



燒烤

Grilled Specialty

JACK'S CREEK WAGYU STEAK (200G) • 65

Premium wagyu sirloin steak, minimum grade 6-7

ANGUS STEAK (200G) • 39

Local angus steak, marble grade 3-4

REEF AND BEEF • 39

110g grilled angus beef and 4 garlic prawns, w/ salad and fries

KAKUNI • 21

Slow braised pork belly, w/ Japanese mustard

ATLANTIC SALMON • 18

120g, served w/ mayo and pickled ginger

GARLIC PRAWNS • 17

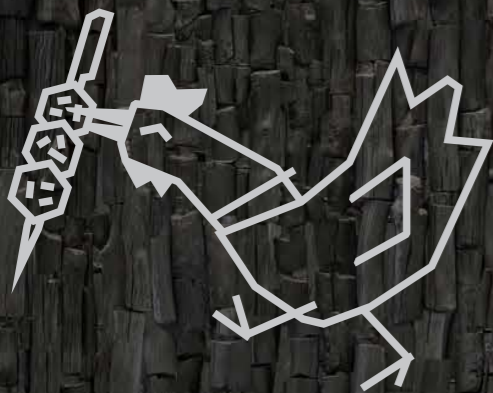
5pc prawns, finished w/ wasabi mayo and crunchy garlic

GRILLED OCTOPUS • 26

Chargrilled octopus, served w/ basil sauce

TOFU • 11

3pc crispy tofu, w/ soy and ginger



Classic Meat Skewers

(one serve = 2 skewers)

MOMO • 12

Chicken thigh, w/ lemon, cracked pepper and salt

BUTA • 13

Pork belly, w/ sweet miso and mustard

SASAMI • 13

Chicken tenderloin, w/ your choice of
• Wasabi mayo
• Mayo and crunchy garlic

NEGIMA • 13

Chicken thigh and shallot w/ tare

ITALIAN • 18

Bocconcini cheese, tomato wrapped in thinly sliced pork belly, w/ basil sauce and cracked pepper

TSUKUNE • 11

Bird's nest traditional chicken meatball w/ tare

KAWA • 10

Crispy chicken skin w/ salt

TEBA • 11

Chicken wings, w/ lemon, cracked pepper and salt

HATSU • 10

Chicken hearts w/ salt

Veggie Skewers

(one serve = 2 skewers)

ERINGI • 11

King oyster mushroom, w/ soy and butter

SHIITAKE • 10

Locally grown shiitake mushroom, w/ dashi soy, and lemon

ZUCCHINI • 8

Zucchini, w/ soy butter

*VEGAN OPTION available for Veggie Skewers

Nibbles

EDAMAME

Japanese soybeans, w/ your choice of:
Himalayan salt • 8
Spicy chilli garlic • 12

RENKON CHIPS • 8

Crispy lotus root chips, w/ sweet soy caramel

TORIKAWA SENBEI • 11

Crispy chicken skin chips, w/ mayo and lemon

ONTAMA EGG • 3.5

62-degree egg, served cold, w/ soy and shallots

MISO SOUP • 3

Traditional Japanese dashi and miso soup

Raw

SASHIMI MORIAWASE • 29

Daily assorted fresh sashimi

SALMON SASHIMI 6PC • 18.5

Atlantic salmon, w/ soy and fresh wasabi

ABURI KING FISH • 21

Seared king fish, sweet miso and Japanese mayo

TUNA TATAKI • 21

Sliced charcoal-seared tuna, sweet and tangy glaze

HOTATE CRUDO • 20

Thinly sliced Japanese scallops, w/ Bird's Nest ponzu sauce

Greens

SHAKI SHAKI KYABETSU • 12

Thinly slice cabbage salad, w/ lemon, olive oil, cracked pepper and mayo

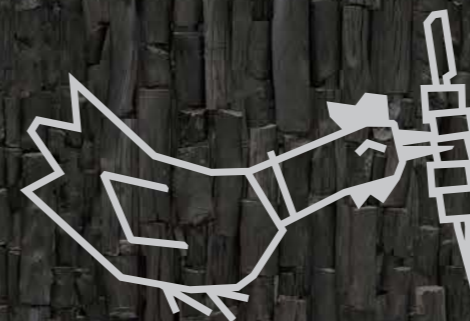
BROCCOLINI • 14.5

Steamed broccolini, in garlic soy dressing w/ house-made chilli paste

GREEN SALAD • 12

Mixed leaf salad, w/ mild wasabi vinaigrette

*VEGAN OPTION available for Greens



Signature Sides

PIRIKARA FRIES • 9.5

Shoestring fries, w/ Japanese seven spice and Japanese mayo

NON-SPICY FRIES • 9

Shoestring fries, w/ Himalayan salt and Japanese mayo

TORI KARAAGE 6PC • 15

Bird's Nest famous crispy chicken thigh, w/ mild wasabi mayo

GYOZA (NOT GF) 6PC • 14

Pan fried pork gyoza, served w/ sesame chilli soy

KARI KARI CHEESE 2PC • 14

Gluten-free crumbed and fried melting camembert, w/ soy caramel and yuzu mayo

Street Food

BAO BUNS (NOT GF) 2PC

Duo of Japanese bao, with Japanese slaw, and your choice of:
• Crispy chicken karaage OR tofu • 14
• Braised pork belly OR beef brisket • 16

YAKISOBA (NOT GF) • 16

Japanese stir fried noodles, street food style
Add crumbed chicken OR crispy tofu • +5

SEAFOOD YAKISOBA (NOT GF) • 25

Stir fried noodles, w/ scallops, prawns, squid, and fresh lime

STICKY WINGS • 14

Crispy fried chicken wings, in sticky sweet soy glaze, w/ sesame

Rice Dishes

ONIGIRI • 6

Grilled rice ball, with your choice of:
• Tare: house specialty, brushed w/ tare
• Goma: vegetarian, w/ sesame oil and burnt soy

KATSU CURRY • 19

Bird's Nest special Japanese curry, served w/ rice and gluten-free crumbed chicken

SIZZLING GARLIC RICE • 25

Garlic fried rice, served on a sizzling hot plate with egg

STEAMED RICE • 3

Dessert

SHIRO GOMA PANNA COTTA • 6.5

White sesame panna cotta, w/ brown sugar syrup

YUZU SORBET • 8

Refreshing Yuzu flavoured sorbet, made by famous Rosalie 'Gelateria Cremona'

HOJICHA ICE CREAM • 8

Roasted green tea ice cream, made by famous local Rosalie 'Gelateria Cremona'