or tare	\$70	OTHERS Pork Belly Pork Collar	\$26 \$35
RIB KABURI Rib eye cap	\$48	Tork Conar	433
MISUJI Oyster blade	\$52		

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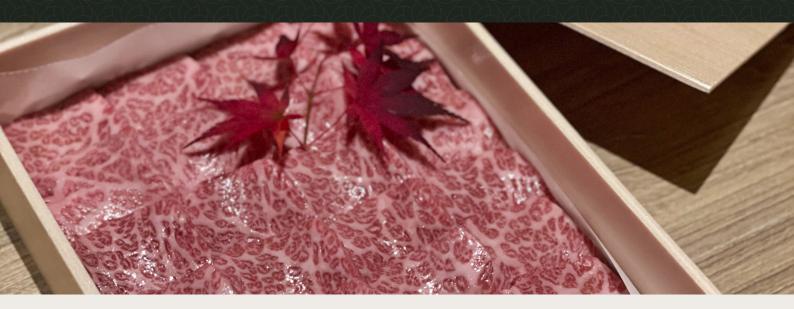












LARGE PLATES

- * Based on availability, 500g per order
- * All platters come with your preferred marinade, condiments and 2 daily sides to pair with your meat
- * Please check for our daily specials with our concierge team

WAGYU TONGUE 5 different cutting style of our signature tongue	\$338
RIB KABURI Thin sliced Rib eye cap	\$300
MAKI ROSU Normal slice Lip of rib-eye	\$368
HIRE Steak Filet mignon, lean yet tender	\$408
SIRLOIN Steak or thin sliced Prime cut of striploin	\$500
RIB SHIN Steak or thin sliced Rib eye, centre cut and the best part of this prime cut	\$500
CHATEAUBRIAND Steak	\$580

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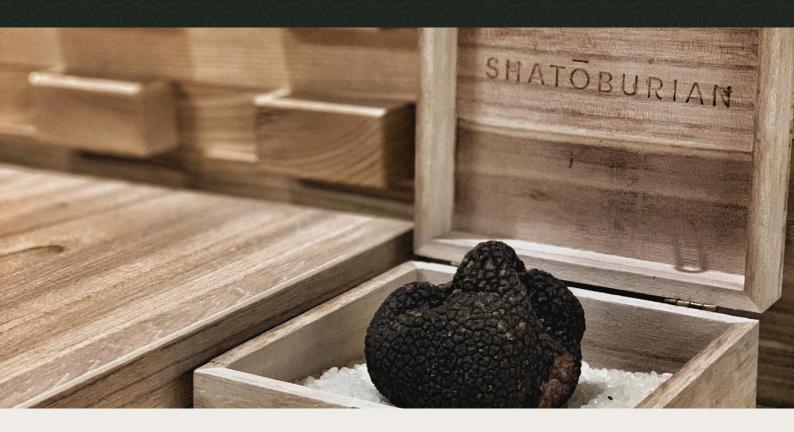
Best and most tender cut from the tenderloin, extremely rare, evenly marbled and tender

Take-out Special









FOR YOUR KITCHEN

Wooden truffle box of fresh black autumn truffles 200g	\$288
Truffle Shaver	\$78
Reusable thermal keep chill bag	\$18
Hand craft wooden cow chopstick stand	\$12
House marinated kim chi 800g	\$96
House pickled yuzu daikon 800g	\$96
House seasoned sunomono japanese cucumber 800g	\$96
Japanese ceramic sakura sake glass	\$88

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Take-out Special



