SHIMO霜

JAPANESE YAKINIKU
2026 MENU

FROM PADDOCK TO PLATE

Our paddock-to-plate Wagyu offers an unparalleled Japanese barbecue experience, exclusively showcasing Australian Wagyu beef with a minimum marble score of 7+. Our beef is fresh, never frozen, sourced directly from our feedlot.

15% Surcharge applies on public holidays

OMAKASE SET

122 *Per Person*

APPETISER

Chilled Lime Noodle
Chilled dashi, Lime, Noodle

Hokkaido Scallop Crudo
Perilla infused dashi jelly, chive oil

Warm Crispy Potato Salad
Crispy baby potatoes, miso garlic sour cream, seasonal leaves

Salmon Cream Croquette
Dill, lemon zest, Tomato sauce

YAKINIKU (BBQ)

Wagyu Premium Selection

Chef's selections of the day's best Wagyu

M9+ Premium Karubi

M9+ Premium Oyster Blade

M9+ Chuck Rib

M9+ Ribeye Cap

RICE AND SIDES

Seasonal Turnip
Kyoto-style pickle, kombu & citrus

Steamed Hikari Rice
Premium authentic Japanese rice

Onsen Egg
Slow poached egg

DESSERT

Matcha Gateau Chocolat
Vanilla ice cream

*Wagyu cuts subject to availability and may be substituted with a comparable cut if sold out.

*please note minimum order of 2, allowances made when dining alone

SHIMO WAGYU SET

90 *Per Person*

minimum 2 people

APPETISER

Assorted Kimchi
Homemade Japanese style kimchi

Cabbage Salad
Fresh cabbage with sesame dressing

Octopus Karaage
Fried octopus tentacles with Wasabi Mayo

YAKINIKU (BBQ)

Wagyu Selection 4 Cuts
Chef's selections of the day's best Wagyu

Wagyu Tri Tip

Rib Finger

Oyster Blade

Karubi Steak

Kurobuta Pork Belly
Berkshire pork with miso marinade

RICE AND SIDE

Hikari Japanese Rice
One of the best authentic Japanese rice

Onsen Egg
65°C soft poached egg

Oxtail Soup
12hours slow cooked bone broth soup

DESSERT

Matcha Ice-cream
Refreshing authentic Japanese Matcha ice cream

*Wagyu cuts subject to availability and may be substituted with a comparable cut if sold out.
Please note minimum order of 2, allowances made when dining alone

CEREBLATION BANQUET

112 *Per Person*

minimum 2 people

APPETISER

Assorted Kimchi

Homemade Japanese style kimchi

Cabbage Salad

Fresh cabbage with sesame dressing

Jumbo Ebi Fry

Panko Crumbed Jumbo Prawns

Shimo Fresh Oysters

Ponzu,Fingerlime

YAKINIKU (BBQ)

Wagyu Selection 5 Cuts

Chef's selections of the day's best Wagyu

Premium Karubi

Chuck Rib

Oyster Blade

Rib Finger

Chuck Roll

Kurobuta Pork Jowl

Berkshire pork with sea salt seasoning

RICE AND SIDES

Hikari Japanese Rice

One of the best authentic Japanese rice

Onsen Egg

65°C soft poached egg

Oxtail Soup

12hours slow cooked bone broth soup

DESSERT

Yuzu Sorbet

Mix berry sauce

*Wagyu cuts subject to availability and may be substituted with a comparable cut if sold out.
Please note minimum order of 2, allowances made when dining alone

A LA CARTE MENU

ENTREE

Edamame	**6.5**
Takoyaki	**11.5**
Octopus Karaage	**18.0**
Renkon Chips	**6.0**
Wagyu Beef Croquettes (3)	**13.5**
Sansho pepper Chicken Wings	**15.0**
Chicken Karaage	**17.5**
Panko crumbed oysters (4)	**27.5**
Jumbo Fried Prawns (2)	**21.0**

RAW & SASHIMI

Yukke *(Japanese Beef Tartare)*	**26.0**
Seared Beef Tataki	**23.0**
Shimo Oysters *(Half Dozen)* *Finger lime, Ponzu Sauce & Chive*	**36.0**
Sashimi 6 pieces *Salmon,Kingfish & Hokkaido Scallop*	**23.0**
Salmon & Kingfish Carpaccio	**22.0**
6 pieces Nigiri Sushi set *3 MB9 Wagyu and 3 Salmon Sushi*	**22.0**

SALAD

Cabbage Salad	**10.0**
Salmon Salad	**18.5**
Seaweed Salad	**16.5**

SIDES

Eggplant Dengaku *Wagyu mince with sweet miso glaze*	**17.5**
Slow Roasted Pork Cheek *Teriyaki marinate*	**19.0**
Miso Ramen *Plain Noodle Soup For BBQ Meat* *Chicken & Pork Broth, Dark & White Miso*	**9.0**
Cabbage Kimchi *Homemade Fresh-Style Kimchi*	**9.0**
Assorted Kimchi *Cabbage & Cucumber Kimchi*	**9.5**
Miso Soup	**5.0**
Ox-tail Soup *12 hrs Slow cooked bone broth Soup*	**6.0**
Onsen Egg *Slow Pouched Egg with Soy Sauce*	**4.5**
Steamed Hikari Rice	**4.5**

DESSERT

Matcha Ice Cream *Red bean, Mochi, Waffle Corn*	**10.5**
Yuzu Sorbet *Mixed Berry Sauce*	**10.5**
Warm Walnut Brownie *Served Warm with Matcha Ice Cream*	**14.0**
Cointreau Cream Catalana *Orange Zest semi frozen cream custard*	**13.0**
Hazelnut Tiramisu *Hazelnuts Mascarpone Cream & Vietnamise Coffee*	**12.5**

YAKINIKU MENU

WAGYU PLATTERS

Premium Wagyu Platter *(350g)* **145**
Chuck Rib Meat, Premium Oyster Blade,
Premium Short Rib, Premium Karubi Plate

Wagyu Platter for 2 *(400g)* **120**
Chuck Roll, Inside Skirt,
Karubi Steak, Oyster Blade, Tritip

Wagyu Platter for 3-4 *(750g)* **230**
Ribeye Cap, Chuck Rib, Rib Finger,
Karubi Steak, Inside Skirt, Bolar Blade

WAGYU OX-TONGUE

Wagyu Ox-Tongue *(Thin Sliced)* **31.5**

Premium Thick Ox-Tongue **39.5**

SEAFOOD

Hokkaido Scallops **23.0**

Octopus **20.0**

Squid **18.5**

Jumbo Prawns (2) **27.0**

BERKSHIRE PORK

Pork Jowl **18.5**

Pork Belly **18.5**
miso marinade

POULTRY

Chicken Thigh **17.5**

Smoked Duck Breast **18.5**

M9+ PREMIUM WAGYU

Premium Karubi **35.5**

Premium Oyster Blade **36.5**

Chuck Rib **38.5**

Short Rib **40.5**

Ribeye Cap **36.5**

WAGYU SELECTION

Minimum Marble score M8 - M9+

Karubi Steak **23.0**

Rib Finger **21.0**

Oyster Blade **27.0**

Mixed Wagyu **22.0**

Inside Skirt **23.0**

Chuck Roll **26.0**

Bolar Blade **23.0**

Tri Tip **27.0**

VEGETABLES

Vegetable Platter **16.0**

Mushroom Platter **19.5**

Butter Corn **6.5**

Garlic Cloves (Sesame oil) **5.5**

LUNCH MENU

Available Monday - Friday 11:30 -2pm

$55
LUNCH YAKINIKU SET

Chef's selection of Australian wagyu
minimum marble score of 7+
Set Includes:

- 2 Cuts of Chef's Daily Selection of Wagyu Beef
- Pork Belly
- Seasonal Vegetables
- Kimchi
- Steamed Rice
- Slow Poached Onsen Egg
- Miso Soup

3 Cuts Wagyu Set $71.5

DONBURI

Japanese rice bowl served with Japanese Kimchi and miso soup

Mixed Wagyu Donburi $22.80
Mixed cut wagyu in Garlic Soy sauce

Chicken Karaage $18.80
Crispy batteredchicken with Japanese mayo

Roasted Pork $19.80
Soy Glazed slow roasted Pork jowl

EXTRAS

Edamame $6.5
Soy Bean seasoned with salt flakes

Renkon Chips $6.0
Lotus Root chips with seaweed salt

Chicken Karaage $17.50
Crispy Fried chicken with Japanese mayo

Octopus Karaage $18.00
Fried Octopas tentacles with wasabi mayo

Chicken Wings $15.50
Sweet soy and spiced Sansho pepper

SHIMO 霜

DRINKS LIST

BEERS AND SAKE



ON TAP BEER

Sapporo Larger 380/500ml
Suntory Premium 380ml
Yoyogi Pale Ale 380ml



PACKAGED BEERS

Asahi Super Dry 5%
Yebisu Premium larger 5%
Asahi Nama Black 5%
Kirin Ichiban 5%
XXXX Gold 3.5%



SAKE SELECTION

Dassai 23 Daiginjo 720ml
Hyaku Moku Alt.3 720ml
Denshin Yuki Junmai 720ml
Daku Cloudy Sake 720ml
Suijin Okarakuchi 300ml
Rihaku "Blue Purity" 300ml
Seikyo Sparkling Sake 300ml
Hana Kizakura Junmai 300ml
House Sake 150ml (Hot/Cold)

SPIRITS & LIQUORS



JAPANESE LIQUORS

Served over ice or with Soda

Choya Umeshu Japanese plum
Yuzu Shu Japanese Citrus
Momo Shu White Peach
Choya Craft Premium Umeshu with fruit pulp

JAPANESE WHISKY

Best served neat, on the rocks or soda
HighBall +$1

Hibiki Harmony
Yamazaki 12yr
Nikka Yoichi Single Malt
Mars Iwai Blended
Nikka Miyagikyo Single Malt
Hakushu Single Malt

Please ask staff for limited stock of whiskey



OTHER SPIRITS

Roku Gin
Nikka Coffee Gin
Belvedere Vodka
Plantation Rum Dark/Pineapple
Dictador Columbian Rum
Jose Cuervo Tequila
Glenmorangie 12yr Scotch
Basic Spirits