



SHIMO霜

# **JAPANESE YAKINIKU 2024 MENU**

FROM PADDOCK TO PLATE

15% Surcharge apply on public holidays

# OMAKASE SET

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110 *Per Person*

## APPETISER

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### Pear & Walnut Salad

Sweet crisp pear, crunchy walnut with soy dressing

### Shiso leaf Pork Belly wrap

Yuzu Kosho, pickled sweet ginger

### Chilled Steamed Egg

Topped with Scallop sashimi, Ikura and ponzu

### Wagyu Katsu Sando

MB9+ Chuck Fillet, Miso Mustard, Tonkatsu Mayo



## YAKINIKU (BBQ)

Chef's selections of the day's best Wagyu

M9+ Premium Karubi

M9+ Premium Oyster Blade

M9+ Chuck Rib

M9+ Ribeye Cap

## RICE AND SIDES

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### Assorted Kimchi

### Steamed Hikari Rice

Premium authentic Japanese rice

## DESSERT

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### Matcha Chiffon Cake

Served with Red Bean and Whipped cream

\*please note minium order of 2, allowances made when dining alone

# **CELEBRATIONS BANQUET**

**82** per person,  
*minimum 2 people*

## **APPETISER**

### **Assorted Kimchi**

Homemade Japanese style kimchi

### **Cabbage Salad**

Fresh cabbage with sesame dressing

### **Octopus Karaage**

## **YAKINIKU (BBQ)**

### **Wagyu Selection 4 Cuts\***

Chef's selections of the day's best Wagyu

Wagyu Tri Tip

Rib Finger

Oyster Blade

Karubi Steak

### **Kurobuta Pork Belly**

Berkshire pork with miso marinade

## **RICE & SIDES**

### **Hikari Japanese Rice**

One of the best authentic Japanese rice

### **Onsen Egg**

65°C soft poached egg

### **Oxtail Soup**

12 Hour bone broth soup

## **DESSERT**

### **Matcha Ice-cream**

Refreshing authentic Japanese Matcha ice cream

\*Wagyu cuts subject to availability and may be substituted with a comparable cut if sold out.



# DELUXE WAGYU SET

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**102** per person,  
*minimum 2 people*

## APPETISER

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### Kimchi

Homemade kimchi

### Cabbage Salad

Fresh cabbage with sesame dressing

### Jumbo Ebi Fry

Panko Crumbed Jumbo Prawns

### Shimo Fresh Oysters



## YAKINIKU (BBQ)

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### Wagyu Selection 5 Cuts\*

Chef's selections of the day's best Wagyu

Premium Karubi

Chuck Rib

Oyster Blade

Rib Finger

Ribeye Cap

### Kurobuta Pork Jowl

Berkshire pork with sea salt seasoning

## RICE & SIDES

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### Hikari Japanese Rice

One of the best authentic Japanese rice

### Onsen Egg

65°C soft poached egg

### Oxtail Soup

*12 hour bone broth soup*

## DESSERT

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### Yuzu Sorbet

\*Wagyu cuts subject to availability and may be substituted with a comparable cut if sold out.

## A LA CARTE MENU

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### ENTREE

Edamame	5.8
Takoyaki	10.5
Octopus Karaage	16.5
Renkon Chips	5.5
Sansho pepper Chicken Wings	13.8
Chicken Karaage	15.5
Panko crumbed oysters (4)	24.8
Jumbo Fried Prawns (2)	18.8

### RAW & SASHIMI

Seared Beef Tataki	20.8
Yukke ( <i>japanese beef tartare</i> )	23.8
<b>Shimo Oysters</b> ( <i>Half Doz</i> ) <i>Finger lime, ponzu Sauce &amp; chives</i>	33
<b>Sashimi 6 Piece</b> <i>(Salmon, Kingfish &amp; Scallop)</i>	21
<b>Salmon &amp; Kingfish Carpaccio</b>	19

### SALAD

Cabbage Salad	9
Salmon Salad	16.8
Seaweed Salad	14.8

### SIDES

<b>Eggplant Dengaku</b> <i>Wagyu mince with sweet miso glaze</i>	15.8
Tempura Vegetables	7.5
Cabbage Kimchi	5.8
Assorted Kimchi	8.8
Koshihikari Rice	4
Onsen Egg	3.5
<b>Oxtail Soup</b> <i>12hr slow cooked soup</i>	5.5

### DESSERT

<b>Matcha Ice Cream</b> Red bean, mochi, waffle cone	9.8
<b>Yuzu Sorbet</b> Mixed Berry Sauce	9.8
<b>Warm Walnut Brownie</b> Dark and white chocolate sauce, Matcha ice cream	13.5

# YAKINIKU MENU

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## WAGYU PLATTERS

**Premium Wagyu Platter** (350g) 130  
Chuck Rib Meat, Premium Oyster  
Blade, Premium Short Rib, Premium  
Karubi Plate

**Wagyu Platter for 2** (400g) 110  
wagyu Flank, Inside Skirt,  
Karubi Steak, Oyster Blade,  
Wagyu Tri Tip

**Wagyu Platter for 3-4** (750g) 210  
Ribeye Cap, Chuck Rib, Rib Finger,  
Premium Karubi, Inside Skirt, Wagyu  
Flank

## WAGYU OX TONGUE

**Wagyu Ox Tongue** 29.8  
(thin sliced)

**Premium Thick Ox Tongue** 36.8

## SEA FOOD

**Hokkaido Scallops** 19.8

**Octopus** 17.8

**Squid** 16.8

**Jumbo prawns (2)** 24.8

## BERKSHIRE PORK

**Pork Jowl** 16.8

**Pork Belly** 16.5  
miso marinade

## CHICKEN

**Chicken Thigh** 15.8

## M9+PREMIUM WAGYU

**Premium Karubi** 32.8

**Premium Oyster Blade** 32.8

**Chuck Rib Meat** 36.8

**Chuck Tail Flap** 33.8

**Short Rib** 36.8

## WAGYU SELECTION

Minimum Marble score M7- M9+

**Karubi Steak** 20.8

**Ribeye Cap** 27.8

**Rib Finger** 18.8

**Oyster Blade** 24.8

**Mixed Wagyu** 19.8

**Inside Skirt** 20.8

**Wagyu Flank** 24.8

**Wagyu Tri Tip** 25.8

## VEGETABLES

**Vegetable Platter** 14.5

**Mushroom Platter** 17.8

**Butter Corn** 5.8

**Garlic Cloves** sesame oil 4.8

# LUNCH MENU

Available Monday - Friday 11:30 -2pm

## \$49

### LUNCH YAKINIKU SET

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Chef's selection of Australian wagyu  
minimum marble score of 7+

Set Includes:

2 Cuts of Chef's Daily Selection  
of Wagyu Beef

Pork Belly

Seasonal Vegetables

Kimchi

Steamed Rice

Slow Poached Onsen Egg

Miso Soup

3 Cuts Wagyu Set

\$65

### DONBURI

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Japanese rice bowl served with Japanese  
Kimchi and miso soup

Mixed Wagyu Donburi

\$ 21.80

Mixed cut wagyu in Yakiniku sauce

Chicken Karaage

\$16.80

Crispy battered chicken with Japanese  
mayo

Roasted Pork

\$ 19.80

Soy Glazed slow roasted Pork jowl

### EXTRAS

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Edamame

\$5.80

Soya Beans seasoned with salt flakes

Renkon Chips

\$5.50

Lotus Root chips with seaweed salt

Chicken Karaage

\$15.50

Crispy battered chicken with Japanese  
mayo

Tako Karaage

\$16.80

Octopus Karaage with wasabi mayo

Chicken Wings

\$13.80

Sweet soy and spiced Sansho  
pepper