



Bari Bari Steak
バリバリステーキ



Our concept celebrates the artistry of teppan cuisine. We specialise in premium Japanese steak cuts alongside carefully selected meats from around the world, all expertly seared on an iron griddle.

To elevate your dining experience, every steak is served with a **hot stone steak pellet made from high-density stone from Japan**. Heated up to 300°C, it allows you to continuously sear your steak right at your table to your preferred doneness.

Our steaks are served at a perfect medium rare, crowned with a **chef-crafted house herb butter** that melts into a rich and robust glaze. For an extra layer of flavour, dip your steak into our Signature Bari Bari sauce that featuring an exquisite blend, packed with deep umami.

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



COMPLIMENTARY FREE-FLOW SALAD BAR

with every teppan set ordered



- 90 mins dining limit
- For dine-in only
- Takeaway is not allowed
- Valid with any main course ordered from the menu
- Sharing is not allowed
- Each customer is required to order at least one main course

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!

鉄板 Teppan



Australian Flank Steak Teppan (160g) \$ 22.9
鉄板AUS.フランクステーキ (200g) \$ 25.9

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar,
Dessert & Rice



Prices are subjected to prevailing GST and service charge • Images are for illustrative purposes only • Crockery may vary • Every customer above 10 years old is required to order at least one main course



*Steak will be served uncut

Australian Angus Oyster Blade
Steak Teppan 鉄板AUS.アンガスミスジステーキ



(160g) **\$ 26.9**

(200g) **\$ 28.9**

Argentinian Oyster Blade
Steak Teppan 鉄板ARG.ミスジステーキ

(160g) **\$ 27.9**

(200g) **\$ 30.9**

FREE-FLOW

Salad Bar,
Dessert & Rice



Craft your perfect dip at the Salad Bar:

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



(160g) \$ 29.9

(200g) \$ 32.9

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

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厳選宮崎牛ステーキ limited portions daily, while stocks last

Craft your perfect dip at the Salad Bar:

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

(160g) \$ 25.9

(200g) \$ 28.9

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar,
Dessert & Rice





**Diced Cut Steak
and Jumbo Chicken Leg Teppan**
鉄板カットステーキ+骨付きジャンボ鶏もも肉 **\$ 26.9**

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



FREE-FLOW

Salad Bar,
Dessert & Rice



**Jumbo Chicken Leg & Wagyu Hamburg
Steak Teppan 鉄板和牛ハンバーグ**
+骨付きジャンボ鶏もも肉 **\$ 23.9**



Jumbo Chicken Leg Teppan
鉄板骨付きジャンボ鶏もも肉 **\$ 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

\$ 29.9

Craft your perfect dip at the Salad Bar:

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ステーキ(2枚)

\$ 27.9



NEW!

Pork Loin & Hamburg Combo Teppan

鉄板特選豚ロース&和牛ハンバ
ーグステーキ

\$ 26.9



Pork Steak Teppan

鉄板プレミアム豚ロースステーキ

\$ 23.9

Premium Buta Teppan (Grilled Chestnut Pork Loin) 鉄板ポークソテー



\$ 21.9

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar,
Dessert & Rice





NEW!

Yakiniku Beef Teppan
(Sliced Beef Short Plate)

鉄板ビーフ焼肉

\$ 22.9

Pork Shogayaki Teppan
(Japanese Ginger Pork)

鉄板豚生姜焼き

\$ 20.9

Craft your perfect dip at the Salad Bar:

Signature Bari Bari Sauce / Miyazaki Yakiniku Sauce

Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce

FREE-FLOW

Salad Bar,
Dessert & Rice



NEW!





Mentaiko Salmon Teppan

明太子サーモン鉄板

\$ 26.9

Craft your perfect dip at the Salad Bar:

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Premium Okinawa Salt / Yuzu Onion Sauce / Wasabi Sauce



FREE-FLOW

Salad Bar,
Dessert & Rice



Grilled Mackerel Teppan

鯖鉄板

\$ 19.9



Tokusen White Fish Fillet Teppan 鉄板白身魚フィレ

\$ 19.9



NEW!

**Jumbo Chicken Leg Teriyaki
Teppan 鉄板照り焼きジャンボチキン**

\$ 20.9

Craft your perfect dip at the Salad Bar:

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



FREE-FLOW

Salad Bar,
Dessert & Rice



**Chicken Nanban Teppan
鉄板チキン南蛮**

\$ 19.9



NEW!

**Truffle Plant-based Hamburg
Teppan (2pcs) 鉄板プラントベ
ースハンバーグ トリュフソース**

\$ 19.9



Suji Nikomi Beef Tendon

秘製牛すじ煮込み

Beef tendon simmered in a rich
savory broth

\$ 9.9



焼き物 Side Dishes

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



Arabiki Sausage

粗挽きソーセージ

Japanese pork sausage

\$ 6.9

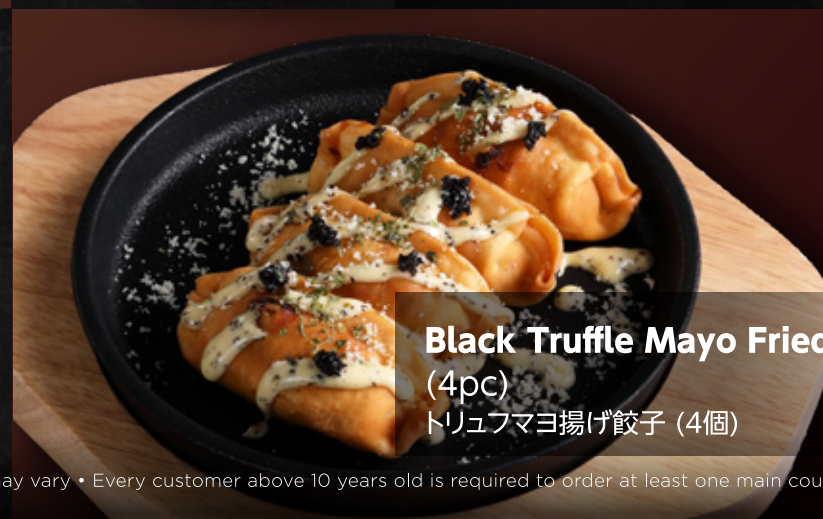


Mentaiko Fried Gyoza

(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

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

\$9.5

Red wine by bottle ボトル

\$45

Terra Pura Cabernet Sauvignon

Red wine by glass - 150ml グラス

\$9

Red wine by bottle ボトル

\$40

WHITE WINE

白ワイン

Bellevie Pavillon Sauvignon Blanc

White wine by glass - 150ml グラス

\$9.5

White wine by bottle ボトル

\$45

Wine (Bottle) 赤ワイン

RED WINE

赤ワイン

Brown Brothers Moonstruck

\$55

Cabernet Sauvignon (Red wine by bottle)

Rothbury Estate Shiraz

\$65

Cabernet NV (Red wine by bottle)

Vignoble des Verdots Originel

\$75

Bergerac Rouge (Red wine by bottle)

Kaiken Estate Malbec

\$75

(Red wine by bottle)

WHITE WINE

白ワイン

Brown Brothers Moonstruck

\$55

Chardonnay (White wine by bottle)

SPARKLING WINE

スパークリング ワイン

La Pieve Spumante Prosecco

\$60

(Sparkling wine by bottle)

Shochu 焼酎

ICHIKO いいちこ

180ml (pot)

\$25

720ml (bottle)

\$99

Umeshu 梅酒

CHOYA UMESHU チョーヤ梅酒

180ml (pot)

\$23

300ml (pot)

\$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 720 ml

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

\$99



Dassai Sparkling Happa Nigori 360ml

獺祭スパークリング発泡にごり 360 ml

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 300 ml

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



Alcohol

Highball ハイボール

Jim Beam

Kakubin Suntory Whisky

Classic Highball

\$11

\$13

ハイボール(ジムビーム)

Yuzu Highball

\$12

\$14

柚子ハイボール

Apple Highball

\$12

\$14

りんごハイボール

Orange Highball

\$12

オレンジハイボール

Lime Highball

\$12

ライムハイボール

Cranberry Highball

\$12

クランベリーハイボール

Mango Highball

\$12

マンゴーハイボール

Peach Highball

\$12

ピーチハイボール





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



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



Shirley Temple



Mango Calpis Soda



Natsu No Yuki

Mocktails モックテイル

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

Soft Drinks ソフトドリンク

Coke コーラ	B 5% sugar	\$3.5	Calpis カルピス	C 10% sugar	\$4.5
Coke Zero コーラゼロ	B 0% sugar	\$3.5	Bottled Water ミネラルウォーター		\$1.9
Sprite スプライト	B 5% sugar	\$3.5			
Ginger Ale ジンジャーエール	C 8% sugar	\$3.5			
Oolong Tea 烏龍茶	A 0% sugar	\$3.5			
			Tea お茶		
			Genmai (Cold/Hot) Refillable 玄米茶		\$2

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