

SMALL PLATES

前菜

MEAT & SEAFOOD

SANSHO PEPPER TORI KARAAGE

Fresh Chicken Thigh. Sansho Pepper.
Sweet Karashi Mayo.

12

ABURI KANI MISO SENBEI

Japanese Rice Crackers. Snow Crab Miso.
Tobiko. Scallions. 6 Pcs Per Order.

8

HEMEIGO TATAMI

Grilled Pressed Baby Sardines.
QP Mayo. Shichimi.

12

HAMACHI CARPACCIO

Japanese Yellowtail. Ikura.
Shaved Black Truffles. Truffle Shoyu.

28

BOTAN EBI SUSHI TARTARE

Sweet Japanese Prawns. Uni. Kyuri.
Ikura. Yuzu Soy. Koshihikari. Sushi Rice

32

OTORO ABURI HANDROLL

Bluefin Tuna Belly. Uni. Ikura. Sushi Rice.
Nori. Pickled Wasabi. 1 Handroll Per Order.

14

(min. order 2 pcs)

WAGYU

WAGYU MARMALADE TOAST

Sweet Slow Braised Wagyu with Yuzu.
Focaccia Toast. Yuzu Kosho Cream.

12

WAGYU SLIDERS

Wagyu Patty. Red Cheddar. Momotaro.
Sweet Karashi Mayo. Brioche. Two Sliders.

24

KABUKE A4 SANDO

80g Nori Breaded A4 Striploin. Japanese Milk Bread.
Wasabi Cream Cheese.

68

VEGETABLES

GOBO AGE

Crispy Braised Burdock Roots

10

FRUIT TOMATO

Japanese Fruit Tomato. Yuzu Vinaigrette.
Tofu Mascarpone. Cream of Balsamic

18

SPICY BABY CORN

Chargrilled Baby Corn. Siracha Mayo. Furikake.

10

SPICY MISO NASU DENGAKU

Eggplant. Dengaku Miso. Nori Coated Crispy Rice.

10



SHICHIRIN BINCHOTAN GRILL

七輪備長炭焼き物

Large portion to share for 2-3 pax

AUSTRALIAN WAGYU STRIPLOIN MB7

single 150g 38
large 300g 68

A4 KAGOSHIMA WAGYU RIBEYE

single 150g 98
large 300g 188

A5 KYUSHU WAGYU TENDERLOIN

single 150g 108
large 300g 208

3-CUT WAGYU PLATTER

A5 Kyushu Tenderloin (50g). A4 Kagoshima Ribeye (80g).
Australian Striploin MB7 (80g).
128

All wagyu orders served with Garlic Chips, Kizami Wasabi and Smoked Maldon Sea Salt.

COASTAL LAMB RACK

Koji Aged New Zealand Coastal Baby Lamb.
Sweet Onion Marinade. Sweet Karashi Mayo.
38

MISO TORI MOMO

Fresh Chicken Thigh. Karai Miso. La-Yu Shironegi.
22

HAMACHI KAMA

Fresh Yellowtail Cheek. Honey Puzu. Momiji Oroshi.
28

GIANT TIGER PRAWNS

Two Giant Tiger Prawns.
Garlic Miso Mayo Crust. Charred Lime.
28

YAKINIKU IBERICO PORK JOWL

Fruity Yakiniku Marinade. Sweet Karashi Mayo.
28

SURUME IKA ICHIYABOSHI

1-day Air-dried Flying Squid. Yuzu Kosho Cream.
24

GRILL ADD-ON

JAPANESE SIDE SALAD

Garden Greens. Yuzu Apple
Vinaigrette. Sesame. Nori.
8

KINOKO MUSHROOMS

Enoki. King Oyster. Shiitake. Shimeiji.
Butter. Sake. Sudachi.
10

CHARGRILLED ASPARAGUS

U.S. Jumbo Asparagus.
Yuzu Kosho Cream. Bonito Flakes.
12

FOIE GRAS TERIYAKI

French Duck Liver. Teriyaki.
Sansho. Pickles
18



RICE BOWLS & NOODLES

ご飯・麺類

TANOKE CLASSIC BOWL

Choice of Beef.

Onsen Egg. Kabuke Truffle Shoyu. Niigata Rice.

with Australian Striploin MB7

32

with A4 Kagoshima Ribeye

62

with A5 Kyushu Tenderloin

68

TANOKE PREMIUM BOWL

Choice of Beef.

Teriyaki Foie Gras. Uni. Ikura. Onsen Egg.
Kabuke Truffle Shoyu. Niigata Rice.

with Australian MB7 Striploin

62

with A4 Kagoshima Ribeye

92

with A5 Kyushu Tenderloin

98

WAGYU MARMALADE OCHAZUKE

Sweet Slow Braised Wagyu with Yuzu. Dashi. Ocha. Rice.
Nori. Kizami Wasabi. Bubuarare.

16

BLACK TRUFFLE COLD UDON

Freshly Shaved Seasonal Black Truffles. Ikura. Himi Udon

20

Add Uni +20



DESSERTS

お菓子

S'MORES TARTLET

69% Bassam Dark Chocolate. Vanilla Tart. Marshmallows.
Raspberry Reduction. Vanilla Bean Ice Cream.

14

SHISO LYCHEE SORBET

Shiso Leaf. Lychee. Umeshu.

10

MATCHA PANNACOTTA

Green Tea Pudding. Strawberry & Gin Jam.
Toasted Pistachios.

12

JAPANESE ICE CREAM

Ask server for selection of flavours.

6

