



## SHARED APPETISERS



### Cold

- Freshly Shucked Oyster with Ponzu Dressing \$5.5 each
- Salmon Sashimi \$15.5
- Sashimi Platter \$30 (11 pieces) or \$45 (20 pieces)
- Tako Wasabi \$9.5
- Wagyu 9+ Yukke \$16.5
- Kimchi \$6
- Radish Kimchi \$6
- Namuru \$12
- Fresh Lettuce Wraps & Shiso Leaves \$9.5
- Tofu & Seaweed Salad \$15
- Salmon & Avocado Salad \$17.5
- Cabbage Salad \$12.5

### Hot

- Steamed Edamame \$7.5
- Truffle Favoured Edamame \$8.5
- Chawanmushi with Spanner Crab \$17.5
- Renkon Chips with Seaweed Powder \$8.5
- Agedashi Tofu \$9.5
- Jumbo Takoyaki \$9.5
- Prawn Karaage \$11
- Chicken Karaage \$12.5
- Grilled Chicken Wings \$12.5



## Chef Robata Grill



- Ox Tongue Misoyaki \$16
- Grilled Miso Eggplant \$12.5
- Grilled Savoy Cabbage \$12.5
- Grilled Miso Black Cod \$53

## Tajima BBQ Platter

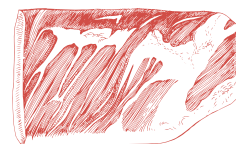
- Deluxe Ox Tongue Platter \$63
- Deluxe Wagyu Platter \$135
- Premium Seafood Platter \$38.5



## MEAT SELECTION

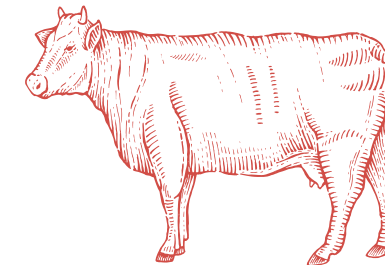
### Tajima BBQ Beef Cuts

- Thin Sliced Ox Tongue (120g) \$17.5
- Premium Ox Tongue (120g) \$24.5
- Long Sliced Wagyu Tongue with Chopped Spring Onions (120g) \$35.5
- Full Blood Wagyu Thin Sliced Karubi 9+ (120g) Soy or Miso \$18.5
- Full Blood Premium Wagyu Karubi 9+ (120g) Soy or Miso \$26
- Full Blood Wagyu Finger Steak 9+ (120g) Salt or Soy \$26
- Full Blood Wagyu Inside Skirt 9+ (120g) Soy or Miso \$26
- Full Blood Wagyu Chuck Tail Flap 9+ (120g) Salt or Soy or Miso \$35
- Full Blood Wagyu Short Rib 9+ (120g) Salt or Soy \$46
- Full Blood Wagyu Oyster Blade 9+ (120g) Salt or Soy \$43
- Full Blood Wagyu Sirloin Steak 10+ (150g) Salt or Soy \$58



### Tajima Yaki Shabu Cuts

- Full Blood Suzuki Farm Wagyu Chunk Eye Roll Yaki Shabu 10+ (150g) \$43
- Full Blood Wagyu Oyster Blade Yaki Shabu 9+ (150g) \$49
- Full Blood Wagyu Sirloin Yaki Shabu 10+ (150g) \$65

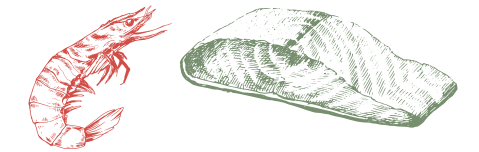


### Offal Meats & Others

- Beef Liver \$9.5
- Beef Heart \$9.5
- Beef Large Intestine \$9.5
- Beef Mountain Chain \$14.5
- Pork Large Intestine \$9.5
- Chicken Cartilage \$9.5

### Vegetables

- Shitake Mushroom \$6.5
- King Brown Mushroom \$7.5
- Okra \$6.5
- Asparagus \$8
- Sorted Seasonal Vegetables \$14.5
- Garlic with Organic Butter \$6.9
- Corn with Organic Butter \$6.9



### Other Meats & Seafood

- Skinless Chicken Thigh \$12
- Pork Jowl \$14
- Boneless Pork Rib \$13
- Pork Sausage \$11
- Scallop on Shell (Roe on) \$12
- Tiger Prawn \$14
- Calamari \$16
- Salmon \$12

### Rice, Soup & Others

- Steamed Koshihikari Rice \$4.5
- Onsen Egg \$3
- Miso Soup \$3.5
- Wagyu Soup \$12.5

### Desserts

- Yuzu Sorbet \$8.5
- Green Tea Ice-cream served with Fresh Berries \$9.5
- Black Sesame Ice-cream served with Red Bean Mochi \$9.5