

**MUNI**

robata

## *Muni Sukiyaki* \_\_\_\_\_

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

Additional 10oz Australian AA8-9 Wagyu Striploin **98**

## *Muni Seafood Nabe* \_\_\_\_\_

Live lobster, U5 Giant Black Tiger Shrimps, **289**  
Scallops, Manila clams, Live crab, 10oz Australian  
AA8-9 wagyu striploin, tofu, sweet onions, spring  
onions, maitake mushrooms, shiitake mushrooms,  
enoki mushroom, carrot, baby bamboo shoots,  
tangho, spinach, cabbage & harusame (Japanese  
glass noodles).

Additional Live King Crab *market price*  
\*reserve 3 days in advance\*

## *Premium Muni Sushi*

<b>Matai Sashimi, 4pcs</b> apple waffle	<b>18</b>
<b>Bonito Sashimi, 6pcs</b> cured cherry tomato, homemade ponzu, daikon	<b>22</b>
<b>Shima Aji, 4pcs</b> myoga, homemade ponzu	<b>18</b>
<b>Kinmedai Sashimi, 4pcs</b> homemade ponzu, kinome, lime zest, chives	<b>22</b>
<b>Otoro Sashimi, 6pcs</b> kizami wasabi	<b>26</b>
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<b>Prime Chef's choice Nigiri, 6pcs</b> seasonal Japanese fish, seasoning garnish	<b>69</b>
<b>Prime Chef's choice Nigiri, 9pcs</b> seasonal Japanese fish, seasoning garnish	<b>89</b>

## *Starters*

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<b>Avocado Salad</b> avocado, mixed herbs & lime dressing	<i>17</i>
<b>Homemade Crab Dumplings, 6pcs</b> crab dressing	<i>19</i>
<b>Hamachi Truffle</b> thinly-sliced yellowtail & yuzu truffle dressing	<i>24</i>
<b>Shiso Smoke Salmon</b> homemade smoke salmon & ponzu lime dressing	<i>24</i>
<b>Thin-cut Bluefin Tuna</b> sliced tuna with xo sauce	<i>24</i>
<b>Suzuki Fennel Salad</b> sea bass, crispy potato & shiso fennel	<i>25</i>
<b>Yuzu Scallops, 4pcs</b> grilled scallops & yuzu mayo	<i>26</i>
<b>Rock Shrimps</b> citrus mayo	<i>22</i>
<b>Sake Clams</b> live Manila clams, sake, cilantro	<i>25</i>
<b>A5 JP Wagyu Tataki</b> A5 JP wagyu, truffle sauce & fresh truffle	<i>69</i>
<b>Wagyu Tartar</b> shallot, fresh truffle, olive oil dressing & crackers	<i>58</i>
<b>East Coast Large Oyster, one dozen</b>	<i>36</i>

## *Sashimi*

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Uni Sashimi	22	tray 89
Japanese Uni Sashimi	26	tray 248
Live Lobster Sashimi	39	
Chef's Choice 12 pieces Sashimi	49	
Chef's Choice 20 pieces Sashimi	72	
Chef's Choice 32 pieces Sashimi	99	
Chef's Choice 48 pieces Sashimi	188	

## *Nigiri*

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Uni Nigiri	2pcs	22
Japanese Uni Nigiri	2pcs	24
Wagyu Foie Gras Nigiri	2pcs	24
Foie Gras Nigiri	2pcs	23
Wagyu Caviar Gunkan	4pcs	39
Nigiri Set, 8pcs foie gras, wagyu foie gras, toro tuna & salmon		58

## *Maki*

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<b>Crispy Salmon Temaki, 5pcs</b>	<b>24</b>
salmon, avocado & yuzu mayo in a crispy nori shell	
<b>Crispy Tuna Temaki, 5pcs</b>	<b>24</b>
bluefin tuna, cucumber & spicy sauce in a crispy nori shell	
<b>Rouleau Cured Salmon, 6pcs</b>	<b>28</b>
cured salmon, avocado, yuzu tobiko, mizuna, yuzu ponzu sauce, no rice	
<b>Rouleau Tuna, 6pcs</b>	<b>28</b>
tuna, cucumber, pickled daikon, chives, neben sauce, no rice	
<b>Unagi Foie Gras Prawn Tempura Roll, 5pcs</b>	<b>33</b>
unagi kabayaki, foie gras, black tiger prawn tempura, avocado, cucumber & unagi sauce	
<b>Japanese A5 Wagyu Foie Gras Roll, 8pcs</b>	<b>48</b>
A5 wagyu, foie gras, avocado, broccolini tempura, wagyu miso & gold leaf	

## *From the Sea* ---

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

## *From the Land* ---

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

## *Sides*

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<b>Grilled Sweet Pink Potato</b> yuzu cream cheese	<i>16</i>
<b>Grilled Broccolini</b> butter shiso dressing	<i>17</i>
<b>Grilled Shishito Pepper</b> shishito butter sauce	<i>17</i>
<b>Grilled Mixed Mushrooms</b> smoked miso butter	<i>16</i>
<b>Veggie Truffle Mushroom Kamameshi</b> rice hot pot with vegetables & truffle butter	<i>32</i>

## *Dessert*

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<b>Handcrafted Ice Cream</b> sesame, matcha	<i>1 scoop 5</i>
<b>Tiramisu</b> espresso-dipped ladyfingers & mascarpone cream	<i>12</i>
<b>Crème Brûlée</b> rich custard base topped with caramelized sugar	<i>10</i>
<b>Baked Cheesecake</b> decadent & creamy homemade cheesecake	<i>12</i>
<b>Dessert Platter</b> baked cheesecake, crème brûlée & 2 scoops of handcrafted ice cream with fresh fruits	<i>32</i>