

MUNI

robata

Sukiyaki

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129

10oz Australian AA8-9 wagyu striploin, tofu, sweet onions, spring onions, maitake mushrooms, shiitake mushrooms, spinach, watercress & harusame (Japanese glass noodles) in a wagyu sukiyaki broth.

Additional 10oz Australian AA8-9 Wagyu Striploin

98

Starters

Avocado Salad avocado, mixed herbs & lime dressing	16
Homemade Crab Dumplings, 6pcs with crab dressing	19
Hamachi Truffle thinly-sliced yellowtail & yuzu truffle dressing	21
Shiso Salmon cured salmon & ponzu lime dressing	17
Thin-cut Bluefin Tuna sliced tuna with xo sauce	19
Suzuki Fennel Salad sea bass, crispy potato & shiso fennel	19
Yuzu Scallops, 4pcs grilled scallops & yuzu mayo	26
Rock Shrimps citrus mayo	19
Australian Wagyu Tataki wagyu, truffle sauce & rice cracker	48

Sashimi

USA Uni Sashimi	<i>19 tray 89</i>
Japanese Uni Sashimi	<i>22 tray 230</i>
Live Lobster Sashimi	<i>56</i>
Chef's Choice 12 pieces Sashimi	<i>44</i>
Chef's Choice 20 pieces Sashimi	<i>69</i>
Chef's Choice 32 pieces Sashimi	<i>97</i>
Chef's Choice 48 pieces Sashimi	<i>188</i>

Nigiri

USA Uni Nigiri	<i>2pcs 19</i>
Japanese Uni Nigiri	<i>2pcs 22</i>
Wagyu Foie Gras Nigiri	<i>2pcs 24</i>
Foie Gras Nigiri	<i>2pcs 21</i>
Wagyu Caviar Gunkan	<i>4pcs 39</i>
Nigiri Set, 8pcs foie gras, wagyu foie gras, toro tuna & salmon	<i>54</i>

Maki

Crispy Salmon Temaki, 5pcs	22
salmon, avocado & yuzu mayo in a crispy nori shell	
Crispy Tuna Temaki, 5pcs	22
bluefin tuna, cucumber & spicy sauce in a crispy nori shell	
Rouleau Cured Salmon, 6pcs	28
cured salmon, avocado, yuzu tobiko, mizuna, yuzu ponzu sauce, no rice	
Rouleau Tuna, 6pcs	28
tuna, cucumber, pickled daikon, chives, neben sauce, no rice	
Unagi Foie Gras Prawn Tempura Roll, 5pcs	28
unagi kabayaki, foie gras, black tiger prawn tempura, avocado, cucumber & unagi sauce	
Japanese A5 Wagyu Foie Gras Roll, 8pcs	48
A5 wagyu, foie gras, avocado, broccolini tempura, wagyu miso & gold leaf	

From the Sea ---

Pan Fried Fresh Giant Sea Conch	32
with sweet sesame sauce, green chilli & spring onion	
Pan Fried Giant Black Tiger Shrimps, 3pcs	48
U5 black tiger shrimps, cured apple, herbs salad & lemon sauce	
Grilled Suzuki	42
seabass fillet, shiso sauce & tomato salad	
Grilled Yuzu Miso Black Cod, 12oz	46
yuzu miso sauce	
Grilled Chilean Sea Bass, 10oz	47
arima sansho sauce & tomato salad	
Grilled Live Lobster	58
live lobster, yuzu koshō sauce & kiku flower	

From the Land ---

Grilled Baby Chicken	38
Muni miso sauce, chives & lemon	
Grilled Pork Ribs, 8pcs	32
sweet chilli sauce, lime & peanuts on top	
Grilled Bone Marrow	34
sweet soy sauce, shallot, jalapeno mustard mayo, black tea sesame dressing & baguette	
Grilled Lamb Chop, 4pcs	49
New Zealand lamb chop, cucumber & Korean spicy sauce	
Grilled Rib-eye, 10oz	48
wasabi dressing, herbs salad & butter mushrooms	
Grilled Australian Wagyu Striploin, 10oz	92
butter mushrooms, wasabi sauce, herbs salad & cured pear	
Grilled A5 Japanese Wagyu, 8oz	129
grilled vegetables, wasabi sauce, butter mushrooms, herbs salad & cured pear	

Sides

Grilled Sweet Pink Potato yuzu cream cheese	<i>15</i>
Grilled Broccolini butter shiso dressing	<i>15</i>
Grilled Shishito Pepper shishito butter sauce	<i>16</i>
Grilled Mixed Mushrooms smoked miso butter	<i>16</i>
Veggie Truffle Mushroom Kamameshi rice hot pot with vegetables & truffle butter	<i>32</i>

Dessert

Handcrafted Ice Cream sesame, matcha	<i>1 scoop 5</i> <i>3 scoops 12</i>
Tiramisu espresso-dipped ladyfingers & mascarpone cream	<i>12</i>
Crème Brûlée rich custard base topped with caramelized sugar	<i>9</i>
Baked Cheesecake decadent & creamy homemade cheesecake	<i>12</i>
Dessert Platter baked cheesecake, crème brûlée & 2 scoops of handcrafted ice cream with fresh fruits	<i>32</i>