

ALL DAY MENU

MON-THUR
下午2点后供应
Available after 2:00 p.m
Regular \$139.99
(日本A5和牛任吃+\$100)
Kid (4-9) \$ 59.99

FRI-SUN & HOLIDAYS
下午2点后供应
Available after 2:00 p.m
Regular \$145.99
(日本A5和牛任吃+\$100)
Kid (4-9) \$ 59.99

GOLD WAGYU AYCE | 和牛任食

- Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- US Gold grade brisket short rib | 美國黃金級和牛小排片
- Ox Tongue (Thick Cut) | 和牛牛舌 (厚切)
- Australia M9Toro Beef | 澳洲M9雪花肥牛片
- Australia M9+ rib eye (steak style) | 澳洲M9+和牛肉眼排
- Selected Rare Cuts | 特選和牛稀有部位
- Chef Selected Wagyu cuts | 主廚精選和牛
- New Zealand Rack of Lamb | 新西蘭羊架
- Garlic Scallop (in foil) | 蒜蓉帶子 (錫紙)
- Jumbo Tiger Shrimp | 泰國老虎蝦皇
- Foie gras | 鵝肝 (請放置在烤架中央烤制)
- Marinated Australia Wagyu Steak | 川香腌制和牛牛排 **NEW**

Beef 牛

- Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
 - Beef Tongue (Thin Cut) | 薄切牛舌
 - Toro Beef, Tare Sweet Soy | 日式肥牛片 (全自然)
 - Miso Toro Beef | 味噌肥牛片 (全自然)
 - Marinated Kalbi Short Rib | 秘制牛仔骨
 - Black Pepper Short Rib Strips | 黑椒牛肋條 (限量)
 - Sukiyaki Beef | 日式壽喜燒
 - Beef Plates With Szechuan Style Sauce (mild heat) | 川味肥牛 (全自然) **NEW**
 - Marinated Steak with House Special Sauce | 腌制牛排 **NEW**
- Please cut the steak into bite size with scissors before enjoying your steak.

Pork 豚



大麥飼養，為日本市場上味道等級最高的豬肉
Our LWD hog fed with 100% wheat in top quality barns,
as the best tasting pork in the Japan market.

- Berkshire Pork Belly (Thin Cut) | 薄切日本三元豚五花肉片 **NEW**
- Sousvide Pork Belly (Thick Cut) | 厚切日本三元豚五花肉片 **NEW**
- Japanese Style Sausage with Mozzarella Added | 日式芝士腸 **NEW**
- Braised pork intestine | 秘制滷肥腸
- Pork-Toro | 日本三元豚豬頸肉 **NEW**
- Home-Made Berkshire Sausage | 街邊小香腸

Poultry 雞

- Shio Koji Marinated Chicken Thigh | 雞腿肉
- Chicken Karaage | 日式炸雞
- Chicken Wing | 雞翅 **NEW**

Lamb 羊

- Marinated Lamb with House Special Sauce | 特制腌羊肉片 **NEW**

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill. (15% gratuity will be applied to your bill for 6 people and up)
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. \$25 corkage fee will be charged on any outside wines (per bottle).

Seafood 海鮮

- Squid | 魷魚
- Clams in Sake (in foil) | 清酒煮蜆
- Shrimps in Garlic Oil | 蒜油大蝦
- Seafood Medley (in foil) | 新派川味海鮮煮 **NEW**
- Home-Made Marinated Salmon | 秘制三文魚

Vegetable 蔬菜

- Baked Sweet Potato with Cheese | 芝士紅糖焗日本番薯
- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (錫紙)
- Asparagus | 蘆筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
- Cheesy Butter Corn (in foil) | 芝士黃油玉米 (錫紙)

Side Order 伴菜

- Lettuce | 生菜
- Raw Garlic | 生蒜
- Korean Bean Paste (for Pork) | 韓式豬肉大醬
- Poached Eggs (Onsen Tamago) | 溫泉蛋

Appetizer 前菜

- House Salad | 日式沙拉
- Edamame | 枝豆
- Fried Takoyaki | 章魚小丸子
- Kim Chee | 泡菜
- Deep Fried Bun with Condensed Milk | 炸荷葉夾
- Tomato Sunomono Salad | 番茄黃瓜日本醋沙拉 **NEW**
- Japanese Style Pickled Cucumber | 日式腌制小青瓜
- Japanese Style Tofu Salad | 日式豆腐沙拉
- Goma Sauce spinach salad | 涼拌芝麻菠菜 **NEW**

Dessert 甜品 任選其一 / (Select One)

- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

Soup 湯

- Miso Soup | 味噌湯

Rice & Noodle 飯、面

- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Noodles | 冷面
- Tempura Udon | 天婦羅烏冬面 **NEW**

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SHINTA

JAPANESE BBQ | 燒肉專門店

ALL DAY MENU

MON-THUR
Regular \$95.99
Toddler (0-3) FREE
Kid (4-6) \$ 20
Kid (7-9) \$ 39.99

FRI-SUN & HOLIDAYS
Regular \$99.99
Toddler (0-3) FREE
Kid (4-6) \$ 25
Kid (7-9) \$ 39.99

SILVER WAGYU AYCE | 和牛任食

- Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- US Gold grade brisket short rib | 美國黃金級和牛小排片
- Ox Tongue (Thick Cut) | 和牛牛舌 (厚切)
- Australia M9Toro Beef | 澳洲M9雪花肥牛片
- Chef Selected Wagyu cuts | 主廚精選和牛
- Rack of Lamb | 羊架
- Garlic Scallop (in foil) | 蒜蓉帶子 (錫紙)
- Foie gras | 鵝肝 (請放置在烤架中央烤制)
- Marinated Australia Wagyu Steak | 川香腌制和牛牛排 **NEW**

Beef 牛

- Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
 - Beef Tongue (Thin Cut) | 薄切牛舌
 - Toro Beef, Tare Sweet Soy | 日式肥牛片 (全自然)
 - Miso Toro Beef | 味噌肥牛片 (全自然)
 - Marinated Kalbi Short Rib | 秘制牛仔骨
 - Black Pepper Short Rib Strips | 黑椒牛肋條 (限量)
 - Sukiyaki Beef | 日式壽喜燒
 - Beef Plates With Szechuan Style Sauce (mild heat) | 川味肥牛 (全自然) **NEW**
 - Marinated Steak with House Special Sauce | 腌制牛排 **NEW**
- Please cut the steak into bite size with scissors before enjoying your steak.

Pork 豚



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Our LWD hog fed with 100% wheat in top quality barns, as the best tasting pork in the Japan market.

- Berkshire Pork Belly (Thin Cut) | 薄切日本三元豚五花肉片 **陸**
- Sousvide Pork Belly (Thick Cut) | 厚切日本三元豚五花肉片 **陸**
- Japanese Style Sausage with Mozzarella Added | 日式芝士腸 **NEW**
- Braised pork intestine | 秘制滷肥腸
- Pork-Toro | 日本三元豚豬頸肉 **陸**
- Home-Made Berkshire Sausage | 街邊小香腸

Poultry 雞

- Shio Koji Marinated Chicken Thigh | 雞腿肉
- Chicken Karaage | 日式炸雞
- Chicken Wing | 雞翅 **NEW**

Lamb 羊

- Marinated Lamb with House Special Sauce | 特制腌羊肉片 **NEW**

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SILVER WAGYU AYCE



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JAPANESE BBQ | 燒肉專門店

SILVER WAGYU AYCE

Seafood 海鮮

- Squid | 魷魚
- Clams in Sake (in foil) | 清酒煮蜆
- Shrimps in Garlic Oil | 蒜油大蝦
- Seafood Medley (in foil) | 新派川味海鮮煮 **NEW**
- Home-Made Marinated Salmon | 秘制三文魚

Vegetable 蔬菜

- Baked Sweet Potato with Cheese | 芝士紅糖焗日本番薯
- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (錫紙)
- Asparagus | 蘆筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
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Side Order 伴菜

- Lettuce | 生菜
- Raw Garlic | 生蒜
- Korean Bean Paste (for Pork) | 韓式豬肉大醬
- Poached Eggs (Onsen Tamago) | 溫泉蛋

Appetizer 前菜

- House Salad | 日式沙拉
- Edamame | 枝豆
- Fried Takoyaki | 章魚小丸子
- Kim Chee | 泡菜
- Deep Fried Bun with Condensed Milk | 炸荷葉夾
- Tomato Sunomono Salad | 番茄黃瓜日本醋沙拉 **NEW**
- Japanese Style Pickled Cucumber | 日式腌制小青瓜
- Japanese Style Tofu Salad | 日式豆腐沙拉
- Goma Sauce spinach salad | 涼拌芝麻菠菜 **NEW**

Dessert 甜品 任選其一 / (Select One)

- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

Soup 湯

- Miso Soup | 味噌湯

Rice & Noodle 飯、面

- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Noodles | 冷面
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Kid (4-9) \$ 20.99

FRI-SUN & HOLIDAYS
Regular \$45.99
Toddler (0-3) FREE
Kid (4-9) \$ 23.99

BLACK ANGUS AYCE | 黑安格斯牛肉任食

Beef 牛

- Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
- Beef Tongue (Thin Cut) | 薄切牛舌
- Toro Beef, Tare Sweet Soy | 日式肥牛片 (全自然)
- Miso Toro Beef | 味噌肥牛片 (全自然)
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Poultry 鷄

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BLACK ANGUS AYCE

Vegetable 蔬菜

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- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (錫紙)
- Asparagus | 蘆筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
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Side Order 伴菜

- Lettuce | 生菜
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Appetizer 前菜

- House Salad | 日式沙拉
- Edamame | 枝豆
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Dessert 甜品 任選其一 / (Select One)

- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

Soup 湯

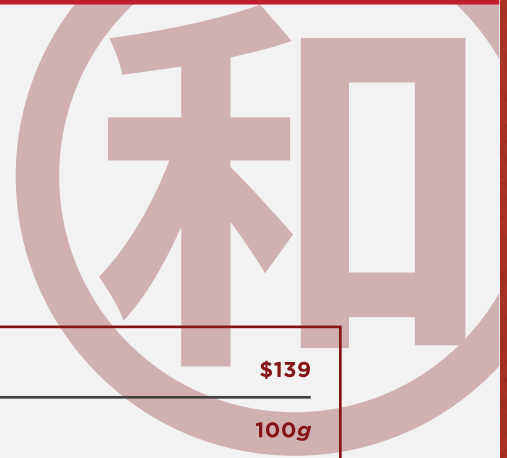
- Miso Soup | 味噌湯

Rice & Noodle 飯、面

- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Noodles | 冷面
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WAGYU EXTRA ORDER



Wagyu Platter 和牛拼盤

\$139

Japan A5 rib eye 日本 A5 肉眼排	100g
Australia Gold grade rib eye (thin cut) 澳洲黃金級和牛肉眼排 (薄切)	100g
US Gold grade flat iron 美國黃金級 flat iron 肉片	100g
US Gold grade brisket short rib 美國黃金級和牛小排片	100g
Australia Gold grade selected rare cuts 澳洲和牛稀有部位	100g
Toro beef 和牛肥牛	100g

Japanese Wagyu 日本和牛

Japan A5 rib eye 日本 A5 肉眼排	\$80/200g
Japan A5 rib eye 日本 A5 肉眼排	\$115/300g
Japan A5 rib eye 日本 A5 肉眼排	\$140/400g

Australia 9+ Waygu 澳洲9+级和牛

	100g	200g
Ox tongue 牛舌	\$8	\$15
Short rib 小排片	\$15	\$27
Zabuton 肩裏脊內側肉	\$15	\$27
Toro beef 和牛肥牛	\$15	\$27
Flat iron steak Flat Iron 肉片	\$18	\$35
Rib eye 肉眼片	\$23	\$45
Striploin 紐約客牛排	\$23	\$45
Selected rare cut 特選和牛稀有部位	\$25	\$48

Others 单点

Jumbo tiger shrimp 泰國老虎蝦皇	\$5/pc; \$23.99/6 pcs
Scallop 帶子	\$1.5/pc; \$8/6 pcs
Lamb racks 羊架	\$17.99/4 racks
Foie gras 鵝肝	\$8/1 pcs