

JAPANESE WHISKEY CITRUS HIGHBALL

Suntory Kaku Citrus Highball \$11

Classic Highball: Suntory Kakubin whiskey, soda, lemon juice

Kaku Yuzu Citrus Highball\$ 12

Suntory Kakubin whiskey, yuzu syrup, soda, lemon juice

Kaku Coke Citrus Highball\$ 12

Suntory Kakubin whiskey, coke, lemon juice

Kaku Tonic Citrus Highball \$12

Suntory Kakubin whiskey, tonic water, lemon juice

Kaku Ginger Ale Citrus Highball\$ 12

Suntory Kakubin whiskey, ginger ale, lemon juice

Kaku Ayataka Citrus Highball \$12

Suntory Kakubin whiskey, ayataka green tea, lemon juice

Suntory Hibiki Whiskey \$22

Neat or On-The-Rocks

Suntory Hibiki Citrus Highball \$18

Suntory Hibiki whiskey, soda, lemon juice

Roku Gin & Tonic\$ 15

Roku gin, tonic water, mint

APPETISERS

Edamame <i>Boiled edamame beans</i>	\$5.40	
Chawanmushi <i>Savoury steamed egg custard</i>	\$3.40	
 En Sashimi <i>Salmon, maguro, hamachi, mekajiki, tako</i>	\$32.40	
3-Kind Sashimi <i>Salmon, maguro, hamachi</i>	\$20.90	
Kimchi Gyoza <i>Deep fried kimchi dumplings</i>	\$10.00	
Chizukare Oden <i>Japanese oden in cheese curry</i>	\$12.00	+
 Smoked Duck Cucumber Wrap <i>Smoked duck wrapped in cucumber slice</i>	\$10.00	
Ebi Mentai Yaki <i>Torched large prawn with mentaiko sauce</i>	\$12.00	
Kawahagi Mirin Bushi <i>Grilled dried thread-sail filefish</i>	\$15.40	
 Fugu Mirin Boshi <i>Grilled dried pufferfish</i>	\$15.40	
Eihire <i>Grilled dried stingray fin</i>	\$8.40	
 Amaebi Karaage <i>Deep fried sweet shrimp</i>	\$5.40	+
Hotate Mentai Aburi <i>Torched scallop with fish roe</i>	\$14.90	
Fresh Oyster Ponzu <i>Half dozen fresh oysters with ponzu sauce</i>	\$30.90	
Wagyu in the Garden <i>Wagyu beef salad</i>	\$28.00	
Pan Fry Tuna in the Garden <i>Pan fried tuna salad</i>	\$18.00	
 Foie Gras w/ Yam <i>Pan-seared duck liver with yam slice</i>	\$36.00	
Age Kaisen Tofu <i>Deep fried seafood tofu</i>	\$6.40	
Tori Karaage <i>Deep fried chicken</i>	\$8.40	



Kimchi Gyoza



Fresh Oysters Ponzu



Ebi Mentai Yaki



En Sashimi



Foie Gras w/ Yam



Smoked Duck Cucumber Wrap



Hotate Mentai Aburi



Amaebi Karaage



3-Kind Sashimi

宮崎市



MIYAZAKI A4 & A5 WAGYU

En Yakiniku takes pride in sourcing quality beef cuts airflown from the famed wagyu ranches of the Miyazaki prefectures in Kyushu, Japan. The ranch owners raise their cattle and provide them with high quality grains, wheat, rice and fresh water from the mountains. Miyazaki prefecture is well known for its lush greenery and high quality ingredients. The nutrients of the land is given to each and every Miyazaki wagyu, resulting in one of the highest grades of wagyu beef in the world.



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A5 WAGYU RIBEYE

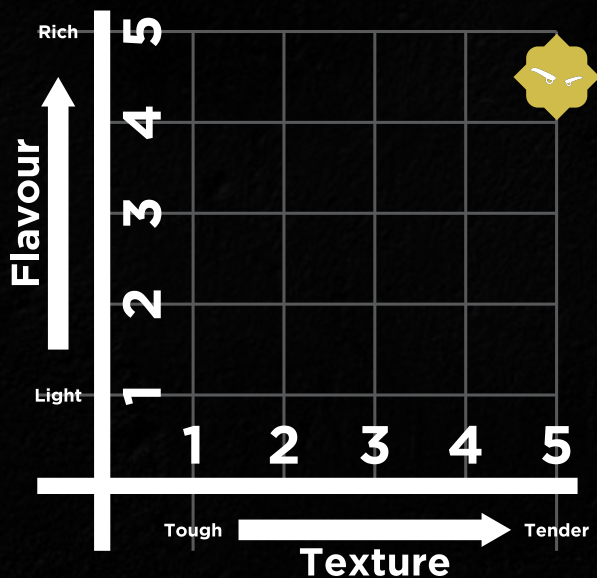
The Ribeye comes from the rib portion of the cow. Our cuts are taken from the best center portion or the "eye" of the entire Wagyu rib, resulting in marvellous marbling that is perfect for a very juicy steak.



Miyazaki A5 Wagyu Ribeye [Shio / Tare]

\$65.90

BEEF TASTE PROFILE



Beef taste profile and photos for illustration purpose only. All prices are subject to GST and service charge.

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A5 WAGYU STRIPLAIN

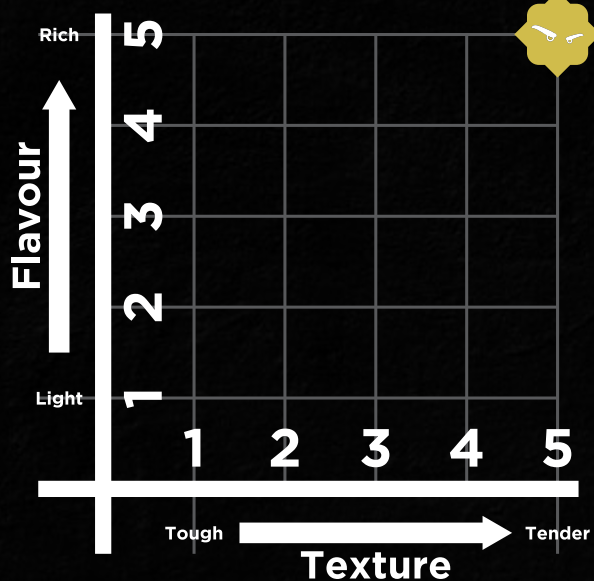
Strip refers to the group of muscles around the second half of the back that does little work. Our Wagyu Striploins are the boneless cut from the short loin that is highly prized for its excellent balance of flavor & tenderness.



Miyazaki A5 Wagyu Striploin [Shio / Tare]

\$65.⁹⁰

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宮崎 A5 牛カトロース

A5 WAGYU CHUCK ROLL

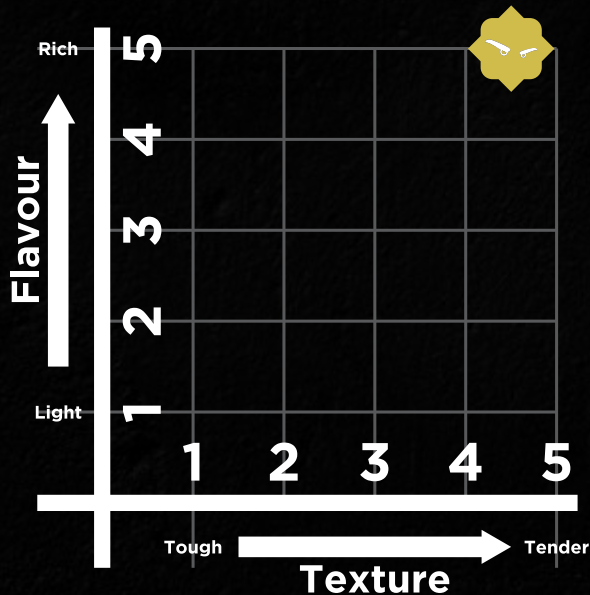
The Chuck Roll is a large, boneless cut encompassing the upper part of the ribs, shoulder, and neck of the cow. This means that this Wagyu beef cut will have a well balanced mix of firm and tender texture with incredible flavour.



Miyazaki A5 Wagyu Chuck Roll [Shio / Tare]

\$61.90

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A4 WAGYU RIBEYE

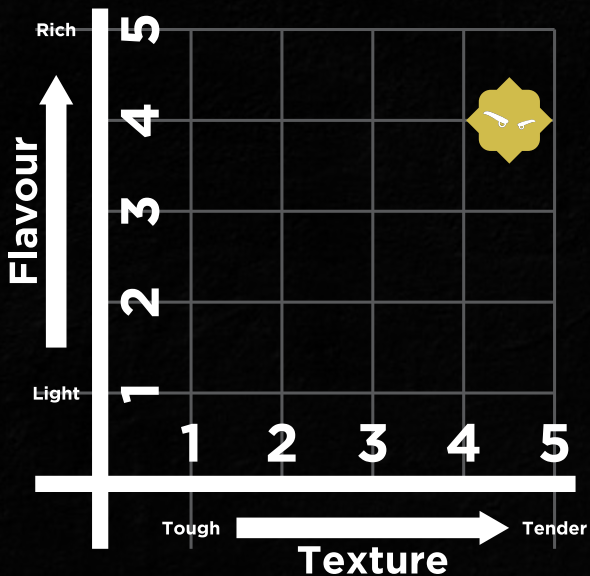
The Ribeye comes from the rib portion of the cow. Our cuts are taken from the best center portion or the "eye" of the entire Wagyu rib, resulting in marvellous marbling that is perfect for a very juicy steak.



Miyazaki A4 Wagyu Ribeye [Shio / Tare]

\$54.⁹⁰

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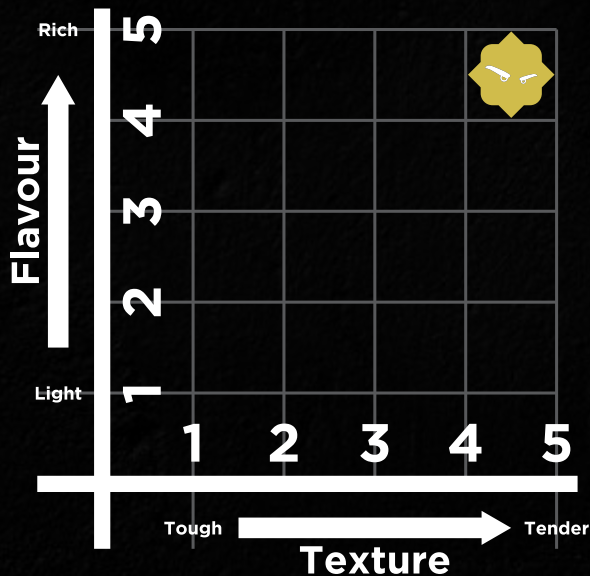
Strip refers to the group of muscles around the second half of the back that does little work. Our Wagyu Striploins are the boneless cut from the short loin that is highly prized for its excellent balance of flavor & tenderness.



Miyazaki A4 Wagyu Striploin [Shio / Tare]

\$54.90

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A4 WAGYU CHUCK ROLL

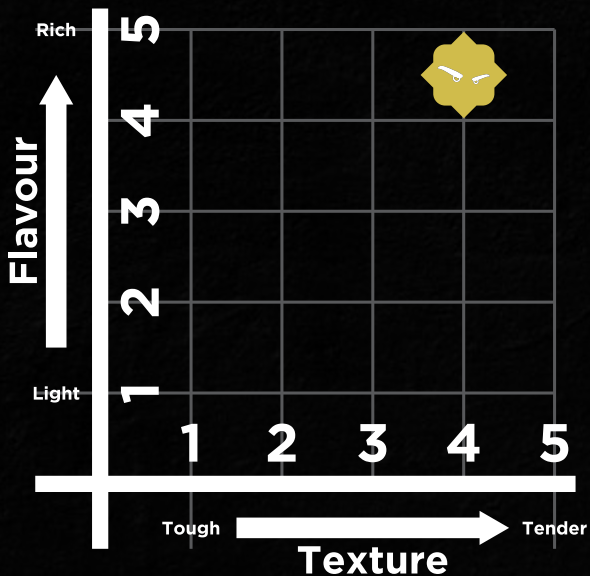
The Chuck Roll is a large, boneless cut encompassing the upper part of the ribs, shoulder, and neck of the cow. This means that this Wagyu beef cut will have a well balanced mix of firm and tender texture with incredible flavour.



Miyazaki A4 Wagyu Chuck Roll [Shio / Tare]

\$49.⁹⁰

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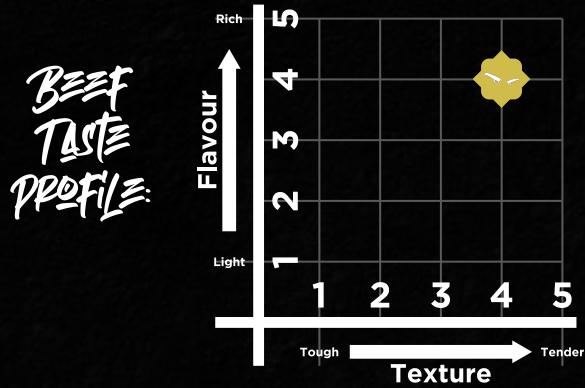
厚切り牛タン Thick Sliced Gyu Tan [Shio]

\$33.90

Thick Sliced Beef Tongue:

The back half of the cow's tongue is thickly sliced and scored across the surface of the meat before grilling to tenderize the cut.

As it does lesser work than its front half, it often has a more tender and juicier bite.



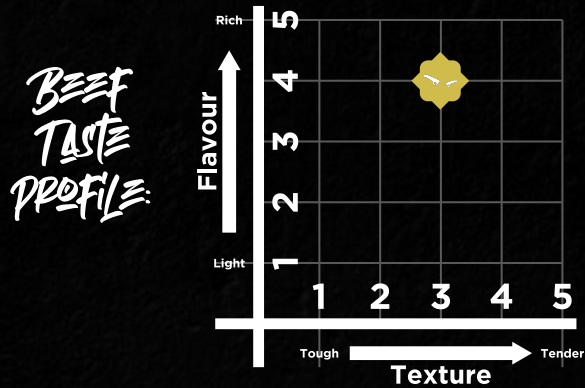
ネギ牛タン Negi Gyu Tan [Shio]

\$27.90

Beef Tongue with Spring Onions:

Thin slices of Gyu Tan topped with a bed of spring onions for a greater balance of taste and texture.

Grill the underside for a longer period, then roll the slice to wrap the spring onions together.



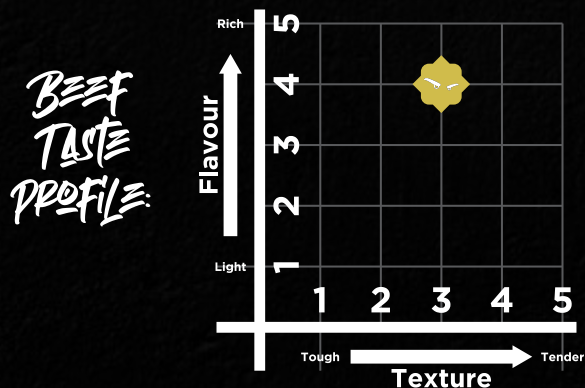
牛タン Gyu Tan [Shio]

\$21.90

Thin Sliced Beef Tongue:

The front half of the cow's tongue is thinly sliced, and has a distinctly beefy flavour with a slightly chewy texture.

It's common to grill one side for a longer period and leave the other side a bit rare.



肩ロース Kata Rosu [Shio / Tare]

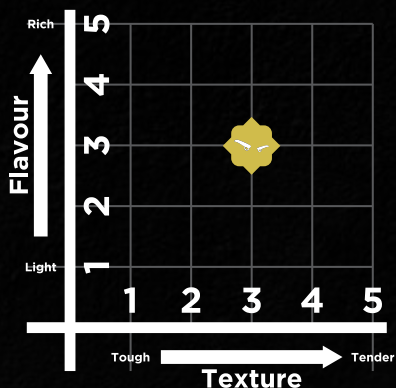
\$17.90

US Beef Chuck:

“Rosu” refers to dorsal cuts of meat, starting from the neck. The closest cut from the neck is called the “kata rosu”.

It is a lean cut with fine marbling, a strong meaty taste, and just the right amount of texture.

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カルビ Karubi [Shio / Tare]

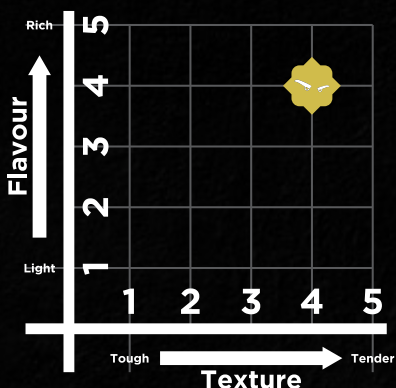
\$28.90

US Prime Short Rib:

Karubi, or boneless short rib / flanken-cut rib, is one of the most popular cuts of beef for yakiniku.

Tender and very juicy, karubi has more marbling than roast cuts do.

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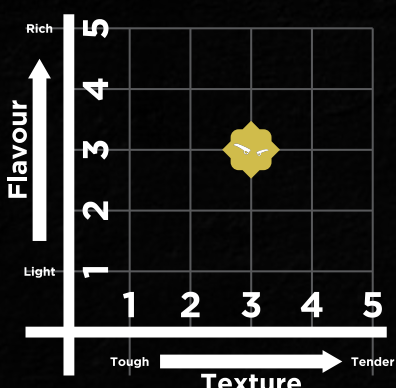
サーロイン Saroin [Shio / Tare]

\$17.90

US Beef Striploin:

One of the most popular cuts for steak for both steaks and yakiniku, and for good reason — the meat is cut from the back of a cow, and is a balance of tender, juicy and flavourful.

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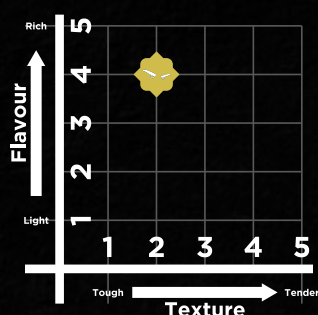


イチボ Ichibo [Shio / Tare]

\$23.90

The Rump Cap:
Ichibo is the top part of the beef's buttock/rump area that contains somewhat more fat than a rump steak and is more tender, with an intensive taste.

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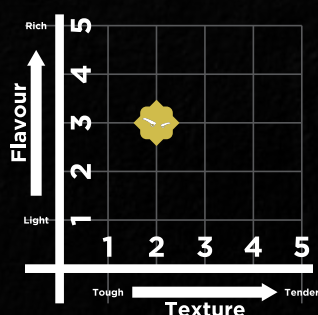


ミスジ Misuji [Shio / Tare]

\$17.90

The Oyster Blade:
Located just under the shoulder blade, this rare cut yields only about three kilograms from each cow and has a complex, rich flavour as it's a muscle that did plenty of work.

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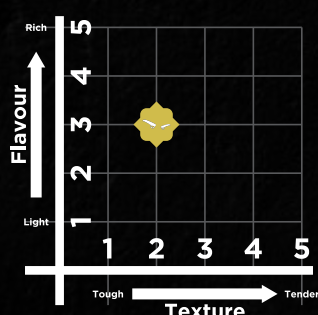


ハラミ Harami [Shio / Tare]

\$24.90

Outside Skirt Steak:
The skirt steak is close to the diaphragm area of the cow, and has a bold, almost minerally-flavour that takes well to marination.

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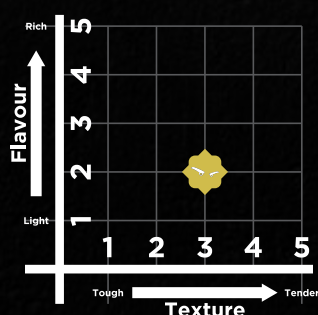


サガリ Sagari [Shio / Tare]

\$19.90

Hanging Tender:
The hanging tender is a rare cut with low yield per cow, taken from the lower diaphragm in the ventral area. It is moist and tender, much like the outside skirt, but with a milder flavor.

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SEAFOOD

Tiger Prawn (6pc)	\$22.00
Hokkaido Scallop (3pc)	\$21.00
Japan Surumi Ika (Whole Squid)	\$20.00

PORK & CHICKEN

Chestnut-fed Duroc Pork Belly [Shio / Tare]	\$15.90
Iberico Pork Collar [Shio / Tare]	\$14.90
Spanish Pork Jowl [Shio]	\$15.90
Chicken Thigh [Tare]	\$8.00

OTHERS

Tsukune Chicken Ball (6pc)	\$16.00
Beef Ball (6pc)	\$20.00
Shiitake (6pc)	\$8.00
Capsicum	\$3.00
Japanese Leek	\$3.00



Hokkaido Scallops



Tsukune Chicken Ball



Duroc Pork Belly



Iberico Pork Collar



Tiger Prawns



Beef Ball

+

+

MAKITTONO

Yakitori <i>Grilled chicken skewers</i>	\$12.00
Enoki Bacon <i>Grilled bacon wrapped enoki mushroom skewers</i>	\$14.00
Hotate Bacon <i>Grilled bacon wrapped scallop skewers</i>	\$15.00

+

SOUPS

Yuzu Kinoko Soup <i>Yuzu mixed mushroom soup</i>	\$10.00
Salmon Fish Head Miso	\$8.90
Miso Soup	\$5.40

+

RICE

Unagi Don <i>Grilled unagi eel with rice</i>	\$25.40
Oyakodon <i>Onions, stewed chicken and egg with rice</i>	\$17.40
Tori Katsudon <i>Deep fried chicken, egg and sauce with rice</i>	\$19.40
Plain Rice	\$2.00



Yakimono



Yuzu Kinoko Soup



Oyakodon



Unagi Don



Salmon Fish Head Soup

DRINKS

Hot Green Tea	\$2.20	
Honey Yuzu (Hot / Cold) <i>Honey with Japanese lemon</i>	\$3.80	
Ayataka Green Tea (Cold) <i>No sugar</i>	\$3.50	
Coke / Coke Zero	\$3.50	
Root Beer	\$3.50	
Sprite	\$3.50	
Qoo White Grape	\$3.50	
Mineral Water	\$1.50	+
Sapporo Draught (Full Pint)	\$14.00	
Heineken (330ml Bottle)	\$10.00	
Asahi (330ml Bottle)	\$10.00	
Kodomo no Nomimono <i>Beer for Kids! Aka carbonated apple juice</i>	\$4.80	

DESSERTS

Tofu Cheesecake <i>Freshly made in-house with seasonal infusion</i>	\$8.90	
Hokkaido Vanilla Crepe Cake	\$5.50	
Premium Mochi Ice Cream (3pc) <i>Choose: matcha, cookies and cream, salted caramel, strawberry or peach</i>	\$10.50	
Cream Puff <i>Choose: matcha or vanilla</i>	\$3.50	
3-Flavour Sliced Cake Roll <i>Mango, chocolate, matcha</i>	\$7.90	
Taiyaki Ice Cream <i>Choose: vanilla with red beans or matcha with red bean</i>	\$5.50	



Cream Puff



Tofu Cheesecake



Taiyaki Ice Cream



Sliced Cake Roll



Premium Mochi Ice Cream



Hokkaido Vanilla Crepe Cake

