

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	7
TSUKUNE w EGG YOLK	18
APPETIZER	
SKIPJACK TUNA SASHIMI	48
JAPANESE FRUIT TOMATO	30
SASHIMI PLATTER (5 OR 7 TYPES)	78/108
SHIJIMI MISO SOUP	30
GRILLED JAPANESE GINKO NUT	30
GRILLED JAPANESE CHESTNUT w GINKO NUT	20

BINCHO SIGNATURES

MENTAI WINGS	15
GRILLED VEGETABLE PLATTER	40
BINCHO STYLE GRILLED OCTOPUS	55
GRILLED BREAST w WHITE TRUFFLE	32
MIYAZAKI STYLE GRILLED NECK	28
GRILLED MARINATED THIGH WRAPPED w SUGITA	28

CHEF'S RECOMMENDATIONS

CONGER EEL TEMPURA	40
KAIZOKU STYLE GRILLED HOKKAIDO SCALLOP	48
JAPANESE HAIRY CRAB w HARD BAKED SOBA	58
ASSORTED TEMPURA PLATTER	40
GRILLED TILEFISH w ANKAKE SAUCE	68
GRILLED CHICKEN THIGH & ABALONE	48
SKEWERS w ROMESCO SAUCE	

SEAFOOD

GRILLED MARINATED SALMON TOPPED w IKURA	28
GRILLED YELLOWTAIL CHEEK	45
GRILLED PACIFIC SAURY	30
GRILLED MACKEREL	36
GRILLED JAPANESE SQUID	28
GRILLED MISO COD	40

MEAT

MISO GRILLED OMI BEEF ON MAGNOLIA LEAF	85
HOKKAIDO WAGYU w FUSHIMI PEPPER	120
GRILLED GARLIC MISO LAMB w JAP FIG	40
BINCHO STYLE GRILLED BEEF TONGUE	25
SEARED BRAISED DUCK BREAST	28
HOKKAIDO PORKLOIN KATSU w CURRY & TONKATSU SAUCE	40