

## Dear Valued Customer お知らせ

- please inform our staff of any allergies  
we will do our best to meet your needs,  
But we cannot accept responsibility for any  
adverse reactions

GF Gluten Free

GFA Gluten Free Available

- Due to rising operation costs we will be  
introducing a 5% surcharge  
for Dining in on Saturdays
  - 1.8% card surcharge will Apply (All card)  
sorry for any inconvenience
- Yakitori Jim
- For groups larger than 10 people  
we kindly request pre-orders and require a  
minimum spend of \$50/per person

## Trading Hour

Monday to Saturday 5pm ~ 10pm (Last order 9:30)

Saturday Lunch 12pm ~ 3pm (Last order 2:30)

- \* we may need to close the shop earlier,  
depending on the circumstances

Thank you for your understanding  
Sunday and public Holiday closed

# Sushi & Sashimi

寿司 刺身

GFA	Assorted Today's Sashimi	9pcs 5kinds	28
GFA	Assorted omakase Nigiri Sushi	7pcs	30
GF	Grilled Salmon Nigiri Teri Mayo	6pcs	20

# A la Carte

		Nigiri 2pcs	Sashimi 4pcs
		8	16
GFA	Salmon	9	18
GFA	Tuna	8	16
GFA	King Fish	8	16
GFA	Cuttlefish	12	25
	Eel * Grilled	11	20
	Salmon Roe	8	16
GFA	Pickled Blue Mackerel	9	N/A
GFA	King prawn		N/A
	Soy Marinade Salmon Belly	9	N/A
	Soy Marinade Tuna	10	N/A
	Egg	5	8
		8	16
GFA	Snapper	9	18
GFA	scallop		

\* All Traditional Nigiri are served with Aka Syari (Red vinegar sushi Rice)



## Sushi Roll 卷物

	Cut Roll (8PCS)	Hand Roll
GFA Salmon & Avocado	11	9
GFA cooked Tuna & Avocado	8	6
Teriyaki chicken & Avocado	8	6
chicken katsu & Avocado	8	6
GFA Fresh Tuna & Cucumber	11	9
Dynamite Roll spicy Tuna	11	9
vege Roll	8	6
Eel & cucumber	12	10
Tempura prawn & Avocado Roll	12	10
Soft shell crad & cucumber	15	14
California Roll	11	9

## Baby Roll (6PCS)

GFA cucumber	4
GFA Avocado	4
Egg	4
GFA cooked tuna	4
Teriyaki chicken	4
plum and shiso cucumber	4.5
GFA Salmon	6
GFA Fresh Tuna	6

## Salad

GFA Green Salad	6
Mix Green with seaweed	10
GFA Mix Green with Tofu	10

# NIBBLE おつまみ

## COLD

- Tsukemono 8
- \* cucumber, tomato, chinese cabbage
- Fresh Cabbage 8
- \* marinade w/salted sesame
- Wagyu Beef Tataki Garlic ponzu 20
- pork shabu shabu salad 14
- \* cooked pork belly slice w/sesame sauce

GF Scallop jalapeño Vinegar 18

GF Salmon tataki 22

- \* seared Salmon Sashimi w/jalapeno vinegar

## HOT

GF Smokey Edamame 8

GF Nasu den Eggplant miso 7

- Chicken Namban 16
- \* Fried chicken w/tar tar Sauce and sweet vinegar

chicken karaage 8 pcs 15

- \* deep Fried chicken w/original spice

Home mede Yaki Gyoza 14

Dashi maki Egg omlet 14

Ebi chilli Mayo 18

- \* 5pcs tempura prawn tossed in spicy mayo amazU

Crab Flavoured cream croquettes (4p) 12

GFA  
EXCEPT MEATS  
Bull And All  
the Sauces

## Yakitori

焼き鳥

Thigh	6	
Wing	6	
Skin	5	
Breast	5	
Breast tenderloin	6	
Monjo negi shio	6.5	
* thigh w/salt sauce shallot		
Negima	6.5	Negima miso 6.5
* thigh w/leek		
Mume- mentai mayo	6	
* breast w/spicy cod roe		
Sasami Ume Mayo	6	
* breast tenderloin w/plum shiso		
Meat ball w/mild boiled Egg	7	
Meat ball w/cheese	7	

GFA

## INNARDS

Gizzard	5	Tail	5
Liver	4	outside skirt	4
Heart	4		

Some innards may not available  
please ask our staff!  
please choose Tare or Salt

GFA

## Assorted

omakase 6pcs chef's selection	25
Premium omakase 6pcs	37
* chef's selection including wagyu beef. King Prawn	



GFA

EXCEPT shiitake

# KUSHIYAKI

串焼き

- quail egg 5
- perino tomato w/camembert cheese 5
- Asparagus pork 6.5
- Shiitake mushrooms stuffed chicken mince 6.5
- Enoki mushrooms pork 5.5
- king prawn 8
- Wagyu tri tip 12

# VEGETABLES

GFA

- Asparagus 4
- Jalapeno 4
- corn Butter 4
- okura 4
- Zucchini 4
- Mochi rice cake 5
- Mochi w/cod roe 6
- King brown mushrooms 4

# STEAK

GFA

- chicken steak w/green salad 23
- wagyu sirloin steak w/green salad (110g) 35
- Teriyaki Salmon w/green salad 30

# ~~RICE DISHES~~ 飯類

Yakitori soboro Don 17

- \* a bowl of rice w/ negima minced chicken & mild boiled egg

Yakitori oyako Don 20

- \* a bowl of rice topped w/ chicken, Egg

Chicken katsu Don 18

- \* a bowl of rice topped w/ chicken Katsu Egg

Beef Don 18

- \* a bowl of rice topped w/ sukiyaki beef mild boiled egg

Chirashi Sushi 18

- \* Soy Marinade diced cut Fish on top of sushi Rice

Fresh Salmon Don 20

- \* sliced salmon prawn, Egg shiitake, Fish ROE on top of Sushi Rice

Kama meshi 22

- \* seasoned Rice w/ chicken and vege

- \* it will take about 30 min

Kani Tenshin Han 25

- \* Thicken chicken Soup w/ Alaskan king crab on bowl of Rice

Steamed Rice 3 Miso Soup 3

Kids Don 6.5

- \* chicken thigh tare

Kids Noodle 10

- \* plain Noodle w/ chicken Broth

# DESSERT 甘味

MIZU Yokam 11

\* Home made Red bean jelly

1/2 scoops Ice cream

Black Sesame Mochi Ice 6

Green tea Tiramisu 8

Black Sesame Ice Cream 1 scoop 4.5

Roasted Green Tea Ice Cream 1 scoop 6

Birthday cake corkage \$10 per cake

Extra 50 cent each

Mayo

Spicy Mayo

wasabi

chilli

Pickled Ginger

Take away container

BYO WINE ONLY \$6 per Glass

credit card surcharge (ALL CARD) 1.8% APPLY

No Split Bill

Please Enjoy your dinner

at Yakitori jin

Haberfield

Thankyou!

  
Yakitori jin