



DOHTONBORI
OKONOMIYAKI



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

MAY2026

~Membership Benefits~

Silver Loyalty (0~2000 points)

- 3% Cash Discount-

Platinum (Invite Only)

(3000 points +)

- \$50 Birthday Gift Voucher-
- Party Host for Booking-
- 10% Cash / 5% Card Discount-
- Buy 1 Get 1 Free:
Soju(330 ml)
Mocktail
Soft Drink
Cocktail Jag *2 times-

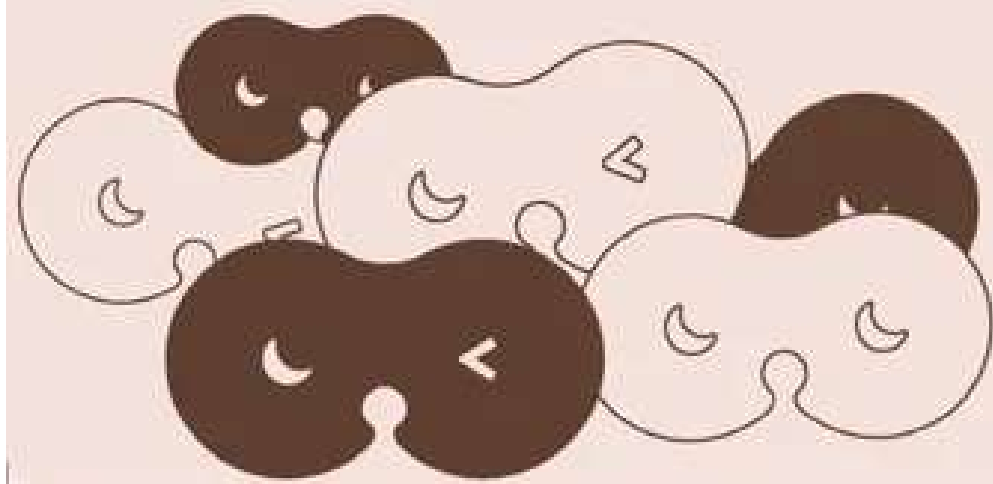
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Gold Loyalty (2000~3000 points)

- \$25 Birthday Gift Voucher-
- Special Host for Reservation-
- 5% Cash / 3% Card Discount-
- Buy 1 Get 1 Free (1 time) :
Soju (330 ml) / Mocktail / Soft Drink-



Join Our
Membership Now



NEW VIBES IN JAPAN



Mochi Pancake \$16.5

Inspired by traditional mochi, Mochi Pancakes are a modern Japanese dessert known for their soft and chewy texture, popularised in Tokyo's café culture.



Monjayaki \$26.9

Born in Tokyo's Tsukishima district, Monjayaki is a Tokyo-style teppan dish with a soft, savory batter, cooked and enjoyed directly on the grill.

YOYOGI MARKET

NEW YORK
GRILL

SHIBUYA

KUROSAWA

GHYODA

MEIJI
PARK

PARK HYATT
HOTEL

TANBO

KIRIN

21-21 DESIGN

NATIONAL ART
CENTER

DAIKANYAMA
T-SITE

SHINJUKU

NAKAMEGURO

QV

TOKYO TOWER

TOKYO

\$35 Sukiyaki Wagyu

Born in Meiji-era Tokyo, Sukiyaki is a Japanese hot pot of thinly sliced beef simmered in a sweet soy broth — where tradition meets a new taste



\$26.9 Hamburg Steak

Originating in Tokyo's yoshoku culture, Hamburg Steak is a Japanese-style ground beef dish — now a beloved comfort food across Japan

Japanese Wagyu Beef Hamburg Steak Set

\$26.90/set

Each set includes 2 pieces of hamburger steaks, 200g in total.

Each set comes with:



Cabbage

Kimchi

Steamed Rice

HOW TO COOK HAMBURG STEAK



Pour oil on heated Teppan.
Pan fry the Hamburg Steak
wait for **2** minutes until it
gets brown

Turn it over and use
Turner to press the
Hamburg Steak, wait for
another **2** minutes. **Pour**
the sauce on the Hamburg

After adding the
sauce, wait for **1**
minute.
It is ready to go!
You can serve it with
steamed rice!



新発売
お好み
焼き

Dohtonbori Special Okonomiyaki

Dohtonbori's Special Okonomiyaki is a delightful fusion dish that ingeniously incorporates homemade curry into the traditional Japanese pancake. This unique creation combines the savory flavors of Okonomiyaki.

お好み焼き



Okonomiyaki originated in Japan after World War II, when people created simple, satisfying meals from accessible ingredients like flour and cabbage. Over time, it became a staple of Japanese comfort food culture, especially in cities like Osaka and Hiroshima, each with its own unique style. Today, okonomiyaki is more than just a dish — it is a shared, interactive dining experience, often enjoyed around a hot iron grill with friends and family.

OKONOMIYAKI

Okonomiyaki is a beloved Japanese savoury pancake, made with a light batter, fresh cabbage, and a variety of ingredients such as pork, seafood, or cheese.

Cooking Steps



**Prepare the Batter
Mix Ingredients**

2



Cook on Pan (3-5mins)

3



**Flip and Cook for 3-5mins
Flip it over again and wait
for another 5 minutes.**

4



Add Toppings

OKONOMIYAKI



ADD CHEESE IN YOUR
OKONOMIYAKI +\$3.50



和牛 WAGYU

和牛お好み焼き

Wagyu Okonomiyaki
Sliced Wagyu and spring onions
with potato okonomiyaki recipe

\$29.50

鶏肉 POULTRY

鶏の胸肉とコーンチーズお好み焼き

**Chicken Breast with Corn
Cheese Okonomiyaki**
with okonomiyaki recipe

\$24.90

豚肉 PORK

豚バラ肉お好み焼き

Pork Belly Okonomiyaki
Thinly sliced pork belly with
okonomiyaki recipe

\$24.90

豚キムチお好み焼き

Pork Belly & Kimchi Okonomiyaki
Thinly sliced pork belly, kimchi
with okonomiyaki recipe

\$24.90

豚肉と海鮮のお好み焼き

Pork & Seafood Okonomiyaki
Thinly sliced pork belly and
seasonal seafood with okonomiyaki recipe

\$26.90

野菜 VEGETABLE

ジャガバターお好み焼き

Butter Japanese Potato Okonomiyaki
with okonomiyaki recipe

\$26.90

チーズコーンお好み焼き

Butter Corn Cheese Okonomiyaki
with okonomiyaki recipe

\$26.90

野菜お好み焼き

Vegetable Okonomiyaki
with okonomiyaki recipe

\$26.90

きのこチーズお好み焼き

Mushroom & Cheese Okonomiyaki
with okonomiyaki recipe

\$26.90

スモークサーモンとトリュフマヨ

ネーズときこのお好み焼き

Truffle Mayo & Mushroom Okonomiyaki
with okonomiyaki recipe

\$26.90



海鮮 SEAFOOD

シーフードお好み焼き

Seafood Okonomiyaki
with okonomiyaki recipe

\$26.90

イカお好み焼き

Squid Okonomiyaki
with okonomiyaki recipe

\$26.90

エビお好み焼き

Prawn Okonomiyaki
with okonomiyaki recipe

\$26.90

カキお好み焼き

Fresh Oyster Okonomiyaki
with okonomiyaki recipe

\$26.90

ズワイガニのお好み焼き

Snow Crab Meat Okonomiyaki
with okonomiyaki recipe

\$28.90

イカ丸ごとお好み焼き & コーン

**Whole Cuttlefish
Okonomiyaki & Corn**
with okonomiyaki recipe

\$28.50



 Chef's Recommendation

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HIROSHIMAYAKI

Hiroshima Okonomiyaki is a Japanese savory pancake made by layering fresh cabbage, thin batter, noodles, egg, and your choice of toppings, all grilled on a hot iron plate.

Cooking Steps



Make a Thin base crepe (1-2mins)



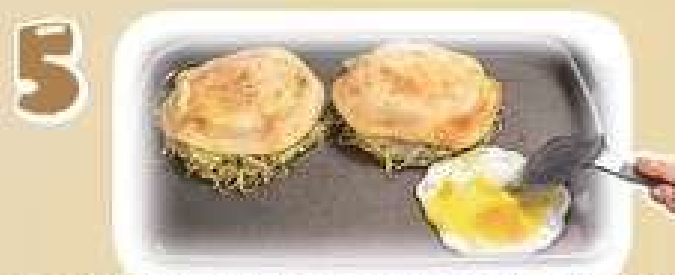
Add vegetables and Protein (3-4mins)



Flip (3-4mins)



Cook and Add noodles underneath (2-3mins)



Cook and Add egg underneath (1-2mins)



Flip and Add toppings

Originating in Hiroshima after World War II, this dish reflects a time when food was scarce, and creativity was essential. Instead of mixing ingredients, people began layering them to create a more filling and satisfying meal. Over time, it became a local specialty and a symbol of resilience and community. Today, Hiroshima okonomiyaki is deeply connected to everyday Japanese life — enjoyed in casual teppan restaurants where people gather, watch the cooking process, and share food together.

広島風お好み焼き

HIROSHIMAYAKI

Similar to okonomiyaki, in Hiroshima, the ingredients are layered rather than mixed. Noodles (yakisoba) are used as a topping with fried egg and a generous amount of okonomiyaki sauce.

豚広島風お好み焼き

Pork Hiroshima Yaki

with hiroshima recipe

\$28.90

シーフード広島風お好み焼き

Seafood Hiroshima Yaki

with hiroshima recipe

\$31.90

海老と牡蠣の広島焼

Prawn & Oyster Hiroshima Yaki

with hiroshima recipe

\$31.90

和牛広島焼

Wagyu Hiroshima Yaki

with hiroshima recipe

\$31.90

ベジ広島風お好み焼き

Vegetable Hiroshima Yaki

with hiroshima recipe

\$26.90

うもろこしとチーズの広島風お好み焼き

Corn Cheese Hiroshima Yaki

with hiroshima recipe

\$26.90

きのこチーズ広島焼

Mushroom & Cheese Hiroshima Yaki

with hiroshima recipe

\$26.90

 Chef's Recommendation

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**ADD CHEESE IN YOUR
HIROSHIMA YAKI +\$3.50**



Rooted in the historic streets of Tsukishima, monjayaki has evolved from humble beginnings into a modern teppan delicacy—bringing people together through warmth, movement, and shared moments around the grill.

もんじゃ焼き

MONJAYAKI

Monjayaki is a refined expression of Tokyo's street food culture, reimagined through a contemporary lens. With its delicate, flowing texture and layered umami flavours, it offers a uniquely interactive dining experience.

Cooking Steps



Cook the ingredients first (2-3mins)

2



Make a donut shape

5



Eat directly from the grill

3



Pour the batter (1-2mins)

4



Mix everything together
Spread and cook (2-3mins)



MONJAYAKI

Innovation Flavor (Monjayaki with a French Twist)

シーフードクラムチャウダーもんじゃ
Creamy Seafood Chowder Monjayaki

\$26.90

マッシュルームクラムチャウダーもんじゃ
Creamy Mushroom Chowder Monjayaki

\$26.90

丸ごとイカのカレーもんじゃ
Grilled Whole Cuttlefish Curry Monjayaki

\$26.90

豚バラ肉のカレーもんじゃ
Japanese Curry Pork Belly Monjayaki

\$24.90

ロブスタービスクとタイガーエビのもんじゃ
Lobster Bisque with Tiger Prawn Monjayaki

\$28.90

Traditional Flavor

シーフードもんじゃ焼き
Seafood Monjayaki
with monjayaki recipe

\$26.90

イカもんじゃ焼き
Squid Monjayaki
with monjayaki recipe

\$26.90

豚バラもんじゃ焼き
Pork Belly Monjayaki
with monjayaki recipe

\$24.90

豚キムチもんじゃ焼き
Pork Belly & Kimchi Monjayaki
with monjayaki recipe

\$24.90

ジャガバターもんじゃ焼き
Butter Japanese Potato Monjayaki
with monjayaki recipe

\$24.90

コーンチーズもんじゃ焼き
Corn Cheese Monjayaki
with monjayaki recipe

\$24.90

キムチとポテトのもんじゃ焼き
Kimichi & Potato Monjayaki
with monjayaki recipe

\$24.90

きのこチーズもんじゃ焼き
Mushroom & Cheese Monjayaki
with monjayaki recipe

\$24.90

もんじゃ焼き



Chef's Recommendation

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Please note that menu items may contain traces of shellfish, fish, sesame, nut, egg, soy, wheat, wheat and other allergens.
Due to the nature of restaurant, there is possibility of food contamination.
We are committed to providing the highest quality of food and service to our customers.



**ADD CHEESE IN YOUR
MONJAYAKI +\$3.50**

SASHIMI

サーモン刺身
Salmon Sashimi
\$16.90 (5pcs)
\$26.90 (9pcs)

トコブシ刺身
Scallop Sashimi
With Yuzu Dressing
\$16.90 (5pcs)



SALAD

かに玉しらサラダ
Soft-Shell Crab Salad
Tempura soft shell crab on bed of
garden salad topped with ebi mayo.
\$15.90

牛肉のたたき
Wagyu Beef Tataki Salad
Thinly sliced wagyu beef serve
with sesame sauce and salad
\$15.90

鮭のたたきサラダ
Salmon Tataki salad
Seared salmon with green papaya
salad and Yuzu Miso sauce
\$16.90

和風サラダ
Wafu Salad
Julienne carrot, radish, wakame,
garden salad with yuzu soy dressing
\$12.50

アボカドクリーム海老サラダ
Seasonal Prawn Salad with
Avocado Cream
\$12.50

Chef's Recommendation



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LIVE FRESHLY SHUCKED SEASONAL OYSTER



レギュラーサイズ
Regular Size
\$12.00 (3pcs)

柚子酒のソースを添えた牡蠣
Oyster with Yuzu
Sake Sobert Sauce
\$16.00 (3pcs)

Pair Oyster with Sauce:

ナチュラル / ポンズ /
ビリーネポンズ / ゆずドレッシング
Natural / Ponzu /
Spicy Ponzu / Yuzu Dressing

COLD DISHES

キムチ
Kimchi
\$7.50

枝豆
Edamame
Lightly boiled soybeans
with sea salt
\$6.80

冷奴
Hiyayakko
Chilled silk tofu with ponzu
sauce with radish, ginger &
spring onion
\$7.50

ごまきゅうり
Sesame Kyu-Ri
Bite-size cucumber with
sesame miso sauce
\$7.50

ゆずきゅうり
Yuzu Miso Kyu-Ri
Bite-size cucumber with
yuzu miso sauce
\$7.50

からみきゅうり
Karami Kyu-Ri
Bite-size cucumber with
spicy miso sauce
\$7.50

サーモンタルタル
Salmon Tartare with
Japanese Rice Cracker
Fresh salmon with lime
mayo served with
Japanese rice cracker
\$18.90

冷菜



SOUP

みそ汁
Miso Soup
\$3.80

豚バラキムチスープ
Pork Belly Kimchi Soup
Kimchi soup with pork belly
\$18.50

シーフードキムチスープ
Seafood Kimchi Soup
Kimchi soup with tofu, prawn & scallop
\$21.50

こんぶ季節野菜スープ
Konbu Seasonal Vegetable Soup
Vegetable broth soup with seasonal
japanese vegetable
\$18.50



DOHTONBORI'S GYOZA Japanese Pan-fried Gyoza

All gyoza are 5pcs per serve

豚肉とニンニク
Minced Garlic & Pork \$12.00

和牛肉と赤タマネギ
Wagyu Beef & Red Onion \$14.90

チキン餃子
Chicken Gyoza \$12.50

エビ
Minced Prawn With Chives \$12.50

野菜ミックス
Mixed Vegetables With Chives \$12.00

YAKITORI

手羽先焼き鳥
Chicken Wing Yakitori
\$12.00

焼き鳥
Chicken Thigh Yakitori
\$12.00

ポークスコッチ串焼き
Pork Scotch Kushiyaki
\$12.00

チーズソーセージ
Cheese Sausage
Japanese Sausage
served with Cheese
\$14.00

枝豆の海苔塩焼き
**Grilled Edamame
with Seaweed Salt**
Lightly grilled soybeans
with seaweed salt
\$7.50

サーモンベリーのグリル
Grilled Whole Salmon Belly
\$18.50

SEASONAL 季節限定

SIDE DISHES

ごはん
Steamed Rice \$3.50

うどん
Hot Handmade Udon \$18.00
Daily Fresh handmade Udon in Dashi broth

そば
Hot Soba \$14.50
Buckwheat noodles in Dashi broth

ざるうどん
Zaru Handmade Udon \$18.00
Chilled handmade udon with soy base dipping sauce

ざるそば
Zaru Soba \$14.50
Chilled buckwheat noodles with soy base dipping sauce



FRIED DISHES

鳥のからあげ

Tori No Kodrage

Deep fried bite size chicken pieces with soft & pepper

\$12.50 (8-9 pcs)

\$18.90 (18-19 pcs)

ポテトフライ海苔塩

Potato Fries with Seaweed Salt

Potato fries served topped with seaweed salt

\$9.50

野菜コロッケ

Vegetable Croquette

Deep fried Japanese mother potato cake with katsu sauce

\$9.50

たこ焼き

Takoyaki (5pcs)

\$9.50

和牛コロッケ

Wagyu Croquette (3pcs)

Japanese croquettes combine ground wagyu beef with mashed potatoes and onions, coated with panko

\$12.90

かに爪フライ

Crab Claw (3pcs)

Deep fried crumbed crab claw with tartar sauce

\$14.90

野菜春巻き

Yasai Harumaki (4pcs)

Handmade veggie spring roll

\$12.50

タコバネフライ

Deep Fried Octopus Tentacle

Deep fried octopus tentacle with mayo

\$14.50

海鮮春巻き

Kaisen Harumaki (4pcs)

Seafood spring roll wrap with lettuce and spicy mayo

\$12.50

かきフライ

Fried Kaki (4pcs)

Deep fried panko pacific oyster with tartar sauce

\$12.90

揚げ出し豆腐

Agedashi Tofu

Deep fried tofu with dashi soy sauce

\$14.50



TEMPURA



海老天ぷら

Ebi Tempura (2pcs)

Deep-fried tiger prawns coated with light crispy batter

\$12.90

エビ & 野菜の天ぷら

Ebi & Yasai Tempura

Deep-fried tiger prawns & vegetables coated with light crispy batter

\$22.90

カボチャの天ぷら

Pumpkin Tempura (8pcs)

Deep-fried pumpkin coated with light crispy batter

\$12.50

さつまいも天ぷら

Sweet Potato Tempura (6pcs)

Deep-fried sweet potato slices coated with light crispy batter

\$12.50

ズッキーニ天ぷら

Zucchini Tempura (8pcs)

Deep-fried zucchini coated with light crispy batter

\$12.50

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JAPANESE ONLETTE



Tamagoyaki
Japanese egg omelette served with
soy sauce & dashi

\$16.90

Tamagoyaki with cheese
Japanese egg omelette with cheese

\$18.00

Crab Meat Tamagoyaki
Japanese egg omelette with
hand picked crab meat

\$26.90

Unagi Tamagoyaki
Japanese egg omelette with unagi

\$26.90

TEPPANYAKI FRIED NOODLES

(one serve for 2-3p)

Vegetable Yakisoba
with seasonal vegetable

\$26.90

Chicken Yakisoba
Free Range organic chicken fillet

\$26.90

Pork Yakisoba
Pork fillet

\$26.90

Seafood Yakisoba
with shrimp, scallop and squid

\$28.90

Spicy Kimchi Veggie Yakisoba

\$24.90

Spicy Kimchi Pork Yakisoba

\$26.90

TEPPANYAKI FRIED RICE



(one serve for 2-3p)

Garlic Fried Rice (Original)
with minced garlic

\$22.90

Vegetable Teppanyaki Fried Rice
with seasonal vegetable

\$22.90

Seafood Teppanyaki Fried Rice
with shrimp, scallop and squid

\$28.90

Unagi Teppanyaki Fried Rice
Japanese eel fried rice

\$28.90

Snow Crab Meat Teppanyaki Fried Rice
Hand picked snow crab meat fried rice

\$28.90

Wagyu Teppanyaki Fried Rice
Diced Wagyu Beef fried rice

\$29.50

Pork Belly Teppanyaki Fried Rice
Pork belly slice fried rice

\$24.90

Teppanyaki Chicken Fried Rice
Fried chicken fillet fried rice

\$24.90

Spicy Kimchi Pork Belly Fried Rice
Spicy Kimchi Pork belly Fried Rice

\$24.90

Chef's Recommendation

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TEPPANYAKI

Teppanyaki (鉄板焼き: teppan-yaki) is a Japanese cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan (鉄板), which is the metal plate on which it is cooked, which means grilled or pan-fried.

和牛

PREMIUM WAGYU BEEF SET

すき焼き M9 和牛スライス

Sukiyaki M9 Wagyu Beef Slice (120g) \$35.00

Thinly slice wagyu wrap with spring onion, garlic and spinach serve with sukiyaki sauce

和牛M8ランプキャップステーキ

Wagyu M8 Rump Cap Steak (180g) \$56.90

Best serve plain with a little salt and pepper

和牛M9ハーフステーキ

Wagyu M9 Skirt Steak (180g) \$49.90

Fullblood M9 Wagyu skirt steak

和牛M10ハラミステーキ

Wagyu M10 Porterhouse Steak (180g) \$89.90

Fullblood M10 Wagyu porterhouse steak

A5鹿児島和牛ステーキ

A5 Kagoshima Wagyu Steak (220g) \$220.00

Imported Japanese A5 Kagoshima wagyu steak

地域の牛肉

キングアイランド ポーターハウスステーキ

King Island Porterhouse Steak (200g) \$ 39.90

One of the most unique and flavoursome beef

豚肉

KUROBUTA PORK

豚バラ肉

Pork Belly (180g) \$28.90

Teppanyaki Pork Belly with sauce

鶏肉

POULTRY

鶏もも肉

Chicken Thigh Fillet (180g) \$26.90

Chicken thigh fillet without skin, marinated with sauce

鶏の胸肉

Chicken Breast Fillet (180g) \$26.90

Chicken breast fillet marinated with sauce

鴨肉

DUCK

鴨の胸肉

DUCK BREAST (180g) \$38.00



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SEAFOOD TEPPANYAKI

海鮮

SEAFOOD

ロブスター

Whole Lobster Tail (350g) \$69.90
Grilled lobster tail with garlic butter

サーモン

Salmon Fillet (4pcs) \$28.90
Fresh Atlantic salmon fillet

ホタテ貝

Scallop (6pcs) \$28.90
Large Hokkaido scallops

イカ

Whole Cuttlefish \$28.90
Grill whole cuttlefish with ponzu sauce

タイガーエビ

Tiger Prawns (5pcs) \$34.90
Large tiger prawn with garlic butter

あわび

Abalone (3pcs) \$38.90
Fresh green lip abalone

シーフード盛り合わせ盛り合わせ

Assorted Seafood Platter \$69.90
Salmon (2 pcs) Oyster (2 pcs)
Scallop (2 pcs) Prawn (2 pcs)
Whole Cuttlefish

VEGETABLES

コーンチーズ

Corn Cheese \$9.50

キノコ

Mushroom \$9.50

パンプキン

Pumpkin \$9.60

スイートポテト

Sweet Potato \$9.50

ズッキーニ

Zucchini \$9.50

豆腐ステーキ

Tofu Steak \$14.90

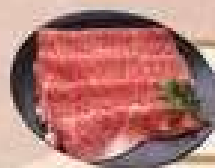
ベビーほうれん草

Baby Spinach \$9.50

もやし

Bean Sprout \$9.50





***Set Menu Special:**
+\$18 for extra 120 g Suki-yaki M9 Wagyu Beef Slice

Duo Delight Set

for 2 people

\$120.00/set
(\$60.00/Person)

前菜 ENTREE

味噌汁
Miso Soup

サーモン刺身
Salmon Sashimi (4pcs)

和牛たたきサラダ
Wagyu Beef Tataki Salad

デザート
DESSERT
For 2 People

副菜 SIDE DISHES

Choose ONE of the following:



豚バラお好み焼き
Pork Belly Okonomiyaki

OR



にんにくチャーハン
Garlic Fried Rice

鉄板焼き TEPPANYAKI

旬の野菜盛り合わせ
Assorted Seasonal Vegetable

Choose ONE of the following:

豚バラ肉
Pork Belly



OR

いか
Whole Cuttlefish

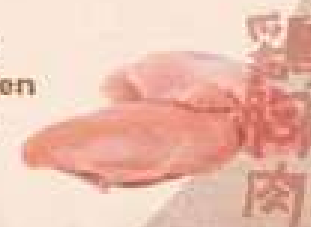


和牛すき焼き用スライス
Wagyu sukiyaki slice



OR

鶏胸肉の切り身
Whole Chicken Breast Fillet



すき焼き

鶏胸肉





*Set Menu Special:
+\$18 for extra 120 g Sukiyaki M9 Wagyu Beef Slice

Duo Premium Set \$169.90/set

for 2 people (\$84.95/Person)

前菜 ENTREE

味噌汁
Miso Soup

サーモン刺身
Salmon Sashimi (4pcs)

和牛たたきサラダ
Wagyu Beef Tataki Salad

デザート
DESSERT
For 2 People

副菜 SIDE DISHES

Choose ONE of the following:



ポテトコーンチーズお好み焼き
Potato Corn &
Cheese Okonomiyaki

OR



シーフードクリームチャウダーもんじゃ
Creamy Seafood
Chowder Monjayaki

鉄板焼き TEPPANYAKI

旬の野菜盛り合わせ
Assorted Seasonal Vegetable

エビ
Prawn (2pcs)

帆立貝
Scallops (2pcs)

いか
Whole Cuttlefish

和牛M8ステーキセット
Wagyu M8 Rump Cap Steak





*Set Menu Special:
+\$18 for extra 120 g Sukiyaki M9 Wagyu Beef Slice

Group Delight Set \$220.00/set

for 3-4 people

(\$55.00/Person)
(this Price is calculated for four people)

前菜 ENTREE

味噌汁
Miso Soup

サーモン刺身
Salmon Sashimi (8pcs)

和牛たたきサラダ
Wagyu Beef Tataki Salad

チキン焼鳥
Chicken Yakitori (4pcs)

デザート DESSERT

For 4 People

副菜 SIDE DISHES

Choose ONE of the following:



豚ひろしま
Pork Hiroshima

OR



シーフードチャーハン
Seafood Fried Rice

鉄板焼き TEPPANYAKI

旬の野菜盛り合わせ
Assorted Seasonal Vegetable

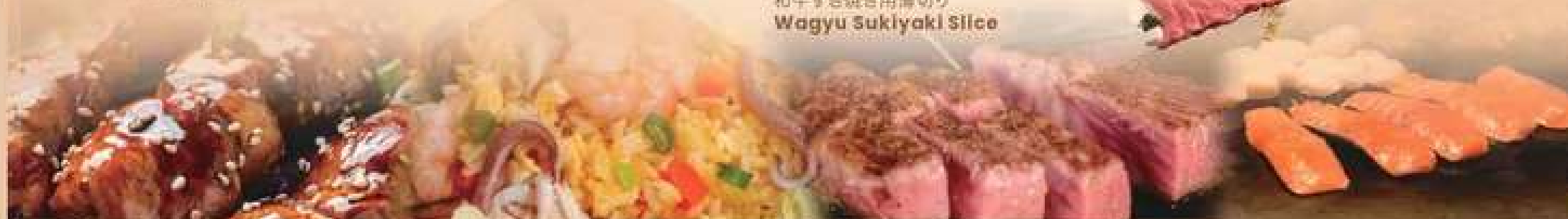
帆立貝
Scallops (4pcs)

サーモン
Salmon (4pcs)

いか
Whole Cuttlefish

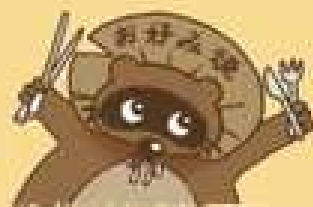
チキン鉄板焼き
Chicken Teppanyaki

和牛すき焼き用薄切り
Wagyu Sukiyaki Slice



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Dohtonbor i's



11:00am - 4:30pm

LUNCH SET MENU

A + B

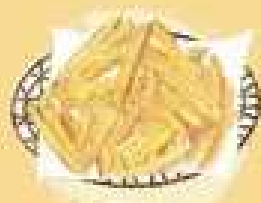
Side Dishes

Main Dishes

All Set
\$24.50

A Side Dishes

Choose One Of The Following
Come With Main Dishes



チキンカツ
Chips

Choose One



和風サラダ
Wafu Salad



和牛コロッケ
Wagyu Korokke



鶏の唐揚げ
Tori No Karaage
3pcs

B Main Dishes

Choose One Of The Following Main Dishes

Choose One

Okonomiyaki
お好み焼き



シーフードお好み焼き
Seafood Okonomiyaki

豚バラお好み焼き
Pork Belly Okonomiyaki

鶏胸肉お好み焼き
Chicken Breast with
Corn Cheese Okonomiyaki

野菜お好み焼き
Vegetable Okonomiyaki

キノココーンチーズお好み焼き
Mushroom Corn
Cheese Okonomiyaki

バターコーンチーズお好み焼き
Butter Corn Cheese
Okonomiyaki

バター日本風
ポテトお好み焼き
Butter Japanese
Potato Okonomiyaki

Yakisoba
Express Menu!

JAPANESE FRIED NOODLE

焼きそば

チキン焼きそば
Chicken Yakisoba

豚バラ焼きそば
Pork Belly Yakisoba



シーフード焼きそば
Seafood Yakisoba

野菜焼きそば
Vegetable Yakisoba

Yaki-Meshi
Express Menu!

JAPANESE TEPPANYAKI FRIED RICE

チャーハン

和牛ユッケテッパン焼き
Wagyu Yukke Teppanyaki Fried Rice

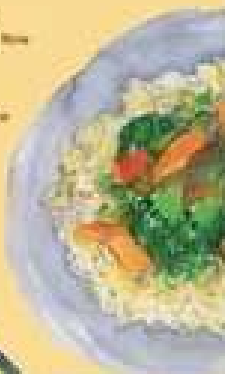
キムチ豚テッパン焼き
Kimchi Pork Teppanyaki Fried Rice

ニンニクテッパン焼き
Garlic Teppanyaki Fried Rice

豚バラテッパン焼き
Pork Belly Teppanyaki Fried Rice

シーフードテッパン焼き
Seafood Teppanyaki Fried Rice

野菜テッパン焼き
Vegetable Teppanyaki Fried Rice



Drinks

Hot Tea	+2
Green / Oolong	
Iced Tea	+2.5
Green / Oolong	
Coke / Coke Zero	+2.5
Iced Matcha Tea	+3
Asahi Beer	+5





How to eat Hamburg Steak

- 1 Pour oil on heated Teppan.
Pan fry the Hamburg Steak
wait for 2 minutes until
it gets brown.
- 2 Turn it over and use Turner to
press the Hamburg Steak,
wait for another 2 minutes.
Pour the sauce on it.
- 3 It is ready to go!
Sever it with rice!



鉄板焼

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Dohtonbori's Lunch Set TEPPANYAKI SET

Ⓐ Side Dishes + Ⓑ Teppan Set



Choose One Of The Side Dishes



フライドチキン
Chips



和風サラダ
Wafu Salad



和牛コロッケ
Wagyu Korokke



唐揚げ
Tori No Karaage
3pcs

Each Set comes with one Steamed Rice!



Local Beef

地域の牛肉

和牛ハンバーグ

Wagyu Hamburg Steak with Rice . . . \$24.90

Teppanyaki Wagyu Beef Hamburger Steak serve with sauce & rice

キングアイランドポーターハウスステーキ

King Island Porterhouse Steak . . . \$38.90 (200g)

One of the most unique and flavoursome beef steak

Poultry

鶏肉

鶏もも肉

Chicken Thigh Fillet . . . \$26.90 (180g)

Chicken thigh fillet without skin, marinated with sauce

鶏胸肉

Chicken Breast Fillet . . . \$26.90 (180g)

Chicken breast fillet marinated with sauce

Kurobuta Pork

豚肉

豚バラ肉

Pork Belly . . . \$26.90 (180g)

Teppanyaki pork belly slices with sauce

Seafood

シーフード

サーモン

Salmon Fillet . . . \$36.90

Fresh atlantic salmon fillet

タイガーエビ

Tiger Prawns 4pcs . . . \$28.90

King prawn coat with garlic butter

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Whole Cuttlefish . . . \$28.90

Grill whole squid with ponzu sauce

Drinks

Hot Tea +2

Warm / 常温

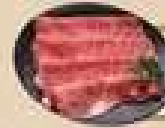
Iced Tea +2.5

Warm / 常温

Coke/Coke Zero +2.5

Iced Matcha Tea +3

Asahi Beer +5



*Set Menu Special:
+\$18 for extra 120 g Sukiyaki M9 Wagyu Beef Slice

Group Deluxe Set \$269.00/set

for 3-4 people

(\$67.25/Person)

(this Price is calculated for four people)

前菜

ENTREE

味噌汁
Miso Soup

サーモン刺身
Salmon Sashimi (8pcs)

和牛たたきサラダ
Wagyu Beef Tataki Salad

チキン焼き鳥
Chicken yakitori (4pcs)

鳥のからあげ
Tori No Kaarage

デザート

DESSERT For 4 People

副菜

SIDE DISHES

Choose ONE of the following:



ぶたひろしま
Pork Hiroshima

OR



シーフードチャーハン
Seafood Fried Rice

鉄板焼き

TEPPANYAKI

旬の野菜盛り合わせ
Assorted Seasonal Vegetable

帆立貝
Scallops (4pcs)

サーモン
Salmon (4pcs)

いか
Whole Cuttlefish

タイガーエビ
Large Tiger Prawn(4pc)



Choose ONE of the following:

鶏の胸肉
Whole Chicken Breast Fillet



OR

鴨の胸肉
Duck Breast



Choose ONE of the following:

和牛M8ランプキャブ
ステーキ
Wagyu M8 Rump Cap Steak



OR

豚バラ肉
Pork Belly





*Set Menu Special:

+ \$18 for extra 120 g Sukiyaki M9 Wagyu Beef Slice

Group Premium Set for 3-4 people

\$349.00/set

(\$87.25/Person)

(this Price is calculated for four people)

前菜 ENTREE

味噌汁
Miso Soup

サーモン刺身
Salmon Sashimi (8pcs)

和牛たたきサラダ
Wagyu Beef Tataki Salad

チキン焼き鳥
Chicken yakitori (4pcs)

天ぷら TEMPURA

天ぷら海老と野菜
Prawn and Vegetables
Tempura

副菜 SIDE DISHES

Choose ONE of the following:



ぶたひろしま
Pork Hiroshima

OR



シーフードチャーハン
Seafood Fried Rice

デザート DESSERT For 4 People

鉄板焼き TEPPANYAKI

旬の野菜盛り合わせ
Assorted Seasonal Vegetable

帆立貝
Scallops (4pcs)



サーモン
Salmon (4pcs)



いか
Whole Cuttlefish



ロブスターの尾
Whole Lobster Tail



Choose ONE of the following:

鶏の胸肉
Whole Chicken
Breast Fillet



OR

鴨の胸肉
Duck Breast



Choose ONE of the following:

M9和牛ステーキ
M9 Wagyu
Skirt Steak



OR

タイガーエビ
Tiger Prawn



Sweet Indulgence

Mocktail By The Glass \$12.00 | 1L Jug Fresh Fruit Ice Punch \$18.90

スイカクランチ
ミュー



スイカクランチ
Watermelon Crush
Watermelon, Strawberry,
Pineapple & Guava Juice

トロピカル
ガーデン
ミュー



トロピカルガーデン
Tropical Garden
Lychee, Pineapple,
Apple, Mango Juice

モヒート
アップル
ミュー



バージンアップルモヒート
Virgin Apple Mojito
Lime, Mint, Apple Juice & Sprite

ピンクグレープ
フルーツ
ミュー



ピンクグレープフルーツ
& ライムパンチ
**Pink Grapefruit &
Lime Punch**
Grapefruit, Cranberry Juice
with Soda, Lime & Mint

ミックス
ベリー
sangria
ミュー



ミックスベリーサングリア
Mixed Berries Sangria
Mixed Berries, Cranberry,
Juice & Grape Soda

アイスゆず
ティー
ミュー



アイスゆず茶入り
トロピカルフルーツ
**Ice Yuzu tea with
Tropical Fruit**
Yuzu sorbet, Black tea,
with Tropical Fruit

DRINK SET SPECIAL COMBO

\$38.90/SET



Choose your Soju



Green Grape



Watermelon



Strawberry



Lychee



Pineapple



Peach

Choose your Mocktail



Watermelon Crush



Tropical Garden



Pink Grapefruit
& Lime Punch



Virgin Apple Mojito



Ice Yuzu Tea
with Tropical Fruit



Mixed
Berries Sangria

PARTY SPECIAL DRINK COMBO

COMBO A

\$32.00/SET



1 L
House beer



1 Bottle
Korean Soju

COMBO B

\$48.00/SET



2 L
House beer



2 Bottles
Korean Soju

COMBO C

\$38.50/SET



2 Bottles
Korean Soju

All soju can be ordered in the same flavours
offered in our Drink Set.



Soft Drinks

Ramune \$5.50
Original / Melon / Strawberry / Lychee

Calpico Soda \$5.50
Original / Grape / Strawberry / Peach

Soft Drink Can \$5.50/can
Coke / Coke Zero / Sprite,
Fanta / Lemon Squash

Lemon Lime Bitter \$4.90

Raspberry Lemondae \$4.90

Fever Tree Ginger Ale \$4.90



Iced Uji Green Tea with Yuzu Sorbet \$12.00

(*Dairy Free) Please Choose Uji Green Tea Flavour:



Lemon



Peach



Apple Lime



Pineapple



Honey Drink \$6.50

Premium organic honey from local organic producers

Iced / Hot

Please choose Flavour:
Apple / Grape / Yuzu

アイス

Ice Tea Class \$5.50

Iced Tea (No Sugar)

Please choose Flavour:
Sencha (Japanese Green Tea)
Oolong Tea

Flavour Iced Tea

Please choose Flavour:
Lemon Tea
Peach Tea



Ice Tea 1L Jug \$16.90

Please choose Flavour:
Lemon Tea
Apple Green Tea
Peach Tea
Green Tea (No Sugar)



Juice

Fresh Juice \$8.50/Glass
\$18.90/ 1L Jug

Please choose Flavour:
Honeydew
Watermelon

Bottle
Fresh Juice \$6.50

Please choose Flavour:
Apple / Orange /
Cranberry / Mango /
Grapefruit / Guava /
Tomato

水 WATER

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



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HOT TEA POT

Sencha (Japanese Green Tea)	\$4.50
Gen Mai Tea	\$4.50
Olong Tea	\$4.50
Jasmine Tea	\$4.50

抹茶柚子ソーダ MATCHA YUZU SODA

Matcha Yuzu Soda	\$7.50
Matcha Grape Yuzu Soda	\$7.50
Matcha Pineapple Yuzu Soda	\$7.50

抹茶
柚子
ソーダ



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FRUITY TEA POT

\$7.50 (for 2pp)

Chrysanthemum

Dried Chrysanthemum, Goy
Berries, Honey & Ginseng

Rose

Dried Rose Bud, Jasmine
Tea

Detox Hot Tea

Special House Blend with
Up Green Tea, Fresh Mint,
Lime & Honey

Tropical Black Tea

Premium Black Tea
Brewed with Strawberry,
Pineapple & Peach



SUNTORY SPECIAL SAKE JUZ

\$26.90
/1L Jug

Frozen
Watermelon
Chuhai Mojito

Frozen Lemon
Yuzu Chuhai

Sparkling
Frozen Grape
with Suntory
Shochu



SIGNATURE
TOKYO
FOODS

NEO TOKYO FEAST SET

TOKYO STREET TO TABLE EXPERIENCE

\$ 120.00/SET
(for 3-4 pp)

鳥の唐揚げ
Tori No Karage



餃子 Gyoza
Please choose one of the options



和牛 豚バラ肉
-Wagyu -Pork belly

和牛すき焼き風スライス
Teppanyaki Sukiyaki Wagyu Slice



鉄板焼き和牛ハンバーグ
Teppanyaki Wagyu Hamburg Steak

もんじゃ焼き
Monjayaki

Please choose one of the options
-Pork belly 豚バラ肉
-Seafood Chowder Risotto シーフードチリコンカリー



鉄板焼き餅パンケーキ
Teppanyaki Mochi Pancake

鉄板焼きチャーハン
Teppanyaki Fried Noodle

Please choose one of the options
-シーフード シーフード
-豚バラ肉 豚バラ肉

Include A Jug of Mocktail or A Bottle of Beer



Virgin
Apple
Mojito



Mixed
Berries
Sangria



Pink
Grapefruit
Lime Punch



Watermelon
Crush

