

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] V GFO	7 / 8
SPICY SALMON CROSTINI 2pcs Spicy mayo salmon, baguette, chives, avocado, baby tomato	13
TEMPURA POTATOES Tempura battered potato chips , cheese, shichimi, onion mayo	9
TUNA KOROKKE 3pcs Tuna, chive, onion, spring onion, truffle potato puree, cheese, haiiro sauce	14
NASU DENGAKU V	16
Eggplant, spring onion, fried onion, chives, sweet miso	
OYSTER KATSU 6pcs Crumbed oysters, spicy ponzu, mayo	29
SALMON TEMPURA Salmon, lemon, spicy ponzu	15
TORI KARAAGE Fried chicken, lemon, mayo	15
CAULIFLOWER KARAAGE V	13
Fried cauliflower, lime, ponzu	
SLIDER [Wagyu / Prawn katsu / Tori Karaage]	14 / 16 / 12
HOUSE-MADE GYOZA [Wagyu 5pcs / Veg 5pcs V]	15 / 9.5
MISO SOUP V GFO	4
Tofu, eggplant, mushroom, chives, seaweed	
RICE	4

MORIWASE

HAIIRO MORIWASE Sashimi, aburi nigiri, oyster, robata special, yakitori, karaage, stir-fried salmon, sugarloaf	99
ROBATA YAKITORI MORIWASE Each of the 8 robata skewers, onion mayo, marinated tomato, chargrilled sugarloaf, yuzu miso cucumber	52

ROBATA SKEWERS 2skewers

WAGYU GFO	16	KINGPRAWN GFO	22
CHICKEN	14	CHICKEN WING GFO	10
TSUKUNE Chicken Meat Ball	14	SCALLOP	18
PORK	14	EGGPLANT V GFO	9

ROBATA SPECIAL

TOMAHAWK STEAK PLATTER [1.0kg - 1.8kg] GFO	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	
WAGYU STEAK 250g GFO	45
Wagyu, Potato puree, baby broccolini, king oyster mushroom, teriyaki	
LOBSTER + EYEFILLET STEAK GFO	49
Lobster, eyefillet, herb crust, mushroom karubi, sweet miso	
UNAGI STEAK	42
Eel, potato puree, spinach, glazes carrots, tomato marinade, rice, miso soup	
18HOURS BUTA STEAK	31
Sous vide pork belly, sauteed spinach, tama-miso	
15HOURS KAMO STEAK	34
Sous vide duck breast, grilled eggplant, potato puree, brown butter mushroom teriyaki	
VEG MAZESOBA V	25
Chargrilled inari, carrots, eggplant, mushroom, soba, sesame oil, haiiro sauce	

RAW & COLD

ASSORTED SASHIMI SMALL GFO	39
Sashimi 9pcs, oyster 2pcs, scallop, 1pcs, nori	
ASSORTED SASHIMI LARGE GFO	69
Sashimi 18pcs, oyster 2pcs, scallop 3pcs, taco wasabi, nori	
OYSTER GFO	
NATURAL SHUCKED OYSTER 2pcs	9
NATURAL SHUCKED OYSTER, YUZU PONZU 2pcs	10
NATURAL SHUCKED OYSTER, YUZU PONZU 6pcs	25
SASHIMI 5pcs GFO	
SALMON	17
TUNA LOIN	18
KINGFISH	18
SCALLOP	18
BEEF TARTARE	27
Beef, dill butter cream, fried spring onion, cracker, tare sauce	
SESAME TUNA TATAKI	27
Sesame-seared tuna, mashed avocado, blueberries, tosazu dressing	
KINGFISH TARTARE	23
Kingfish, daikon, lime, lemon, yuzu ponzu dressing	

GREEN

SUGARLOAF V	12
Chargrilled sugarloaf, karubi sauce, sesame dressing	
BABY BROCCOLINI	15
Babybroccolini, wombok, mentsuyu, katsuobushi	
MISO CUCUMBER V	8
Fresh cucumber w. yuzu miso dressing	
CAULIFLOWER SALAD V	15
Fried cauliflower, cucumber, cos, cherry tomato, raddish, yuzu dressing	

SWEET

ABURI CORN	15
Aburi corn, fried corn kernel, rice cracker, butter, condensed milk, vaniila ice cream	
YUZU MILLE-FEUILLE	14
Yuzu cheese cream, blueberries	
DESSERT SAKE	15
Yuzu sorbet, kokuto umeshu 15.0%	

KIDS

BABY ROLL + TAMAGO [Chicken / Avocado]	6 / 5
EBI KATSU Crumbed prawn, rice, edamame, blueberries, scrambled egg katsu sauce	9
CHICKEN HAMBAGU Mini chicken hamburger steak, rice, edamame, blueberries, scrambled egg katsu sauce	9

HAPPY HOUR / MON – SUN : 3-5PM

TEBASAKI [CHICKEN WINGS] / EDAMAME	1
DRINKS Beer / Apple Cider / White Wine / Red Wine	8

V Vegetarien
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.