



EN YAKINIKU

EN YAKINIKU Today's Special Menu

Thinly sliced A5 Wagyu Striploin with Japanese Raw Egg and Truffle
Wagyu striploin slices with a specially curated yakiniku dip.

\$24.90

Sake Tengoku

Sake infused seafood platter served with Okayu (Japanese Porridge) in a rich broth.

\$68

Temari Gyutan

Seasoned rice ball wrapped with thinly sliced wagyu beef tongue and spring onion

3pcs for \$14.90

Wagyu Croquettes

Deep fried wagyu ground beef and mashed potato croquettes

6pcs for \$16.00

Wagyu Ochazuke

Hot green tea poured over thinly sliced wagyu beef on steamed rice

\$14.90

Nakauchi Karubi (Wagyu Rib Finger)

A cut with distinct rich flavour taken from in-between individual ribs.

\$25.90

Sankaku Bara (Wagyu Chuck Rib)

A tender cut with balanced beefy flavour with intricate marbling.

\$37.80

A4 Wagyu Striploin Steak (180g)

The striploin has a robust beef flavor with evenly distributed marbling.

\$94