

おつまみ APPETIZER



WAGYU SPICY NACHOS

和牛スパイシーナチョス

Crispy nachos served with a rich
Wagyu keema curry dip

\$14



和牛コーネポン酢 WAGYU KONE PONZU

Thinly sliced Wagyu brisket, quickly
seared and served with ponzu sauce
and grated daikon.

\$16

EDAMAME

\$7

日本産枝豆

Lightly boiled and perfectly salted. A simple,
delicious, and wholesome snack straight
from Japan.

ULTRA CRUNCHY BELGIAN FRIES

\$7

ベルギー産フレンチフライ

Ultra-crunchy fried potatoes from Belgium,
served with our original mayonnaise
dipping sauce.

WAGYU CARPACCIO

\$28

和牛カルパッチョ

Thinly sliced Wagyu sirloin tartar
served with our special sauce.

和牛餃子 WAGYU GYOZA 6PCS
6pcs gyoza crafted with premium
A5 Japanese Wagyu ground beef.

\$15



SALAD サラダ

WAFU SALAD

\$14

和風サラダ

Lettuce, naganegi, shio konbu, cherry tomatoes tossed in sesame dressing.

CRUNCH SALAD

クラッチサラダ

Romaine lettuce, onions, peanuts, bacon bits, tortilla chips tossed in carrot dressing.

\$14

ABURIYA GREEN SALAD

グリーンサラダ

Japanese rocquette (Mizuna) with onions, celery and peanuts tossed in balsamic vinegar dressing.

\$14

ライス RICE

WAGYU KEEMA CURRY RICE

和牛キーマカレーライス

Savory Wagyu ground beef simmered in a flavorful curry sauce, served over a bed of fluffy rice.

\$18



Images represented are for illustration purposes only.
All prices are subjected to GST and 10% service charges.

ポンドステーキ ONE-POUND STEAK 450G

The Lava Rock Pounder with
FREE FLOW UNLIMITED
Ultra Crunchy Belgian Fries!



A5 JAPAN WAGYU RIBEYE 🇯🇵 \$180

A5和牛リブローズ

Perfectly seared A5 Japanese Wagyu Ribeye steak. Renowned for its exquisite marbling, incredible tenderness, and rich, buttery flavor.



A5 JAPAN WAGYU STRIPLOIN 🇯🇵 \$170

A5和牛サーロイン

Celebrated for its fine marbling, exceptional tenderness, and luxurious flavor.

A5 JAPAN WAGYU TOP ROUND 🇯🇵 \$100

A5和牛うちもも

Lean yet flavorful cut known for its rich beefy taste. Perfectly prepared to highlight its natural characteristics.



A5 JAPAN WAGYU CUT-OFF SILVERSIDE 🇯🇵 \$85

A5和牛切り落としそともも

Versatile and flavorful cut off bottom round that offers a satisfying beef experience with a rich, robust taste.

US PRIME RIBEYE 🇺🇸 \$135

USプライムリブローズ

Premium cut known for its generous marbling, rich flavor, and tender texture. A classic steakhouse favorite.

US CHOICE TENDERLOIN 🇺🇸 \$130

USチョイスヒレ

Lean and exceptionally tender cut, celebrated for its delicate flavor and buttery texture.

NZ WAGYU RUMP 🇳🇿 \$100

NZ和牛ランプ

A rich buttery yet firm-texture cut of meat.



ステーキ STEAK

FREE FLOW UNLIMITED
Ultra Crunchy Belgian Fries!

A5 JAPAN WAGYU CHATEAUBRIAND 150G  \$130

A5和牛シャトーブリアン

Exceptionally rare and prized cut from the tenderloin is renowned for its melt-in-your-mouth texture, delicate flavor, and exquisite marbling.



A5 JAPAN WAGYU TENDERLOIN 200G  \$95

A5和牛ヒレ

Premium cut, sourced from Japan's finest Wagyu, offers a buttery texture and exquisite flavor, making every bite a luxurious experience.



A5 JAPAN WAGYU RIBEYE 200G  \$95

A5和牛リブロース

Perfectly seared A5 Japanese Wagyu Ribeye steak. Renowned for its exquisite marbling, incredible tenderness, and rich, buttery flavor.



A5 JAPAN WAGYU STRIPLOIN 200G  \$90

A5和牛サーロイン

Celebrated for its fine marbling, exceptional tenderness, and luxurious flavor.



A5 JAPAN WAGYU TOP ROUND 200G  \$55

A5和牛うちもも

Lean yet flavorful cut known for its rich beefy taste. Perfectly prepared to highlight its natural characteristics.

A5 JAPAN WAGYU CUT-OFF SILVERSIDE 200G  \$45

A5和牛切り落としそともも

Versatile and flavorful cut off bottom round that offers a satisfying beef experience with a rich, robust taste.



US PRIME RIBEYE 2006

\$65

USプライムリブローズ

Premium cut known for its generous marbling, rich flavor, and tender texture. A classic steakhouse favorite.



US CHOICE TENDERLOIN 2006

\$60

USチョイスヒレ

Lean and exceptionally tender cut, celebrated for its delicate flavor and buttery texture.

HOKKAIDO PORK TONTEKI

\$25

北海道豚トンテキ

Pan-seared, glove-cut pork sautéed to perfection and coated in a rich, savory sauce.

AUST LAMB SHOULDER ROLL

\$25

豪州ラム肩ロール

Flavorful and tender cut, expertly grilled to bring out its rich, savory notes.

NZ WAGYU RUMP

\$55

NZ和牛ランプ

A rich buttery yet firm-texture cut of meat.

**FREE FLOW UNLIMITED
Ultra Crunchy Belgian Fries!**





すき焼き SUKIYAKI SET

A Japanese hot pot featuring thinly sliced beef, vegetables, and tofu, simmered in a sweet and savory soy-based broth with Japanese pasteurized raw egg dipping sauce.

しゃぶしゃぶ SHABU-SHABU SET

A Japanese hot pot dish where thin slices of meat and vegetables are briefly swished in a savory broth with Ponzu & Goma dipping sauce.

SUKIYAKI OR SHABU-SHABU SET SERVINGS

All servings comes with FREE FLOW RICE / MISO SOUP

1 PAX SERVING

A5 JAPAN WAGYU RIBEYE 200G
お一人様A5和牛リブローススライス200G

\$100

2 PAX SERVING

A5 JAPAN WAGYU RIBEYE 400G
2人様A5和牛リブローススライス400G

\$180

ADDITIONAL

Complement your set with more items

A5 WAGYU RIBEYE 200G \$85
A5和牛リブローススライス200G

JAPAN PASTEURIZED EGG \$2
日本産生卵

YASAI SET \$10
野菜盛り合せ

A5和牛グルメバーガー A5 JAPAN WAGYU BURGER

FREE FLOW UNLIMITED
Ultra Crunchy Belgian Fries!



SINGLE CHEESE BURGER

チーズバーガー
\$20



DOUBLE CHEESE BURGER

ダブルチーズバーガー
\$25



TRIPLE CHEESE BURGER

トリプルチーズバーガー
\$30



STRIPLOIN STEAK BURGER

サーロインチーズバーガー
\$50

グルメチャレンジ (30分以内完食で無料)

\$100

禁断の肉塊、3kg。鉄の胃袋を持つ勇者たちよ、
30分以内にその野望を喰らい尽くせ！
和牛バーガータワー、挑戦者募集！



WAGYU
BITES
Aburage

GOURMET CHALLENGE

Finish in 30 minutes, it's free!

\$100

3kg Wagyu Beast.

Conquer It If You Dare!
Iron Stomachs Wanted for
the Burger Tower Challenge



お品書付



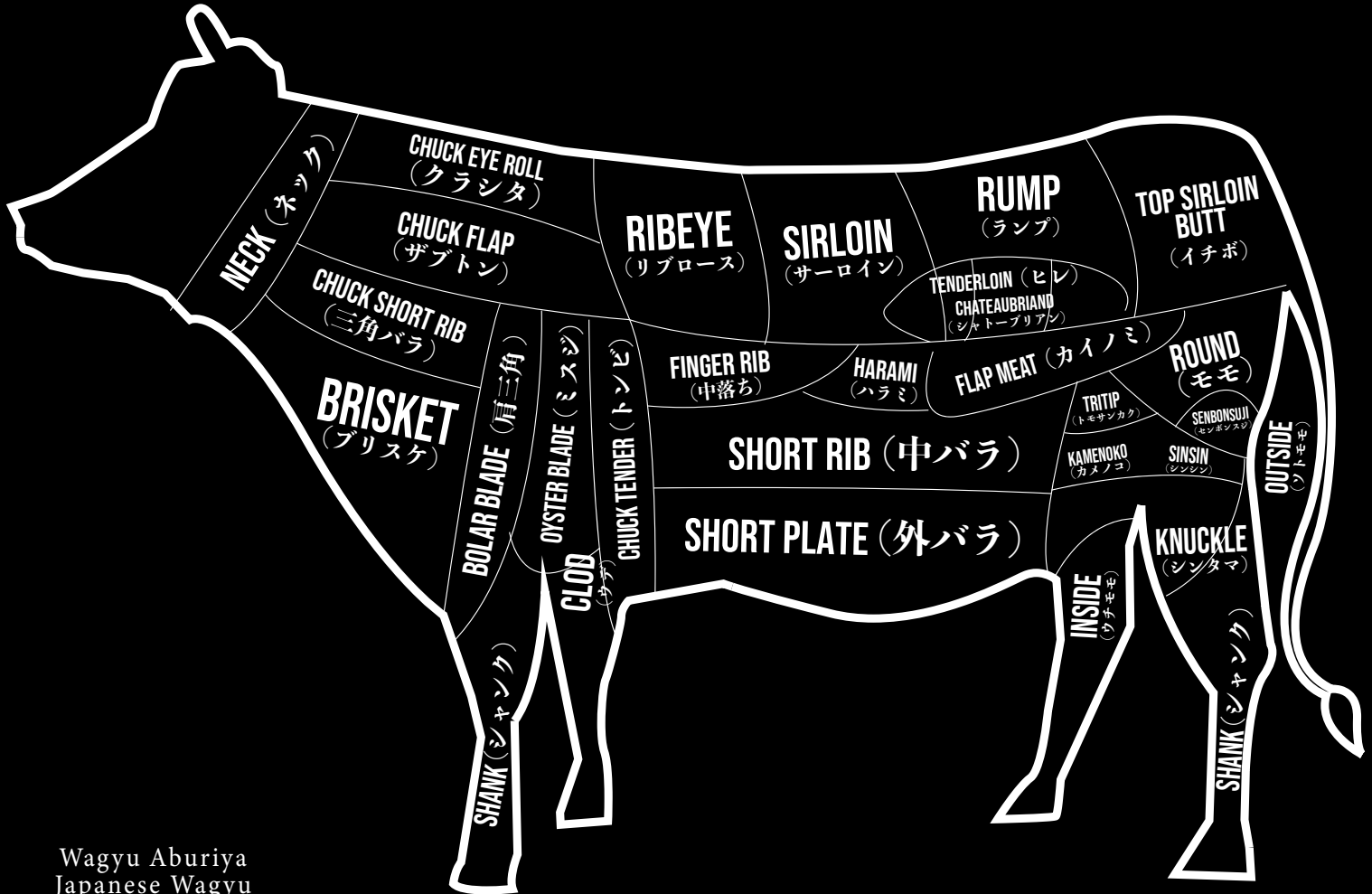
和牛あぶりや



Wagyu Aburiya
Japanese Wagyu

CUTS OF WAGYU

和牛部位名称



Wagyu Aburiya
Japanese Wagyu

和牛あぶりや



As experts of Japanese Wagyu for more than 20 years the Aburiya brand prides ourselves in sourcing and curating the best quality Japanese beef.

At Wagyu Aburiya - we are famous for our lava stone steak and various other techniques of serving beef such as Sukiyaki, Shabu-Shabu and Gyukatsu.





A5 WAGYU GOURMET BURGER

