

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

EDAMAME [PINK SALT / GARLIC]  	7 / 8
SPICY SALMON CROSTINI 2pcs Spicy mayo salmon, crispy rice, chives, avocado, cherry tomato	16
TEMPURA POTATO FRIES Tempura battered potato chips , cheese, shichimi, onion mayo	13
WAGYU KOROKKE 3pcs Wagyu, chive, onion, spring onion, potato puree, cheese, teriyaki sauce	16
NASU DENGAKU 	17
Eggplant, spring onion, fried onion, chives, sweet miso	
TEBASAKI 8pcs Fried chicken wings, sesame, tebasaki sauce	15
SALMON TEMPURA BITES Salmon, lemon, spicy ponzu	15
TORI KARAAGE Fried chicken, lemon, mayo	16
CRISPY CAULIFLOWER BITES 	14
Fried cauliflower, lemon, ponzu	
FRIED ERINGI 	14
Fried king oyster mushroom, lemon, ponzu	
VEGGIE TEMPURA STICKS Sweet potato, Eggplant Tempura	14
SLIDER [Wagyu / Nanban Chicken]	14 / 12
GYOZA 5pcs [Pork / Veg ]	14 / 12
MISO SOUP  	4
RICE  	4

ROBATA YAKITORI 2skewers

WAGYU 	16	PRAWN 	16
CHICKEN	14	SPICY SALMON 	16
TSUKUNE Chicken Meat Ball	14	SCALLOP 	18
PORK 	14	EGGPLANT  	9

ROBATA SPECIAL

TOMAHAWK STEAK PLATTER [1.0kg - 1.8kg] 	16 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	
WAGYU STEAK 200g 	46
Wagyu, Potato puree, baby broccolini, king oyster mushroom, karubi sauce	
LOBSTER + EYEFILLET STEAK 	49
Lobster, eyefillet, herb crust, mushroom karubi, sweet miso sauce	
UNAGI STEAK	45
Eel, lettuce, glazes carrots, tomato marinade, rice	
15HOURS KAMO STEAK	42
Sous vide duck breast, potato puree, brown butter mushroom teriyaki sauce	
ROBATA BEEF SHORT-RIB DARK CURRY	42
Chargrilled beef short rib, dark curry, rice, fried onion, pickled tomatoes	
ROBATA SKEWER MORIWASE	59
Each of the 8 robata skewers, onion mayo, marinated tomato, chargrilled sugarloaf, yuzu miso cucumber	

RAW & COLD

ASSORTED SASHIMI SMALL 	41
Sashimi 9pcs, oyster 2pcs, scallop, 1pcs, nori	
ASSORTED SASHIMI LARGE 	76
Sashimi 18pcs, oyster 2pcs, scallop 3pcs, taco wasabi, nori	
OYSTER 	
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
SASHIMI 5pcs 	
SALMON	18
KINGFISH	19
TUNA LOIN	19

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

GREEN

SUGARLOAF 	13
Chargrilled sugarloaf, karubi sauce, sesame dressing	
BABY BROCCOLINI	16
Babybroccolini, wombok, mentsuyu, katsuobushi	
MISO CUCUMBER 	8
Fresh cucumber w. yuzu miso dressing	
CAULIFLOWER SALAD 	19
Oven-baked cauliflower, cucumber, cos, cherry tomato, raddish, yuzu dressing	

SWEET

CREAM BRULEE CHEESECAKE	16
Cheese cake, tuiles, blueberry compote	
CHERRY BLOSSOM	15
Strawberry cake, mixed berry compote, mint	
CHOCOOLIC	15
Chocolate sponge pudding, chocolate sauce, cherry	

KIDS [UNDER 5 YEARS]

EBI KATSU	9
Crumbed prawn, rice, edamame, blueberries	
CHICKEN HAMBAGU STEAK	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

 Vegetarian

 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

27

KAMO KATSU DARK CURRY

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

37

LOBSTER SPICY MISO SOBA

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

38

MISO KURIMU WAGYU UDON

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