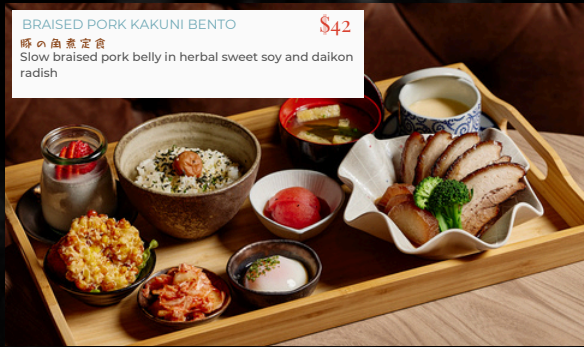


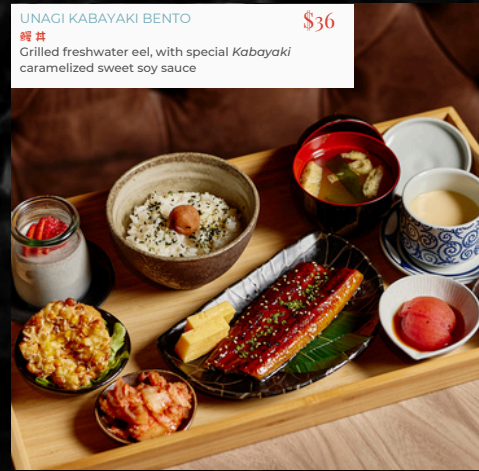
BRAISED PORK KAKUNI BENTO \$42
 豚の角煮定食
 Slow braised pork belly in herbal sweet soy and daikon radish



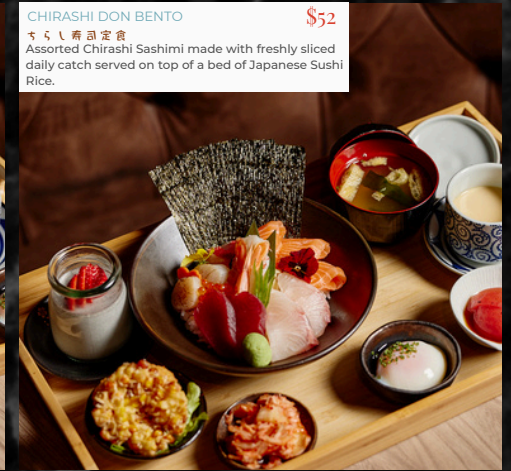
TERIYAKI SALMON BENTO \$44
 照り焼きサーモン定食
 Pan seared Salmon fillet with a caramelized soy sauce.



UNAGI KABAYAKI BENTO \$36
 鰻 丼
 Grilled freshwater eel, with special Kabayaki caramelized sweet soy sauce



CHIRASHI DON BENTO \$52
 ちらし寿司定食
 Assorted Chirashi Sashimi made with freshly sliced daily catch served on top of a bed of Japanese Sushi Rice.



TERIYAKI CHICKEN BENTO \$35
 照り焼きチキン定食
 Pan seared chicken thigh with a caramelized soy sauce. Tender and succulent



MEATY JAPANESE A5 & AUSTRALIA M9 WAGYU CURRY \$42
 A5/M9和牛カレー
 High quality Japanese A5 & Australia M9 Wagyu Beef slow cook with our Japanese secret recipe house made curry.



CBD LUNCH @ NIKU OU

This page sets all include the following;
 Pickled sides, croquette
 Miso Soup, Wafu Salad
 Onsen egg, Chawanmushi, steamed rice
 Dessert of the day

No Substitutions
 One order minimum per person

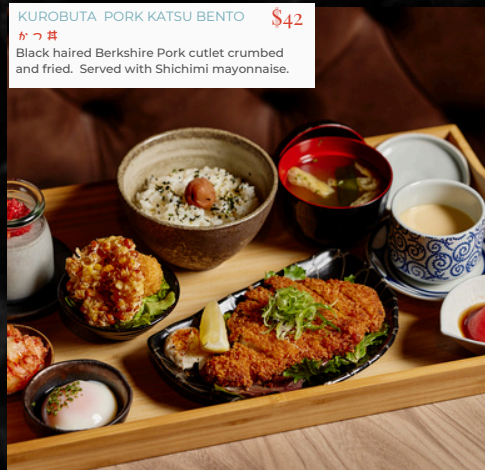
SUSHI AND MINI UDON BENTO \$45
 寿司とうどんの定食
 Mixed nigiri sushi of the day with a mini udon



WAGYU STEAK DON \$53
 和牛ステーキ丼
 Australian Premium Full-blood M9+ Wagyu Steak, Serve with Japanese premium rice and garlic chips.



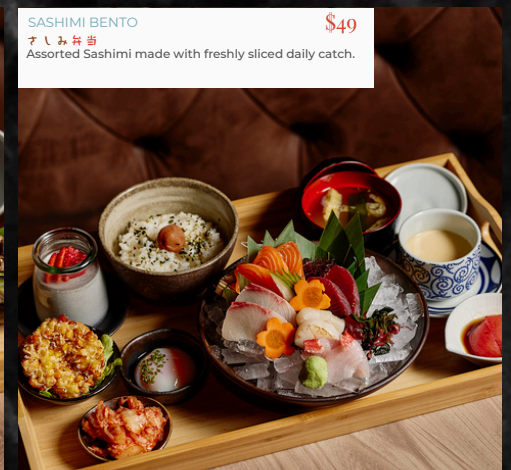
KUROBUTA PORK KATSU BENTO \$42
 かつ丼
 Black haired Berkshire Pork cutlet crumbed and fried. Served with Shichimi mayonnaise.



VEGETARIAN BENTO \$39
 ベジタリアン定食
 Mix of Vegetable Sushi & Hosomaki with other tasty vegetarian sides. Contains Egg & Milk



SASHIMI BENTO \$49
 刺身弁当
 Assorted Sashimi made with freshly sliced daily catch.



WAGYU SHABU SHABU DON \$48
 和牛しゃぶしゃぶ丼
 Shabu Shabu style M9+ Australian Full-Blooded wagyu on Japanese Premium Rice Comes with beef sushi with egg



*Pictures are for illustration purpose only and may not exactly represent the actual dish
 Lunch menus are served during lunch time only from Monday to Friday, excluding all public holidays

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WAGYU YA
AUSTRALIAN M7 LUNCH SET \$41 | pp
オーストラリアM7和牛ていしょく
Combination of our best Australian M7 Wagyu 120 grams



AUSTRALIAN FULL-BLOODED
M9 | M7 LUNCH SET \$48 | pp
オーストラリアM9|M7和牛ていしょく
Combination of Australian Full-blooded M9+
and M7 Wagyu. 120 grams



AUSTRALIAN M9+ BBQ
COUPLES SET \$245
オーストラリア産M9+和牛 盛り合わせ (2人前)
Experience the unbeatable quality of M9+ Full-Blooded Australian Wagyu! This set includes a generous portion of David Blackmore Short Rib Skirt, accompanied by a variety of BBQ vegetables and tantalizing side dishes.



WAGYU TONGUE
LUNCH SET \$48 | pp
和生牛ワイルド
Combination of Wagyu Tongue thin cut, thick cuts,
Australian M9+ Full-blooded Wagyu & M7 Australian
Wagyu. 120 grams

JAPANESE A5 KOBE, OMI AND
AUSTRALIAN M9+ BBQ COUPLES SET \$319
A5神戸・近江・オーストラリア産M9+和牛 盛り合わせ (2人前)
This set features a selection of the chef's daily recommended cuts from Kobe and M9 Australian Full-Blood Wagyu. Includes complimentary assorted vegetables and small sides.



JAPANESE A5 &
AUSTRALIAN M7 LUNCH SET \$99 | pp
A5|M7和牛ていしょく
Combination of Japanese A5 Wagyu and
Australian M7 Wagyu 120 grams

This page will include the following
Soup - Miso Soup
Salad - Wafu Salad
Dessert of the day