



SHIMO霜

JAPANESE YAKINIKU 2024 MENU

FROM PADDOCK TO PLATE

15% Surcharge apply on public holidays

OMAKASE SET

110 *Per Person*

APPETISER

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

Assorted Kimchi

Steamed Hikari Rice

Premium authentic Japanese rice

DESSERT

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

102 per person,
minimum 2 people

APPETISER

Kimchi

Homemade kimchi

Cabbage Salad

Fresh cabbage with sesame dressing

Jumbo Ebi Fry

Panko Crumbed Jumbo Prawns

Shimo Fresh Oysters



YAKINIKU (BBQ)

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

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

Yuzu Sorbet

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

A LA CARTE MENU

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
Shimo Oysters (<i>Half Doz</i>) <i>Finger lime, ponzu Sauce & chives</i>	33
Sashimi 6 Piece <i>(Salmon, Kingfish & Scallop)</i>	21
Salmon & Kingfish Carpaccio	19

SALAD

Cabbage Salad	9
Salmon Salad	16.8
Seaweed Salad	14.8

SIDES

Eggplant Dengaku <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
Oxtail Soup <i>12hr slow cooked soup</i>	5.5

DESSERT

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

YAKINIKU MENU

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

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

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

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