



What is Wagyu

Wagyu (pronounced 'wag-you') is a breed of cattle native to Japan and is considered one of Japan's national treasures. The Japanese word Wagyu can be translated to mean Japanese beef – as “wa” means Japanese and “gyu” means beef.

Characteristically, Wagyu beef is highly marbled. This means that the muscle is finely interspersed with monounsaturated fat. This marbling gives the beef its “melt in the mouth” moisture and tenderness. When cooked, the marbling is absorbed into the muscle and gives the meat its tenderness and flavour. The marbling reappears once the meat is cooled.

How is Wagyu beef different to beef regularly consumed in Australia?

The quality and flavour of Wagyu meat is different from other types of beef commonly eaten in Australia. Some may describe the beef as a smooth caramel / buttery flavour that is intensely sweet and delicate.

This tenderness and flavour results in Wagyu beef being labelled the premium quality grade. Prior to Wagyu entering the Australian market, the Australian grading system was 0 to 6, with the best of the Australian breeds including Angus, averaging about 2. Since the introduction of Wagyu into Australia, the Australian grading system has been increased to 9.

What is marbling? Is this unhealthy?

The heavy marbling in Wagyu beef, which is described as ‘an intra-muscular deposit of energy in a lace-like lattice’, has been found to contain monounsaturated fats. Research has shown that the monounsaturated fats in Wagyu can assist in reducing cholesterol levels in the body.

The marbling is also the reason for the unique flavour, texture and moisture of Wagyu beef. The monounsaturated fatty acids have a very low melting point (less than 7 degrees Celsius), which means that the beef literally “melts in your mouth”.

Subsequently Wagyu beef is lean and healthy, without compromising taste.

HOT APPETIZERS

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Miso Soup

Japanese miso soup

御味噌汁

\$5

Edamame

*Young fresh green soy beans
with sea salt on top*

枝豆

\$8.50

Herbs Edamame

Fresh green soybean with mix herbs

ハーブ枝豆

\$9

Chawan Mushi

*Steamed free range egg custard
with seafood and vegies*

茶わん蒸し

\$15



Wagyu Ya Home-made Gyoza (Dumplings)

*M9 wagyu beef mince mix with vegetable and
herbs serve with hot pan*

和牛餃子

\$19



Agedashi Tofu

*Deep-fried bean curd topped with
bonito flakes & home-made sauce*

揚げだし豆腐

\$16



Grilled Hokkaido Scallop

Hokkaido scallops serve with cheese on top

帆立ときのこの浜焼き \$21/4pcs



Kyo Yasai Fu Warm Vegetables

*Steamed seasonal vegetables,
Kyoto style konbu broth*

京都風温野菜の盛り合わせ \$18



Asari Clear Clam Soup

Fresh seasonal clams in clear broth

あさりのお吸い物 \$18

COLD APPETIZERS



Housemade Tsukemono

Pickle fennel	\$5.80
Heirloom deutsch carrots	\$6.80
Baby cucumber	\$6.80
Daikon	\$6.80

自家製漬物

Wasabi Octopus

Marinated fresh raw octopus with wasabi and sesame oil
たこワサビ \$9

Potato Salad

Mashed potato served with mayo and mix salad
ポテトサラダ \$12

Wafu Salad

Grill shimeji mushroom on top of lettuce served with black vinegar sauce
和風サラダ \$13



Kingfish Carpaccio

King fish serve with Japanese spicy yuzu dressing

ヒラマサのカルパッチョ \$22



Wagyu Tataki

Seared marble 9+ wagyu, housemade ponzu, julienned spanish onion & grated radish (momiji oroshi)
和牛のタタキ \$26



Wagyu Yukke

Baked almond slice on bed of marinated raw wagyu beef with egg yolk

和牛ユッケ \$20



Sea Bream Carpaccio

Pickled fennel, ginger, nori and chives

黒鯛のカルパッチョ \$19



Hokkaido Scallop Carpaccio

Raw scallop served with Kogashi miso, yuzu honey sauce

北海道産帆立のカルパッチョ \$20



Salmon Carpaccio

Salmon slice and mix salad served with olive oil and balsamic vinegar

サーモンカルパッチョ \$19

MAKI ROLL

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Aburi Wagyu Gunkan Maki (uni)

Marble 9+ wagyu, fresh uni, black truffle & shiso (seasonal)
炙り和牛とウニの軍艦巻き \$24/2pcs

Aburi Wagyu Gunkan Maki (foie gras)

Marble 9+ wagyu, foie gras, black truffle & shiso
炙り和牛とフォアグラの軍艦巻き \$24/2pcs



Foie Gras Avocado Uramaki Roll

French goose liver & avocado wrapped by japanese sushi rice
with sesame on top (up to 8pcs)
フォアグラアボカド裏巻き \$40/roll

A5 Hida Aburi Tartar Uramaki

Slightly Seared Hida A5 Wagyu Tartar Uramaki Sushi
A5飛騨和牛タルタル裏巻き寿司 \$40/roll

California Maki

Salmon, avocado maki sushi roll
カリフォルニア巻 \$23/roll

Unagi Avocado Maki Roll

Unagi and avocado with cucumber maki roll
鰻アボカド巻 \$23/roll

SUSHI

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NIKU SUSHI



Foie gras Sushi

French goose liver on top of the japanese sushi rice

フォアグラ寿司

\$19/15-18g



Wagyu Nigiri

Marble 9+ wagyu beef with a touch of wasabi

和牛にぎり

\$17/2pcs



Wagyu Uni Nigiri

Marble 9+ wagyu, fresh uni and caviar

和牛ウニにぎり

\$25/2pcs



Aburi Wagyu Nigiri

Seared marble 9+ wagyu, foie gras soy, shiso & a touch of wasabi

炙り和牛にぎり

\$18/2pcs



Aburi Wagyu Uni Nigiri

Seared marble 9+ wagyu, fresh uni, foie gras soy, shiso & caviar

炙り和牛ウニにぎり

\$25/2pcs



Aburi Foie Gras Wagyu Nigiri

Seared marble 9+ wagyu, foies gras, black truffle, shiso & foie gras soy

炙り和牛フォアグラにぎり

\$27/2pcs



Aburi Hida A5 Sirloin Nigiri

Lightly Seared A5 Hida Wagyu Sirloin Nigiri Sushi

炙りA5飛騨和牛サーロイン握り寿司 \$16/pcs

SASHIMI

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Iki Jime

Today's catch

いきじめ

POD

Tasmania Ocean Trout

Thin slice of raw ocean trout

桜鱒刺身

\$20

Tasmania Ocean Trout Belly Sashimi

Belly part of raw ocean trout

桜鱒トロ刺身

\$28

Assorted Sashimi Plate (M Size)

A variety of thinly slice fresh pieces of raw fish (m)

刺身盛り合わせ (M size) (12 pcs)

\$32

Assorted Sashimi Plate (L Size)

A variety of thinly slice fresh pieces of raw fish (l)

刺身盛り合わせ (L size) (20 pcs)

\$47

Salmon Sashimi

Thin slice of raw fish salmon

サーモン刺身

\$20

Salmon Belly Sashimi

Belly part of raw fish salmon,
limited with soft and tender texture

サーモントロ刺身

\$28

Japanese Imported Toro Sashimi

Thin slice of raw fish tuna belly

トロ刺身

\$15/pcs

Hamachi Sashimi

Thin slice of raw king fish

ハマチ刺身

\$20



Tuna Sashimi

Thin slice of raw fish tuna

鮪刺身

\$26

Hamachi Belly Sashimi

Belly part of raw king fish, limited with soft & tender texture

ハマチトロ刺身

\$29

Uni Sashimi

Sea urchin sashimi (seasonal limited)

うに刺身

\$37/50 gram

Hokkgai Sashimi

Surf clams sashimi

ほっき貝刺身

\$16

Hotate Sashimi

Hokkaido scallop sashimi

ホタテ刺身

\$19



Scampi Sashimi

Raw scampi sashimi

スキャンピー

\$28



Midori Awabi Sashimi

Green lip abalone, abalone liver sauce

緑アワビの刺身

\$22/pcs

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KUSHIYAKI & GRILL

minimum order 2 skewers



Grilled King Prawn Large u6 size king prawn grilled with house made wasabi mayonnaise & cheese
山葵マヨネーズチーズキングプロン \$14/pcs



Spicy Tebasaki kushiyaki
Yuzugoshou sauce
ピリ辛手羽先の串焼き \$7/per skewer



Tori Kushi-yaki (Breast)
Miso and pickled fennel
若鶏むね肉の串焼き \$7/per skewer



Tori Tsukune kushiyaki
Tare and egg yolk
若鶏のつくね \$8/per skewer



Kurobuta Pork Belly Kushi-yaki
Tare
黒豚バラ肉の串焼き \$8/per skewer



Tori Kushi-yaki (Thigh)
Tare
若鶏もも肉の串焼き \$7/per skewer

TEMPURA & FRIED



Sakura Prawn Kakiage Tempura

Crispy frittered Sakura Prawn, Scallop, Pumpkin, Sweet Potato & Onion served with traditional tempura sauce 桜エビかき揚げ \$20/2pcs



Nasu Misoyaki

Eggplant with miso sauce 茄子味噌焼き

\$18



School Prawn

Serve with house made japanese spicy powder (perfect matching with any alcohol)

\$15



Tebasaki Karaage

Deep fried marinated chicken wing with home-made sauce 手羽先から揚げ

\$18



Creamy Crispy Oyster

Crispy oysters with creamy wasabi and caviar ワサビソースの牡蠣フライ

\$8/pcs



Tempura Tiger Prawn

Served with Wagyu Ya made kimchi mayo 海老の天ぷら

\$26/3pcs



Tempura Corn Ball

Fresh corn, sun dried tomato cream, 2 cheeses & aonori とうもろこしの天ぷらボール

\$7/pcs



Scotch Egg

M9+ wagyu, soft boiled egg, wasabi mayo & housemade okonomiyaki sauce スコッチエッグ

\$19

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INDOOR CHARCOAL GRILL

MARBLE SCORE 7+ & F1 TWAGYU BEEF



Premium OX Tongue (Thick)

Thick cut of the ox tongue served with garlic, salt and black pepper. extra juicy and tender
和牛タン(厚切り) \$26

Premium OX Tongue (Thin)

Thick cut of the ox tongue served with garlic, salt and black pepper. extra juicy and tender
和牛タン(薄切り) \$22



Premium OX Tongue (Steak)

Only use 30% of the best part of wagyu beef tongue
和牛上タンステーキ \$26



M7 Wagyu Inside Skirt "Wagyu Harami"

The thick part of the diaphragm muscle, extremely limited portion with only 1kg per cattle, full flavour and delicate texture (100g)
和牛中ハラミ \$23



M7 Wagyu Tri-Tip

Tri-tip is bottom part of sirloin
和牛ロース \$27

M7 Chuck Roll

marble 7 neck and rib section
m7+肩ロース \$27



M7 Wagyu Oyster Blade

Very rare cut of meat that wedge-shaped muscle derived from the wagyu beef shoulder, texture tender and juicy (100g)
和牛ネック \$28



M7 Wagyu Rump

Full blood wagyu rib finger, they possess excellent flavor and the cut makes them perfect for charcoal grilling (100g)
和牛ランプ \$25



M7 Wagyu Rib finger

Full blood wagyu rib finger, they possess excellent flavor and the cut makes them perfect for charcoal grilling (100g)
中落ちカルビ \$19

INDOOR

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CHARCOAL GRILL

FULL BLOOD MARBLE SCORE 9+ & 10+ WAGYU BEEF



M10+ Oyster Blade (limited)

The higher marbling in oyster blade which is marble 10+, the texture of this part will let you experience the "melts in your mouth" feeling, very limited, must try!!

M10+和牛ネック

\$49/100g



M9+ Chuck Roll

\$40/100g

The marble 9+ chuck by removal of the neck and rib section, contains moderate amount of fat in beef, very good flavour

M9+肩ロース



M9+ Oyster Blade

Very rare cut of meat that wedge-shaped muscle derived from the wagyu beef shoulder part, the texture more tender and juicy.

M9+和牛ネック

\$40/100g



M9+ Tri-Tip

Taken from the bottom part of sirloin, bring out the texture, very tender and juicy.

M9+和牛ロース

\$39/100g

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INDOOR

CHARCOAL GRILL

FULL BLOOD MARBLE SCORE 9+ & 10+ WAGYU BEEF



M10 Wagyu Short Ribs Meat
Meaty and well marbled cut high in collagen, that marbling creates beef that is the most tender, juicy, and flavourful available.
M10和牛極上霜降りカルビ

\$49/100g



M10+ Wagyu Jo- Karubi (limited)
*Special boneless wagyu beef short ribs, marble score 10+ will make the texture of this part even more tender and juicy, it melting in your mouth *Must Try!!!**
M10+和牛上カルビ

\$43/100g



M9+ Wagyu Karubi
Full blood wagyu rib finger, they possess excellent flavor and the cut makes them perfect for charcoal grilling
M9+和牛カルビ

\$39/100g



M9 Wagyu Short Ribs Meat
Meaty and well marbled cut high in collagen, That marbling creates beef that is the most tender, juicy, and flavourful available
M9和牛極上霜降りカルビ

\$43/100g

INDOOR

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CHARCOAL GRILL

FULL BLOOD MARBLE SCORE 9+ & 10+ WAGYU BEEF



M10+ Sirloin Steak

Cut from the heart of the top sirloin, these well-marbled steaks have a flavor and a succulent juiciness that will keep you ask for more!!

M10+和牛サーロインステーキ \$110/200g-220g

Seasonal and limited Black Truffle for \$5/g (Must Try)



M9+ Chuck Roll Slice

Thin slice of the marbling 9+ chunk by the removal of the neck and rib section, contains moderate amount of fat in beef & therefore has very good flavour.

M9+肩ロース

\$45/4 pcs

Extra \$3 for the egg and rice ball

Seasonal and limited Black Truffle for \$5/g (Must Try)



Hida A5 Sirloin Slice

Premium cut from the heart of the Hida Sirloin. The juiciness of this elegant and highly marbled slice creates another level of addiction to your tastebud

A5飛騨和牛サーロインスライス

\$32/pcs

CHARCOAL GRILL

FULL BLOOD MARBLE SCORE WAGYU BEEF



M9+ Rump Cap Steak

Full blood wagyu rump cap graded marble score 9+ ~ 10+, it is the triangular shaped cut of meat that sits on top of the rump, it's not a muscle used for locomotion so it is tender and is covered with a blanket of fat which adds flavour and juiciness to the meat as it cooks.)

M9+ランプステーキ

\$49/150g



M9+ Wagyu Tenderloin

prepared from the hindquarter and sits beneath the sirloin along the spine, it is one of the tender cuts, but less fat

和牛テンドーロイン

\$45/100g



M8-9+ Eye Roll Steak

Thick steak of the marbling score 8-9+ chunk eye by the removal of the neck & rib section, contains moderate amount of fat in beef.

M8-9+肩ロース

\$45/180-200g

KUROBUTA PORK

The world's best pork-kurobuta(kuro-black,buta-pork) Berkshire Pork. Japanese had developed a preference for this rich, tender, juicy pork and developed breeding, feeding and management systems to bring out the best meat quality in this "best of the best" pork breed

Pork Belly

Thinly Slice of Pork Belly (100g)

豚バラ

\$17



Japanese Pork Sausage

Pork Sausage with Cheese Inside

チーズソーセージ

\$13

SIDE DISH

Kimchi

キムチ

\$5

Lettuce

レタス

\$6

Moyashi Namuru

Bean shoots with sesame oil

モヤシナムル

\$5

Aona Namuru

Choy sum with sesame oil

青菜ナムル

\$5

Wafu Salad

Grill shimeji mushroom on top of lettuce with black vinegar sauce

和風サラダ

\$13

SEAFOOD

Squid

Squid Marinated with House Made Salt and Pepper Sauce

イカ \$16

Salmon Fillet (2pcs)

Fresh Atlantic Salmon Fillet

鮭切り身 \$18



Scallop (4pcs)

Large Hokkaido Scallops

帆立 \$19



King Prawn

有頭エビ

\$28/5pcs

VEGETABLES



Assorted Vegetables Plate

5 different daily fresh vegetables served with garlic, sea salt & black pepper

野菜盛り合わせ \$18

Mushrooms

Served with Garlic, Sea Salt and Black Pepper

キノコ \$6

Asparagus

Served with Garlic, Sea Salt and Black Pepper

アスパラガス \$9

Pumpkin

Served with Garlic, Sea Salt and Black Pepper

かぼちゃ \$7

Okra

Serve with Salt Paper

オクラ \$7

Corn

Served with Butter

トウモロコシ \$7

MAIN COURSE

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Kurobuta Chashu

Smoked kurobuta pork belly served with amakar wasabi sauce

黒豚チャーシュー

\$28



Salmon Wafu Steak

Pan grilled salmon with wafu sauce

サーモン和風ステーキ

\$29



Black Cod Fish

Serve with saikyo miso

銀鱈西京焼き

\$43(160g)

MAIN COURSE

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Inaniwa Cold Udon

Udon served with wagyu slice and soy base sauce

稲庭うどん

\$28



Inaniwa Hot Udon

Udon in soy base dashi broth with thinly sliced serve with marble score 9 wagyu beef, leek, seaweed and spring onion

稲庭うどん

\$28



Foagura Isiyaki Bibinba (Must Try!!!)

Black truffle on bed of foie gras (imported from france) mix with rice in stone cook serve with hot stone pot

フォアグラ石焼ビビンバ

\$43



Wagyu Ya Style Bibinba

Spicy wagyu mince, vegie, kimchi, cheese and egg on top of the rice in stone cook serve with hot stone pot

和牛屋ビビンバ

\$23



Abalone Congee

Congee served with greenlip abalone, free range egg yolks

アワビのお粥

\$29



Wagyu Shabu Shabu Don

Marble score 9+ wagyu slice cook with poached free range egg on top of japanese imported rice

M9和牛しゃぶしゃぶ丼セット

\$31



Chuck roll



A5 Sirloin slice

WAGYU HOT POT

MINIMUM ORDER 2 SERVES

Sukiyaki

すき焼き

Marble score 8-9+ chuck roll 150g

\$65/per person

Shabu Shabu

しゃぶしゃぶ

Marble score 8-9+ chuck roll 150g

\$65/per person

Gyu Tail Shabu Shabu

牛テールスープ

Marble score 8-9+ chuck roll 150g

\$69/per person

Soy Milk Shabu Shabu

豆乳しゃぶしゃぶ

Marble Score 8-9+ Chuck Roll 150g

\$69/per person

Extra Beef

Marble score 8-9+ chuck roll

\$48/150g

A5 Sirloin Slice

\$32/pcs

Extra Vegetable Plates

\$32