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鳥

YAKITORI



Chef's Recommendation

Charcoal Grill Skewer
(Each serve comes with 2 Yakitori Skewer)

炭火焼き豚トロ串

Chargrill Pork Cheek Skewer

\$12.00

with Spicy Msio (Fatty Cut)

炭火焼き豚ロース串

Chargrill Pork Loin Skewer

\$12.00

with Spicy Msio (Fatty Cut)

炭火焼き手羽先

Chargrill Chincken Wing

\$12.00

with Salt/ Sauce

炭火焼き鶏もも

Chargrill Chincken Thigh

\$12.00

with Sauce

炭火焼き鶏むね

Chargrill Chincken Breast

\$12.00

with Salt

炭火焼き鶏砂肝串

Chargrill Chincken Gible Skewer

\$8.50

炭火焼き鶏レバー串

Chargrill Chincken Liver Skewer

\$8.50

炭火焼き味噌おにぎり

Chargrill Rice Ball with Miso (2pcs)

\$9.50



鶏皮串

Chargrill Chincken Skin Skewer

\$9.50

炭火焼きズッキーニ串

Chargrill Zucchini Skewer

\$9.50

茄子の味噌焼き

Chargrill Eggplant with Miso

\$16.90

炭火焼きうなぎ串

Chargrill Unagi Skewer

\$19.50

炭火焼きうなぎ串

Chargrill Unagi Skewer

\$19.50

Japanese eel char-grilled with home-made yakiniku sauce

炭火焼き枝豆の海苔塩

Chargrill Edamame

\$9.50

with Seaweed Salt

ランチメニュー
Lunch Menu
SHOU SUMIYAKI

BENTO . GYU KATSU . RAMEN . KATSU . YAKINIKU
Wednesday To Sunday 12-3pm



AUG 2024



Himokawa Handmade Udon

夏限定
Summer Special

ひもかわうどん

🍡 Himokawa Udon

\$16.50

Wide, flat chilled udon noodles with a silky, chewy texture, served with a refreshing chilled dipping sauce. A specialty from Gunma Prefecture, perfect for noodle lovers!

和牛M9たたきのひもかわうどん

🍡 Himokawa Udon
with Wagyu M9 Tataki

\$28.50

Indulge in wide, silky Himokawa udon complemented by premium Wagyu M9 tataki, known for its exceptional marbling and buttery texture. The Wagyu is lightly seared to lock in its rich flavors, thinly sliced for a delicate presentation, and paired with a savory broth. Enhanced with fresh garnishes, this dish offers an exquisite balance of umami and luxury.

ひもかわうどん天ぷらセット
Himokawa Udon Tempura Set

ひもかわうどんの天ぷら添え

 Himokawa Udon
with Tempura

\$26.90

Wide, silky Himokawa udon served in a savory broth, accompanied by a selection of golden, crispy tempura. A perfect harmony of delicate noodles and lightly battered seafood and vegetables for a satisfying and flavorful experience.

À la carte Tempura

King George Whiting Tempura 4pcs --- \$16.90

Assorted Sweet Potato Tempura --- \$11.90

Pumpkin Tempura --- \$11.90

Ebi Tempura --- \$11.00

Yasai Tempura --- \$15.90

Ebi & Yasai Tempura --- \$21.00



すき焼き
牛肉ラーメン

SUKIYAKI Beef Ramen

焼肉和牛
スコッチ

CHARGRILLED WAGYU SCOTCH FILLET

Thinly sliced yakiniku style beef
scotch fillet, marinated with
yakiniku sauce.

ちぢれ
麺

CHIJIREMEN

Wavy, or curled noodles with a firm and
chewy texture. It is made with wheat
flour and Kansui, a type of alkaline
mineral water. Making noodles with
Kansui lends them a yellowish hue
as well as a firm texture, eggs may
also be substituted.

しょうゆ

SHOYU BROTH

'Shoyu' means soy sauce in Japanese.
Shoyu Ramen simply refers to ramen
served with a soy sauce base broth
that is usually in a clear, brown color.

すき焼き牛肉ラーメン

Ramen Toppings Include

ゆで卵、ネギ、黒毛和牛スコッチフィレの炭火焼き

Boiled Egg, Spring Onions,
Chargrilled Wagyu Scotch Fillet

Extra Toppings



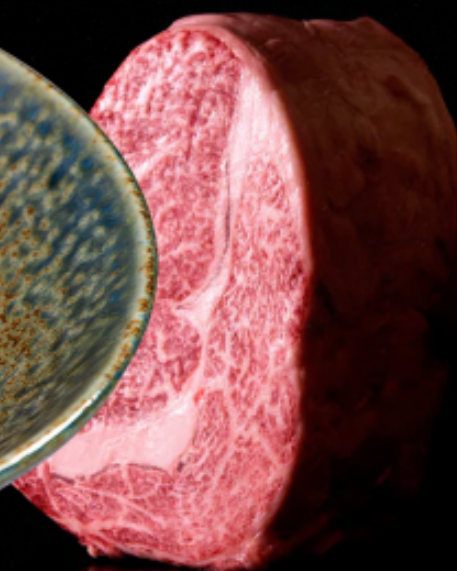
半熟たまご

Egg +\$1.50/pc



キムチ

Kimchi +\$4.00



すきやき牛ラーメン(並盛)

☁️ Suki-yaki Beef Ramen Regular \$28.50



神戸すき焼き牛うどん

☁️ Kobe Suki-yaki Beef Udon \$28.50

ぎゅうカツ

牛
カツ

Gyu Katsu

Gyu-Katsu, it is deep-fried breaded beef cutlet. It is very similar to Tonkatsu (deep-fried breaded pork cutlet) that we are all familiar with, the difference is instead of pork, it is beef. It is the trending dish that is very popular in Tokyo now.



✿

ABOUT Our Gyu Katsu

We are well known for our premium quality Wagyu Beef, all our Wagyu Beef we serve are premium Blackmore Wagyu Beef marble grade 10+.

With our Gyu Katsu, we use same quality Wagyu Beef as well.

We carefully coat the Wagyu Beef with our homemade Koromo (bread crumb coating) and only fried for 60 seconds to ensure the bread crumb is deep fried to golden, crispy, yet the Wagyu Beef is still remaining medium rare, so you will still be able to taste the quality of the beef.

牛
カツ
につ
いて



Each Gyu Katsu Set Includes

みそ汁, 蒸しご飯, とんかつソース, 漬物, キャベツサラダ

Miso Soup, Steam Rice, Katsu Sauce, Pickles & Cabbage Salad



キングアイランドポターハウスカツステーキ (160g)

King Island Poterhouse Katsu Steak (160g) \$38.90



和牛牛かつ(160g)

Wagyu Beef Gyu Katsu (160g)

\$59.50

とんかつ

Tonkatsu

Tonkatsu (とんかつ) a very popular Japanese dish which consists of a breaded, deep fried pork cutlet. 'Ton' means pork in Japanese while the 'katsu' originally came from English 'cutlet' or French 'cotelette'. There are two main types, fillet and loin. It is often served with shredded cabbage.

キングアイランドポターハウスカツステーキ (160g)

Kurobuta Tonkatsu

\$28.00

黒豚 KUROBUTA PORK

In Shou Sumiyaki, we use the finest Kurobuta pork which is perfect for Tonkatsu. Kurobuta pork comes from Black Berkshire, the most highly prized pork in Japan. It is prized for its juicy interior, generous distribution of fat, and intense flavour. Our Kurobuta pork are free range, growth hormones free, they are fed with milled grain, seasonal fruit and vegetables. Our Tonkatsu master is using pork loin, coating it with a light and crispy batter then deep fried to golden, a perfect Tonkatsu is born.



コーロモ KOROMO (Coating)

Koromo is just as important as the pork itself when it comes to Tonkatsu, with a great coating it makes the pork crispy and golden. We make our own Koromo with our original recipe, it is not too thick and coats the cutlet evenly.



とんかつソース Tonkatsu Sauce

Our sauce is an original sauce made from ingredients such as tomatoes, apples, onions and several kinds of spices. It gives the Tonkatsu a tangy flavour.



千切りキャベツ SHREDDED CABBAGE

Usually Tonkatsu is served with a side of shredded cabbage, it compliment Tonkatsu and gives a crunchy, fresh balance to the meat.

Each Set Includes

みそ汁, 蒸しご飯, 漬物, キャベツサラダ, とんかつソース

Miso Soup, Steam Rice, Pickles,
Cabbage Salad, Tonkatsu Sauce

チキンカツ

Chicken Katsu

Chicken katsu (チキンカツ) is made of chicken breast fillet breaded with flour, egg, and Japanese panko breadcrumbs, then deep-fried until golden brown. It's the chicken counterpart of Tonkatsu or pork cutlet.

鶏むね肉カツセット

Chicken Breast Katsu Set

\$26.50



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FRIED SEAFOOD

Fresh ingredients is very important, for our fried seafood set, we use local Australian Tiger Prawns, Oyster & Hokkaido Scallop. Our seafood are delivered daily from our trusty supplier to ensure the freshness everyday.

シーフードフライ盛り合わせセット

Fried Seafood Set

Tiger Prawn 2pcs

Oyster 2pcs

Scallop 2pcs

Whole Squid

King George Whiting

\$38.00

EACH SET INCLUDES

みそ汁, 蒸しご飯, 漬物, キャベツサラダ, とんかつソース

Miso Soup, Steam Rice, Pickles,
Cabbage Salad, Tonkatsu Sauce





サーモン
Salmon
\$26.90



サーモン、エビ、ホタテ
Salmon, Prawn
& Scallop
\$31.90



サーモン、エビ、ホタテと、イカ
Salmon, Prawn,
Scallop & Squid
\$36.90



アスパラガス
Asparagus
\$7.90



キノコ
Mushroom
\$6.90

野
菜





焼肉定食

SHOU's BBQ Set

New Lunch Special Wagyu Beef BBQ Set for 3-4 people. With various kinds of M8 Wagyu Beef and also Japanese Pork and Poultry.

\$159.90/Set (for 3-4 ppl)

ENTRÉE

Beef Tataki Salad

Tori No Karaage

Salmon Sashimi 8pcs



YAKINIKU

M8 Wagyu Sukiyaki Slice

M8 Wagyu Oyster Blade

M8 Wagyu Scotch Slice

Kurobuta Pork Belly

Organic Chicken Thigh

with Corn & Cheese



SIDES

Assorted Japan Side Dishes

Miso Soup x 4 **OR** Steamed Rice x4



焼肉
セット

Yakiniku Lunch Set

Traditional Japanese cooking style in which fresh meat, seafood and vegetables are placed on a mesh and grilled over direct charcoal flame.

Each Set Includes

ご飯、味噌汁、和風サラダ

Steamed Rice, Miso Soup, Wafu Salad



和牛すき焼き

*Wagyu Beef
M9 Suki-yaki*
\$31.90 (100g)



和牛リブコース

*Wagyu Beef
M9 Scotch Fillet*
\$32.90 (100g)



和牛スツ

*Wagyu Beef
M9 Oyster Blade*
\$29.90 (100g)



和牛肩ロース

*Wagyu Beef
M9 Scotch
Chuck Roll*
\$32.90 (100g)



黒豚バラ

*Kurobuta
Pork Belly*
\$24.90 (100g)



鳥胸肉

*Chicken Breast
Fillet*
\$24.90 (100g)

和風石釜飯

Japanese Style Stone Pot Rice

Japan has a tradition of cooking rice in donabe Japanese stone pots. Donabe holds heat exceptionally, which makes it an ideal vessel for cooking one-pot dishes that require liquid and long cooking. It has the best capability in cooking rice. Rice changes its taste by water, heat, and way of cooking. The flavor stimulates our appetite.

ストーンポット

Donabe - Clay Pot

Donabe is a traditional and classic form of Japanese stone pot, used for a lot of Japan tradition cooking. A donabe or earthenware pot. It has many traditional uses, including rice, soup and shabu-shabu, mostly used for one-pot meals.



石釜飯

Stone Pot Rice

Rice is often cooked and served in a pot. Then top rice with meats & veggies, the bottom and edges become crispy and golden brown as the grains sit against the sizzling hot oil and bowl.



石 釜 飯

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Stone Pot Rice Set

Lunch Special Japanese Style Hot Stone Pot Set

Each Set Includes

味噌汁、サラダ
Miso Soup, Salad

M10すき焼き牛丼

*M10 Sukiyaki Style
Beef Stone Bowl*

\$38.00

ガチョウのパテライス

*Goose Pate
Stone Bowl Rice*

\$38.00

M10すき焼きビーフ & グースライス

*M10 Sukiyaki Style Beef
& Goose Pate Stone Bowl*

\$45.00

アワビ釜飯

Abalone Kamameshi

\$36.50

うなぎご飯

Unagi Stone Bowl Rice

\$28.40

黒豚豚ご飯

*Kurobuta Pork Belly
Stone Bowl*

\$28.00





天ぷら
ランチ
セット

Tempura Set

Tempura is a typical Japanese dish usually consisting of seafood, meat and vegetables that have been battered and deep fried. With the freshness matters, we select the freshest ingredients everyday, we minimize the gluten formation in the tempura batter as much as possible to achieve a crispy texture.

エビ
天ぷら

EBI Tempura

The most popular tempura is Shrimp Tempura, we use tiger prawns or Kuruma Ebi (車海老) that are large in size and have a sweet, buttery flavor.

野菜
天ぷら

Yasai Tempura

For vegetable tempura, starchy root vegetables such as sweet potato, pumpkin are most ideal. By deep-frying tempura, the hot oil enhances the natural sweetness & flavors of all the vegetables.

天
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Tempura Set Menu

Each Set Includes

ご飯、味噌汁、サラダ

Steamed Rice, Miso Soup, Salad

えび野菜天ぷらセット

Ebi & Yasai Tempura Set

Prawn, King George whiting &
Assorted Vegetable Tempura

\$24.90/set



野菜天ぷらセット

Yasai Tempura Set

Assorted Vegetable Tempura

\$16.90/set



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À la carte Tempura

King George Whiting Tempura 4pcs --- \$16.90

Assorted Sweet Potato Tempura --- \$11.90

Pumpkin Tempura --- \$11.90

Ebi Tempura --- \$11.00

Yasai Tempura --- \$15.90

Ebi & Yasai Tempura --- \$21.00



弁当箱

弁特
当上
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SHOU's Bento Box

A bento (弁当, bentō) is the Japanese iteration of a single-portion take-out or home-packed meal, often for lunch. Traditionally, a bento box consisted of rice in half the box with vegetables, fish or meat, and eggs packed in the other half. However, our new bento boxes vary greatly in variety. Aesthetically packed with petite and bite size of most of our signature dishes.

ご飯
和牛
ユッケ



Wagyu Yukke Rice

Wagyu Yukke Rice (Yukke Gyudon) is made with sukiyaki wagyu beef dice on rice. The beef is cut into dice while removing the fat, then it is seasoned with our home-made sukiyaki sauce, sever it with a raw egg to make the taste becomes milder.



FRESHLY SHUCKED Oyster

Our oysters are produced in the remote, unspoilt and pure waters of the large Coffin Bay waterway at the entrance of the bay. The oysters we provide are freshly shucked with Salmon Roe on top.

もぎたての牡蠣



Wagyu Beef Tataki

We use traditional Japanese method of preparing prime cuts of grade 8 Wagyu beef, where the meat is lightly seared, sliced thinly and marinated, then sever with home-made ponzu soy sauce on salad.

和牛たたき



特
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当

Yakiniku Bento Box Set

Lunch special Japanese BBQ & bento set,
various petite dishes in 9 & 4 grids box

Choose ONE of the following Yakiniku Main Course:

CHARGRILL Wagyu Beef

OR

CHICKEN BREAST

OR

SALMON

Each Bento Includes
Steamed Rice & Miso Soup

特上弁当

Deluxe Bento Box \$89.90/set



Salmon Sashimi 3pcs
Cucumber & Radish
Kingfish Sashimi 3pcs
Wagyu Beef Yukke Rice
Salmon Belly Sushi
Uni Sashimi 25g
Yuzu Sauce Soba
Oysters with Salmon Roe
Matcha Red Bean Mochi

刺し身弁と

Sashimi Bento Box \$59.90/set



Wagyu Beef Tataki
Scallop Sashimi
Salmon Sashimi 3pcs
Oysters with Salmon Roe

* Menu items are subject to change according to seasonality and availability. We might change any of it listed.

パフェ

Japanese Style Parfait \$12.50

each flavour (Glass Cup)



いちごパフェ
Strawberry Parfait

→ Vanilla Ice Cream

→ Fresh Strawberry



まっちゃんパフェ
Matcha Parfait

→ Black Sugar Jelly

→ Matcha Ice Cream



チョコレートパフェ
Chocolate Parfait

→ Vanilla Ice Cream

→ Chocolate Crunch

ソフトクリーム

Soft Serve with Waffle Cone \$3.80

each flavour

ミクスト
Mixed
(Matcha+Vanilla)

まっちゃん
Matcha

バニラ
Vanilla



綿菓子

Cotton Candy

\$4.50 each

*Available eat in or takeaway

*Soft serve flavours are subject to availability



We have a 5% service charge on Sunday trading.
10% on Public Holiday.

MAR 2026

Membership Benefits

-  Collect loyalty points in our membership award and points can transfer to cash reward vouchers to be spend in the future.
-  Free to join our community on LINE & WeChat for latest updates, special offers, and membership-only insights.

JOIN OUR
MEMBERSHIP NOW



Additional Benefits

銀 Silver

(0-2000 points)

*Cash payment discount 3%

*Surcharge 50% off on weekends and public holidays

(2000-3000 points)

*Free Birthday gift Reward ~ \$25 gift voucher

*Surcharge 50% off on weekends and public holidays

*Cash payment discount 5% / Credit card 3%

*Buy one get one free offer (**once/pp**)

-Soju 330ml

-Jug of mocktail

-Jug of soft drink

*Special host to help you with reservation

(3000 points By invitation ONLY)

*Free Birthday gift Reward ~ \$50 gift voucher

*Cash payment discount 10%/Credit card 5%

*Buy one get one free offer (**twice/pp**)

-Soju 330ml

-Jug of mocktail

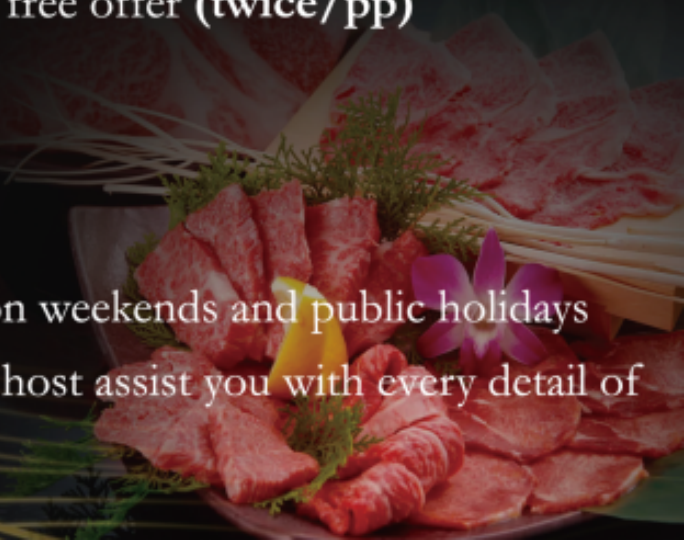
-Jug of soft drink

- Special cocktails

*Free surcharge on weekends and public holidays

*Dedicated party host assist you with every detail of your booking

鉑 Platinum





Shou Seasonal Omakase Japanese Wagyu & Seafood Menu

6-Course Omakase — \$139 per person

8-Course Omakase — \$159 per person

10-Course Omakase — \$189 per person

🍶 Reservations must be made TWO days in advance. 🍶

Immerse yourself in a seasonal chef's selection, showcasing the finest Wagyu and seafood — thoughtfully curated and artfully served in a traditional omakase journey.



OSTUMAMI

サラダ

PETITE DISHES - SALAD

枝豆

Steamed Edamame

Lightly boiled soybeans with sea salt

\$7.90



Organic Cucumber with
Sesame Sauce

辛味噌キュウリ

Chilled Organic Cucumber with Miso

\$8.80

キュウリの胡麻和え

Chilled Organic Cucumber with Sesame Sauce

\$7.50



Wagyu Tataki Salad

ほうれん草のサラダ

Horenso No Gome-Ae

Cooked Spinach with sesame dressing and Bonito shaving

\$9.50

和牛たたきサラダ

✿ Wagyu Tataki Salad

Seared raw Wagyu beef, with mixed Daikon salad with Japanese salad dressing

\$16.90



✿ Kani Tempura Salad

蟹天ぶらサラダ

✿ Kani Tempura Salad ①

Deep fried soft shell crab, mixed green leaf salad with creamy spicy dressing

\$14.90



Tuna Tataki

鮭のたたき

✿ Salmon Tataki ②

Seared salmon with daikon salad and yuzu miso sauce

\$18.90

鮪のたたき

Tuna Tataki

\$26.90



Deluxe Prawn Cocktail Salad

デラックス海老カクテル

Shou's Deluxe Prawn Cocktail Salad ①

Tiger Prawn, avocado cream and seasonal salad

\$24.90

✿ Chef's Recommendation

Seafood Place of Original

② Australian

① Imported

③ Mixed Origin

Please note that menu items may contain traces of shellfish, fish, sesame, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant, meal preparation and possible cross-contamination.

We are unable to guarantee the absence of the above ingredients in any of its menu items.

DELUXE SASHIMI

将の盛り合わせ刺身プレート

❁ Shou's Assorted Sashimi Plate ①

Daily catch of the day
Sashimi Plate

\$49.90 (Small 9-10pcs)

\$89.90 (Large 15pcs)



DIY HAND ROLL

DIY Hand Roll Set: Includes sushi rice, salmon roe, cucumber, and seaweed. Pre-prepared for easy rolling and authentic Edo-style taste.

Individual Order



❁ Standard Set ②

Small Set (6 cuts) **\$89.90**

Large Set (12 cuts) **\$120.00**

Prawn & Cucumber ② \$25.00

Fresh prawns paired with crisp cucumber, lightly seasoned for a clean, refreshing flavor.

Salmon Tartar ② \$28.00

Dice the salmon and mix with avocado, green onion and lemon juice.

Smoke Wagyu Yukke \$28.00

Raw wagyu beef strips mixed with Korean spicy sauce, egg yolk and pear strips.

Tuna Tartar ② \$35.00

Finely chop the tuna sashimi and mix with sesame oil, soy sauce and green onions.

Urchin & Salmon Roe ② \$45.00

Fresh sea urchin and salmon roe, rich and briny with a delicate ocean sweetness that melts on the palate.

Wagyu Tataki \$28.00

Thickly sliced Wagyu beef, seared on the surface to lock in the juices.

Kaki

生牡蠣

Kaki ②

Fresh Shuck Oysters & Ponzu Sauce

生牡蠣のフレンチキャビアのせ

Kaki with Salmon Roe ②

Fresh Shuck Oysters & Salmon Roe

生牡蠣のゆずシャーベット添え

Kaki with Sake Ponzu Sauce ②

Fresh Shuck Oysters with Fresh Wasabi, Salmon Roe & Yuzu Sake Sorbet

Pacific Oyster

\$4.50/pc

Sydney Rock

(Seasonal)

\$6.50/pc

(Seasonal)

\$6.50/pc

(Seasonal)

❁ Chef's Recommendation

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SASHIMI

Item subjected to seasonal availability

ウニ

Uni Sashimi (25g) A

Fresh Sea Urchin Sashimi from Tasmania,
provided with 3 deluxe choices: 8A Grade, 10A Grade & 12A Grade

\$32.90 (10A)

\$39.50 (12A)

メロ刺身

Blue Eye Sashimi A

Freshly Sliced Blue Eye Sashimi with Ponzu Sauce.

\$24.90 (5pcs)

帆立のお造り

Scallop Sashimi I

Thin Slice Japanese Scallop Sashimi

\$24.90 (4pcs)

たこわさび

Wasabi Octopus I

Marinated Fresh RAW Octopus with Wasabi and Sesame Oil

\$14.50

トップシェル刺身

Top Shell Sashimi I

Fresh Top Shell Sashimi

\$16.90 (5pcs)

トロ刺身

Toro Sashimi A

Freshly Japanese Tuna Belly Sashimi

\$38.50 (4pcs)



SALMON 鮭

鮭造り

Salmon Sashimi A

Freshly Sliced Salmon Sashimi

\$18.90 (5pcs)

\$26.90 (9pcs)

鮭ハラミの刺身

Salmon Belly Sashimi A

Freshly Sliced Salmon Belly Sashimi

\$22.90 (5pcs)

鮭ハラミのタルタルとレンコンチップス

Salmon Belly Tartar with Salmon Caviar & Rice Crackers A

Minced Salmon Belly Sashimi with Salmon Caviar
and Mayo Dressing with Rice Cracker

\$22.90



TUNA 鮪

鮪造り

Tuna Sashimi A

Wild Catch Blue Fin Tuna Sashimi

\$24.90 (5pcs)

トロ刺身

Toro Sashimi A

Freshly Japanese Tuna Belly Sashimi

\$38.50 (4pcs)

鮪のたたき

Tuna Tataki with Yuzu Miso A

Blue Fin Tuna Tataki

\$24.90



🌸 Chef's Recommendation

Seafood Place of Original

A Australian

I Imported

M Mixed Origin

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BEEF SASHIMI SELECTION

日本の和牛刺身

JAPANESE WAGYU BEEF SASHIMI



和牛ユッケ

Wagyu Beef Yukke

Marinated Raw Wagyu with Egg Yolk

\$22.90



和牛ユッケ

Deluxe M9 Wagyu Beef Tataki 🌟

Raw Grade 9 Wagyu with Ponzu Soy Sauce

\$26.90



和牛たたき

Wagyu Beef Sashimi M8

*Thinly Sliced Seared Grade 8 Wagyu Scotch
on bed of Radish Salad with Ponzu Sauce*

\$26.90

🌟 Chef's Recommendation

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OSTUMAMI

温菜

PETITE DISHES - HOT DISHES

揚げ出し豆腐

Agedashi Tofu

Deep fried Tofu with Dashi sauce and grated radish

\$14.50



カリカリフライドポテト

Karikari Fried Potato Chips

Japanese style beer fried potato chips with wasabi mayo

\$9.50

鶏の竜田揚げ

Tori No Tatsuta Age

Deep fried bite sized chicken pieces coated with Japanese pepper

\$12.00



たこ焼き

Takoyaki

Octopus balls garnished with takoyaki sauce, mayo, and Aonori

\$12.00 (4pcs)

カキフライ

Kaki Fry

Deep fried Oyster with homemade tartar sauce

\$15.00 (3pcs)

鮭のはらみ焼き

Grilled Salmon Belly

Grilled salmon belly with lemon & sea salt

\$16.50



和牛コロツケ トリュフマヨ添え

Wagyu Korokke with Truffle Mayo

Hand cut diced wagyu with mash potato & truffle mayo

\$14.50 (3pcs)

きのこのカツ トリュフマヨ

Katsu Mushroom with Truffle Mayo

Crispy panko fried mushrooms served with a decadent truffle-infused mayonnaise.

\$12.00 (8pcs)



手作り春巻き

HANDMADE SPRING ROLL

蟹春巻き

Crab Meat Spring Roll Wrap

Handpicked Hokkaido snow crab & tiger prawn paste spring roll with water chestnuts, lettuce wrap, spi

\$12.90

海鮮春巻き

Kaisen Harumaki

Seafood spring roll with lettuces, homemade salsa sauce and mayo salad dressing

\$11.90 (4pcs)



野菜春巻き

Yasai Harumaki

Hand-made assorted seasonal vegetables spring roll

\$11.90 (4pcs)

🌟 Chef's Recommendation

Seafood Place of Original

🇦🇺 Australian

🇯🇵 Imported

🌿 Mixed Origin

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SHOU'S GYOZA

Delicately hand made gourmet dumplings freshly prepared daily by our Japanese chef

和牛餃子

Wagyu Gyoza

Pan fried minced Wagyu Beef dumplings

\$14.50 (4pcs)

にんにく入り餃子

Gyoza with Minced Garlic

Pan fried pork with minced garlic dumplings

\$12.00 (4pcs)

鶏肉と海老の餃子

Chicken & Prawn Gyoza

Pan fried chicken with shrimp dumplings

\$14.50 (4pcs)

エビ餃子

Ebi Gyoza

Pan fried minced shrimp dumplings

\$12.50 (4pcs)

野菜餃子

Yasai Gyoza

Pan fried assorted seasonal vegetables dumplings

\$12.00 (4pcs)

天ぷら TEMPURA

かぼちゃの天ぷら

Pumpkin Tempura

\$14.00 (5PCS)

エビ天ぷら

Ebi Tempura

Deep fried prawn coated with light crispy batter

\$12.00 (2PCS)

さつまいも天ぷら

Sweet Potato Tempura

\$14.00 (5PCS)

野菜天ぷら

Yasai Tempura

Deep fried vegetables coated with a light crispy batter

\$16.00 (5PCS)

エビ & 野菜天ぷら

Ebi & Yasai Tempura

Deep fried prawns & vegetables coated with a light crisp batter.

\$22.90

キングジョージホワイティングの天ぷら

King George Whiting Tempura

Crispy golden tempura with tender, flaky whiting – a delicate taste of the ocean in every bite.

\$18.90

✿ Chef's Recommendation

Seafood Place of Original

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YAKITORI

Charcoal Grilled Skewer

(Each served comes with 2 Yakitori Skewer)

NEW!

新 鶏つくね串 タレ *

Tsukune Skewer with Sauce

\$12.50

鶏皮

Chargrill Chicken Skin Skewer

\$9.50

むね肉 塩焼き

Chargrill Chicken Breast
with Salt

\$12.00

* 手羽先 塩・タレ

Chargrill Chicken Wing
with Salt/Sauce

\$12.00

もつ串

Chargrill Chicken
Giblet Skewer

\$8.50

レバー串

Chargrill Chicken Liver Skewer

\$9.50

* もも串

Chargrill Chicken Thigh
with Sauce

\$12.00

Kashiyaki

A Japanese charcoal-grilling style that cooks various ingredients

— such as meat, seafood, or vegetables — over open flame to enhance their natural flavors with a subtle smoky aroma.

和牛串焼き

Wagyu Skewer *

\$25.00

和牛すき焼き巻き ~えのき添え~

Sukiyaki Wagyu Wrap
with Enoki Mushroom

\$19.00

うなぎ串焼き

Chargrill Unagi Skewer *

\$19.50

Japanese eel char-grilled with home-made yakiniku sauce

炭火焼き牡蠣串

Chargrill Oyster *

\$15.00 (2pcs)

北海道産ホタテのオープン焼き *

Bake Hokkaido Scallop with Crab Miso \$16.50 (2pcs)

炭火焼き豚ロース串

Chargrill Pork Loin Skewer

\$12.00

with Spicy Miso (Lean Cut)

ズッキーニの炭火串焼き

Chargrill Zucchini Skewer

\$9.50

茄子の炭火味噌焼き

Chargrill Eggplant with Miso

\$16.90

枝豆の海藻塩焼き

Chargrill Edamame
with Seaweed Salt

\$9.50

炭火焼おにぎり味噌

Chargrill Rice Ball
with Miso (2pcs)

\$9.50

* Chef's Recommendation

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KAGOSHIMA WAGYU

Kagoshima Wagyu is known for its tenderness and well-balanced marbling. As all Japanese A5 Wagyu has an abundance of amazing proteins, minerals, vitamins and nutrients, with vibrant color and eye-grasping marbling.



鹿児島牛の盛り合わせ
Kagoshima A5 Wagyu Platter (240g)
\$229.90

鹿児島牛ビーフ中バラ

Kagoshima A5 Beef Rib Eye Cap (80g)

茄子の味噌串

Kagoshima Beef Oyster Blade (80g)

うなぎの串焼き

Kagoshima Beef Tri Tip (80g)



鹿児島・飛騨・長崎産A5和牛盛り合わせ
**Kagoshima & Hilda & Nagasaki
A5 Wagyu Platter (320g)**
\$295.00

鹿児島黒牛

HIDA WAGYU

Hida-gyu, known as one of the finest quality varieties of beef, meets every standard, and is of the highest quality in marbling, luster, color, texture and smell. The amount of marbling, the determining factor in the quality of the meat.



飛騨和牛スコッチスライス

A5 Hida Scotch Slice (120g)

\$120.00



Hida Scotch Slice

飛騨和牛ポーターハウスステーキ

A5 Hida Wagyu Porterhouse Steak (220g)

\$239.90



Kagoshima
Sukiyaki Slice

鹿児島スコットランドビーフのスライス

A5 Kagoshima Scotch Slice (120g)

\$89.90

鹿児島すき焼き和牛スライス

A5 Kagoshima Sukiyaki Beef Slice (100g)

\$89.90



Nagasaki
Scotch Steak

近江牛リブローズ

A5 Nagasaki Scotch Slice (120g)

\$99.90

PREMIUM M10 WAGYU

Beef is a delicacy renowned for its flavour, tenderness, fatty and well-marbled texture

特上和牛上リブローズ

Premium Wagyu M10 Scotch

Full flavour, rare cut of meat with full marbling

\$42.90 (120g)



• Premium Wagyu Beef
M10 Scotch •

特上和牛上スジ

Premium Wagyu M10 Oyster Blade

Very rare cut of meat with full marbling, melt in your mouth

\$39.90 (120g)

特上和牛カルビ

Premium Wagyu M10 Rib Finger

*Grilled whole M10 Wagyu Boneless Ribs with Yakimiku Sauce
(served with sliced garlic and lettuce)*

\$38.90 (120g)



• Premium Wagyu Beef Rib Eye Cap
Sukiyaki Slice With Minced Garlic •

特上和牛ローズ(トモサンカク)

Premium Wagyu Tri-Tip

*The thickest part of the tri-tip is sirloin,
full flavour with moderate amount of marble*

\$38.90 (120g)



• Premium Wagyu Beef Ox Tongue
infused with Black Truffle Oil &
Black Truffle Salt •

特上和牛中ハラミ

Premium Wagyu Harami

*The thick part of the diaphragm muscle, extremely limited portion with
only 1 kg per cow, an exception delicacy with full flavour and delicate texture*

\$34.90 (120g)

特上和牛ビーフ中ハラ

M10 Wagyu Rib Eye Cap Sukiyaki Slice

with minced garlic

\$35.90 (120g)



• Premium Wagyu Beef Ox Tongue
infused with Black Truffle Oil &
Black Truffle Salt •

特上和牛タンの薄切り

Premium Wagyu Ox Tongue Slice

Special sliced Wagyu Beef Ox Tongue, extra juicy and tender

\$28.90 (120g)



• M10 Wagyu Karubi •

M10 和牛カルビ

M10 Wagyu Karubi

Boneless Ribs Cut served with Yakimiku Sauce

\$34.90 (120g)

PAIR OUR PREMIUM WAGYU
WITH YOUR CHOICE OF SAUCE

\$6.50/SAUCE

グースパテ
Goose Pâté

トリュフポン酢
Truffle Ponzu Sauce

生わさび胡麻ソース
Fresh Wasabi Sesame Sauce

クリーミートリュフマッシュルームソース
Creamy Truffle Mushroom Sauce

★ Chef's Recommendation

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WAGYU STEAK

和牛テンダーロインステーキ

✿ **Wagyu Beef M10 Dry-aged Porterhouse Steak**

\$99.90 (200g)

M9和牛ランプキャップステーキ

M9 Rump Cap Steak

\$49.50 (160g)

GYU KATSU

Comes with Steam Rice and Cabbage Salad

和牛カツステーキ

Wagyu Gyu Katsu Steak

\$69.90 (160g)

牛カツサンドイッチ

Gyukatsu Sandwich

Crispy, juicy pork cutlet, coated in golden panko crumbs

\$69.90 (4 pcs)

✿ **Chef's Recommendation**

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SHOU'S RECOMMENDATION

POT MARINATED WAGYU

We marinated the Wagyu overnight with our house-made special premium Yakiniku sauce. The sauce is prepared by our chef, with seasonal local Australian vegetables and fruit, such as onions, chestnuts, pineapple and apple, with a mild spicy twist.

和牛ドライエイジングリブアイキャップ

Wagyu Rib Eye Cap

\$34.90 (120g)

和牛ドライエイジングリブアイキャップ

Premium Wagyu Harami

\$36.90 (120g)

PREMIUM M10 WAGYU PLATTER (500G)

\$195.00

Premium M10 Wagyu Rib Finger

*Grill Whole M10 Wagyu Boneless Ribs with Yakiniku Sauce
(served with sliced garlic and lettuce)*

Premium M10 Wagyu Scotch

Full flavour, rare cut of meat with full marbling

Premium M10 Wagyu Oyster Blade

Very rare cut of meat with full marbling, melt in your mouth

Premium M10 Wagyu Rib Eye
Cap Sukiyaki Sauce

with Minced Garlic

Premium M10 Wagyu Harami

*The thick part of the diaphragm muscle, extremely limited portion
with only 1kg per cow, an exceptional delicacy with
full flavour and delicate texture*

 Chef's Recommendation

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PREMIUM AUSTRALIAN WAGYU

Premium Grade F-1 Black Wagyu Marble Beef, grain fed over 400 days.

The F-1 Black Wagyu can only be bred by combining Japanese Black Cow and Australian Angus Cow.

M9 ランプキャップステーキ

M9 Rump Cap Steak

The Prime tender fillet with a subtle marble fat texture

\$42.90 (120g)



• M9 Rump Cap Steak •

プレミアムM8和牛 ヒラミ

M8 Wagyu Tri-Tip

The thickest part of the tri-tip is sirloin, full flavour with moderate amount of marble

\$39.90 (120g)



• M8 Wagyu Tri-Tip •

プレミアムM8和牛オイスターブレード

Premium M8 Wagyu Oyster Blade

Very rare cut of meat that can be taken only from the well grown arm, texture is tender and juicy

\$38.90 (120g)



• M8 Wagyu Oyster Blade •

プレミアムM9和牛スコッチチャンクロール

Premium M9 Wagyu Scotch Chunk Roll

Full flavour, rare cut of meat with full marbling

\$38.90 (120g)

プレミアムM8 & M9和牛盛り合わせ

Premium M8 & M9 Wagyu Platter (500g) 🌸 \$149.90

プレミアムM8和牛オイスターブレード

Premium M8 Wagyu Oyster Blade

Very rare cut of meat that can be taken only from the well grown arm, texture is tender and juicy

プレミアムM9和牛スコッチチャンクロール

Premium M9 Wagyu Scotch Chunk Roll

Full flavour, rare cut of meat with full marbling

プレミアムM8和牛の三枚肉

Premium M8 Wagyu Beef Tri-Tip

The thick part of the diaphragm muscle, extremely limited portion with only 1kg per cow

M9 すき焼きスコッチスライス

Deluxe M9 Sukiyaki Scotch Slice

with minced garlic

M10和牛カルビカット

Deluxe M10 Wagyu Karubi Cut

Boneless Ribs Cut served with Yakiniku Sauce

🌸 Chef's Recommendation

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KUROBUTA PORK

Grain fed Berkshire Kurobuta pork, a very famous and exquisite type of breed, the texture of the meat is tender and juicy with a subtle hint of marble fat.



黒豚スコッチ

Pork Scotch

Premium cut black hair pork scotch fillet marinated with salt

\$24.90 (125g)

豚バラ

Pork Belly

Slice pork belly marinated with salt

\$26.90 (125g)

チーズソーセージ

Japanese Pork Sausage

Pork sausage with cheese, directly imported from Japan

\$18.90 (100g)

豚ほほ肉

Japanese Pork Cheek

Japanese pork cheek marinated with salt

\$26.90 (125g)

Lamb

炭火焼きラム肩ローススライス

Chargrill Saltbush Lamb Shoulder Slice

Japanese pork cheek marinated with salt

\$28.90 (125g)

✿ Chef's Recommendation

Seafood Place of Original

🇦🇺 Australia

🇯🇵 Imported

🌿 Mixed Origin

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POULTRY

Free Range Organic Chicken

もも肉

Chicken Thigh Fillet

Chicken thigh fillet without skin marinated with sauce

\$26.90 (125g)

鶏胸肉

Chicken Breast Fillet

Chicken breast fillet with salt

\$26.90 (125g)

DUCK

鴨

Whole Duck (14 days Dry Age)

Sliced duck breast fillet skin

\$ 38.00

CORN & CHEESE RANGE

オーガニック鶏ムネ肉とコーンチーズ

Organic Chicken Thigh with Corn & Cheese

\$28.90

コーンチーズ

Corn & Cheese

\$9.50

LOBSTER COMBO

ロブスター& 刺身盛り合わせ

Live Lobster & Assorted Sashimi Platter

\$380.00 (1kg-1.1kg)

Whole lobster sashimi served with assorted sashimi platter and lobster congee



ロブスター& 刺身盛り合わせ

Deluxe Japanese A5 Yakiniku Set with Lobster Sashimi (2-3 people)

\$495.00/700g
\$529.50/900g

Entre

Whole Lobster Sashimi (800-900g)
Wagyu Beef Tataki Salad
Crab Meat Spring Roll (2pcs)
Lobster Miso Soup OR
Japanese Style Lobster Congee

Yakiniku A5 Wagyu

Kagoshima A5 Sukiyaki Beef
Kagoshima A5 Beef Oyster Blade
Kagoshima A5 Beef Tri Tip

Vegetables

Mushroom or Corn Cheese



🌸 Chef's Recommendation

Seafood Place of Original

🇦🇺 Australian

🇯🇵 Imported

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SEAFOOD

Item subject to seasonal availability

エビ

Tiger Prawn A
Large Tiger Prawn

\$28.90(4pcs)

あわび

Abalone A
Fresh Green Lip Abalone

\$28.90(2pcs)



• Hokkaido Scallop •

帆立

Scallop I
Large Hokkaido Scallops

\$24.90(4pcs)

冷やしたハーフロブスター

Chilled Half Lobster I **\$99.90(350g-400g)**

鮭切り身

Salmon Fillet A
Fresh Atlantic Salmon Fillet

\$28.90(100g)

カキ

Oyster A
Freshly Shucked Oyster

\$14.90(3pcs)



• Salmon Fillet •

イカ

Cuttlefish A
Chargrilled Whole Cuttlefish

\$24.90(100g)



• Cuttlefish •

ASSORTED SEAFOOD PLATTER **\$79.90**

エビ

Prawn (2pcs) A

イカ

Whole Cuttlefish A

帆立

Scallop (2pcs) I

カキ

Oyster (2pcs) A

鮭切り身

Salmon Fillet (2pcs) A

PREMIUM SEAFOOD PLATTER **\$149.90**

エビ

Prawn (2pcs) A

カキ

Oyster (2pcs) A

帆立

Scallop (2pcs) I

あわび

Abalone (2pcs) A

鮭切り身

Salmon Fillet (2pcs) A

冷やしたハーフロブスター

Chilled Half Lobster I

イカ

Whole Cuttlefish (2pcs) A

✿ Chef's Recommendation

Seafood Place of Original

A Australian

I Imported

M Mixed Origin

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Himokawa Handmade Udon

ひもかわうどんの天ぷら添え

❁ Himokawa Udon

\$18.00

Wide, flat chilled udon noodles with a silky, chewy texture, served with a refreshing chilled dipping sauce. A specialty from Gunma Prefecture, perfect for noodle lovers!

和牛M9たたきひもかわうどん

❁ Himokawa Udon with Wagyu M9 Tataki (Hot/Cold)

\$28.80

Indulge in wide, silky Himokawa udon complemented by premium Wagyu M9 tataki, known for its exceptional marbling and buttery texture. The Wagyu is lightly seared to lock in its rich flavors, thinly sliced for a delicate presentation, and paired with a savory broth. Enhanced with fresh garnishes, this dish offers an exquisite balance of umami and luxury.

❁ Chef's Recommendation

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ひもかわうどん天ぷらセット

Himokawa Udon Tempura Set

ひもかわうどんの天ぷら添え

✿ Himokawa Udon With Tempura

\$28.80

Wide, silky Himokawa udon served in a savory broth, accompanied by a selection of golden, crispy tempura. A perfect harmony of delicate noodles and lightly battered seafood and vegetables for a satisfying and flavorful experience.

スープ SOUP

海鮮キムチスープ

Seafood Kimchi Soup

Kimchi soup with tofu, prawn & scallop

\$22.90

豚バラ肉キムチ豆腐汁

Pork Belly Kimchi Tofu Soup

\$18.90

帆立とトリュフのスープ

Scallop & black Truffle Soup

Scallop with daikon cooked with truffle consommé

\$28.90

デラックス味噌汁

Deluxe Miso Soup

A rich and comforting miso soup with premium ingredients, delivering deep umami flavor in every sip.

\$18.00

✿ Chef's Recommendation

Seafood Place of Original

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🌿 Mixed Origin

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VEGETABLE

With Aluminium Foil Pouches

(Delicately wrapped foil pouches with your choice of vegetables for barbeque)

マツ シュルーム

Mushrooms ✨

with garlic butter, sake and yuzu sauce

\$9.50

ズッキーニ

Zucchini

\$7.50

コーンバター

Corn Kernels

with butter

\$9.50

とうもろこ

Corn On The Cob

with Takiniku sauce

\$9.50

ベビーコーン

Baby Corn

with spicy Miso

\$7.50

かぼちゃ

Pumpkin ✨

\$7.50

きつまいものスライス

Sweet Potato Slice

with takiniku sauce

\$7.50

丸ごとニンニクをゴマとガーリックオイルでグリル

Grill whole garlic

with Sesame & Garlic Oil

\$9.50

玉ねぎ

Onion

with takiniku sauce

\$6.00

パイナップル

Pineapple

\$7.90

野菜盛り合わせ

Assorted Seasonal Vegetables Platter

\$24.90

コーンチーズ

Corn & Cheese

\$9.50

Corn & Cheese with Mashed Potato

\$12.50

副菜 SIDE DISHS

和風サラダ

Deluxe Wafu Salad

\$12.00

Fresh green salad with Wakame (seaweed), tomatoes, cabbage and Bonito shaving

和風ポテトサラダ

Deluxe Japanese Style Potato Salad

\$8.50

キムチ

Kimchi

\$6.50

漬け物盛り合わせ

Tsukemono Moriawase

\$9.50

Assorted Japanese pickled vegetables, consist of seaweed, cabbage and Kimchi

みそ汁

Miso Soup

\$3.50

きのこ味噌汁

Japanese Mushroom Miso Soup

\$8.50

海藻サラダ

Seaweed Salad

\$6.50

サンチュ

Lettuce Wrap

\$5.00

Consist of large lettuce leaf, sliced garlic, spicy Miso sauce and fresh cut chilli, excellent for wrapping BBQ meat



Deluxe Wafu Salad

✨ Chef's Recommendation

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飯 RICE



• Abalone Kamameshi •

野菜チャーハン

Vegetable Fried Rice

Japanese-style vegetable fried rice

\$24.90

あわび釜飯

Abalone Kamameshi ①

Traditional Japanese rice dish cooked in an iron pot with abalone

\$38.90

ガチョウのパテ米

Goose Pate Rice

Japanese style fried rice mixed served with goose pate

\$43.90

ふりかけご飯

Furikake Gohan

Steam rice sprinkle with seaweed and sesame

\$4.50

将の特製ユッケご飯

Shou Special Yukke Rice

Japanese Wagyu Fried Rice with prawn & truffle

\$32.90

牛肉のガチョウのパテ米

Goose Pate Rice with Suki Beef

Japanese style fried rice served with sukiyaki beef & fried rice

\$48.90

カニ肉トリュフライス

Hand Picked Crab Meat & Truffle Fried Rice

Japanese style crabmeat with truffle fried rice

\$38.90

ご飯

Steamed Rice

\$3.50

三種の楽しみ方セット 3 Ways Rice Set

A rice set enjoyed three ways: first wrapped with seaweed for a crisp bite, second simply paired with rice to appreciate its pure flavor, and finally finished as ochazuke with warm tea poured over for a comforting touch



うなぎひつまぶしセット

3 Ways Unagi Rice Set ②

\$45.00



和牛ひつまぶしセット

3 Ways Wagyu Rice Set

\$48.00



ズワイガニ脚のお粥

Snow Crab Leg Seafood Congee Pot

\$68.00

麺 NOODLES



• Zaru Soba •

ざるそば

Zaru Soba

Chilled buckwheat noodles with soy base dipping sauce

\$14.90

ざるうどん

Zaru Udon

Chilled Udon noodles with soy base dipping sauce

\$14.90

うどん

Hot Udon

Udon noodles in Dashi broth

\$18.90

神戸すき牛うどん

Premium Wagyu Suki-yaki Beef Udon

\$28.90

追加ソース EXTRAS \$3.50 EACH

-Mayonnaise

-Sesame Oil

-Chilli Oil

-Spicy Miso Sauce

-Fresh Cut Chilli

-Sliced Garlic

-Pink Pickled Ginger

✿ Chef's Recommendation

Seafood Place of Original

② Australian

① Imported

③ Mixed Origin

Please note that menu items may contain traces of shellfish, fish, sesame, nut, egg, soy, wheat, seeds and other allergens.

Due to the nature of restaurant, meal preparation and possible cross-contamination.

We are unable to guarantee the absence of the above ingredients in any of its menu items.

SOFT DRINKS

リソ ンフ クト ド	Ramune Original / Melon / Strawberry / Lychee	\$5.50
	Calpico Soda Original / Grape / Strawberry / Peach	\$5.50
	Soft Drink Can Coke / Coke Zero / Sprite, Fanta / Lemon Squash	\$5.50/can
	Lemon Lime Bitter	\$4.90
	Raspberry Lemondae	\$4.90
	Fever Tree Ginger Ale	\$4.90

WATER

水	Tonic Water	\$5.50
	Soda Water	\$5.50
	Acqua Panna Still Water	\$6.00/ 500ml \$12.00/ 1l
	San Pellegrino Sparkling Water	\$6.00/ 500ml \$12.00/ 1l

HONEY DRINK

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Honey that we use are premium organic honey from local organic honey producers

Iced/Hot \$6.00

Please choose flavour:

Apple/ Grape /Yuzu

JUICE

ジ ユ ー ス	Fresh Juice Honeydew / Watermelon	\$8.00
	Fresh Juice Bottle Appel / Orange / Mango / Guava / Grapefruit / Cranberry	\$5.50

MATCHA YUZU SODA

抹茶 ゆ ず ソー ダ	Matcha Yuzu Soda	\$8.90
	Matcha Grape Yuzu Soda	\$8.90
	Matcha Pineapple Yuzu Soda	\$8.90





Sauvignon Blanc

Bottle

Baby Doll Sauvignon Blanc (New Zealand)

\$59.90

Pure aromas of passion fruit, snow pea and fresh citrus. These concentrated flavours fill the front palate and juicy acidity provides freshness and length.

Giesen Sauvignon Blanc (New Zealand)

\$59.90

Ripe gooseberry notes with passionfruit tones and simply wonderful acidity to carry the palate through to its trademark crisp, clean finish.

Leeuwin Estate Art Series Sauvignon Blanc (Margaret River)

\$69.90

A bright and refreshing Margaret River Sauvignon Blanc with lively citrus notes of grapefruit, Meyer lemon and lime. Subtle floral and herbal hints add elegance, while crisp acidity gives the wine a clean, vibrant and easy-drinking finish.

Cloudy Bay Sauvignon Blanc (New Zealand)

\$89.90

An honest, vibrant and grassy sauvignon blanc whose intense gooseberry and passionfruit flavours burst their way down a long juicy palate that finishes with mineral cut definition.

Semillon Blends

Bottle

Pikes Sauvignon Blanc Semillon (Clare Valley)

\$53.90

A crisp, fresh style from fully ripened grapes grown entirely in the Clare Valley. The palate has incredible fineness and brightness and a long, fresh finish.

Brokenwood Semillon (Lower Hunter Valley)

\$49.90

Lightly herbal and grassy aromas of fresh melon, gooseberry and hints of rosewater precede a juicy and very intense, mouth filling and tangy palate whose herbaceous expression of intense melon fruit culminates in a vibrant acid finish.

Leeuwin Estate Siblings Sauvignon Blanc Semillon (Margaret River)

\$59.90

The wine is smooth and approachable. Its lightly herbal fragrance of clean, pure grapefruit, melon and a passionfruit aroma precedes a vibrant and juicy palate framed by soft and integrated acids.

Cullen Sauvignon Blanc Semillon (Margaret River)

\$59.90

This layered dry white is beautifully refined, showcasing plenty of light berry flavours and citrus notes, with a clean line of acidity for a satisfying finish.

SPECIAL SOFT SERVE DRINK

アイス宇治抹茶添え豆乳ソフト

ICED UJI MATCHA *with*
SOY MILK SOFT SERVE

Please choose one soft serve flavour below

\$6.50

アイスほうじ茶入り豆乳ソフト

ICED HOJICHA *with*
SOY MILK SOFT SERVE

Please choose one soft serve flavour below

\$6.50

アイスほうじ茶入り豆乳ソフト

COTTON CANDY
ICED MATCHA *with*
SOY MILK SOFT SERVE

Please choose one soft serve flavour below

\$8.50

SOFT SERVE FLAVOUR



抹茶
MATCHA



ミックス
MIXED



バニラ
VANILLA

1 L JUG FRESH FRUIT ICE PUNCH

\$18.90

\$12.00/Glass

ジモ
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MIXED BERRIES SANGRIA

Mixed Berries, Cranberry Juice & Grape Soda



TROPICAL GARDEN

*Lychee, Pineapple, Orange,
Mango Juice with Tropical Popping Pearl*



VIRGIN APPLE MOJITO

Lime, Mint, Apple Juice & Sprite



PINK GRAPEFRUIT &

LIME PUNCH

Lime, Mint, Apple Juice & Sprite



WATERMELON CRUSH

*Watermelon, Strawberry Pineapple &
Guava Juice*

Special combo

1 Bottle Korean Soju & 1 Jug Mocktail

\$38.90/set

Any 1 flavour of 1/L Jug Fresh Fruit Ice Punch Mocktail :



Mixed Berries Sangria



Virgin Apple Mojito



Pink Grapefruit
& Lime Punch



Watermelon Crush



Tropical Garden

Choose any 1 flavour of a bottle Korean Style Soju :



Green Grape



Watermelon



Lychee



Pineapple



Peach



Strawberry



SUNTORY SUMMER SPECIAL SAKE JUG

\$28.80
/1L Jug

スイカモセート



ゆず酒

Sparkling

Frozen

Froze Lemon

Frozen Grape

Yuzu Chuhai

with Suntory

Watermelon
Chuhai Mojito

Shochu

Shochu



PREMIUM JAPANESE WHISKY

	30 ml
Suntory Whisky	\$ 16.50
山崎 Yamazaki Single Malt 12 years Whisky	\$ 45.00
知多 The Chita Single Grain 12 years Whisky	\$ 38.00
響 Hibiki Harmony Japanese Whisky	\$38.00
響 Hibiki 17 years "KACHO FUGETSU"	\$ 65.00
竹鶴 Nikka Taketsuru Pure Malt 21 years Whisky	\$ 85.00

SUNTORY WHISKY 角 \$16.50

レモン	ライチ	ライム	パッション・グレープフルーツ
Lemon	Lychee	Lime	Passion Grapefruit

JAPANESE GIN

	Neat/Rock	Mixer
Gin Fusion <i>Blood Orange with Japanese Yuzu</i>	\$13.00	\$15.00
Roku Gin 六 <i>Japanese Craft Gin</i>	\$13.00	\$15.00

JAPANESE VODKA

	Neat/Rock	Mixer
Haku Vodka 白	\$13.00	\$15.00

