BIZEN

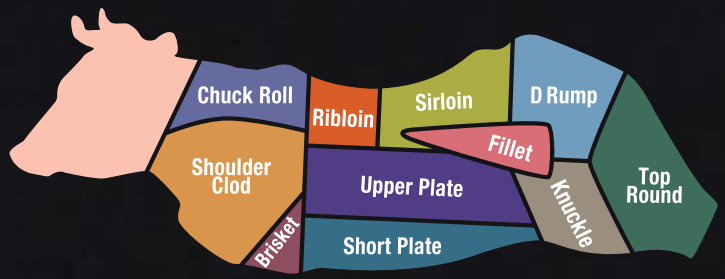
OKAYAMA • WAGYU STEAKHOUSE

BEEF FROM BIZEN, OKAYAMA

All Time Favourite

Available Daily — Includes choice of 2 side dishes

Round	Petite 150g	$18.9	Standard 220g	$26.9
Sirloin	Petite 150g	$30.9	Standard 220g	$44.9
Ribeye	Petite 150g	$33.9	Standard 220g	$48.9
Tenderloin	Petite 150g	$37.9		



Cuts of the Day

Subject to Availability

Includes choice of 2 side dishes

Our exclusive partnership with cattle farmers in Bizen, Okayama Prefecture, Japan, allows us to have access to the lesser-known, and often underrated, beef cuts.

Certain Cuts of the Day are more rare than others due to either the difficulty in harvesting or the limited quantity found in a cattle. Try our Cuts of the Day now, as the cut you see today might not be available again until some time later!

CHUCK ROLL

Delmonico 上肩ロース

Chuck 肩ロース

Denver ざぶとん

RIBLOIN

Ribeye リブロース

SIRLOIN

Sirloin サーロイン

D RUMP

Pope's Eye ネクタイ

Top Sirloin イチボ

Premium Rump ランプ

FILLET

Tenderloin ヒレ

TOP ROUND

Round ウチモモ

SHORT PLATE

Hanger ウチハラミ

Flank フランク

Plate カルビ

UPPER PLATE

Flap カイノミ

Rib Finger 中落ちカルビ

SHOULDER CLOD

Teres Major ウワミスジ

Flat Iron ミスジ

BRISKET

Chuck Short Rib 三角バラ

KNUCKLE

Knuckle シンシン

Tri Tip ヒウチ

* All prices are subject to prevailing GST. Images are for illustration purposes only.

Appetisers

Mushroom Soup $3.8
Blend of mushrooms with a creamy touch

Fried Chicken Wings (3pcs) $4.5
Deep fried midjoint winglets marinated with soy sauce

Arabiki Pork Sausages $4.5
Crunchy Japanese pork sausages

Chawanmushi $2.8
Silky and savoury steamed egg custard with surimi and shitake mushrooms

Asari No Sakamushi $9.9
Japanese clams steamed in sake

Garlic Bread $3.0
Toasted baguette with homemade garlic butter

Rice/Pasta

Includes choice of chawanmushi or miso soup

Wagyu Don $14.9
Tokyo style beef rice bowl with flavourful and savoury topping

Wagyu Menchi Katsu $13.9
Deep fried wagyu beef & pork patty with Japanese curry & Koshihikari rice

Wagyu Beef Stew $14.9
Slow cooked Japanese beef stew with sake and wholesome root vegetables

Wagyu Beef Bolognese $14.9
Al dente spaghetti tossed in wagyu bolognese sauce topped with fresh grated parmesan cheese

Burgers

Includes french fries

Zeppin Burger $22.8
(Half Pounder)
Simply 100% wagyu beef patty, flame-grilled and topped with cheddar cheese and bacon

Chicken

Includes choice of 2 side dishes

Chicken Katsu $11.9
Chicken leg breaded with fresh breadcrumbs and deep fried

Teriyaki Chicken $10.9
Charcoal grilled boneless chicken with teriyaki glaze

Tamari Glaze Chicken $10.9
Charcoal grilled boneless chicken thigh with tamari dark shoyu glaze

Shoga Oroshi Negi Chicken $10.9
Charcoal grilled boneless chicken thigh with ginger, spring onion and wasabi

Yuzu Kosho Chicken $10.9
Charcoal grilled boneless chicken thigh with chilli pepper, yuzu peel and sea salt

Kara Shoyu Zuke Chicken $10.9
Charcoal grilled spicy chicken thigh with garlic

Pork

Includes choice of 2 side dishes

Kurobuta Pork Katsu $14.9
Kurobuta pork loin breaded with fresh breadcrumbs and deep fried

Grilled Iberico Pork Chop $23.9
Salted grilled Iberico pork loin

Seafood

Includes choice of 2 side dishes

Grilled Fish $13.9
Charcoal grilled white fish fillet seasoned with Japanese spice

Fish Katsu $12.9
White fish fillet breaded with fresh breadcrumbs and deep fried

Drinks

Coca Cola	$1.9
Sprite	$1.9
Homemade Iced Lemon Tea	$2.5
Iced Green Tea	$1.9
Hot Green Tea	$1.5
Dasani Bottled Water	$0.9

Beers

Sapporo	$5.5 bottle 330ml
Tiger	$5.5 bottle 330ml
Heineken	$5.5 bottle 330ml

Side Dishes $2.5

Cold

- Coleslaw
- House Salad
- Potato Salad
- Spaghetti Salad
- Tomato Cucumber Salad

Hot

- Baked Potato
- French Fries
- Mashed Potato
- Potato Wedges
- Onion Rings
- Corn Niblets
- Koshihikari Rice
- Wakame Udon
- Macaroni Bac & Cheese
- Sautéed Trio Mushrooms
- Crunchy Green Beans
- Steamed Broccoli

Sake

Sake Meter Value (SMV)
Dryness of sake

-5 -4 -3 -2 -1 0 +1 +2 +3 +4 +5
Sweet · Slightly Sweet · Neutral · Slightly Dry · Dry

Kiku-Masamune Nama Chozo Sake
菊正宗 生貯蔵 生酛酒
Pref: Hyogo SMV: +3 Alc: 14%
Unpasteurised sake with fruity aroma, serves well as starter sake.
$18.0 bottle 300ml

Momokawa Sugitama Junmai Ginjyo Sake
桃川 杉玉 純米吟醸酒
Pref: Aomori SMV: +2 Alc: 15-16%
Fruity sake with light aftertaste. Sophisticated yet smooth with low acidity.
$62.0 bottle 720ml

Tamanohikari Yamahai Junmai Ginjyo Sake
玉乃光 山廃 純米吟醸酒
Pref: Kyoto SMV: +1 Alc: 15-16%
Kyoto hand-crafted sake that uses home grown rice. This sake gives off a strong umami when enjoyed chilled.
$126.0 bottle 1.8L

Rihaku Tokubetsu Junmai Nigori Sake
李白 特別純米 にごり酒
Pref: Shimane SMV: +5 Alc: 15-16%
Unfiltered hand-crafted sake with rice grains remained after fermentation to enhance its fragrance.
$28.00 bottle 300ml

Izumo Fuji Tokubetsu Junmai Sake
出雲富士 特別純米酒
Pref: Shimane SMV: +3 Alc: 15%
Soft and relaxed taste on the palate express the umami of the rice and its well-balanced.
$68.0 bottle 720ml

Amanoto Karakuchi Junmai Sake
天の戸 辛口 純米酒
Pref: Akita SMV: +10 Alc: 17%
Delightful acidity and brillant aroma. This daiginjyo sake is light and have a soft texture when savoured, complements well with fried food.
$128.0 bottle 1.8L

Hakkaisan Tokubetsu Junmai Sake
八海山 特別純米酒
Pref: Niigata SMV: -1 Alc: 15-16%
Rich and crisp flavor brings out the complexity taste when pairing with food.
$28.0 bottle 300ml

Rihaku Junmai Ginjyo Sake
李白 純米吟醸酒
Pref: Shimane SMV: +3 Alc: 15-16%
Soft and relaxed taste on the palate express the umami of the rice and its well-balanced.
$72.0 bottle 720ml

Ozeki Junmai Daiginjyo Sake
大関 純米大吟醸酒
Pref: Hyogo SMV: 0 Alc: 15-16%
Gold medal award wining sake brewed using local rice. Mellow on the palate and light on the nose with a comfortable sweetness from the umami flavour of rice.
$132.0 bottle 1.8L

Amanoto Umashine Tokubetsu Junmai Sake
天の戸 美稲 特別純米酒
Pref: Akita SMV: +4 Alc: 15-16%
Well-structured and medium-bodied sake with pure rice notes and hint of fruits in the nose.
$28.0 bottle 300ml

Koshi No Kanbai Tokusen Ginjyo Sake
越乃寒梅 特選 吟醸酒
Pref: Niigata SMV: +8 Alc: 15-16%
Brisk, sharp taste that gives a lingering sensation results in layers of flavour throughout the mouth.
$72.0 bottle 720ml

Kiku-Masamune Honjyozo House Sake
菊正宗生酛本醸造上撰酒
Pref: HyogoSMV: +5 Alc: 15-16%
Well-balanced and smooth, with low acidity and lingers well on palate.
$3.5 glass 70ml
$8.5 tokkuri 180ml
$82.0 bottle 1.8L

Tamano Hikari Bizen Omachi Junmai Daiginjyo Sake
玉乃光 備前雄町 純米大吟醸酒
Pref: Kyoto SMV: +3.5 Alc: 15-16%
Premium sake with balanced taste of rice characteristics. Each sip of this pure sake brings the image of 'Kyoto style' sake.
$38.0 bottle 300ml

Kamoshibito Kuheiji Junmai Daiginjyo Sake
醸し人九平次 純米大吟醸酒
Pref: Aichi SMV: 0 Alc: 15-16%
Soft scent of berries, melon and earthtones that gives a complete roundness when savoured.
$88.0 bottle 720ml

Liqueur

Kozaemon Premium Yuzu Liqueur
小左衛門 柚子酒
Pref: Gifu Alc: 7.6% Ingredient: Yuzu fruit
Premium Yuzu based liqueur.
$68.0 bottle 720ml

Ozeki Nigori Umeshu
大関 にごり梅酒
Pref: Hyogo Alc: 13% Ingredient: Plum fruit
Produced with and contains the plum pulp of Nanko-ume which is the most famous, high quality plum from Wakayama prefecture in Japan.
$48.00 bottle 720ml

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