THE BEST STEAK FOR THE BEST PRICE



# OPENING HOURS

11AM - 2:30PM 5:30PM - 10PM





# SET LUNCH

Choice of Burger, Pasta, Rice Bowl or Steak served with Green Tea or Ice Lemon Tea. Add salad for \$2

#### BURGERS

Wagyu Beef Burger with Fries Fried Chicken Karaage Burger with Fries	\$16 \$15
<b>PASTA</b> Vegetarian Linguini Pasta with Mushroom Soup Mentaiko Linguini Pasta with Smoked Salmon	\$13 \$15
<b>RICE BOWLS</b> Chicken Tsukene rice bowl served with Scrambled Eggs and Salmon Sashimi Wagyu Tsukene rice bowl served with Scrambled Eggs and Salmon Sashimi	\$15 \$15

# STEAK

Australian Wagyu Beef Striploin (120g) with Fries and\$39Mushroom Soup\$39



# APPETISERS AND SIDE DISHES

Steak Culture Salad	\$12
Mushroom Soup	\$4.90
Truffle Fries	\$6.90
French Fries	\$4.90
Tori Karaage	\$9
Fried Oysters (4 pcs)	\$12
Sesame Chicken Wings	\$14
(5 pcs)	

#### STUDENT MEAL

Choice of Burger or Pasta served with Green Tea or Ice Lemon Tea. Add salad for \$2 Fried Chicken Karaage Burger with Fries Spaghetti al Pomodoro (tomato-based sauce) \$10.90 \$10.90 THE BEST STEAK FOR THE BEST PRICE



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# STEAK

A5 Kurohana Wagyu Beef	\$60
Striploin Steak (100g)	
Australian Wagyu Beef	\$40
Striploin Steak (120g)	
Australian Wagyu Beef	\$40
Ribeye Steak (120g)	
Wagyu Beef Platter: Japanese A5 Wagyu	\$60
Striploin, Australian Wagyu Striploin,	
Australian Wagyu Ribeye	

# **GRILLED MEAT AND SEAFOOD**

Bacon-Wrapped Jumbo Tiger Prawn	\$17
Hotate Batayaki - Scallops	\$23
Yakitori Platter	\$18

#### **GRILLED SNACKS**

Kawahagi - Leatherjacket fish	\$11
Fugu Mirin - Pufferfish	\$19.50
Ehire - Stingray fin	\$12
Tatami Iwashi - Dried baby sardines	\$11
Truffle Edamame	\$6.90

# SEASONAL GRILLED VEGETABLES

Grilled Sweet Corn with Miso	\$5.50
Bacon Wrapped Tomato	\$5.50
Okura Topped with Bonito flakes	\$7
Shishito Pepper	\$7
Eringi Mushroom	\$8
Grilled Eggplant with Miso	\$6
Satsuma Imo	\$8

# MAIN DISHES

Uni Truffle Somen (Cold noodles dish)	\$38
Lobster Claypot Rice with Uni Cream Sauce	\$88
Japanese Wagyu luxury rice bowl	\$47
Jumbo Prawn Aglio e Olio Pasta Cooked in	\$29
Sake Paste Sauce	

#### **APPETISERS AND SIDE DISHES**

Steak Culture Salad	\$12
Sashimi Salad	\$18
Mushroom Soup	\$4.90
Truffle Fries	\$6.90
French Fries	\$4.90
Tori Karaage	\$9
Fried Oysters (4 pcs)	\$12
Sesame Chicken Wings (5 pcs)	\$14

#### FRESHLY SHUCKED OYSTERS

Uni Oyster Shot	\$16
Oysters 3 pcs   6 pcs	\$20   \$39
Shiromi Truffle Uni and Caviar	\$68

## SASHIMI (5 PIECES)

Salmon Sashimi	\$14
Scallop Sashimi	\$15
Blue Fin Tuna Akame Sashimi	\$28
Blue Fin Tuna Chutoro Sashimi	\$46
Blue Fin Tuna Otoro Sashimi	\$63
Hamachi Sashimi	\$14
Amaebi Sashimi	\$23
Seasonal Uni Sashimi (Seasonal Price)	
Seasonal Sashimi 3 kinds   5 kinds	\$27   \$50

\*All menus are subjected to change

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Coffee with Milk	Ş4.50
Americano	\$4
Long Black	\$4
Single Espresso	\$4
Double Espresso	\$4.50
Latte	\$4.50
Ice Latte	\$5
Cappuccino	\$4.50
Ice Cappuccino	\$5

# TEA

English Breakfast Tea	\$5
Earl Grey Tea	\$5
Peppermint Tea	\$5
Chamomile Tea	\$5

BEERS	
Asahi Draught	\$8
Asahi Dry	\$8
Asahi Black	\$8

#### SOFT DRINKS

Coke	\$2
Coke Zero	\$2
Sprite	\$2
Root Beer	\$2
Ayataka Green Tea	\$2
Ice Lemon Tea	\$2.50
Mineral Water	\$2

Only on 14 and 15 February 2025



Reserve a spot by 7 February 2025 for early bird special of \$128 nett per person

# VALENTINES DAY 8-COURSE OMAKASE

# **STARTERS**

Uni Oyster Shot Wagyu Beef Tartare Sashimi Platter (4 types) Ikura and Scallop Chawanmushi

# MAIN COURSES

Pan-seared Foie Gras with Red Wine Sauce Australian Wagyu Beef Steak Steak Culture Signature Sake Ebi Pasta

# DESSERT

Crème Brûlée

\*Complimentary glass of Sparkling Wine (can be exchanged for a soft drink) \*\* Corkage of \$30 per Bottle

\$138 nett per person



For Reservations: 8690 1499

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