



Inspired by the vibrant and theatrical teppan culture of Hong Kong, Bari Bari Grand specializes in premium Japanese and global beef cuts alongside a curated selection of fine seafood.

Each selection is served with a **hot stone steak pellet made from high-density stone from Japan**. Heated to 300°C, it allows guests to interactively tailor their steak's doneness to absolute perfection right at the table.

Our steaks are served perfectly medium-rare, crowned with a **house herb butter meticulously crafted by our chef**. For a deeper layer of flavour, pair your selection with our Signature Bari Bari Sauce, a proprietary blend packed with rich, savoury umami.

Redefining premium dining value, every teppan dish includes all-inclusive access to our **complimentary, free-flow Japanese Gourmet Salad Bar**, featuring a fresh selection of premium crisp greens, artisanal side dishes, and exquisite desserts.



Complimentary Free-Flow Gourmet Salad Bar

with every teppan set ordered





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with every teppan set ordered

Our signature complimentary Gourmet Salad Bar features a rotating series of fresh salads, seasonal appetisers, Japanese-inspired delicacies and chef-crafted bites, offering something new to discover with every visit.

- 90 mins dining limit
- For dine-in only
- Takeaway is not allowed
- Valid with any main course ordered from the menu
- No sharing or transferring of gourmet salad bar
- Each customer is required to order at least one main course
- Food wastage is strictly subject to additional charges

How to Enjoy Steak Teppan

Step 1

Slice the slab of steak into your desired thickness

Step 2

Grill it on the hot stone to your desired doneness

Step 3

Once all done, dip it in your preferred sauce or our Okinawan sea salt and enjoy!

*Please let us know if you need a replacement hot stone.
It should stay hot for about 8 to 10 minutes

Caution: The hot stone and teppan is extremely hot!



APPETIZERS

前菜

MIYAZAKI WAGYU TARTARE

宮崎和牛ユッケ

Finely chopped raw Japanese wagyu beef
tosed with savoury seasonings and
topped with raw egg yolk

\$25



MIYAZAKI WAGYU TATAKI

PONZU 宮崎和牛たたき ポン酢

Lightly seared thin-sliced raw beef served
with citrus soy dipping sauce

\$25



PREMIUM JAPANESE

OYSTER 日本産プレミアム生牡蠣

Harvested from pristine, cold waters.
Features a sweet, oceanic richness
with a smooth, buttery finish

(1pc) | (half dozen) | (one dozen)
\$6.8 | \$38 | \$68



MENTAIKO TAKO WASABI

明太たこわさ

Spicy fish roe with octopus and wasabi
served with nori

\$8



TRUFFLE EDAMAME

トリュフ風味枝豆

Japanese soy bean marinated
with truffle sauce

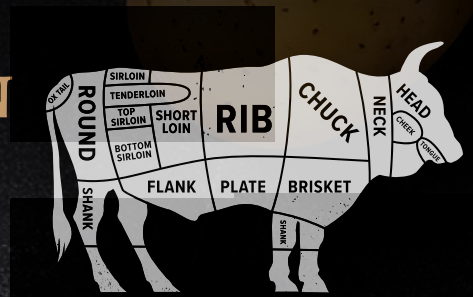
\$6

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MIYAZAKI WAGYU TEPPAN

鉄板A4/A5厳選宮崎牛ステーキ

All teppan comes with homemade truffle mashed potatoes, cherry tomatoes, brussel sprouts and pearl corn



Sirloin

Zabuton



Ribeye Round

Rib Cap



A4/A5 No.1 Champion Miyazakigyu

Experience exceptional meat quality, a consecutive 4-time winner of Japan's prestigious "National Wagyu Award." Highest quality of Japanese A4/A5 Miyazaki Wagyu, known for its incredible marbling, tenderness, and unparalleled flavour.

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ZABUTON (150G)

ザブトン (150g)

A rare cut that is velvety soft, and intensely marbled

\$68

SIRLOIN (150G)

サーロイン (150g)

Perfectly balanced, buttery and intensely juicy

\$68

RIBEYE ROUND (150G)

リブアイ (150g)

Rich and exceptionally tender with a deep, savoury beef flavour

\$75

RIB CAP (150G)

リブかぶり (150g)

Most decadent, ultra-tender outer crown of the ribeye

\$88

Craft your perfect dip at the Gourmet Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

**Gourmet Bar,
Dessert & Rice**



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STEAK TEPPAN

鉄板ステーキ(牛肉)

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AUSTRALIAN ANGUS FLANK STEAK

鉄板AUS.アンガスフランクステーキ

A lean cut known for its bold, robust beef flavour and a satisfyingly juicy, firm texture

(160g)	(200g)
\$29	\$32



AUSTRALIAN ANGUS OYSTER BLADE STEAK

鉄板AUS.アンガスマスジステーキ

An exceptionally tender cut featuring a distinctive line of collagen that melts during cooking, yielding a rich, succulent and deeply flavourful bite.

(160g)	(200g)
\$35	\$38

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AUSTRALIAN ANGUS SIRLOIN STEAK

鉄板AUS.アンガスサーロインステーキ

A classic cut offering a perfect balance of rich beef flavour, tender texture, and a juicy bite

(160g)	(200g)
\$36	\$39



ANGUS SAIKORO STEAK

アンガスビーフサイコロステーキ

Bite-sized, tender cubes of steak seared to perfection for a quick, flavourful and effortless dining

(160g)	(200g)
\$29	\$32



WAGYU HAMBURG (2PCS)

和牛ハンバーグ (2個)

Freshly handmade by our chef every day. Incredibly juicy, succulent, and packed with rich, savoury flavour

\$29



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OTHER PROTEINS TEPPAN

鉄板ステーキ

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HOKKAIDO PORK OROSHI PONZU

鉄板北海道産豚肉おろしポン酢

Tender Hokkaido pork, citrus ponzu, and grated daikon

\$29



HOKKAIDO PORK TOTENKI

北海道豚トンテキ

Caramelized seared Hokkaido pork with savoury sauce

\$29

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CLASSIC WHOLE CHICKEN THIGH

鉄板骨付き鶏もも肉

Crispy fried chicken thigh

\$25



TERIYAKI WHOLE CHICKEN THIGH

鉄板照り焼き骨付き鶏もも肉

Crispy fried chicken thigh with teriyaki sauce

\$26



NANBAN WHOLE CHICKEN THIGH

鉄板骨付きチキン南蛮

Crispy fried chicken thigh with a tangy nanban glaze and creamy tartar

\$27

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LOBSTER

鉄板ロブスター

Cheesy lobster

\$69



SALMON MENTAIKO

鉄板明太子サーモン

Pan-seared salmon with mentaiko sauce

\$28



GINDARA TERIYAKI

鉄板銀鱈の照り焼き

Grilled teriyaki cod fillet

\$32

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Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

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COMBO TEPPAN

鉄板コンボ

Meat Combo

肉コンボ

■ All teppan comes with homemade truffle mashed potatoes, cherry tomatoes, brussel sprouts and pearl corn



CHICKEN THIGH & ANGUS SAIKORO STEAK

骨付き鶏もも肉 + アンガスビーフサイコロステーキ

\$32



CHICKEN THIGH & WAGYU HAMBURG

骨付き鶏もも肉 + 和牛ハンバーグ

\$28



ANGUS SAIKORO STEAK & WAGYU

HAMBURG アンガスビーフサイコロステーキ + 和牛ハンバーグ

\$35

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COMBO TEPPAN

鉄板コンボ

Seafood Combo

海鮮コンボ

■ All teppan comes with homemade truffle mashed potatoes, cherry tomatoes, brussel sprouts and pearl corn



LOBSTER & SCALLOPS MENTAICO

チーズロブスター + 焼ホタテ明太ソース

\$58



SALMON MENTAICO & SCALLOPS

MENTAICO 明太子サーモン + 焼ホタテ明太ソース

\$32



GINDARA TERIYAKI & SCALLOPS

MENTAICO 銀鱈の照り焼き + 焼ホタテ明太ソース

\$36

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COMBO TEPPAN

鉄板コンボ

■ All teppan comes with homemade truffle mashed potatoes, cherry tomatoes, brussel sprouts and pearl corn

Decadent Surf & Turf Combo

海鮮 + ステーキコンボ



LOBSTER & ANGUS SAIKORO STEAK

チーズロブスター + アンガスビーフサイコロステーキ

\$55



LOBSTER & ANGUS SIRLOIN STEAK

チーズロブスター + アンガスビーフサーロイン

\$58



LOBSTER & WAGYU HAMBURG

チーズロブスター + 和牛ハンバーグ

\$49

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SEAFOOD PLATTER (COLD) 4 TO 6 PAX

冷製シーフードの盛り合わせ(4～6名様用)

Comes with free-flow gourmet bar for up to 6 pax



Pre-order 3 days in advance

Comes with Aka Ebi (6pcs), King Crab (500g),
Hokkaido Scallops (6pcs), Japanese Oysters (6pcs)

\$288

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TOMAHAWK (~1.5KG) 4 TO 6 PAX

トマホークステーキ(約1.5KG)4~6名様用

Comes with free-flow gourmet bar for up to 6 pax



Pre-order 3 days in advance

\$18 per 100g
(~1.5kg)

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SIDE DISHES

副菜

TEBASAKI KARAAGE

手羽先の唐揚げ

Deep-fried Prawn Paste
Chicken Wings

\$11



CHICKEN NANBAN

チキン南蛮

Deep-fried chicken with
tartar sauce

\$9



IIDAKO KARAAGE

イイダコの唐揚げ

Deep-fried Baby Octopus

\$10



TRUFFLE CHIPS

自家製ポテチトリュフ風味

Truffle Colourful Real Potato Chips

\$9



GOBOU KARAAGE

ごぼうチップス

Deep-fried Burdock Roots

\$9



CORN SHOYU BUTTER

AONORI 揚げとうもろこしのバター
醤油かけ

Corn with garlic and shoyu butter

\$7

WAGYU SAIKORO CUBES

IN RED WINE SAUCE

和牛サイコロステーキ赤ワインソース

Melt-in-your-mouth seared Wagyu cubes
drizzled with an aromatic red wine sauce

\$25



WAGYU SUJI

特製和牛すじやわらか煮込み

Braised wagyu beef tendons

\$19

GARLIC PRAWN BUTTER

YAKI 海老のガーリックバター焼き

Savoury garlic butter prawns (5 pcs)

\$18



CHEESE DICE

カマンベールチーズフライ

Fried Camembert Cheese Dice

\$11



MENTAIKO CHEESE FRIES

明太マヨチーズポテトフライ

Golden, crispy fries drizzled with a savory,
umami-rich mentaiko mayo and
finished with Parmesan

\$9



TRUFFLE CHEESE FRIES

トリュフポテトフライ

Crispy golden fries infused with aromatic
truffle oil and topped with black truffle

\$9



ATSUAGE NEGI CHEESE

YAKI 焼き厚揚げ葱チーズのせ

Deep-fried tofu cubes with cheese
and top with crispy scallions

\$8

BEVERAGES

お飲み物





HIGH BALL ハイボール

High Ball

ハイボール

- Jim Beam \$12
- Suntory Kakubin Whisky \$15

High Ball (Yuzu / Apple / Orange / Lime / Cranberry / Mango / Pineapple)

ハイボール (柚子 / りんご / オレンジ / ライム / クランベリー / マンゴー / パイナップル)

- Jim Beam \$13
- Suntory Kakubin Whisky \$16



BEER ビール

Suntory The Premium Malt's Pilsner Beer

(half pint) \$9
(full pint) \$16

SAKE 日本酒

SMALL SAKE 300ML

Kikusui No Karakuchi

\$33

菊水の辛口 本醸造

Dry distinctive sharpness and clear aftertaste

SMV: +8

Chichibu Nishiki Tokubetsu Junmai (Wolf Label)

\$35

秩父錦 特別純米

Rich, sharp taste, and a crisp flavour

SMV: +4

Hanagaki Junmai Nigori

\$35

花垣純米にごり

Fruity, sweet, full of umami

SMV: -14

Kokushimuso Junmai Ginjo

\$43

国士無双 純米吟醸

Citrus-like aroma, rich umami, dry

SMV: +2

Kitaya Daiginjyo Ginnohitomi

\$43

喜多屋 大吟醸酒 吟の瞳

Light, refreshing, and dry

SMV: +6

Yoshikubo Ippin Junmai Daiginjyo

\$45

吉久保 一品 純米大吟醸

Fruity rich, sweet, and dry

SMV: +1

BOTTLE SAKE 720ML

Kikusui No Karakuchi

\$70

菊水の辛口 本醸造

Dry distinctive sharpness and clear aftertaste

SMV: +8

Kiminoi Honjozo Josen

\$72

君の井 上泉 本醸造

Mild rice sweetness with vanilla and cedar

SMV: +2

Taikan Seiryu Honjozo

\$75

太冠 青龍 本醸造

Rich and dry finish

SMV: +7

Sakari Daiginjyo

\$89

日本盛大吟醸

Light, crisp, and dry

SMV: +5

Kitaya Daiginjyo Ginnohitomi

\$90

喜多屋 大吟醸酒 吟の瞳

Light, refreshing, and dry

SMV: +6

Katafune Tokubetsu Honjozo

\$92

かたふね 特別本醸造

Smooth and rich taste

SMV: -3

Hakkaisan Tokubetsu Junmai

\$115

八海山 特別純米

Clean, light and dry taste

SMV: +5

SAKE METER VALUE (SMV):

-15

-5

0

5

15

Sweeter

Slightly Sweet

Neutral

Slightly Dry

Drier



WINE (House Pour)

ハウスワイン

Rothbury Estate Shiraz-Cabernet NV
(Australia)

- Red wine by glass \$12
- Red wine by bottle \$55

UBY N.7 Merlot Tannat (France)

- Red wine by glass \$13
- Red wine by bottle \$65

Maison Wessman Originel
Merlot-Cabernet Sauvignon Bergerac
AOP 2022 (France)

- Red wine by glass \$14
- Red wine by bottle \$65

Rothbury Estate Chardonnay NV
(Australia)

- White wine by glass \$13
- White wine by bottle \$55

Torresella Pinot Grigio (Italy)

- White wine by glass \$12
- White wine by bottle \$65

WHITE WINE

白ワイン

Lawson's Dry Hills Chardonnay \$98
(New Zealand)

DAOU Vineyards Discovery Sauvignon \$90
Blanc 2024 (USA)

Louis Latour Chablis AC (France) \$168

RED WINE

赤ワイン

Trinity Hill Hawke's Bay Syrah \$98
(New Zealand)

Castello di Gabbiano Chianti Classico \$98
Riserva DOCG 2020 (Italy)

Maison Wessman Saint-Cernin \$128
Merlot-Cabernet Bergerac AOP 2019
(France)

Beaulieu Vineyard Napa Valley \$138
Cabernet Sauvignon 2019 (USA)

Enzo Bartoli Barolo (Italy) \$168

SPARKLING WINE /PROSECCO

スパークリングワイン/プロセッコ

Santa Margherita Prosecco Extra Dry \$68

Shirley Temple



Mango Calpis Soda



Natsu No Yuki



FRUIT JUICE ジュース

Orange Juice  \$5
オレンジジュース

Cranberry Juice  \$5
クランベリージュース

Lime Juice  \$5
ライムジュース

Mango Juice  \$5
マンゴージュース

Apple Juice  \$5
アップルジュース

Pineapple Juice  \$5
パインジュース

MOCKTAILS モックテイル

Shirley Temple  \$7

シェリーテンブル

Lime juice, grenadine syrup, ginger ale

Mango Calpis Soda  \$7

マンゴーカルピスウォーター

Mango juice, calpis, soda water

Natsu No Yuki  \$7

夏の雪

Lime juice, blue curacao, sprite

Tropical Tease  \$7

トロピカル

Apple juice, mango juice, pineapple juice, peach syrup, soda water

Red Shiso Soda  \$7

赤しそソーダ

Red Shiso Syrup, Mint Syrup, soda water

Virgin Mojito  \$7

バージンモヒート

Mint, mojito syrup, lime juice, sprite

SOFT DRINKS ソフトドリンク

Coke  \$4

コーラ

Coke Zero  \$4

コーラゼロ

Sprite  \$4

スプライト

Ginger Ale  \$4

ジンジャーエール

Soda  \$4

ソーダ

Bottled Water  \$3

ミネラルウォーター

Oolong Tea  \$4

烏龍茶

Genmai (cold/hot)  \$2

玄米茶

Yuzu Tea (cold/hot)  \$5

ゆず茶

Calpis  \$4

カルピス