

A L A C A R T E M E N U

Please note that our menus are based on seasonal produce hence some items may not be available on the day of your visit.

YAKITORI

BREAST	10
THIGH	15
NECK	17
WING	12
TAIL	5
SKIN	3
COCKS COMB	5
HEART	5
LIVER	7
GIZZARD	5
SOFT BONES	10
TSUKUNE w EGG YOLK	18
APPETIZER	
MATSUTAKE DOBIN MUSHI	28
JAP CORN CHAWANMUSHI (COLD)	12
SASHIMI PLATTER (5 OR 7 TYPES)	78/108
KUMAMOTO SHIO TOMATO	30
FISH SOMEN w ONSEN EGG & UNI	28
JAP CORN SASHIMI	28

BINCHO SIGNATURES

MENTAI WINGS
GRILLED VEGETABLE PLATTER
BINCHO STYLE GRILLED OCTOPUS
KUROBUTA w BLACK GARLIC
GRILLED BREAST w TRUFFLE
MIYAZAKI STYLE GRILLED NECK

CHEF'S RECOMMENDATIONS

ROLLED PIKE EEL w SPRING ONION TEMPURA
WARA ABURI KATSUO (BONITO) TATAKI
SUMMER VEGETABLE & CHICKEN SOUP CURRY
STUFFED GREEN PEPPER
MISO GLAZED EGGPLANT
BUTTER GRILLED ABALONE

SEAFOOD

GRILLED KINKI FISH	120
GRILLED BARRACUDA	52
GRILLED FLYING FISH	34
UNAGI 2 WAY GRILLED	120
GRILLED AYU FISH	24
GRILLED MISO COD	40

MEAT

BINCHO STYLE GRILLED BEEF TONGUE	25
HOKKAIDO WAGYU w MALABAR SPINACH	120
GRILLED GARLIC MISO LAMB w JAP FIG	40
ASPARAGUS & KUROBUTA ROLL	28
VEAL HEART MISO STEW	18
GRILLED KUMAMOTO BEEF & GREEN ASPARAGUS	86