

All You Can Eat Menu



BBQ

SASHIMI
SUSHI
TEMPURA

DESSERT

NOW \$82.8
~~\$88.0~~

Premium

**Special
Wagyu
& Seafood**

**All Sashimi,
Sushi, &
Tempura**

**All Dessert
+
Matcha
Panna cotta**

\$78.0

NIKAIDO

**All meat
& Seafood**
Except for
Special Wagyu

-All Tempura
-All Sushi
(King Fish & Salmon)
Except for
Aburi Wagyu

**Yuzu Sorbet
+
Pudding
+
Ice Cream**

\$68.0

Standard

All Meat
Except for
1.Special Wagyu
2.Seafood

N/A

**Ice Cream
only**

* Kids: Under 5 years old = Free, 6-11 years old = Half Price

SALAD

- ◆ Seaweed Salad
- ◆ Tofu Seaweed Salad
- ◆ Radish Salad
- ◆ Cooked Tuna Salad
- ◆ Salmon Avo Salad
- ◆ Lobster Salad
- ◆ Aburi Wagyu Salad



TEMPURA

- ◆ Prawn
- ◆ Sweet Potato
- ◆ Eggplant
- ◆ Pumpkin
- ◆ Green Beans
- ◆ Okra



BBQ VEGETABLES

- ◆ Zucchini
- ◆ Asparagus
- ◆ Cabbage
- ◆ Onion
- ◆ Capsicum
- ◆ Pumpkin
- ◆ Mushroom
- ◆ Corn
- ◆ Lettuce
- ◆ Foil Garlic
- ◆ Corn Butter(Foil)
- ◆ Corn Cheese(Foil)



BBQ-MEAT

- ◆ Special Wagyu Rump
- ◆ Special Wagyu Beef Rib
- ◆ Beef Rib
- ◆ Special Wagyu Finger
- ◆ Beef Rib Finger
- ◆ Beef OX Tongue
- ◆ Special Wagyu Beef Skirt



- ◆ Special Beef Intestine
- ◆ Garlic Shallot
- OX Tongue

- ◆ Miso Marinated Beef Eye Round

- ◆ Beef Skirt
- ◆ Pork Rib
- ◆ Pork Belly
- ◆ Sausage
- ◆ Chicken Cartilage
- ◆ Chicken Thigh
- ◆ Teriyaki Chicken(Thigh)
- ◆ Salted Chicken Breast
- ◆ Miso Marinated Garlic



Chicken Breast



SASHIMI, SUSHI & HANDROOL

- ◆ King Fish Sashimi
- ◆ Salmon Sashimi
- ◆ Scallop Sashimi
- ◆ Seared Tuna with home made sauce



- ◆ King Fish Sushi
- ◆ Salmon Sushi
- ◆ Seared King Fish Sushi
- ◆ Seared Salmon Sushi
- ◆ Tamago Sushi
- ◆ Inari Sushi



- ◆ Aburi Wagyu Inari
- ◆ Salmon Avo Inari
- ◆ Lobster Salad Inari
- ◆ Cooked Tuna Inari
- ◆ Corn Mayo Inari



- ◆ Aburi Wagyu Sushi Taco
- ◆ Salmon Avo Sushi Taco
- ◆ Aburi Salmon Sushi Taco
- ◆ Spicy Tuna Sushi Taco
- ◆ Negitoro Tuna Sushi Taco
- ◆ Lobster Salad Sushi Taco
- ◆ Cooked Tuna Sushi Taco
- ◆ Corn Mayo Sushi Taco



BBQ-SEAFOOD

- ◆ Large Prawn
- ◆ Squid
- ◆ Foil Scallops
- ◆ Foil King Fish
- ◆ Foil Salmon



SIDE DISH

- ◆ Namul Spinach
- ◆ Namul Soy Bean Sprouts
- ◆ Namul Shiitake Mushroom
- ◆ Namul Cucumber
- ◆ Namul Radish



- ◆ Kimchi
- ◆ Kakuteki (Radish Kimchi)
- ◆ Cucumber Kimchi
- ◆ Roasted Seaweed
- ◆ Salted nibble cabbage



- ◆ Edamame Spring roll
- ◆ Edamame
- ◆ Cold Tofu



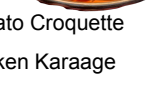
- ◆ Agedashi Tofu
- ◆ Agedashi Eggplant
- ◆ Spinach Gomae



- ◆ Tuna Yukke
- ◆ Gyoza
- ◆ Takoyaki
- ◆ Sweet Potato Croquette



- ◆ Fried Chicken Karaage
- ◆ Spicy Chicken Karaage
- ◆ Lotus Root Chips
- ◆ Pickled Vegetable



-Fukuzinzuke-

- ◆ Pickled Green Cucumber
- ◆ Pickled Yellow Radish
- ◆ Wasabi Octopus
- ◆ Chips
- ◆ Cheese Chips



RICE/SOUP /NOODLES

- ◆ Rice (S/M/Large)
- ◆ Chicken Fried Rice
- ◆ Ochazuke

(Salmon J-Porridge)

- ◆ Tender Braised Beef Tendon Rice

- ◆ Japanese Mini Curry Rice

- ◆ Hot Kitsune Udon / Soba

- ◆ Hot Udon / Soba

- ◆ Curry Udon / Ramen / Soba

- ◆ Cold Udon / Soba

- ◆ The Monster (Karaage Curry Cheese Udon / Ramen)

- ◆ Yum Bao

- ◆ Miso Soup

- ◆ Egg Soup

- ◆ Wakame (Seaweed) Soup

- ◆ Veg. Consomme Soup



DESSERT

- ◆ Yuzu Sorbet
- ◆ Milk Puding with Caramel
- ◆ Calpis Sorbet
- ◆ Matcha Panna Cotta
- ◆ Vanilla Ice Cream
- ◆ Green Tea Ice Cream
- ◆ Black Sesame Ice Cream



❌ Dine in 90 mins