

# haiiro

JAPANESE ROBATA YAKI BAR

HAIIRO IS CASUAL BAR INSPIRED BY "ROBATAYAKI" [ JAPANESE CHAR GRILL ] AND EXTENDS THE EXPERIENCE USING FRESH LOCAL INGREDIENTS AND HOUSE-MADE SAUCES TO CREATE UNIQUE DISHES AND DRINKS

## NIBBLES

<b>EDAMAME [ PINK SALT / GARLIC ]</b> <span>V</span> <span>GFO</span>	7 / 8
<b>SPICY SALMON CROSTINI 2pcs</b> Spicy mayo salmon, crispy rice, chives, avocado, cherry tomato	15
<b>TEMPURA POTATO FRIES</b> Tempura battered potato chips, cheese, shichimi, onion mayo	12
<b>WAGYU KOROKKE 3pcs</b> Wagyu, chive, onion, spring onion, potato puree, cheese, teriyaki sauce	15
<b>NASU DENGAKU</b> <span>V</span> Eggplant, spring onion, fried onion, chives, sweet miso	16
<b>TEBASAKI 8pcs</b> Fried chicken wings, sesame, tebasaki sauce	15
<b>SALMON TEMPURA BITES</b> Salmon, lemon, spicy ponzu	15
<b>TORI KARAAGE</b> Fried chicken, lemon, mayo	15
<b>CRISPY CAULIFLOWER BITES</b> <span>V</span> Fried cauliflower, lemon, ponzu	13
<b>FRIED ERINGI</b> <span>V</span> Fried king oyster mushroom, lemon, ponzu	13
<b>VEGGIE TEMPURA STICKS</b> Sweet potato, Eggplant Tempura	14
<b>SLIDER</b> [ Wagyu / Nanban Chicken ]	14 / 12
<b>GYOZA 5pcs</b> [ Beef / Veg <span>V</span> ]	14 / 12
<b>MISO SOUP</b> <span>V</span> <span>GFO</span>	4
<b>RICE</b> <span>V</span> <span>GFO</span>	4

## ROBATA YAKITORI 2skewers

<b>WAGYU</b> <span>GFO</span>	16	<b>PRAWN</b> <span>GFO</span>	16
<b>CHICKEN</b>	14	<b>SPICY SALMON</b> <span>GFO</span>	16
<b>TSUKUNE</b> Chicken Meat Ball	14	<b>SCALLOP</b> <span>GFO</span>	18
<b>PORK</b> <span>GFO</span>	14	<b>EGGPLANT</b> <span>V</span> <span>GFO</span>	9

## ROBATA SPECIAL

<b>TOMAHAWK STEAK PLATTER [ 1.0kg - 1.8kg ]</b> <span>GFO</span>	15 per 100g
Chargrilled tomahawk, fried smashed potato, daily veg selection, mini BBQ grill : the price of Tomahawk Steak Platter is vary due to the cut of the meat supplied Please ask our friendly staff for exact price for the day	
<b>WAGYU STEAK 200g</b> <span>GFO</span>	45
Wagyu, Potato puree, baby broccolini, king oyster mushroom, karubi sauce	
<b>LOBSTER + EYEFILLET STEAK</b> <span>GFO</span>	49
Lobster, eyefillet, herb crust, mushroom karubi, sweet miso sauce	
<b>UNAGI STEAK</b>	42
Eel, lettuce, glazes carrots, tomato marinade, rice	
<b>15HOURS KAMO STEAK</b>	39
Sous vide duck breast, potato puree, brown butter mushroom teriyaki sauce	
<b>ROBATA BEEF SHORT-RIB DARK CURRY</b>	39
Chargrilled beef short rib, dark curry, rice, fried onion, pickled tomatoes	
<b>ROBATA SKEWER MORIWASE</b>	58
Each of the 8 robata skewers, onion mayo, marinated tomato, chargrilled sugarloaf, yuzu miso cucumber	

## RAW & COLD

<b>ASSORTED SASHIMI SMALL</b> <span>GFO</span>	39
Sashimi 9pcs, oyster 2pcs, scallop, 1pcs, nori	
<b>ASSORTED SASHIMI LARGE</b> <span>GFO</span>	74
Sashimi 18pcs, oyster 2pcs, scallop 3pcs, taco wasabi, nori	
<b>OYSTER</b> <span>GFO</span>	
NATURAL SHUCKED OYSTER, YUZU PONZU 2pcs	10
NATURAL SHUCKED OYSTER, YUZU PONZU 6pcs	25
NATURAL SHUCKED OYSTER, PIRIKARA CHILLI 2pcs	12
NATURAL SHUCKED OYSTER, PIRIKARA CHILLI 6pcs	27
<b>SASHIMI 5pcs</b> <span>GFO</span>	
SALMON	17
KINGFISH	18
TUNA LOIN	18

<b>BEEF TARTARE</b>	30
Beef, parmesan cheese, avocado, tare sauce, cracker	
<b>SESAME-CRUSTED TUNA TATAKI</b>	30
Sesame-seared tuna loin, mashed avocado, blueberries, tozazu dressing	
<b>KINGFISH TARTARE</b>	27
Kingfish, daikon, lemon, blueberries, yuzu ponzu dressing	

## GREEN

<b>SUGARLOAF</b> <span>V</span>	13
Chargrilled sugarloaf, karubi sauce, sesame dressing	
<b>BABY BROCCOLINI</b>	15
Babybroccolini, wombok, mentsuyu, katsuobushi	
<b>MISO CUCUMBER</b> <span>V</span>	8
Fresh cucumber w. yuzu miso dressing	
<b>CAULIFLOWER SALAD</b> <span>V</span>	15
Oven-baked cauliflower, cucumber, cos, cherry tomato, raddish, yuzu dressing	

## SWEET

<b>CREAM BRULEE CHEESECAKE</b>	16
Cheese cake, tuiles, blueberry compote	
<b>CHERRY BLOSSOM</b>	15
Strawberry cake, mixed berry compote, mint	
<b>CHOCOHOLIC</b>	15
Chocolate sponge pudding, chocolate sauce, cherry	

## KIDS [UNDER 5 YEARS]

<b>EBI KATSU</b>	9
Crumbed prawn, rice, edamame, blueberries	
<b>CHICKEN HAMBAGU STEAK</b>	9
Mini chicken hamburger steak, rice, edamame, blueberries	

## HAPPY HOUR / MON - SUN : 3-5PM

**TEBASAKI [ 4pcs FRIED CHICKEN WINGS ] FREE**

Tebasaki comes for free with every alcoholic beverage purchased

V Vegetarian

GFO Gluten-free option available with a choice of substitute gf sauces

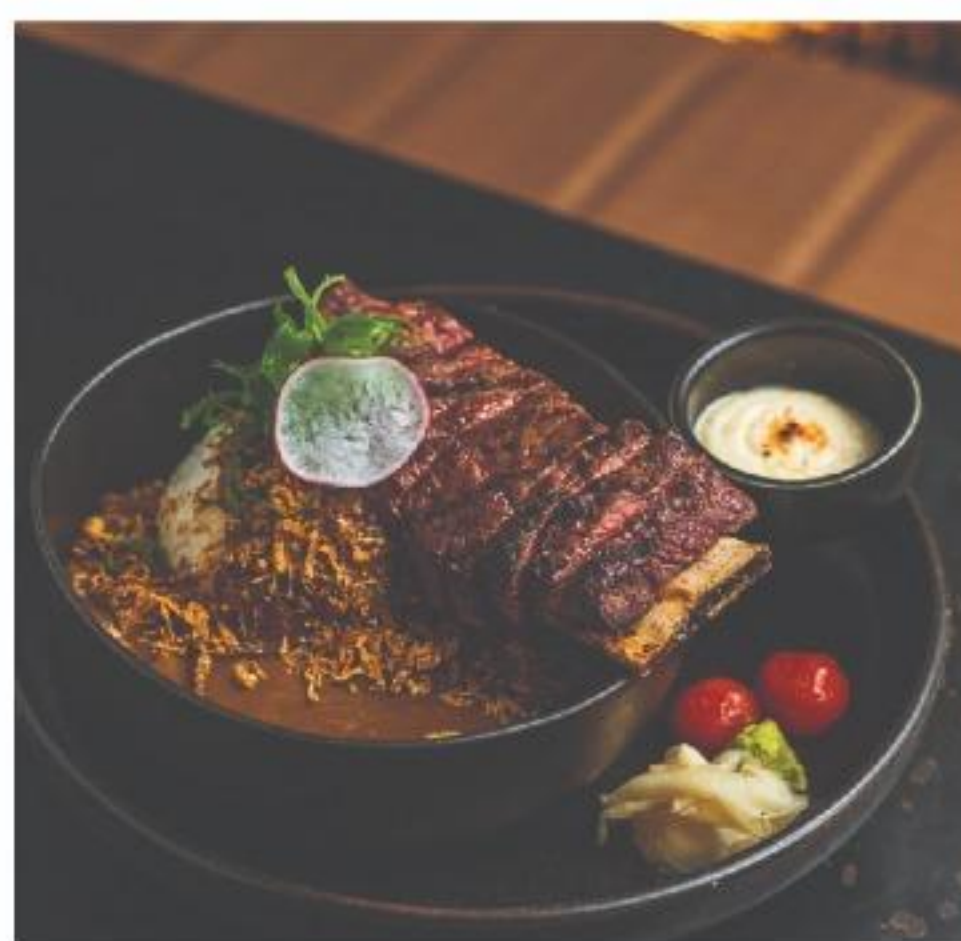
[ Salt&pepper, Gluten-free teriyaki, Mayo, Soy sauce ]

- Food ingredients and prices are subject to be changed without prior notice.
- Please inform us of any dietary requirements of food intolerances before placing your order. However, we cannot guarantee completely allergy-free meals due to traces of allergens such as working environment and supplied ingredients.
- 15% surcharge on public holidays.



## SPECIAL MENU

### スペシャルメニュー



#### CHICKEN KATSU DARK CURRY

Fresh panko chicken thigh katsu, dark curry, rice, fried onion, pickled tomatoes

26

#### KAMO KATSU DARK CURRY

Fresh panko duck breast katsu, dark curry, rice, fried onion, pickled tomatoes

35

#### LOBSTER SPICY MISO SOBA

Lobster, noodle, king mushroom, onion, spicy miso cream

37

#### MISO KURIMU WAGYU SOBA

Minced wagyu, onion, cherry tomato, spicy miso cream

29

#### EYEFILLET NOODLE SALAD **GFO**

Chargrilled eyefillet, noodle, romaine lettuce, mushroom, onion, tare dressing

29

#### OYSTER KATSU 6PCS

Crumbed oysters, ponzu, onion mayo

29

#### WAGYU STEAK CREAM UDON

Chargrilled wagyu rump, cream sauce, udon

38

#### **NEW** KINOKO SOBA & KAMO KATSU

Duck breast katsu, mushroom cream sauce, soba

38

#### **NEW** UMI NO CEVICHE

Kingfish, scallop, tobiko, cherry tomato, blueberries, mustard seeds, yuzu shoyu

30