

## Dinner & supper menu

### **Basic Burger** (affectionately known as BB.7)

170g patty minced from a blend of grass-fed Angus beef neck + Aomori Gyu ribeye + Toriyama Umami Wagyu A4 tenderloin. Topped with tomato, Boston lettuce, double American cheese and served with shoestring truffle fries.

Single patty (170g) - \$23  
Double patty (340g) - \$38

### **Hokkaido Beef Burger**

170g patty minced from a blend of Kuroge Wagyu (Japanese black) x Holstein F1 beef neck + Holstein ribeye (both from Tokachi, Hokkaido). Topped with tomato, Boston lettuce, double American cheese and served with shoestring truffle fries.

Single patty (170g) - \$25  
Double patty (340g) - \$40

### **Highland Beef Burger** (affectionately known as BB.8)

170g patty minced from our own imported Highland beef. Free-range, hormone-free and grass-fed exclusively. Topped with a slice of grilled Highland beef liver, double American cheese, blue cheese sauce and served with shoestring truffle fries.

Single patty (170g) - \$28  
Double patty (340g) - \$43

\* In consideration of food safety standards, our burger patties are cooked to medium well.

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### **Toriyama Umami Wagyu A4 tenderloin**

Hailing from Gunma Prefecture, Toriyama Umami Wagyu (known as Akagi Gyu in Japan) prioritises umami through extended research in genetics/bloodline. Tenderloin is the preferred choice as it is leaner, and works better as a steak than the richer ribeye or striploin.

Grilled on cast iron griddle with olive oil. Served with grated yama wasabi, house-made ponzu sauce and locally-farmed mesclun salad.

150g - \$78

### **Aomori Gyu ribeye**

This juicy cut is from a hormone-free, Holstein Friesians steer of just 20 months, raised in Mizujiri Farm, Aomori Prefecture. Fed with fermented, high-moisture whole rice crop during the last 10 months, it produces oleic acid, boosting the umami of the beef.

Grilled on cast iron griddle with olive oil. Served with grated yama wasabi and house-made ponzu sauce.

\$25 per 100g (Starting from 250g)

### **Highland beef steak**

Pure and closest in genetics to the ancient Aurochs that predate all modern cattle, our own imported Highland beef is free-range, hormone-free and grass-fed exclusively. Highlands are typically grown out to a minimum of 30 months as it produces a more intense beef flavour and colour. Tender, leaner and most importantly, flavourful... this is how beef should taste.

Grilled on cast iron griddle with olive oil. Served with grated yama wasabi and house-made ponzu sauce.

\$33 per 100g (Starting from 110g) - Choose : ribeye / tenderloin / striploin

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### **Bluenose warehou** (*Hyperoglyphe antarctica*) **fillet**

Line-caught from the pristine cold water of New Zealand, bluenose warehou are commonly found near rocky areas at a depth of 260–490m.

Baked and finished on the cast iron griddle with olive oil. Served with house-made tartar sauce, lemon wedge, locally-farmed mesclun salad and shoestring truffle fries.

200g - \$36

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### **Our prawn stock**

After experimenting with more than 9 species of prawns for the stock, an intense and complex version using a combination of wild-caught giant red shrimp (*Aristaeomorpha foliacea*), Northern prawn (*Pandalus borealis*) and dried sakura shrimp (*Sergia lucens*) came up tops. We begin with frying all the prawns whole (meat included, not just the head and shell) in olive oil, as the base of our prawn stock. Prawns are then blended and left to simmer with the pork stock for seven hours. The umami taste is perfected without the addition of sugar and MSG.

Hae mee tng - \$25 (Japanese somen or vermicelli) - Served with farmed giant tiger prawns and Natural Pork belly.

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### **Lobster roll** (Connecticut-style)

90g of grilled lobster meat with unsalted butter and crème fraîche or house-made mayonnaise in a toasted buttered roll. Served with locally-farmed mesclun salad and shoestring truffle fries.

American lobster - \$35

European lobster - \$42

\* Please ask our friendly staff for the seasonality of our lobster.

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### **Secreto Ibérico pork**

This thin and highly marbled (intramuscular fat) cut is from the famed black Ibérico pig of southern Spain. They are high in oleic acid and monounsaturated fats, producing an intense nutty umami flavour.

Grilled on cast iron griddle with olive oil. Served with house-made dried sole fish powder + garlic salt.

180g - \$30

### **Salmon Creek Farms Natural Pork**

Raised in the USA with Duroc boars and "white line" (Landrace, Chester White, Yorkshire cross) sows. These pigs were never fed with hormones, antibiotics or animal proteins.

**Buta roll** (150g) - \$23

Slices of grilled pork belly, pork collar, baked bacon and pickled daikon stuffed into a toasted roll. Topped with grated yama wasabi and house-made tare (sauce). Served with shoestring truffle fries.

**Pork steak** (200g) - \$20

Grilled on cast iron griddle with olive oil. Served with grated yama wasabi and house-made tare (sauce).

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### **Sides**

Truffle fries - \$10

Mesclun salad - \$12

Pumpkin soup - \$12

Lobster bisque - \$25

Prices exclude 10% service charge and 7% GST