



Bari Bari Steak

バリバリステーキ



A concept from Hong Kong that celebrates the art of teppan cuisine. We specialise in premium Japanese steak cuts, alongside carefully selected cuts from other regions, all expertly seared on an iron griddle and served with a **hot stone steak pellet made from high-density stone from Japan**, heated up to 300°C, allowing you to continue searing your steak to your preferred doneness.

Our steaks are served at a perfect medium rare, with specially curated Japanese donburi selections, sides and kids meals included.

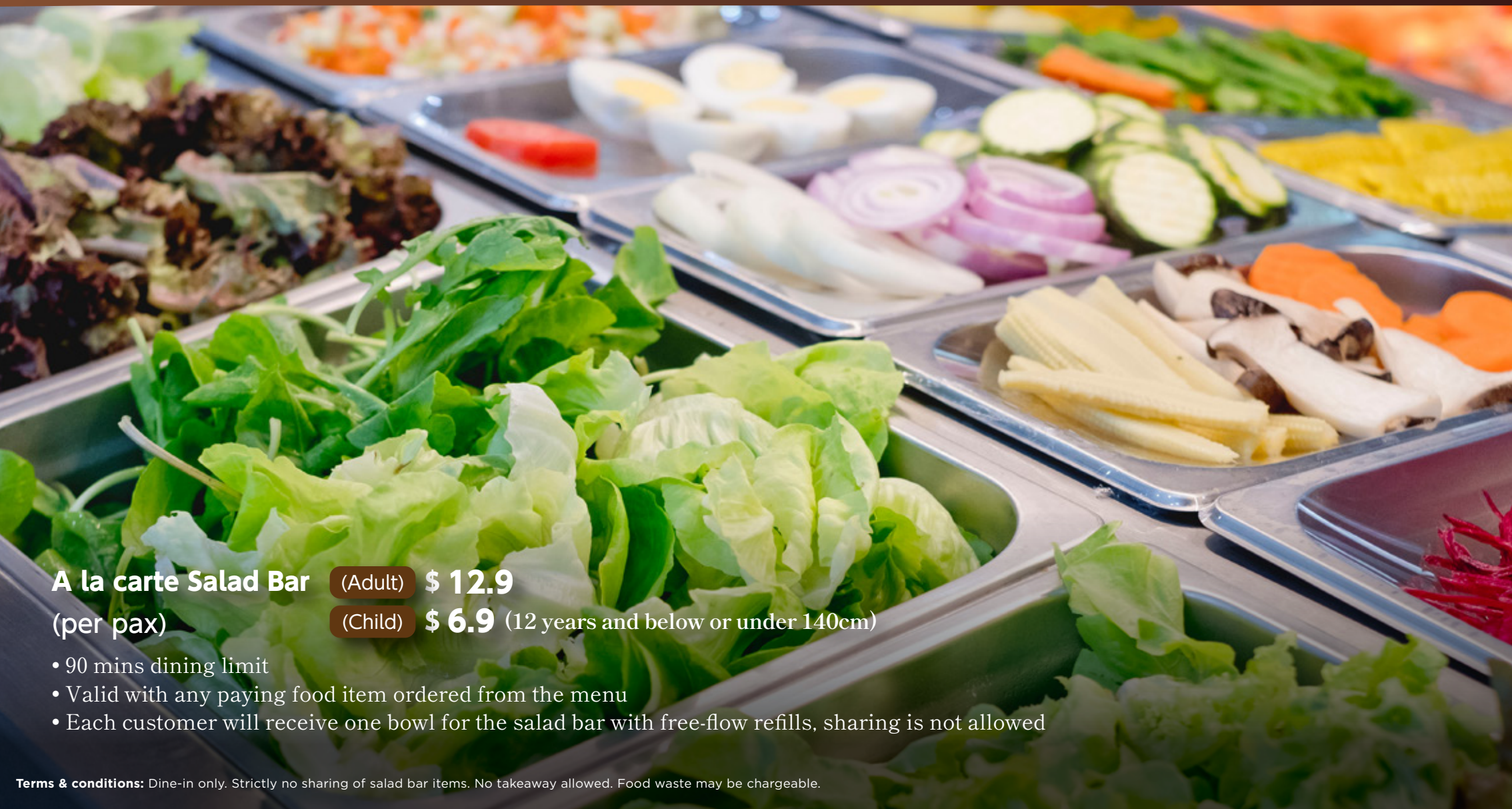
All teppan dishes come with complimentary **free-flow Japanese salad bar**, featuring a generous spread of fresh greens, sides, carbs and dessert.



COMPLIMENTARY

with every teppan set ordered

FREE-FLOW SALAD BAR



A la carte Salad Bar (Adult) \$ 12.9
(per pax) (Child) \$ 6.9 (12 years and below or under 140cm)

- 90 mins dining limit
- Valid with any paying food item ordered from the menu
- Each customer will receive one bowl for the salad bar with free-flow refills, sharing is not allowed

Terms & conditions: Dine-in only. Strictly no sharing of salad bar items. No takeaway allowed. Food waste may be chargeable.

鉄板 Teppan



Australian Flank Steak Teppan (160g) **\$ 22.9**
鉄板AUS.フランクステーキ (200g) **\$ 24.9**

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce
Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar,
Dessert & Rice





*Steak will be served uncut

Australian Oyster Blade Steak Teppan

鉄板AUS.ミスジステーキ



(160g) \$ 24.9

(200g) \$ 26.9

Argentinian Oyster Blade Steak Teppan

鉄板ARG.ミスジステーキ

(160g) \$ 25.9

(200g) \$ 27.9

FREE-FLOW

Salad Bar,
Dessert & Rice



Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



Australian Sirloin Steak Teppan

鉄板AUS.サーロインステーキ

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce
Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



(160g) \$ 27.9

(200g) \$ 29.9

FREE-FLOW

Salad Bar,
Dessert & Rice





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.



A4/A5 Miyazakigyu Teppan (160g) \$ 58

鉄板A4/A5宮崎牛ステーキ limited portions daily, while stocks last

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar, Dessert
& Rice





Diced Cut Steak Teppan

鉄板カットステーキ Mix of oyster blade cuts

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

(160g) \$ 23.9

(200g) \$ 25.9

FREE-FLOW

Salad Bar,
Dessert & Rice





**Diced Cut Steak
and Chicken Leg Teppan**

鉄板カットステーキ+骨付き鶏もも肉

\$ 24.9

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



FREE-FLOW

Salad Bar,
Dessert & Rice



Chicken Leg & Wagyu Hamburg

Steak Teppan 鉄板和牛ハンバーグ

+骨付き鶏もも肉

\$ 23.9



Chicken Leg Teppan

鉄板骨付き鶏もも肉

\$ 19.9



**Diced Cut Steak and Wagyu
Hamburg Steak Teppan**

鉄板カットステーキ+和牛ハンバーグ

\$ 27.9

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce
Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



FREE-FLOW

Salad Bar,
Dessert & Rice



**Wagyu Hamburg Steak
Teppan (2 pcs)**

鉄板和牛ハンバーグ(2枚)

\$ 25.9



Premium Pork Loin Teppan

鉄板プレミアム豚ロースステーキ

\$ 21.9



Mentaiko Salmon Teppan

明太子サーモン鉄板

\$ 24.9

Grilled Mackerel Teppan



鯖鉄板

\$ 19.9

Served with pairing sauces:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



FREE-FLOW

Salad Bar,
Dessert & Rice



丼 Donburi

- Not applicable for free-flow salad bar
- Applicable for the a la carte salad bar top up at \$12.9 for adults and \$6.9 for children



Premium Buta Don

プレミアム豚丼



Grilled chestnut pork loin, shimeji mushrooms on rice

\$ 16.9

WEEKDAY LUNCH SPECIAL (Mon-Fri)

exclude PH

50% OFF SALAD BAR

with any donburi order \$6.45 (U.P. \$12.9)



Tender Chestnut Pork



Harvested from carefully selected pigs which enjoy a natural diet containing chestnuts. This contributes to a tender juicy meat with a sweet nuance.

Premium Mentaiko Buta Don

プレミアム明太子豚丼



Grilled chestnut pork loin topped with flame-seared mentaiko cheese sauce, shimeji mushrooms, onsen egg on rice

\$ 17.5





丼 Donburi

- Not applicable for free-flow salad bar
- Applicable for the a la carte salad bar top up at \$12.9 for adults and \$6.9 for children

Iberico Hoho Don

イベリコ黒豚のほほ丼

Grilled Iberico pork jowl, shimeji mushrooms on rice

\$ 17.5

Buta Bara Don

豚バラ丼

Grilled pork belly, shimeji mushrooms on rice



\$ 17.9

WEEKDAY LUNCH SPECIAL (Mon-Fri)

exclude PH

50% OFF SALAD BAR

with any donburi order \$6.45 (U.P \$12.9)



丼 Donburi

- Not applicable for free-flow salad bar
- Applicable for the a la carte salad bar top up at \$12.9 for adults and \$6.9 for children



Gyu Don 牛丼

Sliced sautéed beef short plate with onions, topped with onsen egg on rice

\$ 13.9

Chicken Teriyaki Don

若鶏照り焼き丼

Grilled teriyaki chicken thigh, shimeji mushrooms, mixed salad on rice

\$ 11.9



WEEKDAY LUNCH SPECIAL (Mon-Fri)

exclude PH

50% OFF SALAD BAR

with any donburi order \$6.45 (J.P. \$12.9)



丼 Donburi

- Not applicable for free-flow salad bar
- Applicable for the a la carte salad bar top up at \$12.9 for adults and \$6.9 for children



Chicken Nanban Don

チキン南蛮丼

Deep-fried chicken drizzled with tartar sauce, mixed salad on rice

\$ 12.9



**WEEKDAY LUNCH
SPECIAL (Mon-Fri)**

exclude PH

50% OFF SALAD BAR

with any donburi order \$6.45 (U.P. \$12.9)



Mentaiko Chicken Don

明太子チキン丼

Deep-fried chicken with mentaiko sauce on rice

\$ 12.9



Spicy Chicken Don

スパイシーチキン丼


Deep-fried chicken with spicy mayonnaise on rice

\$ 12.5



焼き物 Side Dishes



Aka Tai No Shochu Jikomi 

赤鯛の焼酎仕込み
Grilled red snapper

\$ 12.9



Iberico Hoho Yaki

イベリコ黒豚のほほ焼き
Charcoal grilled Iberico pork jowl

\$ 14.9



Grilled Ika

イカ炭火焼き
Tender grilled squid

\$ 9.9



Ika Karaage

イカ唐揚げ
Crispy deep fried squid

\$ 7.9



Chicken Nanban

チキン南蛮
Deep-fried chicken with tartar sauce

\$ 9.9



Arabiki Sausage

粗挽きソーセージ
Japanese pork sausage

\$ 6.9



Suji Nikomi Beef Tendon

秘製牛すじ煮込み

Beef tendon simmered in a rich savoury broth **\$ 12.9**



Mentaiko Fried Gyoza (4pc)

明太マヨ揚げ餃子 (4個)

\$ 6.9



Black Truffle Mayo Fried Gyoza (4pc)

トリュフマヨ揚げ餃子 (4個)

\$ 6.9



Potato Wedges

ポテトフライスパイシーマヨネーズ
Served with Siracha Chilli Sauce

\$ 5.9

Wine, Shochu, Umeshu

酒 Drinks

Wine (House Pour) ハウスワイン

RED WINE

赤ワイン

Bellevie Pavillon Merlot

Red wine by glass - 150ml グラス
Red wine by bottle ボトル

\$9.5
\$45

Terra Pura Cabernet Sauvignon

Red wine by glass - 150ml グラス
Red wine by bottle ボトル

\$9
\$40

WHITE WINE

白ワイン

Bellevie Pavillon Sauvignon Blanc

White wine by glass - 150ml グラス
White wine by bottle ボトル

\$9.5
\$45

Wine (Bottle) 赤ワイン

RED WINE

赤ワイン

Brown Brothers Moonstruck

Cabernet Sauvignon (Red wine by bottle)

\$55

Rothbury Estate Shiraz

Cabernet NV (Red wine by bottle)

\$65

Vignoble des Verdots Originel

Bergerac Rouge (Red wine by bottle)

\$75

Kaiken Estate Malbec

(Red wine by bottle)

\$75

WHITE WINE

白ワイン

Brown Brothers Moonstruck

Chardonnay (White wine by bottle)

\$55

SPARKLING WINE

スパークリング ワイン

La Pieve Spumante Prosecco

(Sparkling wine by bottle)

\$60

Shochu 焼酎

ICHIKO いいちこ

180ml (pot)

720ml (bottle)

\$25
\$99

Umeshu 梅酒

CHOYA UMESHU チョーヤ梅酒

180ml (pot)

300ml (pot)

\$23
\$30

Sake Sake Bottles 日本酒



Kaiun Iwaizake Tokubetsu Honjozo

開運祝酒特別本醸造

SMV: +3 Crisp and clean with subtle fruity undertones, hints of melon and a dry finish

Kaiun - 300ml

\$45

Kaiun - 720ml

\$99



Dassai 45 Junmai Daiginjo

獺祭45純米大吟醸

SMV: +3 Delicate and fragrant with notes of pear and apple. Smooth and slightly sweet

Dassai 45 300ml

\$55

Dassai 45 720ml

\$120



Nanbubijin Tokubetsu Junmai 720ml

南部美人特別純米720ml

SMV: +4 Slightly dry sake with a refreshing aftertaste, soft and light umami flavour

\$99



Dassai Sparkling Hoppo Nigori 360ml

獺祭スパークリング発泡にごり360ml

Creamy and slightly effervescent with a rich rice flavour and a pleasant sweetness

\$75



Masumi Junmai Ginjo Shiro 300ml

真澄白純米吟醸300ml

SMV: -3 Smooth and gentle with mild banana and apple aromas, gently sweet, balanced by acidity and a lingering savoury umami.

Masumi Shiro 300ml

\$35

Masumi Shiro 720ml

\$75

Sake (Carafe House Pour)

家で酒を注ぐ

Hakushika Nadajikomi (hot)

白鹿灘仕込み

SMV: +3 Crisp and refreshing sake has a pleasant flavour and clean finish

180ml (pot)

\$20

300ml (pot)

\$30

Tomio Junmai Daiginjo (cold)

富翁純米大吟醸

SMV: +4 Fresh stimuli of tangerine with full aromatic with a semi-dry finish

180ml (pot)

\$30

300ml (pot)

\$39

Kuromatsu Hakushika

Chokarakuchi Junmai 300ml

黒松白鹿 超辛口 純米 300ml

SMV: +7 Dry taste with less sweetness and a rich full body and a sharp finish and smooth on the palate

\$30

Kikusui Junmai 300ml

菊水 純米 300ml

SMV: +1 Slightly dry with a well balanced flavour.

\$35

Sake Flight

\$18.9

Three 60ml pours of selected sakes:

• Kuromatsu Hakushika Chokarakuchi Junmai – SMV +7

Dry taste with less sweetness and a rich full body and a sharp finish and smooth on the palate.

• Kikusui Junmai – SMV +1

Slightly dry with a well balanced flavour.

• Tomioh Gin no Tsukasa Junmai Daiginjo – SMV +4

Aromatic and dry with a fresh mouthfeel. This premium sake is dedicated to sake lovers.

アルコール

Draught Beer

Asahi Beer

アサヒビール

Half Pint	\$11
Full Pint	\$18
Tower	\$68



Alcohol

Highball ハイボール Jim Beam Kakubin Suntory Whisky

	Classic Highball ハイボール(ジムビーム)	\$11	\$13
	Yuzu Highball 柚子ハイボール	\$12	\$14
	Apple Highball りんごハイボール	\$12	\$14
	Orange Highball オレンジハイボール	\$12	
	Lime Highball ライムハイボール	\$12	
	Cranberry Highball クランベリーハイボール	\$12	
	Mango Highball マンゴーハイボール	\$12	
	Peach Highball ピーチハイボール	\$12	







Japanese Cocktails サワー


 **Plum Blossom Tonic** **\$8**
すももトニック
Umeshu, tonic

 **Umeshu Sparkler** **\$8**
梅酒ソーダ
Umeshu, soda

 **Umeshu Citrus Delight** **\$8**
梅酒シトラスデライト
Umeshu, sprite

 **Lime Sour** **\$10**
ライムサワー
Shochu, lime juice, soda water

 **Aburi EN Sour** **\$10**
炙りえんサワー
Shochu, yuzu, Shiquasa, lime, soda water

 **Oolong Hai** **\$10**
ウーロンハイ
Shochu, Oolong tea

 **Geisha Dawn Spitz** **\$10**
芸者スピッツ
House sake, orange juice, grenadine syrup

 **Samurai Citrus** **\$10**
サムライシトラス
House sake, lemon juice

Fruit Juice, Mocktails, Soft Drinks

Fruit Juice ジュース

- Orange Juice** C 8% sugar **\$4.5**
オレンジジュース
- Cranberry Juice** C 8% sugar **\$4.5**
クランベリージュース
- Lime Juice** C 9% sugar **\$4.5**
ライムジュース
- Mango Juice** C 9% sugar **\$4.5**
マンゴージュース
- Apple Juice** C 8% sugar **\$4.5**
アップルジュース



Shirley Temple



Mango Calpis Soda



Natsu No Yuki

Mocktails モックテイル


- Natsu No Yuki** C 10% sugar **\$6** **Shirley Temple** C 9% sugar **\$6**
夏の雪 シェリーテンプル
Lime juice, blue curacao, sprite Lime juice, grenadine syrup, ginger ale
- Miyabi Sunrise** C 8% sugar **\$6** **Tropical Tease** C 8% sugar **\$6**
みやびサンライズ トロピカルティーズ
Mango juice, orange juice, grenadine syrup, soda water Apple juice, mango juice, pineapple juice, peach syrup, soda water
- Akibiyori Cooler** C 8% sugar **\$6** **Mango Calpis Soda** C 9% sugar **\$6**
秋日和クーラー マンゴーカルピスウォーター
Apple juice, cranberry juice, lemon juice, peach syrup, soda water Mango juice, calpis, soda water


Soft Drinks ソフトドリンク


- Coke** B 5% sugar **\$3.5** **Calpis** C 10% sugar **\$4.5**
コーラ カルピス
- Coke Zero** B 0% sugar **\$3.5** **Bottled Water** A 0% sugar **\$1.9**
コーラゼロ ミネラルウォーター
- Sprite** B 5% sugar **\$3.5**
- Ginger Ale** C 8% sugar **\$3.5**
- Oolong Tea** A 0% sugar **\$3.5**
烏龍茶

Tea お茶

- Genmai** A 0% sugar **\$2**
(Cold/Hot) Refillable
玄米茶

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