



WHAT IS WAGYU

Wagyu is a premium beef known for its marbling, tenderness and rich flavour. It comes from a type of cow called Wagyu that originated in Japan. The word "Wagyu" literally means "Japanese cow". Wagyu are raised in a very specific way, with strict guidelines regarding diet and care. They are usually fed a diet of high-quality grain and receive regular massages and even drink beer to help them relax and produce more tender meat. The marbling in Wagyu beef comes from the high levels of intramuscular fat present in the meat. This gives the beef a rich buttery flavor and a soft, melt-in-your-mouth texture.

HOW TO GRILL WAGYU

Wagyu Grilling Wagyu beef can be a delicious way to enjoy this premium meat. Here are some general steps to grill Wagyu beef:

- 1 Preheat your grill to a high temperature, around 120°C -140°C
- 2 Place the Wagyu beef on the grill and cook for 3-4 minutes per side for rare, 4-5 minutes per side for medium-rare, 5-6 minutes per side for medium
- 3 Use tongs to flip the meat, and avoid using a fork or piercing the meat, as this can release the juice.
- 4 Let the meat rest for a few minutes before slicing and serving. This allows the juices to redistribute and results in a juicier, more flavorful steak.

AUSTRALIA WAGYU SET

M7-M9

for 4-6 People

1. Chuck Rib Meat
2. Chuck Roll
3. Chuck Tail
4. Cube Roll Steak
5. Deckle
6. Striploin
7. Short Rib
8. Tri-Tip

\$ 288

for 2-4 People

1. Chuck Rib Meat
2. Chuck Roll
3. Chuck Tail
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5. Striploin
6. Tri-tip

\$ 138

SAO BAR WAGYU SET

M7-M9

for 4-6 People

1. Chuck Rib Meat
2. Chuck Roll
3. Cube Roll Steak
4. Deckle
5. Marinated Chicken
6. Marinated Lamb
7. Prawn X 4
8. Tri-Tip
9. Scallop X 4
10. Short Rib

\$ 320

for 2-4 People

1. Chuck Rib Meat
2. Chuck Roll
3. Cube Roll Steak
4. Deckle
5. Marinated Chicken
6. Marinated Lamb
7. Prawn X2
8. Scallop X2
9. Tri-Tip

\$ 148

WAGYU PLATTER

M7-M9

Supreme Wagyu

1. Chuck Roll
2. Chuck Rib
3. Chuck Rib Meat
4. Short Rib
5. Striploin

\$ 108

Extreme Wagyu

1. Chuck Roll
2. Short Rib
3. Chuck Rib Meat
4. Deckle
5. Tri-tip

\$ 70

VEGGIES SET

for 2-4 People

1. 4 Types of Mushrooms
2. Corn
3. Onion
4. Pumpkin
5. Satay Chicken (vegan)
6. Sweet potato
7. Tofu
8. Vegan sausage
9. Zucchini

\$ 38



SAO BAR SPECIAL

1. Chuck Rib Meat
2. Chuck Roll
3. Marinated Chicken
4. Striploin
5. Wagyu Beef Intercostal \$ 48

M7-M9

SAO BAR SEAFOOD PLATE

1. Fresh Oysters x 6
2. Prawn x 6
3. Scallop x 6

\$ 68

M9+ WAGYU

- Short Rib 100g \$ 45
- Tri-Tip 100g \$ 45

M7+ WAGYU

- Chuck Rib Meat MB6-7 100g \$ 38
- Chuck Roll MB6-7 100g \$ 38

MARINATED

- Marinated Chicken 200g \$ 20



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SASHIMI

Salmon Sashimi 12 pcs	\$ 32
Oyster (Half Dozen)	\$ 32

CHEF'S SPECIAL

Spicy Beef Ribs	\$ 38
Spicy Fried Pipi	\$ 38
Spicy Fried Wagyu Beef	\$ 38
Stir-Fried Beef	\$ 38
Garlic Squid Tendons	\$ 28



FRIED SELECTIONS

Fried Platter	\$ 58
Fried Chicken	\$ 20
Fries	\$ 20
Onion Rings	\$ 20
Oysters	\$ 20
Squid Rings	\$ 20
Takoyaki	\$ 20
Tempura Prawn	\$ 20



HOT POT / STEW

Tom Yum Soup	\$ 28
Wagyu Budae Jjigae	\$ 20
Wagyu Kimchi Soup	\$ 20



RICE / NOODLE

Ultimate Unagi Rice	\$ 26
Special Beef Noodle	\$ 23
Wagyu Beef Rice	\$ 22
Wagyu Beef Fried Rice	\$ 22
Curry Beef Wagyu Rice	\$ 22
Curry Chicken Rice	\$ 22
Teriyaki Chicken Rice	\$ 22
Fried Udon	\$ 22
Fried Noodles	\$ 20
Steamed Rice	\$ 4
Fried Egg	\$ 3
Onsen Egg	\$ 3

STIR-FRY

Cumin Flavored Beef	\$ 38
Golden Salted Egg Prawns	\$ 32
Crab Roe Tofu	\$ 28
Fried Cabbage	\$ 28
Wagyu Beef Fried Rice Cake	\$ 22
Kimchi Pancake	\$ 18



DRINKING SNACKS

Boiled Prawn 12pcs	\$ 32
Boiled Clams	\$ 30
Spicy Chicken Feet	\$ 28
Boiled Pipi	\$ 24
Spiced Wagyu Beef	\$ 24
Century Egg With Hot Pepper	\$ 20
Corn Cheese	\$ 18
Cucumber Salad	\$ 18
Edamame	\$ 18



Please inform our staff of any food allergies.

SAO'S SIGNATURE DRINK \$20



NEW YORK SOUR

Whisky, red wine



FOREST

Vodka, orange juice, curacao blue, sprite



MARGARITA

kiwi/pineapple/strawberry/umesshu/yuzu



AEGEAN SEA

Rum, curacao blue, coconut water



GOLDEN AGE

Passion fruit, gin, sprite

COCKTAIL / MOCKTAIL \$20

Flipped

Vodka

Rose On The Moon

Red wine, peach sojo

Pretty in Pink

Gin, vodka

Spring

Rum, green mint, milk

Yesterday Evening

Rum

Sweet Dreams (hot)

Rum, baileys, milk

Whiskey Coffee (hot)

Whiskey kahlua, coffee

Seaside

Rum, curacao blue, milk

Vodka, curacao blue

Whiskey kahlua, coffee

Guess?

CLASSIC MIXED DRINK \$16

Gin Tonic

Toki Highball

Kraken & Ginger Beer

Tumbler

Jim Bean & Coke

Vodka Soda





FRIED PLATTER \$58

Fried chicken

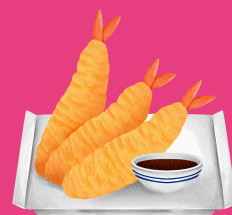
Tempura Prawn

Takoyaki

Squid ring

Oysters

Onion rings



PACKAGE

Jagerbomb (Jar) \$68

Cocktail (Jar) \$65

Gin Tonic (Jar) \$60

Whiskey coke (Jar) \$60

FRIED BAR FOOD \$20

Fried chicken

Squid ring

Onion rings

Takoyaki

Oysters

Tempura Prawn

SAKE

Dassai 39 Daiginjo 1.8L \$320

Dassai 45 Junmai Daiginjo 1.8L \$240

Hakata No Mori Junmai 1.8L \$120

日晃 1.8L \$120

超辛 1.8L \$120

Sanzen Junmai Ginjo 1.8L \$118

Dassai 45 Junmai Daiginjo 300 ml \$75

Sao Bar Sake a Pot 300ml \$35

WINE Glass | Bottle

White wine

Pocketwatch Pinot Gris \$15 \$48

Red wine

2016 Thateau Yering SHIRAZ \$15 \$45

TAP BEER PINT \$19 | JAR \$36

Balter (IPA)

Heineken (LAGER)

Kirin (LAGER)

Little Creatures (XPA)

Mountain Goat (AL)

Voodoo Ranger (IPA)



SOJU \$19

Chamisul

Chamisul Grapefruit

Chamisul Green Grape

Chamisul Hari Peach



NON-ALCOHOL

Green Tea \$6

Coke \$4

Coke Zero \$4

Sparkling Water \$4

