

Mr Yakitori is an environment created especially for you to enjoy your evening with friends, colleagues and family. Yakitori is prepared with a delicious, special sauce to tempt your taste buds. You can also enjoy watching the Chef cook your Yakitori which is best enjoyed when accompanied with beer or sake.

Following is a selection of Yakitori for you to choose and enjoy.

MR YAKITORI

CASUAL DINING BAR

Cabbage

Traditionally, in a Yakitori bar, cabbage is served raw before your meal. It helps to clean the palate, enhance your appetite and assists with digestion.

To Start

1. Miso soup w/ spring onion	3.5
2. Chilled tofu w/ ginger & green onion	6.0
3. Edamame beans	4.0
4. Miso garlic dip w/ cucumber	4.0

Main Order - 2 Skewers Per Order

Chicken

5. Chicken thigh fillet	3.5
6. Chicken w/ cheese	4.0
7. Chicken mince ball & ginger	4.0
8. Chicken & spring onion	3.7
9. Chicken liver	3.5
10. Chicken heart	3.5

Pork

11. Pork loin	4.0
12. Pork & spring onion	4.0
13. Bacon & banana	4.0

Beef

14. Premium Scotch	4.8
15. Premium Beef w/ garlic	4.8
16. Premium Beef w/ mushroom	4.8

Lamb

17. Lamb rump	4.5
18. Lamb kidneys	3.5

Game

19. Venison steak	5.4
20. Venison sausage	5.4
21. Duck	5.4

Seafood

22. Whole Tiger prawn	7.0
23. Garlic prawn	7.0
24. Scallop & bacon	7.5
25. Salmon & garlic	5.9
26. Squid	5.5
27. Mussel	4.5

Vegetable

28. Kumara	3.8
29. Garlic	3.8
30. Mushroom	3.8
31. Cherry tomato	3.8
32. Seasonal Vegetable	4.0



Rice Dishes

33. Grilled rice balls	3.5
34. Grilled Rice balls w/ cheese topping	4.0
35. Steamed rice	2.5

Hot Plate

36. Vegetable fried rice w/ egg	5.0
37. Shrimp fried rice w/ egg	5.9
<i>*Japanese pancake</i>	
38. Shrimp Okonomi-Yaki*	6.0
39. Mushroom Okonomi-Yaki*	5.5
40. Sweet corn Okonomi-Yaki*	5.5

Dessert

41. Vanilla bean Ice cream	4.5
42. Vanilla bean Ice cream w/ plum wine	7.5
43. Green tea Ice cream	4.3
44. Green tea Ice cream w/ lychee	4.8
45. Green tea Ice cream w/ red bean paste	4.8
46. Grilled rice cake w/ red beans	6.5

Japanese Beverage List

Sake, made from rice, Koji mould and water, is a Japanese wine with 2,000 years of history. Fine rice and pure water are prerequisites for good sake. Koji is a mould that converts the starch in the rice into fermentable sugars. The liquid is then separated from the rice after fermentation using a filter. This liquid is Sake.



Sake

47. House sake (150ml)	8.0
48. House sake (250ml)	13.5
49. Otokoyama (150ml)	14.0
50. Kubota (150ml)	14.0
51. Masumi (150ml)	15.5
52. Jozen mizunogotoshi (150ml)	17.5
53. Bishonen (150ml)	15.5
54. Nama sake (300ml)	14.5
55. Karatamba (Premium 300ml)	24.5

56. Plum Wine	7.9
57. Chuhi – Apple, lychee, peach, grape	8.5
58. Jinro (360ml)	19.0

Beers

59. Asahi	8.5
60. Kirin	8.5
61. Sapporo	8.5

Soft Drinks

62. Coke, lemonade, etc.	4.0
63. All juices (Orange, apple, tomato, pineapple)	4.0
64. Green tea	4.0

A full wine list is available on request, please ask our waiting staff

All prices are inclusive of GST