

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

MUSHROOM GYOZA 6.0

shiitake mushrooms, miso, panko

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

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, shimeji, 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 4.7

fried garlic, dark sauce, udon noodles

KIMCHI NOODLES 6.6

udon noodles, homemade napa cabbage kimchi

TO FINISH

YUZU CRACK PIE 4.2

crumble oat pie, yuzu cream

S'MORES 4.0

dark chocolate, marshmallow, honey crackers

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