

GATHER AROUND

Discover the Chef's Signature Selections, an array of tapas, carpaccios, and more, crafted for sharing

Hamachi Truffle

thinly-sliced yellowtail yuzu truffle dressing

\$23.00

Crab Tartare

shiso jelly, orange tobiko sauce .
plum dressing tapioca cracker

\$17.00

Yuzu Scallops

grilled scallops, yuzu mayo

\$23.00

Octopus Carpaccio

Green oil, wakami, ponzu yuzu dressing

\$12.00

House cold smoked salmon

house cold smoked salmon, spicy lemon dressing , arugula

\$14.00

NZ Mussel

Grilled new Zealand green lipped mussel , miso butter
green onion oil, with bread

\$12.00

JP Wagyu Aburi

A5 JP wagyu , truffle sauce, onion, chives

\$29.00

OCEANIC DELIGHT

Yuzu Miso Black Cod 12 oz

yuzu miso sauce

— \$49.00 —

Chilean Sea Bass 10 oz

arima sansho sauce , pickled tomato

— \$48.00 —

Whole lobster Grilled

live lobster, yuzu kosho sauce, kiku flower

— \$45.00 —

Wagyu Tartare

wagyu truffle dressing, shallot crackers

\$28.00

Muni Crab Dumpling

homemade dumpling with special house dressing

\$17.00

X.O tuna

Thin-cut bluefin tuna, X.O sauce, mixed herbs

\$17.00

Tuna Tartare

black Tobiko, wasabi ponzu, shallot, grape seed oil, chives

\$12.00

Avocado Salad

avocado, mixed herbs, lime dressing

\$16.00

Sake Clams

live Manila clams, sake, cilantro

\$15.00

Teppan Foie gras

pomegranate dressing, onion salad, bread

\$27.00

Giant Sea Conch

pan fried, sweet sesame sauce, green chilli, spring onion

— \$25.00 —

Black Tiger Prawn 3 pc

U5 black tiger shrimps, pickled tomato, lemon sauce

— \$38.00 —

Grilled Squid

Lemon Thai sauce

— \$33.00 —

Bone Marrow

sweet soy sauce, shallot, jalapeno mustard
mayo, black tea sesame dressing , baguette

— \$37.00 —

Lamb Chop 4pc

New Zealand lamb chop, cucumber sticks, korean spicy sauce

— \$49.00 —

Baby Chicken

muni miso , chives, lemon

— \$29.00 —

Australian Wagyu Coulotte 1 LB

green salad apple wafu, yakiniku sauce, pink salt

— \$75.00 —

Grilled A5 Japanese Wagyu 8oz

green salad, apple wafu, yakiniku sauce pink salt

— \$147.00 —

Mixed Mushrooms

miso butter

— \$15.00 —

Sweet Pink Potato

yuzu cream cheese

— \$12.00 —

Seafood Udon

udon , green sauce , mixed seafood

— \$21.00 —

Prime Rib-eye 14oz

apple wafu, yakiniku sauce, broccoli

— \$57.00 —

Duck Breast

green salad, pink salt

— \$45.00 —

Pork Ribs 8pc

sweet chilli sauce, lime, peanuts on top

— \$27.00 —

Beef Short Rib 1 LB

green salad , apple wafu, yakiniku sauce

— \$38.00 —

Australian wagyu Striploin 12oz

yakiniku sauce, apple wafu, pink salt

— \$108.00 —

ACCOMPANIMENTS

Broccoli

butter shiso dressing

— \$14.00 —

Shishito Pepper

shishito butter sauce

— \$15.00 —

Wagyu Brisket Noodle

beef brisket with sweet cream sauce

— \$19.00 —

SWEET FINALE

Zen Harmony Cheese cake

matcha whipping cream,cheese, white chocolate milk

\$9

Velvet Torch Brulee

whipping cream ,egg yolks

\$7

Nutty Bliss Delight

hazelnut ,eggs maple syrup chocolate cream

\$12

Embark on a culinary adventure at Muni Robata
Here, tradition meets modern flair,
creating a delightful dining experience that awaits you

HERITAGE POT

Muni Sukiyaki

10oz Australian AA8-9 wagyu striploin , tofu,sweet onions,spring onions,3 types of mushroom,cabbage,harusame-
Japanese glass noodles,in a wagyu sukiyaki broth
***Additional 10 oz Australian AA8-9 Wagyu striploin \$98

\$129

Seafood Nabe

live lobster, mixed seafood, tofu,sweet onions,spring onions,3 types of mushroom ,cabbage,harusame- Japanese glass
noodles

\$98

SALUTE TRADITION

Nigiri Set 8pcs

chef's signature nigiri
selection

\$58.00

Sashimi 12/20 pc

chef's choice fresh fish

\$37/\$65

Wagyu Foie Gras Roll

JP A5 wagyu ,foie gras, avocado,wagyu miso,
broccolini tempura,gold flake

\$39.00

Unagi Foie Gras Prawn tempura Roll

unagi kabayaki,foie gras,prawn tempura,
avocado,cucumber,unagi sauce

\$33.00

Crispy Temaki Tuna/Salmon 5pcs

bluefin tuna,cucumber,spicy sauce / salmon,avocado,yuzu mayo
crispy nori shell

\$24.00

Lobster sashimi

daily catch lobster

\$38.00