



SPECIALTY NABE なべ

Comes with a choice of udon / rice

Small Nabe : 1 udon / 1 rice

Large Nabe : 2 udon / 2 rice

Sukiyaki Beef Nabe 牛肉のすき焼き鍋
Sukiyaki broth, sliced wagyu, assorted vege, raw egg
S \$65 / L \$75

Spicy Pork Nabe 豚肉の辛い鍋
Pork back bone, potatoes, perilla leaves
S \$55 / L \$65

Seafood Nabe (Gout Nabe) つうふうなべ
Iri cuts, oysters, squids, ankimo, prawns
S \$68 / L \$85

Beef Intestine Nabe (Motsunabe) もつ鍋
Beef intestines, garlic chives, bean sprouts, tsuyu
S \$55 / L \$65

Vegetables Nabe 野菜鍋 [V]
Vegetable soybroth, seasonal assorted mushroom, tofu
S \$33 / L \$40

ADD-ONS 追加

MEAT	SEAFOOD	VEG&SIDES
M9 Wagyu \$18 M9 和牛	Ankimo \$11 あん肝	Vege Plate \$12/\$16 野菜盛り合わせ
Pork Belly \$17 豚バラ肉	Ika (Squid) \$12 烏賊	Udon \$6 うどん
Pork Bones \$25 豚骨	Scallop \$6.50 ホタテ	Rice \$6 ご飯
	Prawns \$7.50 海老	
	Oysters \$6.50 牡蠣	

SMALL PLATES 小皿

Crispy House-Aged Quail 熟成うずら **\$19**
Crispy skin whole quail, yuzu

Grilled Kingfish Fin かんぱちヒレ **\$18 ea.**
Koji marinated kingfish fin, ponzu dipping

Karaage 鶏の唐揚げ [GF,DF] **\$16**
Deep fried chicken thigh, mayo

Charred Broccolini ブロッコリー **\$16**
Chargrilled broccolini, soy, garlic, anchovy sauce
[GF, DF, V avail]

White Bait ホワイトベイト [DF avail] **\$14**
Deep fried, shichimi spices mix, honey sour cream

Corn Riblets コーンリブレット [VG avail] **\$13**
Charred corn riblets, togarashi, shaved pecorino

Chawanmushi 茶碗蒸し [GF, DF] **\$10**
Savoury steamed egg custard with crab meat

Edamame 枝豆 [GF,DF] **\$8.50**
Soybean, smoked salt

SKEWERS 串焼

Abalone Skewer あわび **\$13.50 ea.**
w. liver sauce

Tsukune つくね [DF] **\$7 ea.**
House-made chicken meatball, raw egg yolk & tare

Chicken Mid-Wing Skewer 手羽中 **\$6.50 ea.**
1 day aged chicken mid-wing, smoked salt

Black Tiger Skewer 海老 **\$7.50 ea.**

MB9 Enoki Roll Skewer 和牛エノキ串 **\$6.50 ea.**
Enoki wrapped w. wagyu beef slices, tare [GF, DF]

Chicken Thigh Skewer もも [GF, DF] **\$6 ea.**
w. tare

Shiitake Skewer しいたけ **\$4 ea.**
w. miso tare

RAW BAR 生もの

Kanimiso Okonomi 蟹味噌お好み [DF] \$39
King crab, scallop, roe, egg yolk, crab innards paste, maze rice

Tuna & Negitoro Don 鮪とねぎとろ丼 \$36
Akamituna, toro & shallot mix, ikura, yuzu kosho on sushi rice

Chirashi Bowl ちらし寿司丼 \$23.50
Assorted mix of seafood, shio kombu, cucumber, mayo, salmon caviar on sushi rice

Premium Sashimi 特選刺身 \$39
14 pcs assorted daily fresh selection

Fresh Oyster 生牡蠣 [GF, DF] \$6.50 ea
w. shallot mignonette

Salmon Sashimi サーモン刺身 \$19 / \$28
Small (6 pcs) / Large (10 pcs)

Tuna Sashimi マグロ刺身 \$19 / \$28
Small (6 pcs) / Large (10 pcs)

Kingfish Sashimi 平政刺身 \$19 / \$28
Small (6 pcs) / Large (10 pcs)

BIG PLATES 大皿料理

Miso Cod & Abalone Pot Rice 鱈とアワビ釜飯 \$55
Saikyoyaki black cod, butter abalone, takana & clams pot rice

Ikayaki イカ焼き \$28
Chargrilled squid, broccolini, anchovy dressing, garlic miso butter, furikake

Miji Wagyu Steak 和牛ステーキ [GF] \$65
Wagyu steak with miso butter (recommended medium rare)

Pork Okonomiyaki 豚玉お好み焼き \$28
Japanese style savoury pancake w. pork belly & cabbage

Miso Tofu Don 味噌豆腐丼 [GF, DF, VG] \$18
Fried tofu, miso, rice, carrot laffe

NOODLES 麺類

Chicken Shoyu Ramen 鶏醤油ラーメン \$23
House 4 hours chicken broth, aged chicken thigh, soft boiled egg

Wagyu Yaki Udon 和焼きうどん \$26
Stir-fried udon noodles, wagyu beef, broccoli, cabbage, carrot, mayonnaise, bonito flake

Pork Yakisoba 豚焼きそば \$26
Yakisoba, pork belly, bonito flakes, fried eggs served with stir fried noodles

DESSERT デザート

Melting Cheesecake とろけるチーズケーキ \$12
Silky baked cheesecake w. caramelised crust

Ice Cream アイスクリーム \$6.50
Please ask staff for daily flavours

Please inform our staff of any allergies or dietary requirements.

[GF] Gluten Free [DF] Dairy Free [V] Vegetarian [VG] Vegan