



# SHINTA

JAPANESE BBQ | 燒肉專門店

## ALL DAY MENU

### MON-THUR

下午2点后供应

Available after 2:00 p.m

Regular \$139.99

(日本A5和牛任吃+\$100)

Kid (4-9) \$ 59.99

### FRI-SUN & HOLIDAYS

下午2点后供应

Available after 2:00 p.m

Regular \$145.99

(日本A5和牛任吃+\$100)

Kid (4-9) \$ 59.99

## GOLD WAGYU AYCE | 和牛任食

- ☐ Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- ☐ US Gold grade brisket short rib | 美國黃金級和牛小排片
- ☐ Ox Tongue (Thick Cut) | 和牛牛舌 (厚切)
- ☐ Australia M9Toro Beef | 澳洲M9雪花肥牛片
- ☐ Australia M9+ rib eye (steak style) | 澳洲M9+和牛肉眼排
- ☐ Selected Rare Cuts | 特選和牛稀有部位
- ☐ Chef Selected Wagyu cuts | 主廚精選和牛
- ☐ New Zealand Rack of Lamb | 新西蘭羊架
- ☐ Garlic Scallop (in foil) | 蒜蓉帶子 (錫紙)
- ☐ Jumbo Tiger Shrimp | 泰國老虎蝦皇
- ☐ Foie gras | 鵝肝 (請放置在烤架中央烤制)

### Beef 牛

- ☐ Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
  - ☐ Beef Tongue (Thin Cut) | 薄切牛舌
  - ☐ Toro Beef, Tare Sweet Soy | 日式肥牛片 (全自然)
  - ☐ Miso Toro Beef | 味噌肥牛片 (全自然)
  - ☐ Marinated Kalbi Short Rib | 秘制牛仔骨
  - ☐ Black Pepper Short Rib Strips | 黑椒牛肋條 (限量)
  - ☐ Sukiyaki Beef | 日式壽喜燒
  - ☐ Garlic Beef Brisket | 蒜香肥牛 (全自然) **NEW**
  - ☐ Marinated Steak with House Special Sauce | 腌制牛排 **NEW**
  - ☐ Steak with Sweet Soy Sauce | 甜醬油牛排 **NEW**
- Please cut the steak into bite size with scissors before enjoying your steak.

### Pork 豚



大麥飼養，為日本市場上味道等級最高的豬肉  
Our LWD hog fed with 100% wheat in top quality barns,  
as the best tasting pork in the Japan market.

- ☐ Berkshire Pork Belly (Thin Cut) | 薄切日本三元豚五花肉片
- ☐ Sousvide Pork Belly (Thick Cut) | 厚切日本三元豚五花肉片
- ☐ Japanese Style Sausage with Mozzarella Added | 日式芝士腸 **NEW**
- ☐ Braised pork intestine | 秘制滷肥腸
- ☐ Pork-Toro | 日本三元豚豬頸肉
- ☐ Home-Made Berkshire Sausage | 街邊小香腸

### Poultry 雞

- ☐ Shio Koji Marinated Chicken Thigh | 雞腿肉
- ☐ Chicken Karaage | 日式炸雞
- ☐ Chicken Wing | 雞翅 **NEW**

### Lamb 羊

- ☐ Marinated Lamb with House Special Sauce | 特制腌羊肉片 **NEW**

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. For 6 or more customers, we will charge 15% gratuity to your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
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GOLD WAGYU AYCE



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## Seafood 海鮮

- ☐ Squid | 魷魚
- ☐ Clams in Sake (in foil) | 清酒煮蜆
- ☐ Shrimps in Garlic Oil | 蒜油大蝦
- ☐ Seafood Medley (in foil) | 新派川味海鮮煮 **NEW**
- ☐ Home-Made Marinated Salmon | 秘制三文魚

## Vegetable 蔬菜

- ☐ Baked Sweet Potato with Cheese | 芝士紅糖焗日本番薯
- ☐ King Oyster Mushroom | 皇子菇
- ☐ White Mushroom | 白蘑菇 (錫紙)
- ☐ Enokitake | 金針菇 (錫紙)
- ☐ Asparagus | 蘆筍
- ☐ Zucchini | 意大利瓜
- ☐ Pineapple | 菠蘿
- ☐ Cheesy Butter Corn (in foil) | 芝士黃油玉米 (錫紙)

## Side Order 伴菜

- ☐ Lettuce | 生菜
- ☐ Raw Garlic | 生蒜
- ☐ Korean Bean Paste (for Pork) | 韓式豬肉大醬
- ☐ Poached Eggs (Onsen Tamago) | 溫泉蛋
- ☐ Jalapeño | 墨西哥辣椒圈 **NEW**

## Appetizer 前菜

- ☐ House Salad | 日式沙拉
- ☐ Edamame | 枝豆
- ☐ Fried Takoyaki | 章魚小丸子
- ☐ Kim Chee | 泡菜
- ☐ Deep Fried Bun with Condensed Milk | 炸荷葉夾
- ☐ Japanese Style Pickled Cucumber | 日式腌制小青瓜
- ☐ Japanese Style Tofu Salad | 日式豆腐沙拉
- ☐ Goma Sauce spinach salad | 涼拌芝麻菠菜 **NEW**

## Dessert 甜品 任選其一 / (Select One)

- ☐ Melona Ice-Cream Bar | 冰棍
- ☐ Soft Serve | 軟雪糕

## Soup 湯

- ☐ Miso Soup | 味噌湯

## Rice &amp; Noodle 飯、面

- ☐ Steamed Rice | 米飯
- ☐ Bibimbap | 韓式拌飯
- ☐ Cold Noodles | 冷面
- ☐ Tempura Udon | 天婦羅烏冬面 **NEW**

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## ALL DAY MENU

**MON-THUR**  
 Regular \$95.99  
 Toddler (0-3) FREE  
 Kid (4-6) \$ 20  
 Kid (7-9) \$ 39.99

**FRI-SUN & HOLIDAYS**  
 Regular \$99.99  
 Toddler (0-3) FREE  
 Kid (4-6) \$ 25  
 Kid (7-9) \$ 39.99

## SILVER WAGYU AYCE | 和牛任食

- ☐ Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- ☐ US Gold grade brisket short rib | 美國黃金級和牛小排片
- ☐ Ox Tongue (Thick Cut) | 和牛牛舌 (厚切)
- ☐ Australia M9Toro Beef | 澳洲M9雪花肥牛片
- ☐ Chef Selected Wagyu cuts | 主廚精選和牛
- ☐ Rack of Lamb | 羊架
- ☐ Garlic Scallop (in foil) | 蒜蓉帶子 (錫紙)
- ☐ Foie gras | 鵝肝 (請放置在烤架中央烤制)

### Beef 牛

- ☐ Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
- ☐ Beef Tongue (Thin Cut) | 薄切牛舌
- ☐ Toro Beef, Tare Sweet Soy | 日式肥牛片 (全自然)
- ☐ Miso Toro Beef | 味噌肥牛片 (全自然)
- ☐ Marinated Kalbi Short Rib | 秘制牛仔骨
- ☐ Black Pepper Short Rib Strips | 黑椒牛肋條 (限量)
- ☐ Sukiyaki Beef | 日式壽喜燒
- ☐ Garlic Beef Brisket | 蒜香肥牛 (全自然) **NEW**
- ☐ Marinated Steak with House Special Sauce | 腌制牛排 **NEW**
- ☐ Steak with Sweet Soy Sauce | 甜醬油牛排 **NEW**

Please cut the steak into bite size with scissors before enjoying your steak.

### Pork 豚

**大麥飼養，為日本市場上味道等級最高的豬肉**

Our LWD hog fed with 100% wheat in top quality barns,  
 as the best tasting pork in the Japan market.

- ☐ Berkshire Pork Belly (Thin Cut) | 薄切日本三元豚五花肉片
- ☐ Sousvide Pork Belly (Thick Cut) | 厚切日本三元豚五花肉片
- ☐ Japanese Style Sausage with Mozzarella Added | 日式芝士腸 **NEW**
- ☐ Braised pork intestine | 秘制滷肥腸
- ☐ Pork-Toro | 日本三元豚豬頸肉
- ☐ Home-Made Berkshire Sausage | 街邊小香腸

### Poultry 雞

- ☐ Shio Koji Marinated Chicken Thigh | 雞腿肉
- ☐ Chicken Karaage | 日式炸雞
- ☐ Chicken Wing | 雞翅 **NEW**

### Lamb 羊

- ☐ Marinated Lamb with House Special Sauce | 特制腌羊肉片 **NEW**

SILVER WAGYU AYCE

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## Seafood 海鮮

- ☐ Squid | 魷魚
- ☐ Clams in Sake (in foil) | 清酒煮蜆
- ☐ Shrimps in Garlic Oil | 蒜油大蝦
- ☐ Seafood Medley (in foil) | 新派川味海鮮煮 **NEW**
- ☐ Home-Made Marinated Salmon | 秘制三文魚

## Vegetable 蔬菜

- ☐ Baked Sweet Potato with Cheese | 芝士紅糖焗日本番薯
- ☐ King Oyster Mushroom | 皇子菇
- ☐ White Mushroom | 白蘑菇 (錫紙)
- ☐ Enokitake | 金針菇 (錫紙)
- ☐ Asparagus | 蘆筍
- ☐ Zucchini | 意大利瓜
- ☐ Pineapple | 菠蘿
- ☐ Cheesy Butter Corn (in foil) | 芝士黃油玉米 (錫紙)

## Side Order 伴菜

- ☐ Lettuce | 生菜
- ☐ Raw Garlic | 生蒜
- ☐ Korean Bean Paste (for Pork) | 韓式豬肉大醬
- ☐ Poached Eggs (Onsen Tamago) | 溫泉蛋
- ☐ Jalapeño | 墨西哥辣椒圈 **NEW**

## Appetizer 前菜

- ☐ House Salad | 日式沙拉
- ☐ Edamame | 枝豆
- ☐ Fried Takoyaki | 章魚小丸子
- ☐ Kim Chee | 泡菜
- ☐ Deep Fried Bun with Condensed Milk | 炸荷葉夾
- ☐ Japanese Style Pickled Cucumber | 日式腌制小青瓜
- ☐ Japanese Style Tofu Salad | 日式豆腐沙拉
- ☐ Goma Sauce spinach salad | 涼拌芝麻菠菜 **NEW**

## Dessert 甜品 任選其一 / (Select One)

- ☐ Melona Ice-Cream Bar | 冰棍
- ☐ Soft Serve | 軟雪糕

## Soup 湯

- ☐ Miso Soup | 味噌湯

## Rice &amp; Noodle 飯、面

- ☐ Steamed Rice | 米飯
- ☐ Bibimbap | 韓式拌飯
- ☐ Cold Noodles | 冷面
- ☐ Tempura Udon | 天婦羅烏冬面 **NEW**

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FRI-SUN & HOLIDAYS  
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## BLACK ANGUS AYCE | 黑安格斯牛肉任食

### Beef 牛

- ☐ Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
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BLACK ANGUS AYCE




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