

Tasting Menu

Minimum of 2 Guests

Standard Menu 78/guest
sharing for two

Homemade Crab Dumplings *4pcs*
6 Oysters
Chef's Choice of Sashimi
Crispy Salmon Temaki *2pcs*
Pan Fried Black Tiger Shrimps *2pcs*
Grilled Rib Eye *10oz*
Veggie Truffle Mushroom Kamameshi
Homemade Tiramisu

Prime Menu 98/guest
sharing for two

Rock Shrimp Tempura
6 Oysters
Chef's Choice of Sashimi
Crispy Bluefin Tuna Temaki *2pcs*
Grilled Yuzu Miso Black Cod *12oz*
Grilled Australian Striploin *10oz*
Veggie Truffle Mushroom Kamameshi
Dessert Platter

Sashimi

Japanese Uni Sashimi 26 *tray 248*
Live Lobster Sashimi 39
Chef's Choice 12 pieces Sashimi 49
Chef's Choice 20 pieces Sashimi 72

Nigiri

Japanese Uni Nigiri 2pcs 24
Wagyu Foie Gras Nigiri 2pcs 24
Nigiri Set, 8pcs 58
foie gras, wagyu foie gras, toro tuna & salmon

Maki

Crispy Salmon Temaki, 5pcs 24
salmon, avocado & yuzu mayo in a crispy nori shell
Crispy Tuna Temaki, 5pcs 24
bluefin tuna, cucumber & spicy sauce in a crispy nori shell
Unagi Foie Gras Prawn Tempura Roll, 5pcs 33
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

MUNI robata lunch

Muni Sukiyaki

10oz Australian AA8-9 wagyu striploin, tofu, sweet onions, spring onions, maitake mushrooms, shiitake mushrooms, enoki mushroom, spinach, cabbage & harusame (Japanese glass noodles) in a wagyu sukiyaki broth. 129

Additional 10oz Australian AA8-9 Wagyu Striploin 98

Starters

Avocado Salad 17
avocado, mixed herbs & lime dressing

Homemade Crab Dumplings, 6pcs 19
crab dressing

Hamachi Truffle 24
thinly-sliced yellowtail & yuzu truffle dressing

Yuzu Scallops, 4pcs 26
grilled scallops & yuzu mayo

Rock Shrimps 22
citrus mayo

Sake Clams 25
live Manila clams, sake, cilantro

A5 JP Wagyu Tataki 69
A5 JP wagyu, truffle sauce & fresh truffle

Wagyu Tartar 58
shallot, fresh truffle, olive oil dressing & crackers

East Coast Large Oyster, one dozen 36

From the Sea

Pan Fried Fresh Giant Sea Conch 37
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 Yuzu Miso Black Cod, 12oz 49
yuzu miso sauce

Grilled Chilean Sea Bass, 10oz 59
arima sansho sauce & tomato salad

From the Land

Grilled Baby Chicken 38
Muni miso sauce, chives & lemon

Grilled Pork Ribs, 8pcs 38
sweet chilli sauce, lime & peanuts on top

Grilled Bone Marrow 37
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 Primed Rib-eye, 14oz 69
wasabi dressing, herbs salad & butter mushrooms

Grilled Australian Wagyu Striploin, 10oz 98
pink salt, wasabi sauce, herbs salad & cured pear

Grilled A5 Japanese Wagyu, 8oz 129
grilled vegetables, wasabi sauce, herbs salad & cured pear

Sides

Grilled Sweet Pink Potato 16
yuzu cream cheese

Grilled Broccolini 17
butter shiso dressing

Grilled Shishito Pepper 17
shishito butter sauce

Grilled Mixed Mushrooms 16
smoked miso butter

Veggie Truffle Mushroom Kamameshi 32
rice hot pot with vegetables & truffle butter

Dessert

Tiramisu 12
espresso-dipped ladyfingers & mascarpone cream

Crème Brûlée 10
rich custard base topped with caramelized sugar

Baked Cheesecake 12
decadent & creamy homemade cheesecake