

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	11
TUNA KOROKKE 3pcs Tuna, chive, onion, spring onion, potato puree, cheese, haiiro sauce	14
NASU DENGAKU V Eggplant, spring onion, fried onion, chives, sweet miso	16
TEBASAKI 6pcs Fried chicken wings, sesame, tebasaki sauce	11
SALMON TEMPURA Salmon, lemon, spicy ponzu	15
TORI KARAAGE Fried chicken, lemon, mayo	15
CAULIFLOWER KARAAGE V Fried cauliflower, lime, ponzu	13
SLIDER [Wagyu / Tori Karaage]	14 / 12
GYOZA [Wagyu 5pcs / Veg 5pcs] V	15 / 9.5
MISO SOUP V GFO	4
RICE	4

MORIWASE

HAIIRO MORIWASE Sashimi, scallop, oyster, aburi nigiri, eye fillet steak, yakitori, karaage, sugarloaf, spicy tuna salad, cracker	108
ROBATA SKEWER MORIWASE Each of the 8 robata skewers, onion mayo, marinated tomato, chargrilled sugarloaf, yuzu miso cucumber	57

ROBATA YAKITORI 2skewers

WAGYU GFO	16	PRAWN GFO	16
CHICKEN	13	SPICY SALMON GFO	16
TSUKUNE Chicken Meat Ball	13	SCALLOP GFO	18
PORK GFO	13	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 200g GFO 45 Wagyu, Potato puree, baby broccolini, king oyster mushroom, karubi sauce	
LOBSTER + EYEFILLET STEAK GFO 49 Lobster, eye fillet, herb crust, mushroom karubi, sweet miso sauce	
UNAGI STEAK 42 Eel, spinach, glazes carrots, tomato marinade, rice, miso soup	
15HOURS KAMO STEAK 34 Sous vide duck breast, potato puree, brown butter mushroom teriyaki sauce	
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, tare sauce	
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SESAME TUNA TATAKI 27 Sesame-seared tuna, mashed avocado, blueberries, tosozu dressing	
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KINGFISH TARTARE 23 Kingfish, daikon, lime, lemon, yuzu ponzu dressing	
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SPICY TUNA SALAD 21 Chopped fresh tuna, cucumber, cos, avocado, chives, blueberries	
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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

ALMOND FELL IN LOVE YUZU 16 Almond cookie, vanilla ice cream, yuzu cream	
BANANA MILLE-FEUILLE 16 Banana, nutella, cheesecream	
DESSERT SAKE 15 Yuzu sorbet, kokuto umeshu 15.0%	

KIDS

CHICKEN BABY ROLL 7	
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

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.



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SPECIAL MENU

ROBATA BEEF SHORT-RIB DARK CURRY	38
Chargrilled beef short rib, dark curry, rice, fried onion, pickled tomatoes	
CHICKEN KATSU DARK CURRY	24
Fresh panko chicken thigh katsu, dark curry, rice, fried onion, pickled tomatoes	
KAMO KATSU DARK CURRY	29
Fresh panko duck breast katsu, dark curry, rice, fried onion, pickled tomatoes	
LOBSTER SPICY MISO SOBA	37
Lobster, soba noodle, king mushroom, onion, spicy miso cream	
VEGGIE STICKS TEMPURA V	14
Sweet potato, Eggplant Tempura	
EYEFILLET NOODLE SALAD GFO	28
Chargrilled eyefillet, noodle, romaine lettuce, mushroom, onion, tare dressing	
OYSTER KATSU 6PCS	29
Crumbed oysters, ponzu, onion mayo	
NEW WAGYU STEAK CREAM UDON	37
Chargrilled wagyu rump, cream sauce, sanuki udon	

V Vegetarien

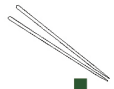
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LUNCH MENU 11:30am - 3:00pm

: All of our lunch menu come with miso soup

NIGIRI 6pcs [Salmon / Kingfish]	18
ABURI NIGIRI 6pcs [Salmon / Wagyu]	19
ROBATA SKEWER DON Chargrilled wagyu, pork, chicken and eggplant skewer, spring onion, poached egg, house sauce	19
NEW WAGYU HAMBAGU DON Wagyu, poached egg, poached egg, cos, marinated tomatoes, karubi sauce	19
EGGPLANT MUSHROOM DON V Chargrilled eggplant and mushroom, marinated tomatoes, karubi sauce	19
NEW TORI KARAAGE CURRY DON Tori karaage, cabbage, marinated tomatoes, lemon, curry sauce	19
ROBATA CHICKEN DON Chargrilled chicken thigh, cabbage, spring onion, poached egg, brown sauce	21
EBI KATSU DON 6 prawn katsu, cabbage, spring onion, poached egg, brown sauce	22
SALMON TATAKI DON GFO Seared salmon, cabbage, marinated tomatoes, lemon, tartar sauce	24
BEEF STEAK DON GFO Chargrilled eye fillet, poached egg, cos, marinated tomatoes, karubi sauce	29
CHIRASHI DON Salmon, tuna, kingfish, avocado, tamago, seaweed salad, nori, tobiko	29
WAGYU KAISEN DON Chargrilled wagyu, salmon, tuna, kingfish, scallop, broccolini, seaweed salad, tamago, tobiko	39

NEW New menu

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