



WAGYU & SALAD BAR



GASTRONOMIC INDULGENCE

PREMIUM WAGYU BEEF & SUPER SALAD BUFFET

Follow [@bizensteakhouse](https://www.instagram.com/bizensteakhouse) for more updates!

(Weekdays Only, from 12pm-3pm)

LUNCH MENU

ランチメニュー

Meal includes all-you-can-eat Super Salad Buffet



Salmon Teriyaki
サーモンの照り焼き

Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

Deep-fried Chicken
with Onion Sauce
若鶏のから揚げ
自家製玉ねぎソース

\$19.9

Wagyu Japanese Curry
特製和牛カレー

\$19.9

Wagyu Millefeuille Katsu
和牛のミルフィーユカツ

\$19.9

Wagyu Abura Soba
和牛の油そば

\$19.9

Salmon Teriyaki
サーモンの照り焼き

\$19.9

Deep-fried Chicken with Onion Sauce
若鶏のから揚げ 自家製玉ねぎソース



Wagyu Millefeuille Katsu
和牛のミルフィーユカツ



Wagyu Japanese Curry
特製和牛カレー

THE FIRST BITE

前菜



Fresh Oysters from Japan
生牡蠣

Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

Fresh Oysters from Japan (6pcs) \$29.8
生牡蠣

Sesame Winglet (5pcs) \$15.9
手羽先のから揚げ 胡麻風味

French Fries with Yuzu Sprinkle \$6.8
フレンチフライ 柚子風味

Crab Gratin Croquette \$10.8
蟹グラタンコロツケ

Potato & Camembert Cheese \$ 15.8
ポテトもちチーズ

Grilled Baby Sardine Sheet \$15.8
タタミ鰯

Grilled Stingray Fin \$15.8
エイヒレ



Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

ALL-DAY MAINS

終日メイン

Meal includes all-you-can-eat Super Salad Buffet



BIZEN Wagyu Burger
和牛備前バーガー

Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

BIZEN Wagyu Burger **\$35.9**
和牛備前バーガー

As you delve into the juicy, marbled perfection of our succulent black A3 wagyu patty, mushroom ragout, bacon, cheese sauce, fries and salad. A robust taste makes it a true indulgence for any wagyu burger aficionado

Wagyu Beef Katsu **\$37.9**
和牛かつ

Our old japanese tonkatsu, a crispy, flavourful wagyu hanger beef, perfectly deep-fried that will transport you to the heart of japanese cuisine.

Grilled Chicken Ginger Sauce **\$29.9**
若鶏のグリル 自家製生姜ソース

Juicy grilled chicken served with a grant ginger sauce, offering a warm, savoury kick in every bite.

Grilled Chicken Tamari **\$29.9**
若鶏のグリル たまり醤油風味

Succulent chicken grilled to perfection, infused with deep tamari soy flavour

Grilled Cod Fish Marinated by Saikyo Miso Sauce (Sweet Miso) **\$38.9**
銀鱈の西京味噌焼き

Tender cod fish marinated in sweet Saikyo miso, then grilled to a delicate, caramelised finish.

Grilled Iberico Pork **\$38.9**
イベリコ豚のグリル

Chargrilled spanish iberico pork, tender and flavourful, served with natural jus - a true showcase of smoky perfection and premium cuts.

Wagyu Donburi **\$29.9**
和牛丼

Whether enjoyed as a light lunch or a satisfying dinner, our wagyu donburi is a celebration of the simplicity of japanese rice bowl meal. Immerse yourself in the flavours of delightful combination beef stew and rice that makes this dish a true culinary delight.

Wagyu Bolognese **\$29.9**
和牛ボロネーゼ

Garnished with a sprinkle of rich parmigiano cheese for a burst of flavour and a pop of red fresh tomatoes, our beef bolognese is a true delight for pasta lovers and comfort food enthusiasts alike.

Chicken Katsu **\$27.9**
チキンカツ

Deep-fried chicken thigh in golden breadcrumbs, crispy outside and juicy inside, served with fries, mesclun salad, and yuzu mayo.

Halibut Katsu **\$29.9**
白身魚カツ

Crispy beer-battered halibut fillet with a tender, flaky interior, paired with fries, mesclun salad, and classic tartar sauce.

Deep-fried Chicken with Sweet Sour & Tartar Sauce **\$29.9**
チキン南蛮

Crispy chicken bites coated in sweet-sour sauce, served with a side of smooth, zesty tartar.



Grilled Chicken Ginger Sauce
若鶏のグリル 自家製生姜ソース

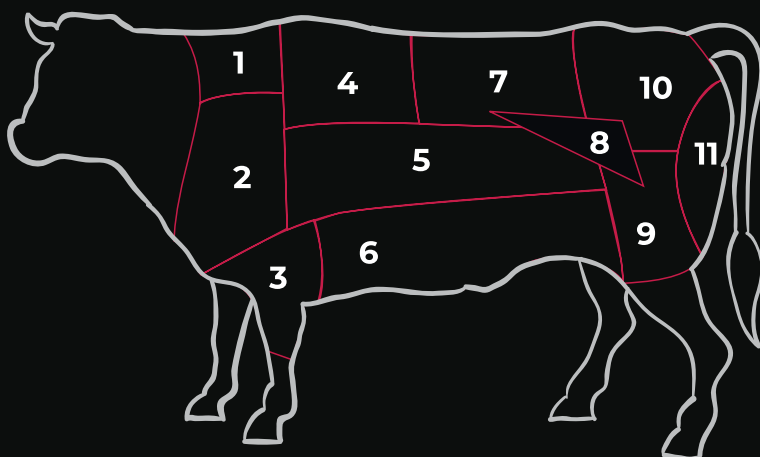


Grilled Cod Fish Marinated by
Saikyo Miso Sauce (Sweet Miso)
銀鱈の西京味噌焼き

OKAYAMA WAGYU A3

岡山黒和牛 A3

BIZEN Wagyu & Salad Bar is committed to offering top-tier, exclusive Wagyu to steak enthusiasts. By partnering solely with cattle farmers in Okayama, Japan, we ensure that our Wagyu is expertly curated and processed by skilled Japanese butchers. Our Okayama A3 Wagyu features exceptional marbling and size. Expertly trimmed and charcoal-grilled over high flames, it boasts a caramelized crust and juicy interior, offering a melt-in-your-mouth texture and rich flavor. Diners can savor 20 different cuts of A3 grade Wagyu, each prepared to highlight its unique attributes.



WAGYU FEAST GUIDELINE

和牛の楽しみ方

1 Chuck Roll 肩ロース

| Delmonico

The Delmonico is often regarded as "Poor man's ribeye", a thick cut from the chuck eye roll just 2 ribs before the rib loin where the ribeye is located. It consists of 4 muscles, full of flavour and unique texture. Never fail to impress!

Texture: Delicately tender & juicy • **Flavour:** Robust & Buttery • **Marbling:** Highly marbled

| Chuck

The chuck comes from the chuck eye roll, the rib meat located under the eye muscle and next to the spine. While it sounds technical, this cut is simply the meat attached to the rib bone after it's removed from the animal.

Texture: Tender & juicy • **Flavour:** Robust • **Marbling:** Lightly marbled

| Denver

The Denver is also known as the chuck flap. It is located from beneath the eye of the chuck, from the chuck eye roll. This wasn't just another piece of meat. It was beautifully marbled and had a very unique texture resembling marshmallow. Very common and highly prized in Japanese yakiniku restaurants.

Texture: Very tender & juicy • **Flavour:** Buttery • **Marbling:** Highly marbled

2 Shoulder Clod 肩 (うで)

| Teres Major

The teres major is a rarely used muscle in the shoulder, second only to the tenderloin filet in tenderness. This muscle requires skilled craftspeople to extract, but is becoming a new leader in trendy white tablecloth restaurants, offering a wonderful dining experience. It's one of the lowest yield cuts, with less than a kilogram obtained from a 250 kg carcass. This rarity makes it hard to come by, as butchers tend to keep it for themselves.

Texture: Tender & juicy • **Flavour:** Mild • **Marbling:** Lean

| Flat Iron

This delicious cut of meat is cut from the oyster blade of the shoulder clod. The steak is very tender and nicely marbled with sinew running across lengthwise

Texture: Tender & juicy • **Flavour:** Subtle Mild • **Marbling:** Moderate marbled

3 Brisket 肩バラ

| Chuck Short Rib

The chuck short rib is a cut between the chuck and the brisket. It is boneless and very nicely marbled. Very flavourful and juicy. It has a little bit of gristles which makes this piece of meat tender and yet slightly chewy. Highly sought after in yakiniku restaurants

Texture: Very tender & juicy • **Flavour:** Buttery • **Marbling:** Highly marbled

4 Ribloin リブロース

| Ribeye

The ribeye sits between the striploin and chuck muscles along the back. Because it's a muscle that's not used for extensive movement, it's tender, moist, and flavorful.

Texture: Extremely tender & juicy • **Flavour:** Mild • **Marbling:** Highly marbled

5 Upper Plate 内バラ

| Flap

Flap, the unflatteringly named cut is similar to skirt and flank in that it comes from the plate or belly areas of the animal. It's often confused with hanger steak, and flank steak. The flap is the thickest among these three cuts and it has a beefy flavor with just the right amount of marbling.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Moderate

| Rib Finger

Our lean A3 Japanese Rib Finger Meat is sourced from between the ribs, offering a delightful beefy flavor. Notably, the umami of Okayama Umami Wagyu boasts a distinct, rich taste due to the perfect balance of lean meat and fat, elevating the flavor to the next level.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Moderate

6 Short Plate 外バラ

| Hanger

The hanger is a thin cut taken from the plate and also known as the inside skirt, which is the lower belly of the animal. Hanger steak resembles flank steak in texture and flavor. It has robust flavour and good tenderness.

Texture: Tender & juicy • **Flavour:** Extremely robust • **Marbling:** Lightly

| Flank

Flank steaks are cut from the cow's belly muscles. This well-vascularized area contributes to its amazing beef flavor, unmatched by other cuts. Don't be confused by flank and skirt steak - they're different! The skirt steak comes from the diaphragm muscles and boasts an even beefier flavor.

Texture: Tender & juicy • **Flavour:** Robust • **Marbling:** Moderate

| Plate

The Plate is commonly known as Short Plate. It is a forequarter cut from the belly of the cow, just below the rib cut. Thick layers of fat from top and bottom were skillfully removed leaving only the highly marbled meat. It is one of the common primal cuts, but, extremely rare to only getting the meaty cut without the top and bottom fats

Texture: Tender & juicy • **Flavour:** Buttery • **Marbling:** Highly marbled

7 Sirloin サーロイン

| Sirloin

Cut from the short loin, the strip loin is the larger of the two cuts that make up the T-bone, while the smaller tenderloin makes up the other side. A tender steak with a nice flavor is commonly popular in many restaurants and among steak lovers.

Texture: Extremely tender & juicy • **Flavour:** Buttery • **Marbling:** Highly marbled

8 Fillet フィレ

| Tenderloin

Tenderloin is one of the most popular and expensive cuts from the steak menu because it is particularly tender. It is cut from a long, cylindrical muscle that runs below the spine from the mid-body to the hind leg of the animal.

Texture: Extremely tender & juicy • **Flavour:** Mild • **Marbling:** Lightly marbled

9 Knuckle マル

| Knuckle

The knuckle is made up of a few muscles that have had the tri tip muscle removed. It lies at the top of the round just beyond the sirloin and is the muscle group just above the kneecap. The knuckle main muscle is separated from the rest of the muscles and it is also the most tender among the rest of the muscles.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Lightly

| Tri Tip

The tri tip is a triangular block of beef that has been carved from the knuckle. Round is a cut from the hindquarter which consists of three parts: top round, bottom round and knuckle. The steak is cut from the top round which is very popular with roasting. In the West, the whole round was often roasted and bore the name 'Steamship'.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Lightly

10 D Rump ランプ

| Pope's Eye

The pope's eye, a cut from the top sirloin butt, is a lean muscle shaped like a necktie. Very tender and packed with meaty flavor, it's extremely rare in steakhouses – one carcass yields less than a kilogram. We called it the "fate steak" because it always sold out fast. You need some luck to get your hands on one!

Texture: Tender & juicy • **Flavour:** Meaty • **Marbling:** Lean

| Top Sirloin

Top Sirloin is a triangular cut of meat that sits on top of the rump of the cow. It comes with a layer of fat above it that helps create a beautiful tender and juicy flavor when cooked. It's traditionally called Picanha and is a very popular cut throughout Latin America. It has similar characteristics as striploin which has a good flavor and a relatively tender texture.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Moderate

| Premium Rump

The premium rump steak is a cut from the hindquarter of the cow. The rump cap had been removed leaving behind a beautiful slab of lean meat which is tender and flavorful which is a good alternative to tenderloin. This cut is particularly popular in Europe and also known as eye of rump.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** None

11 Top Round 内もも

| Round

The round is a cut from the hindquarter which consists of three parts, top round, bottom round and knuckle. The steak is cut from the top round which is very popular with roasting. In the West, the whole round was often roasted and bore the name 'Steamship'.

Texture: Tender & juicy • **Flavour:** Robust beefy • **Marbling:** Lightly

SUCCULENT STEAKS

ジューシーなステーキ

Meal includes all-you-can-eat Super Salad Buffet



Ribeye
リブアイ

Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

Elevate your dining experience with our signature sauces, each reduced for eight hours to a perfect richness. Choose from a trio of exceptional options: a traditional **Japanese steak sauce**, a luxurious **red wine reduction**, or an exquisite **truffle Périgord**. These complementary flavours are designed to enhance the natural richness of our wagyu steaks, ensuring a sensational and unforgettable meal.

Please inform our friendly service ambassadors if you have any dietary requirements and inquire about the availability of the wagyu cut.

ALL TIME FAVOURITE
人気のステーキ

Ribeye リブアイ	\$73.9 220g
Sirloin サーロイン	\$61.9 220g
Fillet フィレ	\$57.9 150g
Premium Rump プレミアムランプ	\$47.9 220g
Chuck Short Rib 肩バラ	\$47.9 150g
Knuckle 内もも	\$39.9 150g
Top Round 外もも	\$39.9 150g

SPECIAL RESERVE
特別なお取り置き

Delmonico 上リブコース	\$87.9 300g
Denver ぎぶとん	\$73.9 220g
Top Sirloin トップサーロイン	\$57.9 220g
Teres Major うわみすじ	\$47.9 200g
Rib Finger 中落カルビ	\$47.9 220g
Pope's Eye 上ランプ	\$41.9 180g
Flat Iron ミスジ	\$48.9 150g
Tri Tip トモサンカク	\$48.9 150g
Flank フランク (外バラ)	\$46.9 150g
Flap カイノミ	\$46.9 150g
Chuck 肩ロース	\$37.9 150g
Plate バラ	\$37.9 150g
Hanger さがり	\$37.9 150g



Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.
A fee of \$5 per 100g will be charged for any food wastage.

KIDS MEAL (1.2m & below)

キッズメニュー

Meal includes a drink & ice-cream

Fish & Chips \$12.9
フィッシュ&チップス

Chicken Karaage & Fries \$12.9
チキンから揚げ&フレンチフライ

Chicken Karaage & Fries
チキンから揚げ&フレンチフライ

Fish & Chips
フィッシュ&チップス



Experience a reimagined dining adventure at BIZEN Wagyu & Salad Bar, where exceptional Wagyu steaks take center stage. Our menu features mouthwatering cuts of premium Wagyu beef, complemented by our extensive Super Salad Buffet.

Follow [@bizensteakhouse](https://www.instagram.com/bizensteakhouse) for more updates!

BEVERAGES


飲み物




Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.

MOCKTAILS

キッズメニュー


Passionfruit Booster  \$6.9
パッションフルーツ ブースター
Passionfruit Juice & Passionfruit Caviar


Watermelon Hydrator  \$6.9
ウォーターメロン ハイドレーター
Sour Mix, Watermelon Nectar & Watermelon Cubes

FRESH QUENCHERS

気分転換に

| Can (650ml)


Watermelon Brew  \$4.9
ウォーターメロンソーダー


Mucho Mango Madness  \$4.9
マンゴージュースカレー


FIZZY SODA


ソフトドリンク


| Refillable

Coca-Cola Original Less Sugar  \$3.9
コーラ

Coca-Cola Zero Sugar  \$3.9
コーラゼロ

Grape  \$3.9
ファンタグレープ

Orange Minute Maid  \$3.9
オレンジ

Sprite  \$3.9
Sprite




Nutri-Grade is based on default preparation (before addition of ice).

ICED ARTISANAL TEA

職人技のお茶

| Can (650ml)


Ginseng & Honey  \$4.9
Japanese Green Tea
高麗人參と蜂蜜緑茶


Ying-Yang Black & White Tea  \$4.9
高麗人參と蜂蜜白黒茶

ICED TEA

アイステイー

| Refillable


Homemade Jasmine Green Tea  \$3.9
ジャスミン緑茶

Homemade Lemon Tea  \$3.9
レモンティー

BOTTLED WATER

ボトルウォーター

| 500ml

Still  \$4.5
ガスなし

Sparkling  \$4.5
ガスあり

BEER, SAKE & WHISKY
ビール、日本酒、ウイスキー



Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.

BEER

ビール

| 2 for \$16**

Tiger Lager Beer

タイガービール

Bottled (325ml)

JAPANESE BEER

日本のビール

| 3 for \$27**

Asahi Dry

アサヒドライ

Bottled (350ml)

Asahi Black

アサヒブラック

Can (325ml)

Sapporo Premium Lager Beer

サッポロ

Bottled (325ml)

JAPANESE WHISKY

ウイスキー

Nikka From The Barrel, Hokkaido

ニッカ

\$13.0 per 1 glass

\$22.0 per 2 glasses

Highland Park 12 Years

ハイランドパーク 12年

\$15.0 per 1 glass

\$25.0 per 2 glasses

The Macallan Double Cask 12 Years

マッカラン ダブルカスク 12年

JAPANESE SAKE

日本酒

\$8.9

Hakushika Chokarakuchi Junmai,

Hyogo SMV: +7

白鹿 超辛口純米 兵庫県

\$9.0 per 1 glass

\$15.0 per 2 glasses

\$22.0

(300ml)

Hakushika Chokarakuchi Junmai,

Hyogo SMV: +7

白鹿 超辛口純米 兵庫県

\$128.0

(1800ml)

\$9.9

\$9.9

\$9.9

\$168.0

\$188.0

\$218.0

PREMIUM WINES

プレミアム酒



Food photograph is for illustration purpose. All prices are subject to 10% service charge & prevailing GST.

SOMMELIER'S RECOMMENDATION

ソムリエ推薦

	Glass	Bottle
Pete's Pure Shiraz, New South Wales, Australia	\$12.0	\$68.0
De Bortoli Chardonnay, Yarra Valley, Australia	\$12.0	\$68.0
Clarendelle Blanc by Haut Brion, Bordeaux, France	\$14.0	\$80.0
Clarendelle Rouge by Haut Brion, Merlot, Bordeaux, France	\$14.0	\$80.0

CHAMPAGNE

シャンパン

	Bottle
Laurent Perrier La Cuvee, NV, France	\$128.0

ROSE

ロゼ

	Bottle
Piccini Prosecco Rose, Venetian Dress, Vino Spumante Extra Dry, Italy (Sparkling)	\$70.0
Torpez Bravade Rose - Cotes De Provence, France	\$79.0

WHITE WINE

白ワイン

	Bottle
Oyster Bay, Sauvignon Blanc, New Zealand	\$88.0

RED WINE

赤ワイン

	Bottle
De Bortoli Merlot, Yarra Valley, Australia	\$68.0
Kaesler Stonehorse Shiraz Barossa, Australia	\$99.0
Chateau Pay La Tour Reserve, Bordeaux, France	\$99.0
Gitton Pere Et Fils Sancerre Les Pommereaux - Pinot Noir, France	\$99.0
Conte Di Matarocco Nero D Avola Terre Siciliane DOC, Italy	\$88.0
Pasqua Amarone Black Label Veneto, Italy	\$148.0
Bodegas Staphyle Iris Malbec, Argentina	\$68.0
Man Bosstok Pinotage, Coastal Region, South Africa	\$70.0
Monte Tinto Zambujeiro, Alentejano, Portugal	\$90.0
Alain Graillot Syrocco Rouge Maroc Syrah, Casablanca, Morocco	\$99.0
Intipalka Valle Dek Sol Malbec, Ica Valley, Peru	\$88.0





We appreciate you dining with us. Be sure to follow us on social media for the latest updates and special offers. we look forward to welcome you back soon!

  @bizensteakhouse