



Wagyu Ya Teppanyaki



SAKANA NANBANZUKE 18
Daily Fish, Zucchini, Egg Plant,



GREEN SALAD 15
Oak Lettuce, Mustard Nori Dressing



GOLD TOFU 18
Tofu, Ponzu Jelly, Pea Shoots, Sun-Dried Tomato,



WAGYU TATAKI 33
M9+ Wagyu Striploin , Daikon Ponzu Salsa



CHEESY WAGYU TARTARE 33
M9+ Wagyu, Cheese, Garlic, Tomato, olive oil

COLD 
STARTERS



M9+ WAGYU TARTARE 33
Basil Balsamic Sauce, Toast

SASHIMI

UNI Sea Urchin	55	FRESH OYSTER (EACH) Yuzu Kosho Dressing or Tosazu Jelly	6
HAMACHI SASHIMI King Fish Sashimi	28	HOTATE SASHIMI Hokkaido Scallop Sashimi	19
SALMON SASHIMI Salmon Sashimi	26	HAMACHI BELLY SASHIMI The fatty part of the king fish	31
BLUE FIN TUNA SASHIMI Freshly sliced Blue Fin Tuna	28	LOBSTER SASHIMI Live lobster	MP
SALMON BELLY SASHIMI Belly part of salmon sashimi	31	O-TORO SASHIMI The belly part of the Tuna. Juicy!	19/PC
HOKKIGAI SASHIMI Canadian Surf Clam	19	MIDORI AWABI SASHIMI Green lip Abalone Sashimi	22/PC

DELUXE SASHIMI 95

7 kinds of freshly sliced premium daily catch including Toro & some chef selected sashimi carpaccio,

ASSORTED SASHIMI 65

A total of 18 pcs of freshly sliced sashimi, 3 pcs per kind.



MORE SASHIMI



WHITEFISH CARPARCCIO

28

Nori Ume, White Sesame, Micro Shiso



TUNA TATAKI

28

Ponzu, Daikon, Garlic Chips



RED PRAWN
SASHIMI

18

Sweet Prawn Sashimi
Aburi



SALMON
CARPACCIO

28

Olive Oil, Soy, Lemon,
Vinegar



KINGFISH
CARPACCIO

28

Yuzu Miso, Fried Onion,
Tougarashi

SCALLOP
CARPACCIO

29

Yuzu Truffle, Ikura,
Chopped Truffle



NIGIRI

(Traditional Sushi)

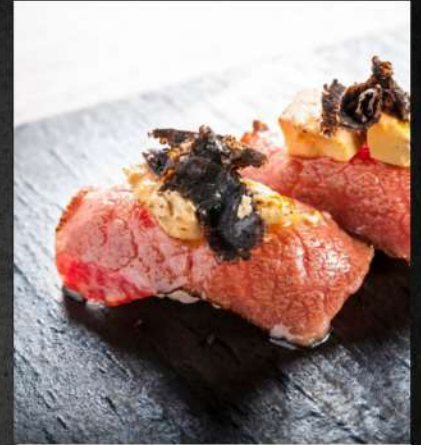
UNI GUNKAN (1PC) Sea Urchin	25	HOTATE NIGIRI (2PC) Hokkaido Scallop	15
TORO NIGIRI (1PC) Tuna Belly	20	WHITEFISH NIGIRI (2PC) Daily Catch White Fish	15
SALMON NIGIRI (2PC) Salmon Nigiri	15	UNAGI NIGIRI (2PC) Traditional Eel Sushi	12
KING FISH NIGIRI (2PC) Freshly sliced Kingfish	15	PRAWN NIGIRI (2PC) Cooked Prawn	12



A5 SIRLOIN NIGIRI 38
A5 wagyu, sirloin nigiri sushi, aburi sweet soy (2 pc)



FOIE GRAS GUNKAN SUSHI 33/PC
15-18g French goose liver on top of Japanese sushi rice (Each)



M9+ WAGYU ABURI NIGIRI 28
Seared M9+ Wagyu, foie gras, black truffle & shiso. (2 pc)

URAMAKI

(Inside out roll, cuts into 8pcs)

UNAGI FOIE GRAS ROLL Foie Gras, Unagi, Cucumber, Japanese Omelette	48
ABURI SALMON ROLL Prawn, Seared Salmon, Cucumber, Avocado	28
YUBA CALIFORNIA ROLL Prawn, Yuba, Cucumber, Avocado, Yukari	24

TEMAKI

(Hand roll, each)

UNAGI TEMAKI Unagi, Cucumber	12
SALMON TARTAR TEMAKI Salmon, Smoke Radish Tartar, Tobiko, Potato Crunch	14
SAKANA TEMAKI Daily Catch, Savory Style	12
NEGI TORO TEMAKI Toro, Spring Onion	19

SUSHI & MAKI

ASSORTED SUSHI PLATE 8 Types of assorted nigiri sushi & a house special made futomaki	65
DELUXE SUSHI PLATE 10 Types of assorted nigiri sushi including O-toro & a house special made futomaki.	99





RED EBI FRY

35

Sweet Prawn, Dashi Soy
Daikon, Kimchi Mayo



CHICKEN KARAAGE

21

Fried Chicken,
Kimchi Mayo



EIHIRE YAKI

28

Grilled stingray fin served
with spiced mayonnaise



UNAGI TEMPURA

32

freshwater Eel Tempura,
Sweet Soy



TEBASAKI KARAAGE

24

Deep fried Chicken Wings,
Sweet Garlic Soy



SCHOOL PRAWNS

22

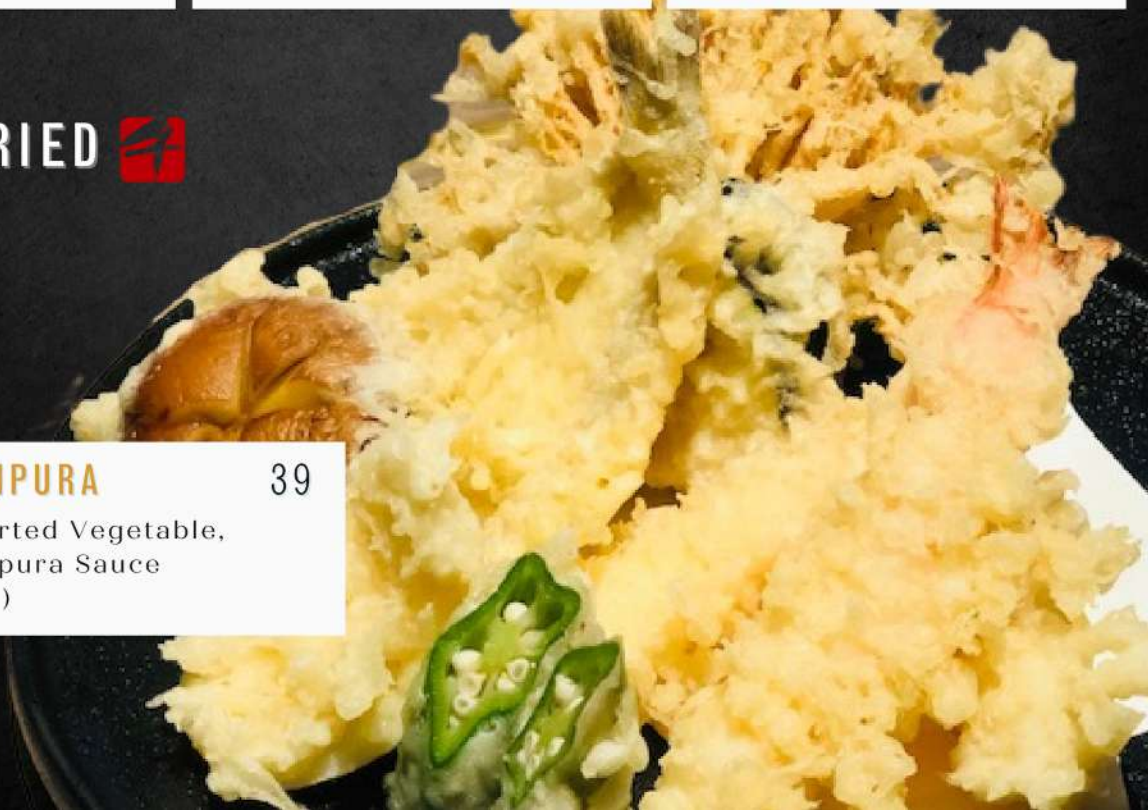
Salt & Pepper, Shiso Mayo
Best with drinks

HOT & FRIED 

ASSORTED TEMPURA

39

Prawn 3 pcs, Assorted Vegetable,
Kimchi Mayo, Tempura Sauce
Extra Prawn (\$10)





EDAMAME 9
Soybeans with pods
Sea Salt.



KANI CHAWANMUSHI 19
Crab, Mushroom,
Prawn.



WAGYU GYOZA 24
Minced M9+ Wagyu,
vegetable & herbs (6pc)



AGEDASHI TOFU 19
Fried Tofu, Dashi Soy,
Bonito



NASU MISOYAKI 19
Deep fried eggplant,
sweet miso



AONORI TOFU 18
fried Tofu, Salt &
Pepper, Aonori, Yukari

MORE 
HOT & FRIED

FRIED MINI SQUID 35
Squid, Salami, Yukari, Champagne,
Jalapeño. Mild





CHICKEN STEAK

32

Milawa chicken thign,
Teriyaki, Yuzu Kosho



TERIYAKI TOFU

24

Pan fried Tofu
Teriyaki



SALMON STEAK

38

Ora King Salmon Fillet,
Teriyaki



WAGYU STEAK DON

45

M9+Eyeroll Steak, Pineapple Soy,
Onsen egg



WAGYU SHABU SHABU DON

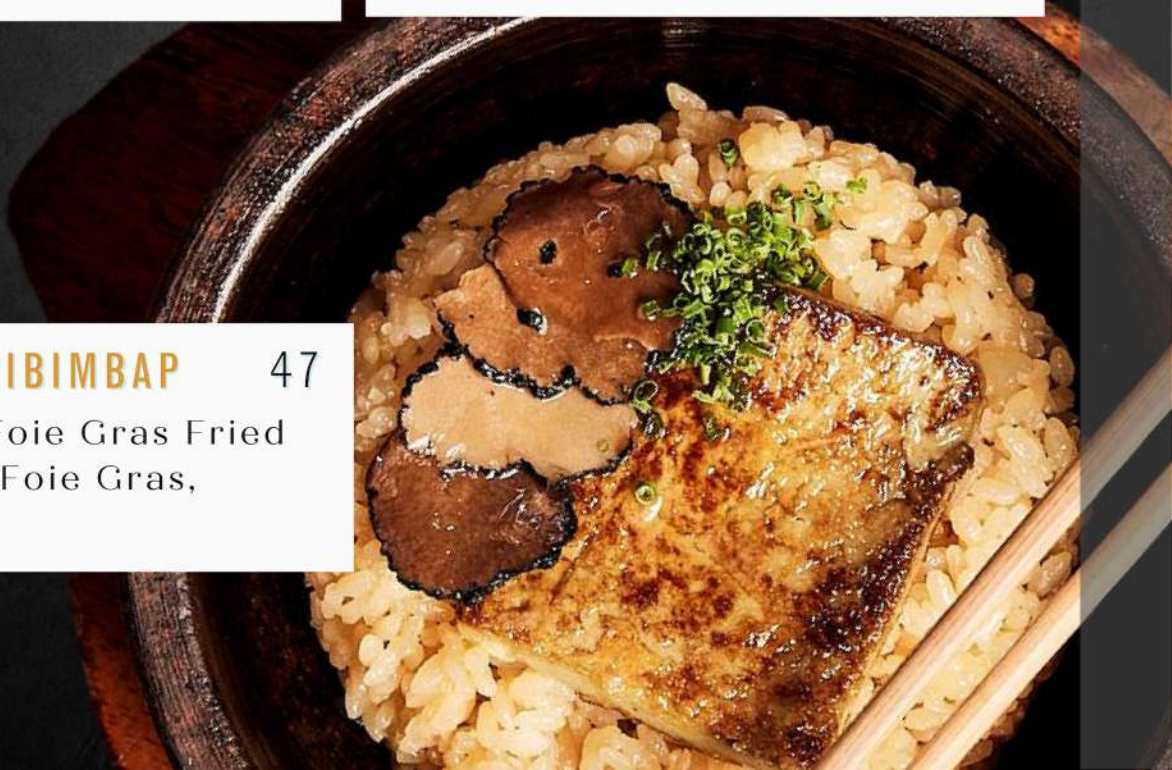
38

M9+ Australian Wagyu Slice, Onsen
egg

MAINS

FOIE GRAS BIBIMBAP 47

Our famous Foie Gras Fried
Rice. French Foie Gras,
Truffle.





ASARI YAKI RAMEN 35

Mini Clam, Chilli, garlic, Panfried



WAGYU TAIL RAMEN 37

200g Wagyu Tail, Wagyu Tail Broth,



CHICKEN INANIWA UDON 28

17 hours cooked chicken Soup, Milawa Chicken,



WAGYU TONGUE SOUP 28

Slow Cooked Wagyu Tongue, Japanese Daikon, Negi



INANIWA UDON 37

M9+ Wagyu beef, Soy Base Soup, Japanese Inaniwa Udon



WAGYU KIMCHI SOUP 28

M9+ Wagyu, Tofu, Kimchi Mild

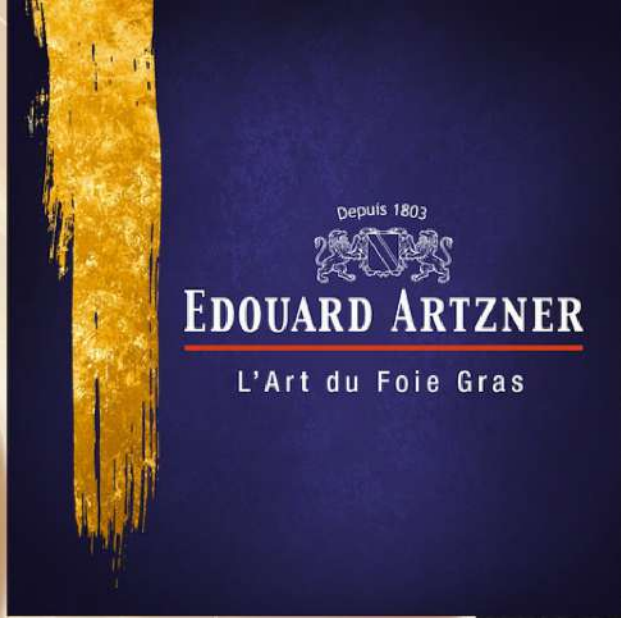
NOODLE & SOUP



M9+ WAGYU SUKIYAKI UDON 38

M9+ David Blackmore Wagyu Slices, Sweet Soy, Onsen Egg, Hand Crafted Japanese Style Udon





FOIE GRAS STEAK

85

Teppanyaki Foie Gras, Truffle, Red Wine Sauce, 75g Serving

Experience the top of the world:
Edouard Artzner Foie Gras

Edouard Artzner: Crafting Foie Gras to Perfection since 1803

For more than 20 years, Edouard Artzner, based in Strasbourg, has been a beloved brand for its rich, buttery, and velvety smooth Foie Gras.





ASSORTED TEPPANYAKI 238
WAGYU STEAK SET

Daily Chef Selection of 2 different M9 Australian Wagyu Steaks featuring **David Blackmore**, **Sher Blue Label Wagyu**, and a A5 Japanese Wagyu Steak.

Served with:
Side Dishes & Dipping Sauce



DELUXE TEPPANYAKI 358
WAGYU STEAK SET

Daily Chef Selection of 2 different M9 Australian Wagyu Steaks featuring **David Blackmore**, **Sher Blue Label Wagyu**, and 2 different kinds A5 Japanese Wagyu Steaks.

Served with:
Side Dishes & Dipping Sauce



和牛屋 鉄板焼肉

Wagyu Ya Teppanyaki

TEPPANYAKI STEAK

*Availability varies daily

Australian Full-blooded M9+



Rib Finger
Steak
49

Harami
52

Chuck roll
55

Eye Roll
48

Rump
55

Tenderloin
127



Rib Finger
Steak
49

Flap
48

Flank
48

Tenderloin
80

Tri Tip
48

Thick
Tongue
42

Japanese A5



Eye Roll
95

Chuck Roll
118

Striploin
118

Tenderloin
118



Rump
105

Chuck Roll
118

Eye Roll
118

Striploin
135

Tenderloin
135



Chuck Roll
118

Rump
118

Eye Roll
118

Oyster
Blade
138

Tenderloin
252



食肉公社



TEPPANYAKI - SEAFOOD & VEGETABLE

LIVE ABALONE 48

Butter Seaweed Sauce

FRESH OYSTER (EACH) 7

Ponzu Sauce

KING OYSTER MUSHROOM 22

Butter Soy

HOKKAIDO SCALLOP (2PC) 19

Yuzu Kosho, Dashi

LIVE LOBSTER MP

Whole Lobster, Saffron

ADD ON:

-LOBSTER HEAD MISO SOUP 19

OR

-LOBSTER HEAD TEPPAN FRIED RICE 25

KING PRAWNS (EA) 19

Smoked Radish Tartare

SILVER COD 69

Butter Soy





M9+ HOT POT SET

David Blackmore M9+ Chuck Roll Slices, Vegetable Plate

SHABU SHABU	120	SPICY MISO TOMYUM	120
Dashi base		A hot & spicy soup base	
SUKIYAKI	120	CHICKEN SOUP	150
Traditional Japanese Sweet Soy Base		17 hrs cooked chicken soup serves w/ milawa chicken	
DAVID BLACKMORE WAGYU TAIL SOUP			150
Slow Cooked David Blackmore Wagyu Tail Soup, Served with Wagyu Tail			



M9+ FAMILY FEED HOT POT 195 (2-4 PPL)

David Blackmore M9+ Oyster Blade Slices & M9+ Eyeroll Slices, Kurobuta Blackhair Pork Belly Slices, Assorted Vegetable Plate

Choices of:

Shabu Shabu / Sukiyaki / Spicy Miso TomYum Style

or

17 hours cooked Chicken Soup (+\$15)

David Blackmore Wagyu Tail Soup (+30)



A5 + M9 295

SHABU SHABU SET

Japanese A5 Sirloin Slice, David Blackmore M9+ Australian Eye Roll Slices, Assorted Vegetable Plate

Choices of:

Shabu Shabu / Sukiyaki / Spicy Miso TomYum Style

or

17 hours cooked Chicken Soup (+\$15)

David Blackmore Wagyu Tail Soup (+30)

ADDITIONAL

M9+ AUSTRALIAN

David Blackmore, 150g 48

A5 SIRLOIN SLICE

Omi Gyu, A5, 150g 135

Yamagata, A5, 150g 135

SEAFOOD

Live Lobster MP

Live Abalone (6 Heads size) 48

OTHERS

Udon 5

Assorted vegetable 32



MATCHA TIRAMISU 18
Matcha, Cream, Coffee

MANGO COCONUT ICED CAKE 18

Mango, Coconut, Ricotta Cheese



KUROMITSU 18
Kinako, Vanilla Ice-Cream

MELBOURNE CHEESECAKE 18

Vanilla, Coffee, Cheese



ALMOND TOFU 18

Coconut, Cream

Our unique twisted on the tradition Japanese style of almond tofu

DESSERT 

