

YAKINIKU

BBQ & HOTPOT
BUFFET

Shiōk!

Lunch Menu

Daily, 11.30am to 3.00pm

YAKINIKU
BBQ & HOTPOT
BUFFET *Shōk!*





Y4 Pork & Chicken

Yakiniku Set

Meal includes vegetable platter, rice, pickles, soup & free flow drink (soda, coffee & tea)

Y1 · Wagyu

\$15.80

Assorted Japanese Wagyu cuts, perfectly sliced for table-top grilling, offering rich marbling, deep flavour & an indulgent yakiniku experience.

Y2 · Wagyu & Pork

\$14.80

Wagyu Beef, Pork Belly

Y3 · Wagyu & Chicken

\$13.80

Wagyu Beef & Chicken Leg

Y4 · Pork & Chicken

\$12.80

Pork Belly & Chicken Leg

Ala Carte Meat

	50g	100g
A1 · Wagyu Beef	\$5.90	\$10.90
A2 · Pork Belly	\$2.50	\$4.80
A3 · Chicken	\$1.90	\$3.40

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N1 Wagyu Shabu



N2 Wagyu & Pork Shabu



Nabemono Set

Meal includes vegetable platter, rice, pickles & free flow drink (soda, coffee & tea)

N1 · Wagyu Shabu

Assorted Wagyu Beef

\$16.80

N2 · Wagyu & Pork Shabu

Wagyu Beef, Pork Belly

\$15.80

N3 · Pork Shabu

Pork Belly & Collar

\$14.80

Choice of Soup : Japanese Bonito & Konbu / Chicken / Ma-La

Ala Carte Meat

	50g	100g
A1 · Wagyu Beef	\$5.90	\$10.90
A2 · Pork Belly	\$2.50	\$4.80
A3 · Chicken	\$1.90	\$3.40



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YS1 Shiok!



YS2 More Shiok!



Shizök!

Yakiniku Shiok Special Set

Meal includes vegetable platter, rice, pickles, soup & free flow drink (soda, coffee & tea)

Our signature set featuring the best of both worlds — assorted Japanese grilled items prepared at your table & comforting nabemono (Japanese hotpot), served together for a complete & satisfying Japanese dining experience in one meal.

YS1 · Shiok!

Assorted Japanese Wagyu cuts, perfectly sliced for table-top grilling & shabu-shabu, offering rich marbling, deep flavour & an indulgent yakiniku experience.

\$23.80

YS2 · More Shiok!

A satisfying combination of assorted Japanese Wagyu & carefully selected pork cuts, expertly sliced for tabletop grilling & shabu-shabu, offering a balanced yakiniku experience of rich marbling & savoury depth

\$28.80

Ala Carte Meat

	50g	100g
A1 · Wagyu Beef	\$5.90	\$10.90
A2 · Pork Belly	\$2.50	\$4.80
A3 · Chicken	\$1.90	\$3.40

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Shizök!



R5 Wagyu Menchi Katsu


Rice Set

Meal includes mini salad, pickles, soup & free flow drink (soda, coffee & tea)

R1 · Wagyudon

Japanese Wagyu beef, thinly sliced & perfectly seared for rich, melt-in-the-mouth tenderness, served over fluffy steamed rice & finished with a savoury house sauce.

\$14.80

R2 · Wagyu Beef Curry

Slow-simmered Japanese Wagyu beef in a rich, aromatic curry sauce, served with fluffy steamed rice for a comforting & deeply flavourful meal.

\$12.80

R3 · Chicken Nanban

Crispy Japanese-style fried chicken glazed in a sweet-tangy nanban sauce, topped with creamy house-made tartar for the perfect balance of crunch & richness.

\$11.80

R4 · Wagyu Hamburg

Juicy Japanese Wagyu beef hamburg steak served sizzling on a hotplate, paired with steamed rice & finished with a rich, savoury house sauce.

\$14.80

R5 · Wagyu Menchi Katsu

Crispy golden Japanese Wagyu minced beef cutlet, breaded in panko & deep-fried to seal in rich, juicy flavour, served with classic tonkatsu sauce.

\$14.80

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M1 Wagyu Abura Soba (Dry)



M2 Mala Wagyu Abura Soba (Dry)



M3 Wagyu Ramen



Ramen Set

Meal includes mini salad, pickles, karaage & free flow drink (soda, coffee & tea)

M1 · Wagyu Abura Soba (Dry)

\$13.80

Rich, savoury Wagyu beef served over springy Japanese noodles tossed in a fragrant soy-based sauce, finished with aromatic oils & toppings. No soup, just bold flavour in every bite. Served with a comforting bowl of miso soup on the side.

M2 · Mala Wagyu Abura Soba (Dry)

\$13.80

Rich, savoury Wagyu beef served over springy Japanese noodles tossed in a bold mala chili oil blend, layered with numbing Sichuan spice & deep umami. No soup, just bold flavour in every bite. Served with a comforting bowl of miso soup on the side.

M3 · Wagyu Ramen

\$12.80

Rich Japanese Wagyu beef paired with springy ramen noodles in a deeply savoury broth, delivering bold umami flavour & melt-in-the-mouth indulgence in every spoonful.

M4 · Mala Wagyu Ramen

\$13.80

Springy ramen noodles in a bold, aromatic mala broth infused with Sichuan peppercorn & chili oil, topped with tender slices of premium wagyu beef.



M4 Mala Wagyu Ramen

Yakiniku Shiok! Harmony Buffet

Experience the perfect balance of fire & comfort with our Harmony Buffet, where yakiniku & nabemono come together in one indulgent feast. Each guest enjoys their own personal nabemono hotpot, with a choice of soup base, allowing everyone to tailor their meal to their own taste.

At the heart of the buffet is a premium selection of high-quality Japanese Wagyu, featuring multiple prized cuts with rich marbling, alongside a generous variety of other premium meats. Grill your favourites over the yakiniku fire or simmer them gently in your nabemono pot for a lighter, comforting experience.

Complete your feast with a wide assortment of fresh vegetables suitable for both grilling & hotpot, plus an extensive spread of crispy fried items, hearty Japanese cooked dishes, & satisfying desserts & refreshing drinks.

The Harmony Buffet is designed for sharing, variety, & enjoyment — a truly “shiok” yakiniku & nabemono experience, all in one table, all at your own pace.



Yakiniku Shiok! Harmony Buffet

• **Yakiniku + Nabemono in One Buffet** •

Enjoy the best of Japanese grilling & hotpot in a single dining experience

• **Personal Nabemono Pot for Every Guest** •

Each diner gets their own individual hotpot, no sharing required.

• **Choice of Soup Base** •

Select your preferred soup to suit your taste & comfort level.

• **Premium Japanese Wagyu Selection** •

High-quality Wagyu from Japan, featuring multiple cuts with rich marbling.

• **Wide Variety of Meats** •

Includes Wagyu & other carefully selected meats for grilling & hotpot.

• **Extensive Vegetable Selection** •

Fresh vegetables suitable for both yakiniku grilling & nabemono cooking.

• **Wide Range of Fried Items** •

Crispy favourites that add variety & indulgence to the buffet.

• **Hearty Japanese Cooked Dishes** •

Comforting, ready-to-enjoy Japanese-style hot dishes.

• **Desserts & Drinks Included** •

Complete the meal with sweet treats & refreshing beverages.

• **Designed for Variety & Flexibility** •

Grill, simmer, or mix both styles — dine at your own pace, your own way.



YAKINIKU SHIOK!



HARMONY BUFFET

Shiok!

Yakiniku Shiok! Harmony Buffet

	Adult	*Student / *Senior	*Child
Mon – Thu 5.30pm – 10.00pm	\$38.90	\$28.90	\$18.90
Fri / Eve of PH 5.30pm – 10.00pm	\$48.90	\$38.90	\$24.90
Sat – Sun / PH 5.30pm – 10.00pm	\$48.90	\$38.90	\$24.90

*Student Special Pricing available for Secondary & Polytechnic & Junior College students.
Valid student ID required.

*Senior Special Pricing available for guests aged 60 years and above. Valid ID required.

*Child pricing applies to children 100cm-140cm or aged 6–12 years.

*As part of our commitment to reducing food waste, uneaten food may incur a charge of \$10 per 100g. We truly appreciate your support in helping us minimize waste.

To minimise food wastage, excessive uneaten food will be charged accordingly.
All prices are subject to service charge & prevailing GST.

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