



DINNER MENU ディナーメニュー

Skewers 串焼き per skewer

Yakitori 焼き鳥 Everybody's Favorite Chicken thigh skewers	\$5.50
Tsukune つくね Recommended! Homemade chicken ball skewer	\$3.50
Gyu Kusbi 牛串 Beef fillet medium grilled skewer	\$4.50
Gyu Tongue 牛タン Grilled ox tongue skewer	\$4.00
Sweet Corn とうもろこし Grilled sweet corn	\$3.80
Shitake Mushroom 椎茸 Fresh shitake mushroom skewer	\$3.00
Zucchini ブッキーニ Zucchini Skewer	\$2.50
Butabara 豚バラ Sliced pork belly grilled and fat reduced skewer	\$4.00
Ika イカ Squid tubes skewer	\$4.00
Ebi えび串焼き Prawn skewer	\$4.20
Cheese Kransky Sausage チーズソーセージ Crunchy pork and cheese sausage	\$4.00
Kushiyaki Combo 串焼きコンボ Plate with a Skewer each of Yakitori, Tsukune, Gyu Kushi, Zucchini and Ebi	\$16.50

Appetisers 前菜

Edamame 枝豆 Boiled and lightly salted young soy beans	\$4.50
Hiya-Yakko 冷奴 Chilled beancurd with light soy sauce	\$4.00
Tsukemono 漬物 A variety of traditional Japanese pickled vegetable	\$4.50
Tako Wasabi たこわさび Fresh raw baby octopus marinated in wasabi sauce	\$5.50
Kimchi キムチ Pickled Chinese cabbage Light refreshing appetiser with a hint of spice	\$3.80
Renkon Chips れんこんチップス Thinly sliced lotus roots chips	\$4.50
Seaweed Salad シーウィードサラダ Flavored Japanese green seaweed salad	\$4.20
Horenso Gomaae ほうれん草胡麻和え Boiled spinach with Sesame Dressing	\$5.00
Wagyu Beef Tataki 和牛たたき Lightly seared wagyu beef with thinly sliced onion and plum flavoured grated radish with a quail egg	\$13.80

Sushi and Sashimi 寿司・刺身

Sushi e3 Sashimi Moriawase 寿司刺身盛り合わせ Jiro's Combination of approx. 21 pieces Sashimi, 4 Nigiri Sushi and 2 Sushi Rolls	\$36.50
Sashimi Moriawase お刺身盛り合わせ A delightful sashimi lover's feast Specially selected and arranged by our chef (18 slices)	\$25.00
California Roll カリフォルニア巻 Everybody's Favourite (5pc)	\$10.80

Jiro Maki ジロー巻 Jiro's unique combination seafood sushi roll (5pc)	\$14.80
Nigiri Sushi 握り寿司 Catch of the day selected by our chef, 4 kinds of nigiri sushi	\$12.80
Salmon Sashimi サーモン刺身 Freshly sliced salmon (from 9 slices)	\$16.80
Hamachi Sashimi ハマチ刺身 Freshly sliced king fish (from 9 slices)	\$16.80
Tuna Sashimi マグロ刺身 Freshly sliced tuna (from 9 slices)	\$18.80

Grilled 焼き物

Miso Yaki Onigiri 味噌焼きおにぎり Grilled rice balls with sweet miso paste (2pc)	\$6.80
Hotate Chilli Mayo 帆立のチリマヨ焼き Grilled Hokkaido scallops Topped with Japanese chilli mayonnaise (2pc)	\$12.00
Gyoza (pork/vegi) 餃子(豚/野菜) Pan fried Japanese dumplings (5pc)	\$7.50
Okonomiyaki お好み焼き Japanese style pancake (4pc)	\$9.00
Grilled Fish of the Day 本日のお魚 Spice up your taste buds with catch of the day selected by our chef. Lightly salted and grilled	\$13.80
Ika Yaki いか焼き Grilled squid garnished with white radish, spring onion with mayonnaise and ponzu sauce	\$15.80
Unagi Kabayaki うなぎ蒲焼 Grilled eel topped with Japanese sansho pepper (2pc)	\$12.80
Wagyu Amiyaki Karubi 和牛網焼きカルビ 120gm Grilled premium wagyu beef rib meat with grated white radish and sliced onion with refreshing Japanese vinegar ponzu sauce	\$15.80
Black Cod Saikyo 黒タラの西京焼き Grilled marinated black cod with miso sauce	\$16.00

Deep Fried 揚げ物

Mini Veg Spring Rolls ミニ春巻き \$6.50
Mini vegetable spring rolls with Japanese Mayo (6pc)

Kaki Fry カキフライ \$6.50
Deep fried Crumbed Oysters(3pc)

Takoyaki たこ焼き \$6.80
Deep fried octopus balls topped with mayo and special sauce (5pc)

Kani Cream Korokke かにクリームコロッケ \$6.50
Japanese Style Crab and Cream Croquettes (2pc)

Tori Tasuta Age 竜田揚げ \$8.80
Deep fried marinated chicken perfect nibbles for drinks

Nasu Dengaku 茄子田楽 \$8.50
Roasted eggplant topped with sweet red miso paste

Agedashi Tofu 揚げ出し豆腐 \$6.80
Deep fried tofu dipped in light soy sauce
Topped with bonito flakes (4pc)

Crispy Prawn えびのかりかり揚げ \$10.80
Deep fried prawn with wasabi mayonnaise (3pc)

Soft Shell Crab ソフトシェル蟹から揚げ \$8.80
Deep fried soft shell crab with sweet chilli sauce (2pc)

Vegi Tempura 野菜天ぷら \$8.50
Jiro's style light and crispy vegetable tempura (6pc)

Assorted Tempura 天ぷら盛り合わせ \$13.80
Mixed prawn and vegetable tempura (2Prawn, 5Veg)

Nasu no Hasamiage 茄子の挟み揚げ \$13.80
Deep fried Eggplant with Minced Chicken Filling (4pc)

Crunchy Mini Prawns 小エビのから揚げ \$7.80
Deep fried school prawns with Japanese mayonnaise with a hint of shichimi chilli powder (10pcs)

Shiitake Ebi Shinjo 椎茸海老しんじょう \$11.80
Shiitake mushrooms stuffed with mashed prawns deep fried with light batter (6pc)

Stone Grilled Plate 石焼き

Teriyaki Chicken 照り焼きチキン \$19.80
Chef recommended! marinated chicken fillet uniquely grilled and topped with teriyaki sauce

Buta Shogayaki 豚生姜焼き \$19.80
Pan fried pork belly cooked in soy and ginger sauce on a bed of Vegetables

Tofu Steak 豆腐ステーキ \$16.80
Beancurd steak
Topped with mixed Japanese mushroom and special gravy

Kaisen Yaki 海鮮焼き \$23.80
Pan fried mix seafood in garlic butter sauce on a bed of Vegetables

Wa fu Steak 和風サイコロステーキ \$23.80
Pan fried eye fillet cooked in wafu sauce on a bed of Vegetables

Salmon Teriyaki 鮭照り焼き \$22.80
Pan fried salmon fillet in teriyaki sauce on a bed of Vegetables

Wagyu Steak 和牛ステーキ \$45.00
200gm Wagyu Steak Cooked with Wafu Sauce

Salad サラダ

Kaiso Salad 海藻サラダ \$9.50
Green salad topped with mixed seaweed

Tofu Salad 豆腐サラダ \$11.80
Organic tofu with mixed salad in Jiro's Original Tofu dressing

Ocean Salad 海鮮サラダ \$12.80
Jiro's special salad with fresh greens topped with sashimi cubes

Noodle うどん・そば

Kitsune Udon/Soba きつねうどん/そば \$13.80
Udon or Soba soup noodle with fried beancurd

Tempura Udon/Soba 天ぷらうどん/そば \$16.80
Udon or soba soup noodle with tempura

Niku Udon/Soba 肉うどん/そば \$14.80
Udon or soba soup noodle with sliced beef

Yakisoba (chicken/beef) 焼きそば(鶏/牛) \$16.00
Japanese style stir-fried egg noodles with chicken or beef

Yakisoba (seafood) 海鮮焼きそば \$18.00
Japanese style seafood combination stir-fried egg noodle

Rice ご飯物

Gohan 白ご飯 \$3.00
Steamed rice

Ochazuke お茶漬け \$7.50
Steamed rice in light Japanese broth with a choice of flavour: sour plum, salmon or spicy cod roe

Soup 汁物

Miso Shiru 味噌汁 \$3.20
Soybean paste (Miso) soup with seaweed, tofu and thinly chopped green onions

Suimono 吸い物 \$3.20
Traditional clear soup with light flavour
Perfect match with sushi and sashimi

Wakame Soup ワカメスープ \$3.20
Clear seaweed soup topped with sesame oil
Perfect for yakitori dish