



BINCHO BOSS

レストラン

FOOD MENU

WELCOME TO BINCHO BOSS.

MANY OF OUR SIGNATURE DISHES ARE COOKED ON OUR EARTHEN KONO GRILL OVER BINCHO-TAN. BINCHO-TAN IS A TYPE OF HIGH QUALITY CHARCOAL TRADITIONALLY USED IN JAPANESE COOKING, IT PRODUCES AN UNPARALLELED FLAVOUR AND AROMA.

IZAKAYA SET MENU

Grilled Edamame, Sansho Salt
 Kingfish Carpaccio, Truffle Soy, Umibodo
 Chicken Karaage, Kewpie, House Made Sweet Chilli
 Katsu Snapper Bao, Spicy Mayo, Lettuce

 Charcoal Grilled Teriyaki Chicken
 Japanese Steamed Akitamochi Rice
 House Made Miso Soup
 Iceberg Lettuce Salad w. Black Pepper Yoghurt

Japanese Custard Pudding

79pp

BINCHO SET MENU

Salmon Tartare Monaka, Avocado Cream, Fingerlime
 Chef's Selection of Assorted Sashimi
 Ebi Mayo, Tempura Prawns w. Aurora Sauce
 Chicken Yakitori & Wagyu Skewer
 Chef's Selection of Nigiri Sushi & House Made Miso Soup

 Grilled Miso Black Cod, Pumpkin Puree, Yuzu Fennel
 Charcoal Grilled Corn Ribs, Butter Teriyaki & Parmesan

 Matcha & White Chocolate Terrine, Sweet Red Bean

119pp

IZAKAYA SNACKS

Grilled Edamame Butter, Sansho Salt (v, gf)	12
Tsukemono Assorted House Made Pickles (vg, gfo)	8
Chicken Karaage Japanese Fried Chicken, Kewpie, Sweet Chilli	15
Octopus Karaage Kewpie	19
Baked Hokkaido Scallop Sweet Miso	1pc/11
Pork Gyoza Yuzu Kosho, Soy Vinegar, Layu	19
Katsu Snapper Bao Spicy Mayo, Apple Yoghurt, Lettuce	1pc/12
Agedashi Tofu Kombu Dashi (vg)	12
Takoyaki Japanese Octopus Balls, Kewpie, Bonito Flakes	13
Fried School Prawns Aonori, Spicy Mayo	13
Waffle Fries Curry Salt, Kewpie	12
Sweet Corn Ribs Butter Teriyaki, Parmesan (v)	12

BINCHO BOSS

レストラン

RAW, SUSHI & SASHIMI



Salmon Tartare Monaka, Avocado Cream	1pc/12
Sher Wagyu Tataki, Onion Soy, Crispy Shallots	30
Kingfish Carpaccio, Truffle Soy, Umibodo	33
Salmon Carpaccio, Pickled Wasabi, Sweet Soy	30

Sashimi 6pc Nigiri Sushi 2pc

Salmon	21	13
Kingfish	23	15
Snapper	21	13
Hokkaido Scallop	21	15
Engawa	-	17
Ebi	-	15
Unagi	-	16
Blue Fin Tuna Belly (Chutoro)	75	29

Assorted Sashimi 3 kinds 9pc/32

Chef's Omakase Sushi & Sashimi Platter (gfo) 98

premium sashimi 14pc, assorted nigiri 6pc, mini chirashi 2pc

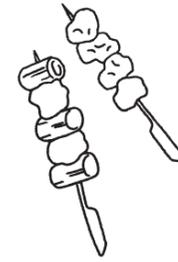
Maki Sushi Rolls

Aburi Salmon Maki Sushi	4pc/23
Black Tobiko, Aonori, Teriyaki Sauce (gfo)	
Soft Shell Crab & Sakura Ebi Maki Sushi	4pc/29
Spicy Mango Sauce, Avocado, Cucumber	
Aburi Miso Maki Sushi	6pc/19
Sundried Tomato, Cucumber, Avocado (vg, gf)	

SKEWERS

Our skewers are grilled fresh to order, please allow a minimum of 20 minutes. Price is per pc.

Chicken Yakitori (gfo)	7.5
Kakuni Pork Belly	8.5
Wagyu Intercostals (gfo)	9.5
Tsukune - Chicken Meatball	11.5
Smoked Quail Eggs (v)	5
Shiitake Mushroom (vg)	5
Cherry Tomato (vg)	5
Mentaiko Tamago	6.5
Assorted Skewers Platter	8pc/64



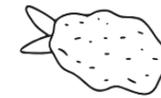
A LA CARTE

SALAD & VEGETABLES

Iceberg Lettuce Salad	12
Pickled Tomato, Pepper Yoghurt (v)	
Miso Eggplant	26
Saikyo Miso, Chives, Sesame (vg, gf)	
Assorted Vegetable Tempura	26
Yuzu Oroshi, Tentsuyu (v)	
Teppanyaki Mushrooms & Broccolini	26
Garlic Soy, Sundried Tomato, Parmesan (v)	

MEAT & SEAFOOD

A5 Kagoshima Wagyu	90
Wasabi, Salt Flakes (gf)	
M9 Australian Wagyu	48
Tempranillo & Onion Jus	
Akamiso Duck Breast	38
Yakiniku, Sansho	
Miso Koji Chicken	33
Yuzu Pepper, Lemon (gfo)	
Miso Black Cod Gindara Saikyo Yaki	49
Pumpkin Puree, Yuzu Fennel (gfo)	
Ebi Mayo	32
Tempura Prawns w. Aurora Sauce (gfo)	
Teppan Chicken Katsu	29
Golden Fried Chicken Cutlet w. Sweet Onions & Eggs in Dashi Broth	
Assorted Seafood Tempura	32
Yuzu Oroshi, Tentsuyu	

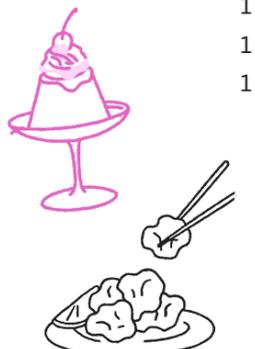


RICE, NOODLES & SOUPS

Teppanyaki Garlic Fried Rice	33
Diced Wagyu, Garlic Soy	
Lobster Inaniwa Udon	57
Roasted Sesame, Ikura	
Soy Milk Salmon Hotpot	43
Sesame, Seasonal Vegetables	
Dobin Mushi	19
Japanese Teapot Seafood Soup	
House Made Miso Soup	6
Japanese Akitamochi Steamed Rice	6

DESSERTS

Matcha & White Chocolate Terrine, Sweet Red Bean (v)	15
Honey Apple Matcha Mochi (v)	15
Yuzu Sorbet Fruit Cup (vg, gf)	16
Japanese Custard Pudding (v)	15



Moda Sparkling Water 5pp
1.6% card & 10% weekend surcharge applies.

gf - gluten free, gfo - gluten free option, v - vegetarian, vg - vegan. please kindly inform our friendly staff for any dietary requirements.



1671

BAR MENU

WELCOME TO BINCHO BOSS – WHERE THE GRILL'S HOT, THE DRINKS ARE COLD, AND THE VIBE'S JUST RIGHT. SIP, SNACK, AND STAY A WHILE. KANPAI, BOSS!

IZAKAYA SNACKS

- GRILLED EDAMAME (V, GF) 12
- TSUKEMONO (VG, GFO) 8
- CHICKEN KARAAGE 15
- OCTOPUS KARAAGE 18
- BAKED HOKKAIDO SCALLOP 1PC/10
- PORK GYOZA 18
- KATSU SNAPPER BAO 1PC/10
- AGEDASHI TOFU (VG) 12
- TAKOYAKI 12
- FRIED SCHOOL PRAWNS 12
- WAFFLE FRIES 11
- SWEET CORN RIBS (V) 12





COCKTAILS

PEATY YUZU NEGRONI 24

Cherry oak preserved Negroni with a bittersweet balance of yuzu citrus, hickory smoked peaty hints, sansho pepper and orange.

Roku Gin, Yuzu, Campari, Sweet Vermouth

YUKARI MARGARITA 24

Perfect harmony of agave, spices and citrus. 12 hours infusion of tequila with cinnamon, star anise, sichuan peppercorn, fennel seeds and cloves, rimmed with yukari for the initial sweet salty palate enhancer.

5 Spiced - infused Tequila Blanco, Cointreau, Lime Juice, Yukari

SAKURA LYCHEE SOUR 22

Sweet and floral with hints of lychee. All time crowd favourite.

Roku Gin, Sakura Syrup, Lychee Liqueur, Lemon Juice, Whites

OKINAWA SLING 22

Feel the subtropical island of Japan, our take on the classic Singapore Sling.

Rice Shochu, Kokuto Umeshu, Benedictine, Grenadine, Pineapple

BITTERSWEET AFFAIR 24

Bitter and sweet, made with sloe gin & bitter aperitifs. This is a perfect after meal cocktail.

Sloe Gin, Campari, Aperol, Agave Syrup, Lemon Juice, Egg Whites, Housemade Chocolate Strip

COCKTAILS

HIGHBALL

<p>MANDARIN HIGHBALL Suntory Toki Whisky, mandarin soda, orange.</p>	20
<p>SAKURA HIGHBALL Suntory Toki Whisky, Sakura liqueur, lemon, soda.</p>	20
<p>TOKI HIGHBALL A refreshing izakaya classic. Suntory Toki Whisky, soda, lemon Slice.</p>	17
<p>SPICED HIGHBALL Suntory Toki Whisky, amaretto, ginger ale, soda, orange.</p>	20
<p>COCOA HIGHBALL Suntory Toki Whisky, crème de cacao, banana liqueur, soda, lemon.</p>	20

CHUHAI

<p>YUZU CHUHAI Koyomi shochu, yuzu juice, soda.</p>	18
<p>GRAPEFRUIT CHUHAI Koyomi shochu, grapefruit juice, soda.</p>	17
<p>SENCHA CHUHAI Koyomi shochu, cold press sencha tea, lemon, soda.</p>	17

BEER

BEERS ON TAP:

ASAHI	16
SAPPORO	15

JAPANESE CRAFT BEERS:

COEDO BENIAKA	17
Imperial amber ale, brewed with roasted kintoki sweet potato skins.	
COEDO RURI	17
Japanese style pilsner, light bodied and balanced hop bitterness.	
COEDEO PALE ALE	17
Pale ale brewed with rice and yuzu from Japan with a citrusy aroma of yuzu.	
COEDO SHIKKOKU	17
Black lager, medium bodied with a smoky espresso aroma.	
ECHIGO KOSHIHIKARI	21
Smooth, dry and crisp. Made from Niigata grown koshihikari rice, malts and hops. Great match with delicate flavoured dishes. (500ml)	
HITACHINO WHITE ALE	19
A refreshing witbier brewed with wheat malt, orange peel, coriander and nutmeg. Soft flavour and mild acidity with notes of spice.	
HITACHINO YUZU LAGER	17
Japanese yuzu gives this beer a delicate yet deep citrus flavour. Refreshing acidity from yuzu and the crispness of a lager.	
KAMAKURA SAMURAI IPA	19
Citrusy hop aromas reminiscent of grapefruit. Clean and crisp.	

BEER

KINSHACHI AKA MISO LAGER 21

Unique dark lager brewed with red miso from Nagoya. Has a bold, rich flavour with a sweet scent, crafted by combining the umami of red miso and malt.

YOYOGI PALE ALE 14

Dry hopped with a blend of galaxy, wai-ti and sorachi ace. This pale ale has passionfruit, mandarin and kaffir lime aromas, with a tropical fruit and citrus taste.

YOYOGI BLACK LAGER 14

Japanese style black lager. Balanced and rounded malty dark chocolate.

CIDER:

KAIJU GOLDEN AXE APPLE CIDER 12

SAKÉ

SAKÉ TASTING FLIGHT 30

Embark on a journey through the diverse world of Japanese saké - a tasting experience featuring three distinct styles. From crisp and refreshing to rich and umami-forward.

Sip, compare, and discover your favourite style - kanpai!

3 types - 50ml each of Kubota Senjyu, Shirataki Nounjun Uonuma & Hyakumoku Alt 3

FRUIT SAKÉ FLIGHT 30

Treat your palate to a refreshing and flavourful adventure with our Fruit Saké Flight, featuring three traditional Japanese fruit-infused sakés.

Each selection highlights a different fruit - Yuzu, Plum & Peach - expertly blended with saké or shochu for a vibrant and aromatic tasting experience.

3 types - 50ml each of Keigetsu Yuzushu, Kishu Umeshu & Momo Peach Saké

FRUIT SAKÉ:

Keigetsu Yuzu Shu	15
OEK Momo Shu	14
OEK Lychee Saké	14
Gojo Shuzo Momo Shu	14

<u>SAKÉ BY THE FLASK & BOTTLE</u>	<u>150ml</u>	<u>500ml</u>	<u>BTL</u>
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SPARKLING SAKÉ:

DASSAI HAPPOU NIGORI SPARKLING SAKÉ	-	-	69
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Naturally fermented in bottle, resulting in a pleasant fruitiness and refreshing finish. Smooth and fragrant. (360ml)

PIZZICA ORIGIN SPARKLING SAKÉ		69
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Lively and refreshing sake made with secondary fermentation in the bottle. Bright acidity and crisp, aromatic finish. (375ml)

SAKÉ

<u>SAKÉ BY THE FLASK & BOTTLE</u>	<u>150ml</u>	<u>500ml</u>	<u>BTL</u>
JUNMAI/JUNMAI GINJO:			
KIKUMASAMUNE KOUJO JUNMAI-SHU	16	50	-
Dry and umami rich saké that boasts a crisp apple fragrance.			
IPPIN JUNMAI	18	52	-
Nicely balanced medium bodied saké. Smooth on the palate with a dry finish.			
Great all-rounder - can be served chilled or warm.			
SHIRATAKI NOUJUN UONUMA JUNMAI	16	50	-
Full bodied semi-dry saké with hints of honey and a dash of caramel tones that gives a rich savoury taste.			
Good all rounder - can be served chilled or warm.			
KUBOTA SENJYU	30	108	-
A versatile ginjo that pairs well with a variety of foods. Savour the natural umami of rice with echoes of tartness and hints of sweetness.			
Clean and crisp finish.			
AFURI JUNMAI OHANA	-	-	105
Gold Award-Kura Master 2023! This saké, made with the rare Tsurubara yeast, offers a crisp yet rich aroma and displays a beautiful rose-pink hue. (720ml)			
ON A NIGHT LIKE THIS "MOUNTAIN TROUT" JUNMAI GINJO	-	-	128
Floral and elegant with good balance. rich saké with hints of pear and apple that goes especially well with grilled fish and skewers. (720ml)			

2/7/1

SAKÉ

SAKÉ BY THE BOTTLE

300ml

720ml

JUNMAI DAIGINJO (cont'd) :

BIWA JUNMAI DAIGINJO MATSU "GOLD"

-

138

Beautifully balanced light sweetness from rice, unified with lychee and yuzu.

A refined yet complex and rich sake with a slight umami flavour.

Best enjoyed chilled.

KEIGETSU GIN-NO-YUME JUNMAI DAIGINJO "45"

-

130

Elegant and sophisticated with refreshing hints of citrus, strawberry and rose petals.

A great balance on structure, fruitiness and acidity, with a rice polishing ratio of 45%.

Best enjoyed chilled.

DASSAI JUNMAI DAIGINJO "23"

119

239

Delicate floral aromas with honey and an elegantly long, smooth finish.

Dassai's ultimate, super premium Junmai Daiginjo saké made with Yamada-Nishiki rice polished down to 23% of the original grain size.

DASSAI JUNMAI DAIGINJO "39"

79

149

Showcasing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

A fruit basket of flavours with apple, honeydew and strawberry aromas.

Made with Yamada-Nishiki rice polished down to 39% of the original grain size.

DASSAI JUNMAI DAIGINJO "45"

62

108

Fruity aromatics and delicate sweetness. Filled with the fragrance of green apples, tempered with strawberries and cream, and sweet peaches on the palate.

Rice polishing ratio of 45%.

2/7/1

WINE

SPARKLING		<u>GLS</u>	<u>BTL</u>
Rob Dolan Blanc de Blanc	Yarra Valley VIC 2021	16	70
Dal Zotto Col Fondo Prosecco	King Valley, VIC, 2022		75
Veuve Ambal Grand Cuvee	Burgundy, FRA, NV		82
Louis Roederer Collection 242	Champagne, FRA NV		210
Louis Roederer Collection 243	Champagne, FRA, NV		210
ROSE			
La Linea Tempranillo Rose	Adelaide Hills, SA, 2023	17	70
Serengale "Birds on the Hill" Rose	Beechworth, VIC, 2019		80
WHITE			
Mahi Sauvignon Blanc	Marlborough, NZ, 2023	17	72
Castle Rock "Skywalk" Riesling	Porongurup Mountain, WA, 2024	16	75
Sticks Chardonnay	Yarra Valley, VIC, 2024	17	72
Pizzini Arneis	King Valley, VIC, 2022		72
Paringa Estate Pinot Gris	Mornington Peninsula, VIC, 2025		80
Abellio Alberino	Rias Baixas, SPA, 2023		80
Pierro L.T.C Semillon Sauvignon Blanc	Margaret River, WA, 2021		90
Paringa Estate Viognier	Mornington Peninsula, VIC, 2021		90

2/21

WINE

WHITE (cont'd)		<u>GLS</u>	<u>BTL</u>
Louis Jadot Macon Villages	Grange Magnien, FRA, 2022		95
Pio Cesare L'Altro Chardonnay	Langhe DOC, ITA, 2024		98
Louis Jadot Chablis	Beaune, FRA, 2020		120
RED			
Marnong Estate Pinot Noir	Sunbury, VIC, 2022	16	70
Paxton Tempranillo	McLaren Vale, SA, 2022	16	70
Amelia Park Cabernet Merlot	Margaret River, WA, 2022		85
Aphelion Confluence Grenache	McLaren Vale, SA, 2022		90
Leeuwin Art Series Shiraz	Margaret River, WA 2020		98
Alain Jaume Champauvins	Cotes Du Rhone, FRA, 2022		98
Port Phillip Estate Red Hill Pinot Noir	Mornington Peninsula, VIC, 2022		98
Gate 20 Two Pinot Noir	Bannockburn, NZ, 2020		105
Louis Jadot Bourgogne Cote D'Or	Burgundy, FRA, 2021		110
Paringa Estate Pinot Noir	Mornington Peninsula, VIC, 2019		120

SPIRITS

GIN

Suntory Roku, JPN	14
Nikka Coffey Gin, JPN	15
Hayman's Old Tom, UK	14
Hayman's Sloe Gin, UK	14
Hendrick's	14.5
Four Pillars Rare Dry, VIC	14
Four Pillars Bloody Shiraz, VIC	14.5
Four Pillars Yuzu, VIC	14
Patient Wolf Blackthorn, VIC	14
Prohibition, SA	14.5

JAPANESE WHISKY

Suntory Chita Single Grain	18
Suntory Hakushu Distiller's Reserve	25
Suntory Hakushu 12 Year's Old	45
Suntory Yamazaki Distiller's Reserve	30
Suntory Yamazaki 12 Year's Old	45
Suntory Hibiki Harmony	30
Suntory Toki	14
Nikka Coffey Grain	20
Nikka Coffey Malt	20
Nikka Taketsuru Pure Malt	23
Nikka From the Barrel	20
Nikka Miyagikyo Single Malt	23
Nikka Yoichi Single Malt	25
Kirin Fuji Sanroku	25
Kirin Fuji Single Grain	20
Kurayoshi 8 Year's Old	23
Kurayoshi 12 Year's Old	26
Kurayoshi Pure Malt	18
The Shinobu Mizunara Pure Malt	18
The Shinobu Mizunara 10 Year's Old Pure Malt	25
The Shinobu Lightly Peated 10 Year's Old Pure Malt	25
The Shinobu Mizunara Oak 15 Year's Old Pure Malt	32
The Shin 10 Year's Old Malt Whisky Mizunara Oak	25
The Shin 15 Year's Old Malt Whisky Mizunara Oak	32
Nagahama Single Malt The First Batch	38

SPIRITS

INTERNATIONAL WHISKY

Canadian Club, CND	11
Jack Daniel's, USA	12
Old Forester, USA	12
Blanton's Private Reserve Single Barrel, USA	25
The Gospel Rye, AUS	16
Starward Solera, AUS	18
Monkey Shoulder, SCO	13
The Arran Malt 10 Yr, SCO	18
The Glenrothes, SCO	15
Macallan 12 Yr, SCO	20
Coal Ila 12 Yr, SCO	20
Lagavulin, 16 Yr, SCO	30
Mackmyra Svensck Ek, SWE	23

OTHERS

Nikka Coffey Vodka, JPN	16
Belvedere Vodka, POL	14
Martell VS Cognac, FRA	15
Bati White Rum, FIJ	12
Havana Club 7yr Dark Rum, CUB	14
Sailor Jerry Spiced Rum, SCO	13
Olmecca Altos Plata Tequila, MEX	14.5
El Jimador Reposado Tequila, MEX	15
Patron Anejo Tequila, MEX	16
Del Maquey Vida Mezcal, MEX	13
De Carral Pisco, PER	15
Sagatiba Cachaca, BRA	12.5

UMESHU

Kishu Umeshu	13
Saika Kokuto Umeshu	14
Hakutake Umepon	14

SHOCHU

Tantakatan Shiso Shochu	13
Kuro Kirishima Imo Shochu	13
Koyomi Shochu	13

NON – ALCOHOLIC

WINE

	GLS	BTL
NON 1 - SALTED RASPBERRY & CHAMOMILE	16	65

Vibrant red fruit, delicate floral nose, salt undertone. Carbonated lightly, Similar to that of pet nat dry and lengthy fruit tannins. Raspberries, chamomille, murray river salt, organic cane sugar, verjus, filtered water. (vg, gf)

NON 3 - TOASTED CINNAMON & YUZU	16	65
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Bright, tart & balanced with a saboury undertone. Non-carbonated, the Cinnamon provides a lingering spice and tannin along with the orange skins, and a sharp and sour profile from the yuzu. Yuzu, whole oranges, cinnamon, murray river salt, organic cane sugar, verjus, filtered water. (vg, gf)

MOCKTAILS

COCO COSMOPOLITAN Coconut, Lime, Cranberry Juice		18
LIME MINT SMASH Lime, Grapefruit, Agave Nectar, Mint, Ginger Ale Bitters		19
SUN KISSED PUNCH Orange, Pineapple, Lemon, Mixed Berries		17
VELVET HIBISCUS ESPRESSO Cold Press Espresso, Hibiscus Water, Vanilla, Cocoa		18
NON 3 TONIC HIGHBALL NON 3 Toasted Cinnamon & Yuzu, Tonic, Lemon Zest, Mint		19

2/21

NON – ALCOHOLIC

SODA

Strangelove Yuzu	8
Strangelove Mandarin	8
Strangelove Cloudy Pear	8
Capi Lemonade	6
Capi Ginger ale	6
Coca Cola	6
Coca Cola No Sugar	6

JAPANESE TEA

Sencha	6
Genmaicha	6