

Marble Yakiniku

APR 2021 | Menu

**Yakiniku Menu
Dinner Menu
Lunch Menu**

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**Omakase Menu
Beverage List
Please see another file**





Marble for marbling score, Yakiniku for our chargrill. Settling only for the finest quality, our A5 premium wagyu is sourced from different regions across Japan – Hida, Miyazaki, Kagoshima, and Iwate. Japanese wagyu is world famous for its high marbling, with each bite melting in your mouth. With a sweet, invigorating aroma and tender texture, Japanese wagyu is an experience you can't afford to miss!

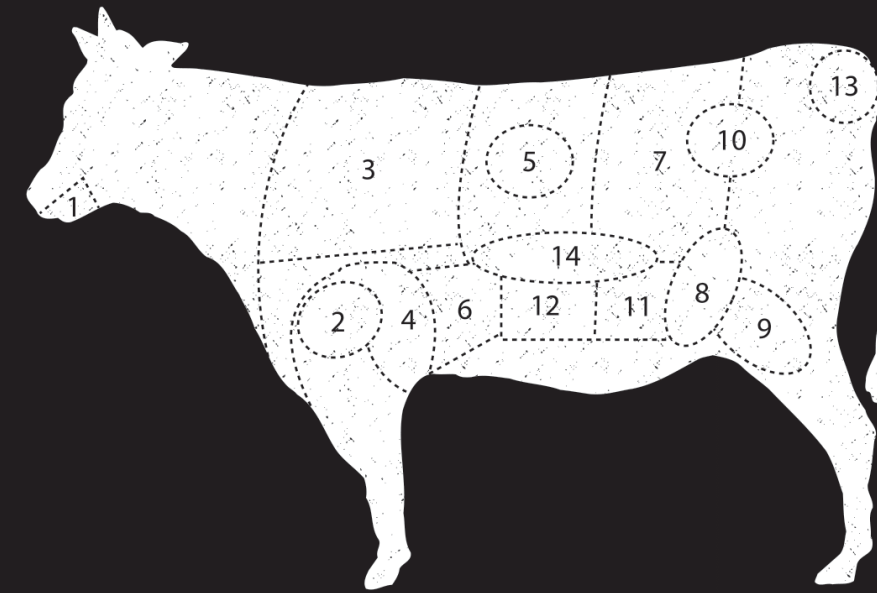
We also use Australia's fullblood wagyu in house, serving M9 wagyu sourced from local farms. Rich and buttery like Japanese A5 wagyu, Australian M9 wagyu has a slightly different texture, yet offers the same heavenly experience for anyone to try it.

We are dedicated to ensuring our customers can enjoy an exclusive BBQ experience. For customers with dietary preferences or requirements, we also offer alternatives to wagyu. Fresh seafood, including scampi, scallops and abalone, as well as vegetables, ranging from our iconic Japanese sweet potato to cheese corn.



Marble Yakiniku

YAKINIKU MENU !



1. Tongue タン

-unique texture, juicy and tender, the most popular cut in Japan.

2. Oyster Blade ミスジ

-tender after cooking, with a firmness it the bite close to ribs rump.

3. Chuck Roll 肩ロース

-a wonderful balance of lean meat and fat.

4. Bolar Blade 肩三角

-recommend for leaner meat lovers, excellent flavour.

5. Rib Eye リブ芯

-very tender and rich umami flavour of excellent quality.

6. Short Rib 三角バラ

-the marbling makes for a deep flavour, oily cut.

7. Sirloin サーロイン

-a rich, full-bodied flavour that spreads throughout the entire mouth.

8. Flap Meat カイノミ

-has umami and tenderness of both ribs and tenderloin, rare cut.

9. Tri-Tip とも三角

-very tender delicate cut, lean cut.

10. Tenderloin ヒレ

-melt in mouth texture, lean cut.

11. Karubi カルビ

-this cut is rich in flavour and is characterised by a slight sweetness.

12. Harami ハラミ

-often, tender and lean cut.

13. Rump Cap イチボ

-its intense and flavorful umami is perfect for Yakiniku.

14. Rib Finger 中落ちカルビ

-both the actual meat and fat are loaded with an incredible amount of rich umami.

Chargrill Ala Carte 和牛単品

Premium Ox Tongue 特上牛タン

Thick Cut 厚切り \$27/4cuts



Thin Cut 薄切り \$22/10cuts



Australian M9+Wagyu Range
オーストラリア産 M9+和牛

Harami	ハラミ	\$25/8cuts
Tri-Tip	とも三角	\$30/8cuts
Oyster Blade	ミスジ	\$40/8cuts
Karubi	カルビ	\$35/8cuts
Chuck Roll	肩ロース	\$35/8cuts
Short Rib	三角バラ	\$50/8cuts
Rib Cap	リブロースかぶり	\$35/8cuts
Rump Cap	イチボ	\$25/8cuts
Rib Finger	中落ちカルビ	\$30/5cuts
Flap Meat	カインノミ	\$35/8cuts

Japanese A5Wagyu Range
日本産A5和牛

Harami	ハラミ	\$40/60g
Oyster Blade	ミスジ	\$45/60g
Bolar Blade	肩三角	\$35/80g
Karubi	カルビ	\$40/60g
Chuck Roll	肩ロース	\$45/60g
Short Rib	三角バラ	\$45/60g
Rump Cap	イチボ	\$35/60g
Rib Finger	中落ちカルビ	\$35/60g
Rib Eye	リブ芯	\$45/60g
Sirloin	サーロイン	\$45/60g

Sliced Wagyu Yaki-Shabu Style with rice ball

薄切り和牛焼きしゃぶ

- A5 Sirloin Slice 日本産A5サーロイン \$25/slice (\$95/4slices)
 - M9+ Sirloin Slice オーストラリア産M9+サーロイン \$34/2slices (\$60/4slices)
 - M9+ Chuck Roll Slice オーストラリア産M9+肩ロース \$20/2slices (\$35/4slices)
- thinly sliced Wagyu, egg yolk, sweet soy sauce*



Wagyu Steak

和牛ステーキ

- M9+ Sirloin Steak オーストラリア産M9+サーロイン \$65/100g
- A5 Eye Roll Steak 日本産A5リブロース \$55/80g
- A5 Rib Eye Steak 日本産A5リブ芯 \$65/80g

A5 Sirloin Steak 日本産 A5サーロインステーキ *please inquire for size details

Kagoshima 鹿児島黒牛 \$0.8/g

Hida 飛驒牛 \$1/g



Marble Yakiniku

**Yakiniku
Menu
!**

Marble Yakiniku

Yakiniku Banquet Set

Banquet コース (minimum order from 2 sets)

PINE 松 \$80 per set

Sashimi
Hotate Mentai
Tofu Kaisou Salad
3 kinds of M9+ Australian Wagyu cuts
Rice, Miso Soup & Dessert



BAMBOO 竹 \$100 per set

Sashimi
Hotate Mentai
Tofu Kaisou Salad
2 kinds of A5 Japanese Wagyu Cuts
1 kind of M9+ Australian Wagyu Cuts
Rice, Miso Soup & Dessert



PLUM 梅 \$120 per set

Sashimi
Hotate Mentai
Beef Salad
3 kinds of A5 Japanese Wagyu Cuts
Foie Gras Rice
Miso Soup & Dessert



Chargrill Wagyu Selection 和牛メニュー

Wagyu Chargrill Platter /和牛焼肉セット

M9 Australian Wagyu Platter
オーストラリア産M9+和牛セット
3 kinds of chef's selection M9+ Wagyu cuts
\$99/240g



A5 Japanese Wagyu & M9 Australian Wagyu Platter
日本産A5和牛とオーストラリア産M9+和牛セット
2 kinds of chef's selection A5 Wagyu cuts &
3 kinds of chef's selection M9+ Wagyu cuts

\$130/300g

A5 Japanese Wagyu Platter
日本産A5和牛セット
80g steak, 3 kinds of chef's selection A5 Wagyu cuts

\$150/240g



M9 Australian Wagyu Premium Cut Platter
オーストラリア産 特上M9+和牛セット
(三角バラ、ミスジ、肩ロース、サーロイン)
4 kinds of premium M9+ Wagyu cuts
cuts include: short rib, oyster blade, chuck roll, sirloin

\$50/100g

A5 Japanese Wagyu Premium Cut Platter \$300/400g

日本産 特上A5和牛セット (三角バラ、ミスジ、肩ロース、カルビ、リブ芯)

80g steak, 5 kinds of A5 Wagyu from 4 different prefecture,
gifu, miyazaki, Kagoshima, yamaguchi, iwate

Cut include: short rib, oyster blade, chuck roll, karubi, rib eye steak



Seafood Chargrill Platter for 2 people \$75

シーフードプラッター お二人様用

2pcs scampi, 2pcs scallop, 2pcs abalone, 4pcs fish



Vegetables for Chargrill 野菜

Vegetable Platter 野菜盛り合わせ \$15
(pumpkin, Japanese sweet potato, mushroom, okra)

Pumpkin かぼちゃ \$6/8pcs

Japanese Sweet Potato さつまいも \$8/6pcs

Mushroom マッシュルーム \$6/2pcs

Okra オクラ \$6/6pcs

Cheesy Corn コーンとチーズのホイル焼き \$9

Marble Yakiniku

**Limited
Edition
Platter
&
Seafood
Feast**

Nigiri 握り

Wagyu Sushi \$24/2pcs

和牛にぎり わさび添え

M9 Wagyu sushi with wasabi

Wagyu Sushi with Ginger & Spring Onion \$24/2pcs

和牛にぎり おろし生姜と刻みネギ添え

M9 Wagyu sushi with grated ginger & chopped spring onion

Wagyu Sushi with Uni & Caviar \$30/2pcs

和牛にぎり 雲丹とキャビア添え

M9 Wagyu sushi with sea urchin & caviar

Wagyu Sushi with Foie Gras & Truffle \$30/2pcs

和牛にぎり フォアグラとトリュフ添え

M9 Wagyu sushi with foie gras & truffle

Wagyu Sushi Set \$50

和牛にぎり4種

4-kinds of Wagyu sushi set

Tokusen Sushi Platter \$95

特選握り寿司

chef's selection 10pcs nigiri sushi



Wagyu Sushi Set



Tokusen Sushi Platter

Maki-Mono 巻物

Aburi Cheese Unagi Roll \$16/4pcs

炙りチーズとウナギ巻

cheddar cheese, eel, avocado, cucumber

Soft Shell Crab Roll \$16/4pcs

ソフトシェルクラブ巻

deep fried soft shell crab, avocado, cucumber, flying fish roe, spicy fish roe mayo

California Roll \$10/4pcs

カリフォルニア巻

prawn, avocado, cucumber, flying fish roe, mayo

Boom Roll \$40/4pcs

特選巻き寿司

chopped toro, ikura, sea urchin

Negi-Toro Thin Roll \$25/6pcs

ネギトロ細巻

chopped toro, spring onion

Marble Yakiniku

Sashimi & Sushi

Sashimi 刺身

Omakase Sashimi

\$110 for 4 people

特選お刺身盛り合わせ

*toro, tuna, kingfish, white fish, salmon,
Hokkaido scallop, scampi, hokkigai*



OMAKASE Sashimi

Sashimi Platter

\$28

お刺身盛り合わせ

12pcs chef's selection sashimi, 4-kinds of daily fresh fish



Sashimi Platter

Lobster Sashimi

\$Market Price

ロブスター刺身

lobster sashimi & miso soup with lobster head



Lobster Sashimi

O-Toro Sashimi

\$45/3pcs

大トロ刺身

fatty toro

Uni Sashimi

\$32/50g

ウニ刺身

sea urchin sashimi

Chu-Toro Sashimi

\$30/3pcs

中トロ刺身

medium toro

Scampi Sashimi

\$24/2pcs

スキャンピ刺身

Maguro Sashimi

\$26/9pcs

マグロ刺身

tuna sashimi

Hotate Sashimi

\$18/6pcs

ホタテ刺身

Hokkaido scallop sashimi

Salmon Sashimi

\$22/9pcs

サーモン刺身

Hokkigai Sashimi

\$18/6pcs

ホッキ貝刺身

surf clam sashimi

Hiramasu Sashimi

\$22/9pcs

ヒラマサ刺身

kingfish sashimi

Shiromi Sashimi

\$22/9pcs

本日の白身魚の刺身

white fish of the day sashimi

Marble Yakiniku

Sashimi

&

Sushi



Marble Yakiniku

Entree

At Marble Yakiniku we are dedicated to serving you one of the finest authentic Japanese cuisine. We make it our top priority to source the freshest ingredients. Our vegetables are delivered from local farms, and our meat and seafood are delivered daily to our stock.

Within our menu, you will find an assortment of traditional Japanese entrees. From edamame to gyoza dumplings, beef tataki to steamed abalone, we guarantee you will find a dish that suits your taste.

Our sushi and sashimi are made by highly experienced chefs, well trained in traditional Japanese techniques. Our wagyu nigiri is enriched with luxury ingredients, including caviar, foie gras and truffle. We use only premium salmon, tuna, lobster and other types of seafood for our sashimi selection, ensuring delicious freshness in the sashimi you eat.

We also offer an Omakase experience. Instead of ordering yourself, leave it to one of our most experienced chefs to choose and prepare what sushi to serve you. This service is specialised, so it is advise to booked in advance. Please inquire for more details.

Entrée 前菜

Wagyu Beef Salad \$16

和牛しゃぶしゃぶサラダ

thinly-sliced Wagyu, green salad, spicy dressing



Caesar Salad

Caesar Salad \$16

シーザーサラダ

bacon crisps, crouton, parmigiana oregano, soft boiled egg, lettuce, sesame dressing

Wafu Salad \$9

和風サラダ

green salad, Japanese dressing



Tsukemono Moriawase

Edamame \$6.5

枝豆

traditional style boiled soybean

Smoked Edamame \$9.5

燻製枝豆

smoked spicy soybean



Tosazu Oyster

Tsukemono Moriawase \$12

漬物盛り合わせ

pickled Chinese cabbage, pickled radish, kimchi cucumber

Yasai Nimono \$15

野菜の煮物

slow-cooked mixed vegetables



Yasai Nimono

Yaki Gyoza \$12

餃子

pan-fried gyoza, pork or vegetable

Tosazu Oyster \$7/pc

生牡蠣 土佐酢ジュレとイクラ添え

freshly shucked oyster, Japanese vinegar, salmon roe



Ankimo Ponzu

Ankimo Ponzu \$25

あん肝 ポン酢ジュレ添え

monkfish liver, ponzu sauce

Awabi Sakamushi \$15/pc

アワビ酒蒸し

sake-steamed abalone



Awabi Sakamushi

Beef Tataki \$35

和牛たたき

smoked M9+Wagyu, ponzu sauce



Beef Tataki

Wagyu Yukke \$25

和牛ユッケ

marinated raw M9+Wagyu, raw egg yolk, potato crisps

A5 Wagyu Yukke \$50

A5肩ロースユッケ

marinated raw A5 chuck roll, raw egg yolk, sea urchin, ikura, caviar



A5 Wagyu Yukke

Uni Wrapped in A5 Wagyu with Caviar \$60/2 serves

A5和牛とウニのキャビア添えオードブルスプーン

A5 Wagyu slice, sea urchin, caviar



Uni Wrapped in A5 Wagyu with Caviar

Chawan-Mushi \$11

茶碗蒸し

steamed egg, eel, chicken, asparagus, shiitake mushroom

Foie Gras Chawan-Mushi \$35

茶碗蒸し フォアグラ添え

steamed egg with foie gras



Foie Gras Chawan-Mushi

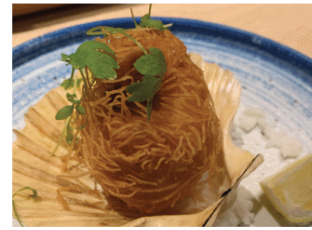
Marble Yakiniku

Entree

Deep Fried 揚げ物

Agedashi-Tofu
揚げ出し豆腐
deep fried tofu, dried bonito broth sauce

\$12



Hotate Kataifi Age

Hotate Kataifi Age
貝柱カタifi揚げ
deep fried kataifi scallop

\$10/pc

Soft Shell Crab Age
ソフトシェルクラブ揚げ
deep fried soft shell crab, spicy mayo

\$30



Soft Shell Crab Age

Tori Karaage
鶏唐揚げ
deep fried chicken in Japanese style

\$17

Koebi Karaage
小エビ唐揚げ
deep fried school prawn

\$17



Taraba-Kani Leg Tempura

Taraba-Kani Leg Tempura
タラバガニ天婦羅
Hokkaido king crab leg tempura

\$28/pcs (\$75/3pcs)

Uni Tempura
雲丹天婦羅
sea urchin, Shiso leaf tempura

\$30

Tempura Moriawase
天婦羅盛り合わせ
assorted tempura, 3pcs prawns, 2pcs fish, 4pcs vegetables

\$24

Yasai Tempura Moriawase
野菜天婦羅盛り合わせ
assorted vegetable tempura

\$18

Grilled 焼き物

Hotate Mentai-Mayo Yaki
貝柱明太マヨ焼き
grilled Hokkaido scallop, spicy cod roe, mayo

\$10/pc



Hotate Mentai-mayo Yaki

Nasu Dengaku Red/White
ナス田楽 赤味噌/白味噌
grilled eggplant with red/white miso sauce

\$15



Nasu Dengaku Red/White

Gindara Saikyo Yaki
銀鱈西京焼き
grilled black cod, Japanese miso sauce

\$42



Gindara Saikyo Yaki

Tori-Momo Yaki
炭火 鶏照り焼き
charcoal grilled chicken, teriyaki style sauce

\$23



Tori-Momo Yaki

Marble Yakiniku

Hot Dishes

Main メイン

Ishiyaki Foie Gras Rice **\$42**
石焼フォアグラ釜飯
35g foie gras, kamameshi style rice



Ishiyaki Foie Gras Rice

A5 Wagyu Ishinabe **\$45**
石焼A5和牛釜飯
diced A5 Wagyu, truffle, soft boiled egg, kamameshi style rice



A5 Wagyu Ishinabe

Wagyu Shabu-Shabu Don **\$35**
和牛しゃぶしゃぶ丼 温泉玉子添え
thinly sliced M9 Wagyu, soft boiled egg on rice



Wagyu Shabu-Shabu Don

Wagyu Beef Curry **\$22**
和牛カレーライス
slow-cooked Wagyu beef curry with rice



Wagyu Beef Curry

Rice **\$3**
ご飯
steamed rice

Wagyu Inaniwa Udon **\$26**
和牛稲庭うどん
M9+ Wagyu, thin udon in bonito broth



Wagyu Inaniwa Udon

Hiyashi Inaniwa Udon **\$22**
冷やし稲庭うどん
thin udon with cold dipping broth



Hiyashi Inaniwa Udon

Soup 碗物

Miso soup **\$5**
味噌汁



Asari Miso Soup

Akadashi Miso Soup **\$5**
赤だし味噌汁
traditional red miso soup

Asari Miso Soup **\$15**
あさり味噌汁
clams miso soup

Marble Yakiniku

Hot Dishes

Marble Yakiniku

Hot Dishes

Hot Pot 鍋物

Sukiyaki for 2 people \$85
すき焼き お二人様用
180g M9+ Wagyu, vegetables, cook in sweet soy sauce

Taraba-Kani Seafood Shabu-Shabu for 2 people \$225
タラバガニ海鮮しゃぶしゃぶ お二人様用
Hokkaido king crab, abalone, scallop, white fish, prawn, vegetables, konbu-dashi (kelp stock)



Sukiyaki for 2 people



Taraba-Kani Seafood Shabu-Shabu for 2 people

Additional 追加

M9+ Wagyu Chuck Roll \$40/150g
オーストラリア産 M9+和牛肩ロース

A5 Wagyu Sirloin \$90/4 slices
日本産 A5サーロイン

Udon \$10
うどん

Extra dipping egg for Sukiyaki \$3.5
温泉玉子

Marble Yakiniku Signature Lunch

特選ランチ 43

M9 Wagyu Yakiniku (3-kinds),
Sashimi (3-kinds), Deep Fried Oyster, Rice,
Chawanmushi Miso Soup and Ice Cream



Wagyu Sando

和牛カツサンド 30
full set 37

Deep-fried M9 Sirloin,
Special Katsu Sauce, Shokupan



A5 Wagyu Ishinabe

石焼A5和牛釜飯 45
full set 52

Diced A5 Wagyu, truffle,
soft boiled egg, kamameshi style rice



Sukiyaki Set (for 2)

すき焼き お二人様用 85

Traditional Japanese HotPot. 180g Wagyu,
Vegetables, cooked in Sweet Soy Sauce.
Served with Rice, Onsen Tamago & Ice Cream



Wagyu Udon

肉うどん 23
full set 30

M9 Wagyu, Inaniwa Udon
in Bonito Broth



Shabushabu Don

和牛しゃぶしゃぶ丼 27
full set 34

M9 Wagyu & Onsen Egg on Rice,
Miso Soup



Curry Beef

和牛カレー 19
full set 26

Slow Cooked Wagyu Served with
Homemade Curry on the Top of Rice



Chirashi Don

チラシ丼 26
full set 33

8 cuts Chef's Omakase Sashimi on
a bed of Sushi Rice, Miso Soup



Unagi Don

鰻丼 22

Grilled Eel, Rice fragrancd with
Japanese Pepper, Miso Soup



Hitsumabushi Set

ひつまぶしセット 30

Unagi Don in Nagoya Style,
served with 3 kinds appetisers,
Chawanmushi and Ice Cream



Sushi Teishoku

握り寿司定食 22
full set 29

7 pcs Chef's Nigiri, 3pcs Thin Rolls,
Tamagoyaki, Miso Soup



Yaki Sakana

焼き魚定食 18
full set 25

Grilled Fish of the day, Rice, Miso Soup



Sashimi Teishoku

お刺身定食 26
full set 33

12 cuts Chef's Omakase Sashimi,
Rice, Miso Soup



Tempura Teishoku

天ぷら盛り合わせ定食 19
full set 26

6pcs of Assorted Tempura,
Rice, Miso Soup



Tori-Momo-Yaki

炭火鶏照り焼き定食 19
full set 26

Charcoal Grilled Chicken,
Rice, Miso Soup



Vegetarian

野菜定食 18
full set 25

Slow-cooked Mixed Vegetables,
Rice, Miso Soup



Kids Meal (13 yrs old / under)

お子様ランチ 13
full set 20

2pcs Chicken Karaage, 2pcs California Roll,
Salmon Teriyaki served with Udon
or Rice, Miso Soup



Upgrade to full Traditional Japanese Lunch Set 7

2 kinds appetisers and tsukemono,
Chawanmushi, Salad and Ice Cream

