



SHIMO霜

## JAPANESE YAKINIKU 2024 MENU

### FROM PADDOCK TO PLATE

Our paddock-to-plate Wagyu offers an unparalleled Japanese barbecue experience, exclusively showcasing Australian Wagyu beef with a minimum marble score of 7+. Our beef is fresh, never frozen, sourced directly from our feedlot.

15% Surcharge applies on public holidays

# OMAKASE SET

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110 *Per Person*

## APPETISER

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### **Seared Scallop Carpaccio**

Soy Sauce, Wasabi & Grape Seed emulsion

### **Wagyu Takaki Sushi**

MB9+ Chuck Rib thin sliced on Sushi Rice

### **Seaweed Salad**

Crunchy Nori, Soy Onion Dressing

## YAKINIKU (BBQ)

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Chef's selections of the day's best Wagyu

M9+ Premium Karubi

M9+ Premium Oyster Blade

M9+ Tri Tip

M9+ Short Rib

## RICE AND SIDES

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### **Slow Roasted Pork Cheek**

Slow Roasted in a charred Teriyaki tare

### **Sweet & Tart Pickled Vegetables**

Yuzi Vinegar Pickled Daikon & Carrot

### **Steamed Hikari Rice**

Premium authentic Japanese rice

## DESSERT

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### **Cointreau Cream Catalana**

Orange Zest Cream Custard Served semi frozen

\*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

Chuck Roll

### **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
Shimo Oysters ( <i>Half Doz</i> ) <i>Finger lime, ponzu Sauce &amp; chives</i>	33
Sashimi 6 Piece <i>(Salmon, Kingfish &amp; 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 <i>Red bean, mochi, waffle cone</i>	9.8
Yuzu Sorbet <i>Mixed Berry Sauce</i>	9.8
Warm Walnut Brownie <i>Dark and white chocolate sauce, Matcha ice cream</i>	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  
Chuck Roll, Inside Skirt, Karubi Steak, Oyster Blade, Wagyu Tri Tip

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

## WAGYU OX TONGUE

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

**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

## POULTRY

**Chicken Thigh** 15.8

**Smoked Duck Breast** 18.8

## M9+PREMIUM WAGYU

**Premium Karubi** 32.8

**Premium Oyster Blade** 32.8

**Chuck Rib** 36.8

**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

**Chuck Roll** 23.8

**Bolar Blade** 20.8

**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

\$5.00

Lotus Root chips with seaweed salt

Chicken Karaage

\$15.50

Crispy battered chicken with Japanese  
mayo

Tako Karaage

\$16.50

Octopus Karaage with wasabi mayo

Chicken Wings

\$13.80

Sweet soy and spiced Sansho  
pepper

