

YABANY

J BBQ

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*ALL PRICES ARE INCLUSIVE OF VAT, SERVICE CHARGE
& GOVT LEVY.

- GLUTEN - FREE
- NUTS
- SPICY
- VEGETARIAN

TO START

SEASONAL JAPANESE HOUSE PICKLES	1.2
handcrafted pickles, vibrant flavors, a seasonal celebration.	
SEAWEED CRISPS	2.7
crispy seaweed, house kimchi sauce	
OUR EDAMAME	3.0
your choice of rock salt or savory chili sauce	

TO SHARE

CRISPY ASIAN SALAD	4.0
romaine, crispy chicken, plum vinaigrette	
MISO TRUFFLE SALAD	4.8
baby spinach, avocado, dry miso, citrus truffle vinaigrette	
SEAWEED SALAD	4.5
wakame, roasted sesame seeds, mirin	
CHICKEN KARAAGE	6.0
crackling chicken bites, gochujang, honey wasabi	
SHRIMP KARAAGE	6.6
crispy shrimp bites, hot honey, spicy mayo	
MISO CORN RIBS	3.9
broiled corn ribs, miso glaze, sesame seeds	
MISO EGGPLANT	4.8
charred aubergine, miso glaze, sesame seeds	
JAPANESE CHICKEN WINGS	5.0
48 hrs marinated chicken, oyster sauce, togarashi	
WAGYU PUFFS	5.0
wagyu beef, puff pastry, sesame seeds	
TUNA CRISPY RICE	5.5
yellow fin tuna, ponzu, honey wasabi, jalapeño	
CHICKEN GYOZA	6.0
chili-lime, garlic, hot honey	
SHRIMP GYOZA	6.6
gulf prawns, sesame oil, ginger, yuzu	
WAGYU GYOZA	6.6
wagyu meat, scallions, mirin, sesame	

READY FOR YOU

YABANY KATSU	6.0
panko chicken, yabany katsu curry, steamed rice	
SCALLION BEEF	8.5
48 hrs marinated tenderloin, savory scallion sauce, steamed rice	
TORINIKO TO NEGI	6.0
48 hrs marinated chicken, savory scallion sauce, steamed rice	

BAOS

YAKINIKU BAO	5.5
yabany yaki shabu, scallions, seared bao buns	
KATSU BAO	4.8
crispy chicken, yabany katsu sauce, seared bao buns	

YUZU CRACK PIE	4.2
crumble oat pie, yuzu cream	
S'MORES	4.0
dark chocolate, marshmallow, honey crackers	

TO GRILL

OX TONGUE	3.6
thinly sliced ox tongue, 150 g	
MARINATED OX TONGUE	4.2
thinly sliced ox tongue, sweet apple marinade, 150 g	
UCHI MOMO	4.2
thinly sliced, silverside, kiwi marinade, 150 g	
RIB ROSU SHIN	5.5
thinly sliced ribeye, 150 g	
TENDERLOIN	6.0
fresh cut tenderloin, 150 g	
BEEF BRISKET	7.2
thinly sliced beef brisket, 100 g	
WAGYU YAKI SHABU	8.5
marinated thinly sliced striploin, marbling 4 to 5, 120 g	
PRIME SHORT RIBS	13.3
boneless wagyu beef short ribs, 100 g	
WAGYU HARAMI SKIRT STEAK	13.3
marinated fresh cut boneless skirt, marbling 4 to 5, 100 g	
KALBI SHORT RIBS	13.3
marinated boneless short ribs, 100 g	
PREMIUM WAGYU STRIPLOIN	18.8
premium boneless beef striploin, marbling 4 to 5, 150 g	
WAGYU STRIPLOIN 7+	29
marbling 7 to 8, 120 g	
CHEF'S TASTER SELECTION	45
overwhelmed with what to order? try our chef's selection of 6 premium cuts of meats (60 g per cut)	

SEASONAL VEGETABLES

MUSHROOM ASSORTMENT	4.2
king, enoki, shemeji, button	
ZUCCHINI	1.2
WHITE ONIONS	1.2
CARROTS	1.2
SWEET POTATO	1.2
POTATO	1.2
BELL PEPPERS	1.2
LOLLO BIONDA	1.2
lettuce	

ADD ONS

STEAMED RICE	2.2
sushi rice	
GARLIC RICE	2.4
crispy fried garlic, steamed rice	
KIMCHI RICE	3.4
homemade napa cabbage kimchi, steamed rice	
GARLIC NOODLES	3.0
fried garlic, dark sauce, udon noodles	
KIMCHI NOODLES	3.7
udon noodles, homemade napa cabbage kimchi	

TO FINISH

ASSORTED MOCHI	3.5
assortment of japanese rice cake ice cream	
PASSION BERRY PAVLOVA	4.2
light and airy meringue topped with passion fruit and blueberries	