

TAKE AWAY & DELIVERY MENU (AW 2021 EDITION)

FROM OUR TABLE TO YOURS

FROM OUR HABBE O

TAKE AWAY & DELIVERY MENU

BOWL & BENTO

÷	SIGNATURE YAKINIKU DON Our house special yakiniku don with glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles		BUTCHER'S 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	
œ	CHEF'S PREMIUM SELECTION A5 JAPANESE WAGYU BEEF Special yakiniku don 3~4 different cuts with	\$188	CLASSIC TRUFFLE DON Japanese Wagyu beef steak in truffle shoyu with onsen egg, topped with shaved truffles Japanese Wagyu Beef	\$58
	glazed foie gras, sea urchin, oscietra caviar, onsen egg, topped with shaved truffles		A5 Japanese Wagyu Beef	\$98
8	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	\$42 \$58	egg	
-	Kurobuta pork PREMIUM DON - "ALL IN ONE"	\$58	UNAGI DON Eel Kabayaki, nori, shredded egg omelette	\$48
	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 \$128	+ Wagyu steak \$35	
. der	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	\$30
Seasonal black truffle	\$25
Oscietra caviar	\$30

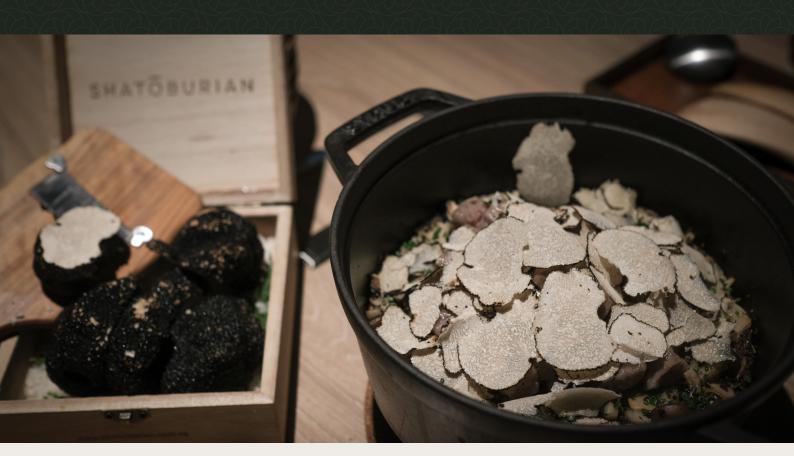
Prices are subject to 7% GST

Signature 🖬 🖬 Recommended

Take-out Special 🛛 🛹 Pork



TAKE AWAY & DELIVERY MENU



SIGNATURE CLAYPOT RICE

	TRUFFLE MUSHROOM GOHAN	\$98
	Claypot rice, handpicked mushrooms from France & Japan topped with shaved	
	seasonal truffles	
	+ 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	
	SEASONAL PREMIUM GOHAN	Seasonal price

Take-out Special

Claypot truffle rice topped with seasonal specials. Please check with our concierge.

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Pork

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Signature

A LA CARTE

VEGETABLES

Edamame	\$7
Fermented kim chi	\$12
Yuzu pickled daikon	\$12
Marinated Japanese cucumber	\$12
Mushroom namul	\$12
Seasonal tsukemono	\$12
Shredded cabbage, cucumber, sweet tomato, goma dressing	\$16
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 nigiri	\$38
Wagyu oden	\$38
Wagyu tamagoyaki	\$58

SIDES

Japanese rice	\$4
Japanese egg	\$5
🖬 Wagyu fried rice	\$15
Wagyu curry rice	\$28
Wagyu soup	\$28
Spicy Wagyu soup	\$29

DESSERT

🛞 Truffle ice cream 8oz	\$58
+ Monaka shell 2 pair	\$3
Basque burnt cheesecake	\$88
Mizu shingen	\$12

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🛞 Signature 🖬 🖬 Reco

┢ Recommended 👘

Take-out Special 🧼 🦛 Pork



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

TOKUJO Premium ox tongue	\$32
NEGI Thin cut premium ox tongue with spring onion	\$45
POCKET Thick cut premium ox tongue stuffed with tamanegi and naga negi	\$58
MANGO Criss cut premium ox tongue	\$58
PLATTER 5 different styles of premium ox tongue	\$188

THIN-SLICE

SHATO-SUKI 100g Sirloin, sukiyaki style served with onsen egg	\$80
RIB SHIN Ribeye roll, served with ponzu or tare	\$70
RIB KABURI Rib eye cap	\$48
MISUJI Oyster blade	\$52

NORMAL-SLICE

MAKI ROSU Ribeye lip	\$58
TOKUJO KARUBI Chuck short rib	\$52

STEAK-CUT

HIRE 120g of filet mignon	\$98
SIRLOIN 120g sirloin	\$120
RIBEYE 120g ribeye	\$120
CHATEAUBRIAND 120g of the most tender and best cut of	\$158

OTHERS

the tenderloin

*Rare cut

Pork Belly	\$26
Pork Jowl	\$32
Pork Collar	\$35

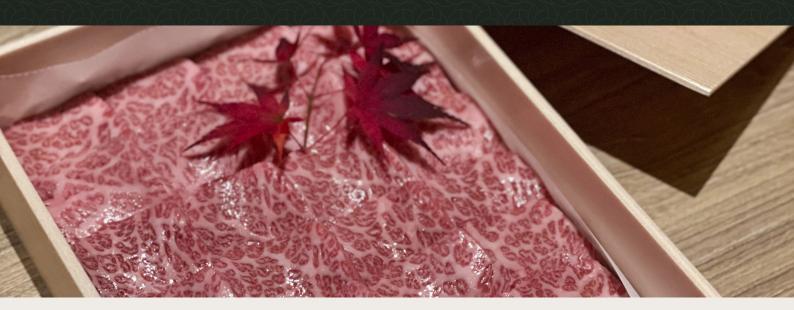
🛞 Signature 🖬 🖬 Recommended

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Pork

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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	\$500
Prime cut of striploin RIB SHIN Steak or thin sliced	\$500
Rib eye, centre cut and the best part of this prime cut CHATEAUBRIAND Steak	\$580

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

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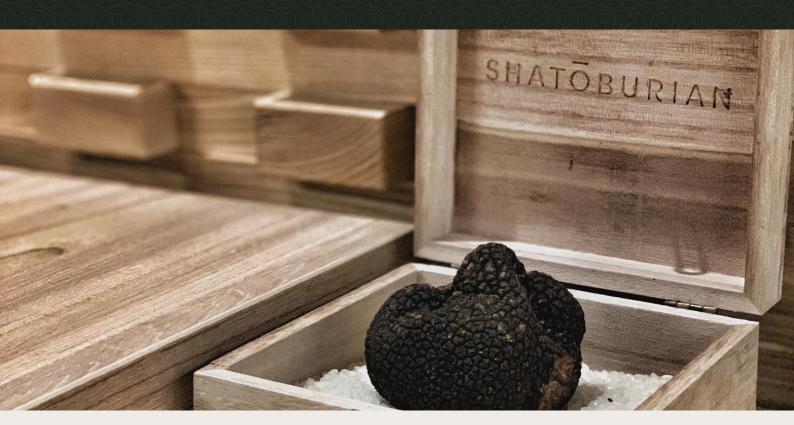
Take-out Special 🛛 📕



Pork



TAKE AWAY & DELIVERY MENU



FOR YOUR KITCHEN

"Make Your Own Donburi" – Put together your own steak rice bowl at home (Good for 2) 150g A5 Wagyu beef (choose your rub – shio/tare) \$160

Wooden truffle box of fresh white winter truffles	\$15/g
Fresh Hokkaido sea urchin	Seasonal price
Shatoburian truffle shaver	\$78
Oscietra caviar 30g	\$88
Sushi rice	\$8
Reusable thermal keep chill bag	\$12
Hand craft wooden cow chopstick stand	\$12
Wagyu minced curry	Per portion \$20
Wagyu oden	Per portion \$20
Wagyu wanton	10pc/\$38

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Recommended
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