

A L A C A R T E M E N U

YAKITORI

BREAST	10
THIGH	15
NECK	17
WING	12
TAIL	5
SKIN	3
COCKS COMB	5
HEART	5
LIVER	7
GIZZARD	5
SOFT BONES	7
TSUKUNE w EGG YOLK	18
SASHIMI	
SASHIMI PLATTER 5 TYPES	78
SASHIMI PLATTER 7 TYPES	108

VEGETABLE

WHITE CORN SASHIMI	24
MISO GLAZED EGGPLANT	24
GRILLED JAP CORN	26
GRILLED EDAMAME w TRUFFLE FLAVOUR	24
GRILLED EGGPLANT w DASHI FOAM	16
GRILLED FUSHIMI PEPPER	22
GRILLED SWEET POTATO	18

MEAT

GRILLED OMI BEEF RIBEYE KABURI w YUZU SALT	90
MURATA BEEF SHORT-RIB	88
GRILLED MISO LAMB	40
BINCHO STYLE GRILLED BEEF TONGUE	25

SEAFOOD

GRILLED SALMON BELLY TOPPED w SALMON ROE	28
GRILLED FLYING FISH	38
GRILLED AYU FISH	24
GRILLED JAP SCALLOP	40
GRILLED KINKI FISH	120
GRILLED JAP SQUID w LIVER SAUCE	35
GRILLED JAP UNAGI	25
PIKE EEL w SPRING ONION ROLL TEMPURA	24

BINCHO SIGNATURES

STUFFED MENTAIKO CHICKEN WINGS (2PCS)	15
BINCHO STYLE GRILLED OCTOPUS	55
HOKKAIDO PORK BELLY w BLACK GARLIC SAUCE	45

Please note that our menus are based on seasonal produce hence some items may not be available on the day of your visit.