



YEN

YAKINIKU

MODERN JAPANESE BBQ

SALADS & APPETIZERS

YEN'S SPECIAL SALAD 16 <i>Mizuna and fried tofu topped with peanuts and sesame dressing</i>	WAGYU FAT FRIED RICE 10
SEAWEED SALAD 16 <i>Fresh greens and onion topped with seaweed and wafu dressing</i>	JAPANESE STEAM RICE 3 <i>From Akita Prefecture</i>
O-NIGIRI 6 <i>Rice balls filled with salmon</i>	KIMCHI 5
O-CHAZUKE 9 <i>Soaked steamed rice in traditional Taiwanese tea broth flavoured with salmon</i>	EDAMAME 5 <i>Japanese green soybean</i>
DAIKON 5 <i>Redish, house made pickle sweet and sour taste</i>	SEAWEED SPROUT ONION 5
	CABBAGE WITH HOMEMADE MISO 6

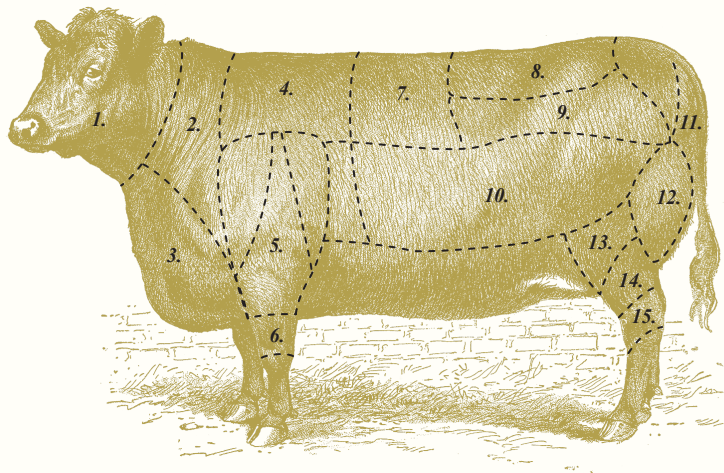
YEN SPECIALTIES

ALL ITEMS ARE AVAILABLE IN YEN BBQ SAUCE, SALT & PEPPER, GARLIC SAUCE, TRADITIONAL MISO AND SPICY MISO SAUCE

OX TONGUE 🍴 18 <i>Thin sliced ox tongue topped with spring onion and Yen's signature dressing</i>	OYSTER BLADE (JAPANESE WAGYU A4) 🍴 58 100g <i>Our favourite part of the beef shoulder – flavour-rich and well-marbled</i>
OX TONGUE (THICK CUT) 26 <i>Hard-to-source and well-marbled ox tongue, limited servings available</i>	RIB EYE/STRIPLOIN (JAPANESE WAGYU A4) 🍴 100/150/200 <i>Satisfaction guaranteed</i>
BEEF SHORT RIBS (U.S. PRIME) 🍴 22 Thin / 32 Thick <i>Tender pieces of chopped boneless short rib</i>	INTERCOASTALS (JAPANESE WAGYU A4) 48 <i>Rib fingers with your favourite sauce</i>
TENDERLOIN (U.S. PRIME) 36 <i>Thick chunks of juicy tenderloin</i>	CHICKEN THIGH 14 <i>Boneless cuts of juicy thigh meat</i>
PORK BELLY (JAPANESE SHIROBUTA) 18 <i>Thin slices of lean pork meat, think bacon but better</i>	CHICKEN CARTILAGE 12 <i>Softbone from chicken breast, best paired with beer</i>
PORK JOWL (SPANISH IBERICO) 🐷 18 <i>Bite-sized pieces of pork meat with snow-like marbling</i>	TODAY'S SPECIAL ASK <i>Please check with our friendly chefs for today's cut of meat</i>
PORK INTESTINE 10 <i>Bite-sized pieces of chewy and tasty pork intestine</i>	

– The Beef Cut Chart –

1. Tongue
2. Neck
3. Brisket
4. Chuck
5. Oyster Blade
6. Shin
7. Rib



8. Striploin
9. Tenderloin
10. Flank Steak
11. Eye Round
12. Topside
13. Knuckle
14. Silverside
15. Shank

Prices are subject to 10% service charge and applicable government taxes.

SEAFOOD

SCALLOP (HOKKAIDO JAPAN) 20 <i>Sashimi grade</i>	SQUID, SURUME IKA (AOMORI JAPAN) 18
COD FISH 28 per 100g <i>Fresh cod fish flavoured with salt and lemon</i>	SEASONAL PRAWN SEASONAL <i>Large prawns coated with house pepper mix</i>

VEGETABLES

ERINGI 10 <i>King oyster mushrooms, flavoured with salt & pepper</i>	ASPARAGUS 13 <i>Cooked in butter sauce</i>
CORN 12 <i>Bite-sized sweet corn, flavoured with Yen BBQ sauce or butter sauce</i>	JAPANESE YAM 12 <i>Thin slices of healthy, tasty chips</i>
GARLIC 5 <i>Grilled in sesame oil</i>	

SOUPS

DAILY SOUP 16	ERINGI SOUP 12 <i>Creamy soup filled with king oyster mushrooms</i>
SEAWEED EGG DROP SOUP 12	

DESSERTS

DESSERT OF THE DAY 10	BLACK SESAME ICE CREAM 6
YUZU SORBET 8	EARL GREY TEA GELATO 6
MATCHA GELATO 6	

ALCOHOL

DRAFT BEER 17 Full Pint / 12 Half Pint	ICHIZU UMESHU (HYOGO JAPAN) 15 <i>3 times more fine plumes than normal umeshu with a fruity sourness and abit of sweetness on the palate</i>
SAPPORO PREMIUM BOTTLED BEER 10	HIGH BALL 13 <i>Kakubin whisky with soda and lemon</i>
SUNTORY PREMIUM MALT BOTTLED BEER 14	OOLONG HIGH 12 <i>Shochu ice tea, oolong tea and malt shochu</i>
FRESH LEMON SOUR 12	RYOKU-CHA HIGH 12 <i>Green tea and malt shochu</i>
YUZU SOUR 12	GIN & TONIC 22 <i>Gin with East Imperial Tonic</i>
CALPIS SOUR 12	
UMEYADO YUZUSHU 13	
OTORO UMESHU 14 <i>2011 winner of best Japanese plum wine</i>	

WHISKY

HAKUSHU DISTILLER'S RESERVE 26	KAVALAN SHERRY CASK 22
YAMAZAKI DISTILLER'S RESERVE 29	KAVALAN VINHO BARRIGUL 50
HIBIKI JAPANESE HARMONY 28	

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE 5	JONES' ICED LEMON TEA 7 <i>Sweet & sour, home-made cane sugar with fresh organic lemon juice. No tea.</i>
CALPIS (WATER/SODA) 6	HOT OOLONG TEA 8 <i>Special reserve tea leaves from Nantou, Taiwan</i>
S.PELLEGRINO 16 <i>Natural mineral water (750ml)</i>	HOT GREEN TEA 8
ACQUA PANNA 16 <i>Natural mineral water (750ml)</i>	ICED GREEN/OOLONG TEA 5

SAKE & SOCHU

SAKE

- NENE SPARKLING SAKE** ねね 発泡純米酒 **42 300ml**
With alcohol percentage as low as 5%, Nene has such fruity aromas like pear and stone fruits, and silky texture that you would wonder "Is this really Sake?". As a bottle-conditioned sake, Nene has a gentle fizzy texture and is like a dessert wine. Great with dried fruits and other desserts.
Alcohol: 5% | Prefecture: Yamaguchi | Sake Meter Value: -90 | Polishing: 70%
- NIWANO UGUISU JUNMAI GINJO 60** 庭の鶯 純米吟醸 60 **88 720ml**
Sharp and fresh. Easy to drink, character of Junmai Ginjou shu. Dry and exhilarating with a mild acidity in the palate.
Alcohol: 15% | Prefecture: Fukuoka | Sake Meter Value: +4 | Polishing: 60%
- KOZAEMON TOKUBETSU JUNMAI** 小左衛門 特別純米酒 **40 300ml / 90 720ml**
This remarkably delicate sake has a clear taste with an underlying richness that evokes the natural, elegant aroma of rice. It pairs very well with almost all kinds of food.
Alcohol: 15.5% | Prefecture: Miyamanishiki | Sake Meter Value: +5 | Polishing: 55%
- JYOKIGEN YAMAHAI GINJO** 常きげん 山廃吟醸 **96 720ml**
This sake is made solely from rice and kiko molded rice. It goes through two years of maturation process, resulting in a supreme blend of tasty rice, multi-layered fragrance and flavour.
Alcohol: 17% | Prefecture: Ishikawa | Sake Meter Value: +3 | Polishing: 55%
- YAMATOSHIZUKU RIKUU NO. 132** やまとしづく 陸羽132号 **100 720ml**
Brewed using Rikuu132 Sake rice that was first grown originally in Akita ken Omagari area. Pasteurized once in the bottle, it has a very soft, tasty flavor: Fresh with traces of very soft floral sweet orange flower or creamy sweet with the light nuance of citrus like magnolia flowers.
Alcohol: 15% | Prefecture: Akita | Sake Meter Value: ±0 | Polishing: 60%
- KOSHI NO KANBAI MUKU JUNMAI DAIGINJO** 越乃寒梅 無垢 純米大吟醸 **128 720ml**
Fully showcases the true umami of the rice. It is known for its expansive, profound flavour with little acidity, offering an appealing smoothness and fragrance.
Alcohol: 16% | Prefecture: Niigata | Sake Meter Value: +4 | Polishing: 48%
- BENTEN JUNMAI DAIGINJO BIZEN OMACHI** 辯天 純米大吟醸原酒 備前雄町 **136 720ml**
Made of 100% Omachi rice from Bizen district in Okayama Prefecture where the best Omachi rice is grown. Enticing notes of fruits, melon and banana-like aroma. Tasty and savory with a good balance of acidity. The distinct umami of rice stays until the back of the palate.
Alcohol: 17% | Prefecture: Yamagata | Sake Meter Value: +3 | Polishing: 48%
- KOHRO JUNMAI GINJO** 香露 純米吟醸 **150 720ml**
World renowned & super premium Junmai Ginjo sake brewed with Kyokai 9 Go yeast (Kumamoto Kobo). It has a smooth, clean & round flavour with light fragrance of Nashi pear or melon finishing dry with a nice amount of acidity. This is a rare bottle, even in Japan.
Alcohol: 16% | Prefecture: Kumamoto | Sake Meter Value: +0.5 | Polishing: 45% Koji rice, 55% Other rice
- DAISHICHI KIMOTO JUNMAI DAIGINJO MINOWAMON** 大七 箕輪門 生酏 純米大吟醸 **188 720ml**
"Super flat polishing technique" is used to achieve the total elimination of undesirable flavors. The clear taste has an underlying richness that creates a natural, elegant aroma a gentle mellow texture of remarkable delicacy.
Alcohol: 15% | Prefecture: Fukushima | Sake Meter Value: +2 | Polishing: 50%
- KOSHI NO KANBAI GINJO TOKUSEN** 越乃寒梅 特撰 吟醸 **268 1800ml**
Features the delicate fragrance of ginjo sake with a pleasantly light, smooth texture. The aftertaste has an expansive sense of umami with fullness and a sophisticated flavor.
Alcohol: 16% | Prefecture: Niigata | Sake Meter Value: +8 | Polishing: 50%
- KOKURYU RYU DAIGINJO** 黒龍 大吟醸 龍 **268 720ml / 478 1800ml**
Assertive yet gentle, delicate yet robust. Well balanced flavour of rice and acidity.
Alcohol: 15% | Prefecture: Fukui | Sake Meter Value: +4 | Polishing: 40%

SOCHU

- OGAWANO HOSHIIMO** 小川の干し芋 **12 glass**
Alcohol: 25% | Prefecture: Tottori | Taste: Potato
- AKAMAO** 赤魔王 **13 glass**
Alcohol: 25% | Prefecture: Miyazaki | Taste: Potato
- TSUKUSHI BLACK** つくし 黒麴仕込 **15 glass**
Alcohol: 25% | Prefecture: Fukuoka | Taste: Wheat
- HYAKUNEN NO KODOKU** 百年の孤独 **28 glass / 398 bottle**
Alcohol: 40% | Prefecture: Miyazaki | Taste: Wheat

WINE LIST

REDS

- HOUSE RED** 15 glass / 75 bottle
- TORREVENTO** *Castel del Monte Riserva "Vigna Pedale" DOCG 2012, PUGLIA ITALY* 90
Red currant, some rubber; something which reminds of steely fresh blood, fine delicate smoke, thyme, fennel and cranberries. Fairly dry, medium bodied, well structured, very tangy with a lingering, complex, slightly earth finish.
International Wine Challenge: Silver | Gambero Rosso: 3 Glasses
- ASCHERI** *Barolo "Blue Label" DOCG 2012, PIEMONTE ITALY* 130
Complex aromas of cherries, raisins, dried flowers, smoky vanilla, and cigar box are apparent on the nose while flavors of red fruits and sweet spices abound on the palate.
Wine Spectator: 94 points
- SARTORI** *Amarone della Valpolicella Classico "Reius" DOC 2010, VENETO ITALY* 148
Alluring aromas of red fruit jam, plums and baked cherries, with hints of toasted coffee.
- VELENOSI** *Rosso Piceno Superiore "Roggio del Filare" DOC 2011, MARCHE ITALY* 166
Intense, elegant nose with fruit-driven scents and a hint of preserve, blackberry, cherry, all blending perfectly into the wood's spicy undertones.
International Wine Challenge: Silver | Gambero Rosso: 3 Glasses | Berliner Wein Trophy: Gold | Mundus Vini: Gold
- CHÂTEAU RAUZAN** *Séglà Grand Cru Classes 2002, BORDEAUX MARGAUX FRANCE* 268
Firm wine with blackberry and dark tobacco character. Medium- to full-bodied, with medium tannins and a medium finish.
Robert Parker: 90 points
- CHÂTEAU DUCRU** *Beaucaillou Croix de Beaucaillou 2005, BORDEAUX ST. JULIEN FRANCE* 268
Has an impressive nose, with wonderful aromas of currant, toasty oak and flowers. Full-bodied, with velvety tannins and a long, caressing finish.
Wine Spectator: 91 points | Robert Parker: 91

WHITES

- HOUSE WHITE** 14 glass / 68 bottle
- SARTORI** *Bianco Veronese "Marani" IGT 2015, VENETO ITALY* 88
Voluptuous, with a persistent mineral finish, fruity and full bodied with hints of apricots, pineapple and a slight touch of butteriness.
- LVNAE BOSONI** *Vermentino Colli di Luni DOC 2015, LIGURIA ITALY* 90
Intense, persistent, sophisticated aroma of great elegance, with hints of hawthorn, grapefruit, rennet apple, white peach and a pleasing undertone of acacia honey.
Concours Mondial de Bruxelles: Gold | Decanter World Wine Awards: Bronze
- PETER ZEMMER** *Gewurztraminer Alto Adige DOC 2013, ALTO ADIGE ITALY* 94
Aromas of stone fruits like peaches and apricots complemented by notes of honey, candied fruits, sweet muscat and the scent of dried flowers, cloves and rose petals.

CHAMPAGNES

- VEUVE CLICQUOT BRUT NV** 158
Well-knit and balanced, with vibrant acidity framing hints of blackberry, white cherry, biscuit, honey and candied lemon zest. Offers a lightly smoky finish.
Wine Spectator: 90 points
- BOLLINGER BRUT NV** 188
Hints of pears, pastry crust and hazelnut lead to an expansive core of fruit. Signature Bollinger oxidative style in this rich, enveloping champagne.
Robert Parker: 91 points
- RUINART BLANC DE BLANCS** 268
Smoky and focused, with tightly knit flavours of white peach, camomile, crystallized honey, pickled ginger and pink peppercorn.
Wine Spectator: 92 points