

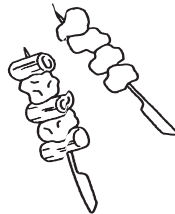


BINCHO BOSS

レストラン

MANY OF OUR SIGNATURE DISHES ARE COOKED ON OUR EARTHEN KONO GRILL OVER BINCHO-TAN. BINCHO-TAN IS A TYPE OF HIGH QUALITY CHARCOAL TRADITIONALLY USED IN JAPANESE COOKING, IT PRODUCES AN UNPARALLELED FLAVOUR AND AROMA.

SET MENU



Seasonal Otoshi

Chef's Selection of Assorted Sashimi

Ebi Mayo, Tempura Prawns w. Aurora Sauce

Chicken Yakitori & Wagyu Intercoastals Skewer

Chef's Selection of Nigiri Sushi & House Made Miso Soup

Miso Koji Chicken, Yuzu Pepper

Charcoal Grilled Corn Ribs, Butter Teriyaki

& Parmesan

Gindara Saikyo Yaki Miso Black Cod +\$40

M9 Australian Wagyu w. Tempranillo & Onion Jus +\$45

A5 Kagoshima Wagyu, Fresh Wasabi & Salt Flakes +\$85

Matcha & White Chocolate Terrine, Sweet Red beans

98pp

LUNCH MENU

GOZEN: A FORMAL WAY TO EXPRESS 'MEAL' IN JAPANESE

Bincho Gozen 38

A selection of sashimi, skewers, vegetable tempura and baked scallop w. house made pickles, seasoned steamed rice & miso soup

Wagyu Steak Gozen 49

Charcoal grilled m9 Australian wagyu w. tempranillo & onion jus, seasoned steamed rice, chef's selection of sides & miso soup

Teriyaki Salmon Gozen 38

Charcoal grilled salmon w. sweet teriyaki, seasoned steamed rice, chef's selection of sides & miso soup

Teriyaki Chicken Gozen 36

Charcoal grilled chicken w. sweet teriyaki, seasoned steamed rice, chef's selection of sides & miso soup

Agedashi Tofu Gozen (vg) 34

Twice cooked tofu w. house made kombu dashi, seasoned steamed rice, chef's selection of sides & vegan miso soup

Chirashi Gozen 46

Chef's selection of assorted sashimi on sushi rice, chef's selection of sides & miso soup

居酒屋

1/27/

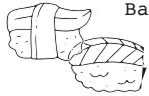
A LA CARTE MENU

TO START

Grilled Edamame, Sansho Salt (v, gf)	12
Assorted House Made Pickles (vg, gfo)	15
Oysters	half/dozen
- Natural	30/55
- Yuzu Vinaigrette, Mikan Jelly, Caviar	37/67
Kingfish Carpaccio, Truffle Soy, Umibodo	30
Wagyu Tataki, Onion Soy, Crispy Shallots	29

SMALL

Fried Salmon Skin, Kewpie (gf)	15
Chicken Karaage, Kewpie, Sweet Chilli	13
Sweet Corn Ribs, Butter Teriyaki, Parmesan (v)	12
Octopus Karaage, Kewpie	18
Baked Hokkaido Scallops, Miso Mustard	2pc/18



SASHIMI & SUSHI

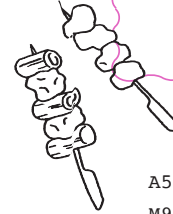
Chef's Omakase Assorted Sashimi & Sushi	80
- Premium Sashimi	14 pc
- Aburi Salmon maki	4 pc
- Mini Chirashi	2 pc
Assorted Sashimi	11pc/30
Assorted Nigiri (gfo)	6pc/52
M9 Wagyu Nigiri, Truffle Soy, Parmesan (gfo)	4pc/34
Sea Eel Maki w. Yuba, Shio Kombu (gfo)	4pc/28
Aburi Salmon Maki, Caviar, Aonori (gfo)	4pc/20

SALAD & VEGETABLES

Iceberg Lettuce, Apple Yoghurt (v)	18
Panko Crumbed Assorted Mushrooms, Curry Salt	26
Agedashi Tofu, Seasonal Vegetables (vg)	30
Saikyo Miso Eggplant (vg, gf)	25

SKEWERS

Chicken Yakitori	2pc/14
Kakuni Pork Belly	2pc/16
Wagyu Intercoastals	2pc/18
Chicken Meatball Tsukune, Onsen Tamago	2pc/22
Assorted Skewers Platter	8pc/62



BINCHO GRILLED

A5 Kagoshima Wagyu, Wasabi, Salt Flakes (gf)	90
M9 Australian Wagyu, Tempranillo & Onion Jus	48
Miso Koji Chicken, Yuzu Pepper (gf)	32
Akamiso Duck Breast, Yakiniku, Sansho	34
Kingfish Collar, Daikon Oroshi, Yuzu Ponzu	32
Miso Black Cod, Pumpkin Puree	45
Hoba Leaf Teriyaki Salmon	25
Grilled Octopus, Garlic Soy, Ginger Ponzu	30

HOT

Lobster Inaniwa Udon	
Roasted Sesame Sauce, Cherry Tomatoes	45
Steamed Sake Clams	
Yuzu Pepper Butter, Sweet Onions (gf)	30
Ebi Mayo	
Tempura Fried Prawns w. Aurora Sauce (gfo)	28
Lobster Bao	
Apple Yoghurt Sauce, Onion Ring	2pc/34

SIDES

Japanese Akitamochi Steamed Rice	6
House Made Miso Soup	6



居酒屋