

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**

Muni Seafood Nabe _____

Live lobster, U5 Giant Black Tiger Shrimps, scallops, Manila clams, tofu, sweet onions, spring onions, maitake mushrooms, shiitake mushrooms, enoki mushroom, baby bamboo shoots, spinach, cabbage & harusame (Japanese glass noodles). **138**

Starters _____

Avocado Salad **17**
avocado, mixed herbs & lime dressing

Homemade Crab Dumplings, 6pcs **19**
crab dressing

Hamachi Truffle **25**
thinly-sliced yellowtail & yuzu truffle dressing

Suzuki Fennel Salad **25**
sea bass, crispy potato & shiso fennel

Yuzu Scallops, 4pcs **26**
grilled scallops & yuzu 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**

Sashimi & Nigiri

Japanese Uni Sashimi	26	<i>Nigiri 24</i>
Otoro Sashimi	26	
Live Lobster Sashimi	39	
Chef's Choice 12 pieces Sashimi	49	
Chef's Choice 20 pieces Sashimi	72	
Chef's Choice 30 pieces Sashimi	99	
Nigiri Set, 8pcs foie gras, wagyu foie gras, toro tuna & salmon	58	

Maki

Crispy Salmon Temaki, 5pcs salmon, avocado & yuzu mayo in a crispy nori shell	24
Crispy Tuna Temaki, 5pcs bluefin tuna, cucumber & spicy sauce in a crispy nori shell	24
Unagi Foie Gras Prawn Tempura Roll, 5pcs unagi kabayaki, foie gras, black tiger prawn tempura, avocado, cucumber & unagi sauce	33
Japanese A5 Wagyu Foie Gras Roll, 8pcs A5 wagyu, foie gras, avocado, broccolini tempura, wagyu miso & gold leaf	48

From the Sea

Pan Fried Fresh Giant Sea Conch sweet sesame sauce, green chilli & spring onion	37
Pan Fried Giant Black Tiger Shrimps, 3pcs U5 black tiger shrimps, cured apple & lemon sauce	48
Grilled Suzuki seabass fillet, shiso sauce & tomato salad	42
Grilled Yuzu Miso Black Cod, 12oz yuzu miso sauce	49
Grilled Chilean Sea Bass, 10oz arima sansho sauce & tomato salad	59
Grilled Live Lobster live lobster, yuzu koshō sauce & kiku flower	48

From the Land

Grilled Baby Chicken Muni miso sauce, chives & lemon	38
Grilled Pork Ribs, 8pcs sweet chilli sauce, lime & peanuts on top	38
Grilled Bone Marrow sweet soy sauce, shallot, jalapeno mustard mayo, black tea sesame dressing & baguette	37
Grilled Lamb Chop, 4pcs New Zealand lamb chop, grill mixed veggie & Korean spicy sauce	49
Grilled Primed Rib-eye, 14oz wasabi dressing, grill mixed butter veggie	69
Grilled Australian Wagyu Striploin, 10oz pink salt, wasabi sauce, grill mixed veggie & cured pear	98
Grilled A5 Japanese Wagyu, 8oz grilled vegetables, wasabi sauce & cured pear	129

Sides

Grilled Sweet Pink Potato yuzu cream cheese	<i>16</i>
Grilled Brocolini butter shiso dressing	<i>17</i>
Grilled Shishito Pepper shishito butter sauce	<i>17</i>
Pan fried Mixed Mushrooms 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>
Tiramisu espresso-dipped ladyfingers & mascarpone cream	<i>12</i>
Crème Brûlée rich custard base topped with caramelized sugar	<i>10</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>