

串焼

TORI KUSHIYAKI

Charcoal-grilled
Chicken Skewers



Tsukune
つくね
Homemade chicken meatballs 2.4

推奨 する Negima
ねぎま
Chicken and leek with soy glaze 2.4

Yakitori / Black Pepper Yakitori
焼き鳥 / 焼き鳥 - 黒胡椒風味
Chicken with soy glaze / Black pepper 2.2 / 2.4

Bonjiri
ぼんじり
Chicken Tail 2

推奨 する Nikuzume Shiitake
肉詰め椎茸
Mushroom stuffed with minced chicken 2.8

Tebasaki
手羽先
Chicken wing 3

Uzura Tamago
ウズラ玉子タレ
Quail eggs with soy glaze 2.2

推奨 する Tori Sasami Mental
鳥ささみ明太
Chicken breast with spicy codfish roe 2.8

Tori Sasami Chizu
鳥ささみチーズ
Chicken breast with mozzarella cheese 2.8

Kawa 
鳥皮
Crispy chicken skin 2

推奨 する Foie Gras
フォアグラ
Goose liver with caramelised green apple 9.8

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BUTA KUSHIYAKI

Charcoal-grilled
Pork Skewers



Ton Toro
豚トロ
Special cut pork neck with mustard 2.2

Salmon Maki Tare
鮭豚巻き
Salmon fillet wrapped with sliced pork 3.6

Hotate Maki
帆立豚巻き
Scallops wrapped with sliced pork 5.4

推奨 する Tomato Maki
ミニトマト豚巻き
Cherry tomatoes wrapped with sliced pork 2.4

Buta Kimuchi Maki
豚キムチ巻き
Spicy kimuchi wrapped with sliced pork 3.2

Aspara Maki
アスパラ豚巻き
Asparagus wrapped with sliced pork 3.2

推奨 する Chizu Maki
チーズ豚巻き
Mozzarella cheese wrapped with sliced pork 3.2

推奨 する Enoki Maki
原木椎茸巻き
Golden mushrooms wrapped with sliced pork 3

Buta Bara / Buta Bara Miso
豚バラ / 豚バラ味噌
Pork belly / with Miso 2.4 / 2.6



Our Signature Kushiyaki Skewers

Shin Kushiya's signature kushiyaki are delicious Japanese-style skewers of fresh ingredients grilled to perfection over "Bincho" charcoal. We grill the kushiyaki only when you make your order, for maximum taste and aroma.

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GYU KUSHIYAKI

Charcoal-grilled
Beef and Lamb Skewers



Bincho Charcoal

Bincho charcoal is special Japanese White Charcoal that burns at the ideal temperature of 1200 degrees Celsius for grilling food, imparting a delicious smoky flavour to ingredients.



- 推奨する Gyu Karubi
牛カルビ
Prime beef 4.4
- Gyu Karubi Miso
牛カルビ味噌
Prime beef with miso 4.6
- 推奨する Gyu Tomato Maki
ミニトマト牛肉巻き
Cherry tomatoes wrapped with sliced beef 3.4
- Gyu Zucchini Maki
ズッキーニ牛肉巻き
Zucchini wrapped with sliced beef 3.8
- Gyu Enoki Maki
原木牛肉巻き
Golden mushrooms wrapped with sliced beef 4
- Gyu Aspara Maki
アスパラガス牛肉巻き
Asparagus wrapped with sliced beef 4.2
- 推奨する "Black Angus" Ribeye
ブラックアンガスリブアイ
Prime "Black Angus" ribeye 6.8
- Lamb Chop 羊
ラムチョップ
Lamb chop served whole 12.2

串焼

KAISEN KUSHIYAKI

Charcoal-grilled
Seafood Skewers



- Sake Ponzu
鮭ポン酢
Salmon fillet with Ponzu sauce 3.2
- 推奨する "Sashimi-grade" Sake Ponzu
"刺身" 鮭ポン酢
Air flown sashimi-grade salmon with Ponzu sauce 4.2
- Shishamo
シシモ
Capelin fish with roe 1.8
- 推奨する Ebi Shiso Maki
海老紫蘇巻き
Fresh tiger prawn wrapped with sliced pork and shiso leaf 3.6
- Ebi
海老
Fresh tiger prawn with sea salt 2.8
- Kaki Maki
牡蠣薄切巻き
Oysters wrapped with thinly-sliced pork 4.8
- Negima Mekajiki
ねぎまめがじき
Swordfish with leek 3.8
- 推奨する Gindara Teriyaki
銀鱈照り焼き
Atlantic black cod fillet with Teriyaki sauce 6.8
- Sake Mentai
鮭明太
Salmon with spicy codfish roe 3.6
- 推奨する "Sashimi-grade" Sake Mentai
"刺身" 鮭明太
Air flown sashimi-grade salmon with spicy codfish roe 4.6

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YASAI KUSHIYAKI

Charcoal-grilled
Vegetable and Rice Skewers



Our Homemade Sauces

Our homemade sauces and marinades are made the traditional way – with fresh ingredients, skill and care. We take the time to allow the flavours to develop, so as to bring out the best tastes and aromas in all our dishes.

See, smell and taste the difference of our home-made shio salts, teriyaki, kabayaki, wafu, miso and ponzu sauces.



推奨
Shiitake
椎茸
Shiitake mushrooms 2

Shishito
ししとう
Japanese green peppers 3.4

Negi / Negi Miso
ねぎ / ねぎ味噌
Japanese leek / with miso 2 / 2.2

推奨
Button Mushrooms
マッシュルーム
Farm fresh button mushrooms 2.6

推奨
Cherry Tomato
ミニトマト
Sweet cherry tomatoes 2.2

Asparagus
アスパラガス
U.S. Asparagus 2.6

Nasu Miso
茄子
Eggplant with miso 2.4

Zucchini Miso
ズッキーニ味噌
Zucchini with miso 2.4

Miso Yaki Onigiri
味噌焼きおにぎり
Rice with miso 2.2

推奨
Mentai Yaki Onigiri
明太焼きおにぎり
Rice with spicy codfish roe 2.4

推奨
Shoyu Yaki Onigiri
醤油焼きおにぎり
Rice with soy glaze 2.2

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KUSHIYAKI PLATTERS

Charcoal-grilled
Skewers Platter

Can't decide which
"Kushi-yaki" skewers to
order? Choose from one
of our specially designed
platters for you.



推奨
Gyu and Vegetable Platter
牛肉と野菜串焼き盛り合わせ
Selection of beef skewers, gyu karubi, gyu aspara maki, gyu tomato maki, gyu enoki maki and shiitake mushroom 18.4



推奨
Mixed Kushi-yaki Platter
串焼き盛り合わせ
Selection of assorted skewers, buta bara, tomato maki, black pepper yakitori, nikuzume shiitake and ebi 13



Buta Platter
豚肉串焼き盛り合わせ
Selection of pork skewers, chizu maki, enoki maki, buta bara, buta kimuchi maki and tomato maki 14.4



Yakitori Platter
焼き鳥串焼き盛り合わせ
Selection of chicken skewers, tori sasami mentai, tsukune, uzura tamago, tebasaki and yakitori 12.4



Seafood Platter
海鮮串焼き盛り合わせ
Selection of seafood skewers, sake ponzu, gindara teriyaki, shishamo, ebi and negima mekajiki 18.4

Kushi-yaki Favourites Moriawase (For 2 - 3 pax)

*お盆に入舟*串焼き盛り合わせ
Selection of favourites of nikuzume shiitake, tomato maki, tebasaki, chizu maki and ebi shiso maki (2 skewers each) 29.6

