

Group Sets (2 or more people)

57 Set (PP)

TO SHARE:

SALMON SASHIMI

Fresh salmon sashimi

EDAMAME

Boiled soy beans, w/ Himalayan pink salt

KARAAGE

Crispy fried chicken, w/ wasabi mayo

GYOZA (NOT GF)

Pan fried pork gyoza, served w/ sesame chili soy

SALAD

Mixed leaf salad, w/ mild wasabi vinaigrette

FROM THE GRILL:

SASAMI

Chicken tenderloin

MOMO

Chicken thigh w/ cracked pepper and lemon

KAKUNI

Slow braised pork belly w/ Japanese mustard

82 Set (PP)

TO SHARE:

ASSORTED SASHIMI

Daily assorted fresh sashimi

RENKON CHIPS

Lotus root chips, w/ soy caramel

KARAAGE BAO BUNS (NOT GF)

Crispy fried chicken, w/ Japanese slaw

BROCCOLINI

Steamed broccolini, in garlic soy dressing
w/ house-made chilli paste

FROM THE GRILL:

BUTA

Pork belly w/ sweet miso and mustard

MOMO

Chicken thigh w/ cracked pepper and lemon

WAGYU

Jack's Creek wagyu steak,
minimum grade 6-7

GARLIC PRAWNS

w/ wasabi mayo and crunchy garlic

Please let us know if you would like some steamed rice



Bird's Nest Binchotan Grilled Specialty

JACK'S CREEK WAGYU STEAK (200G) • 67

Premium Wagyu sirloin steak, marble grade 6-7

REEF AND BEEF • 42

100g Angus steak w/ 4 garlic prawns, salad and spicy fries

KAKUNI • 24.5

Slow braised pork belly, w/ Japanese mustard

ATLANTIC SALMON • 21

120g, served w/ garlic mayo and pickled ginger

GARLIC PRAWNS • 18.5

5pc prawns, finished w/ wasabi mayo and crunchy garlic

SQUID • 23

Two whole squid, finished w/ miso butter

OCTOPUS • 26

Chargrilled octopus, served w/ basil sauce

SCALLOPS 2PC • 16

Served w/ creamy garlic sauce

TOFU • 11

3pc crispy tofu, w/ soy and ginger

Traditional Meat Skewers

(one serve = 2 skewers)

HATSU • 11

Chicken hearts, w/ salt

KAWA • 10

Crispy chicken skin, w/ salt

SUNAGIMO • 12

Chicken gizzards, w/ yuzu pepper and salt

BONJIRI • 12

Chicken tail, w/ sesame oil, lemon and salt

Veggie Skewers

(one serve = 2 skewers)

ERINGI • 11

King oyster mushroom, w/ soy and butter

SHIITAKE • 10

Locally grown shiitake mushroom, w/ soy lemon

ZUCCHINI • 9

Zucchini w/ soy and butter

AVOCADO • 9

Avocado w/ soy and fresh wasabi

*VEGAN OPTION available for Veggie Skewers

Classic Meat Skewers

(one serve = 2 skewers)

MOMO • 12

Chicken thigh, w/ lemon, cracked pepper and salt

NEGIMA • 13

Chicken thigh and shallot, w/ tare

BUTA • 13

Pork belly, w/ sweet miso and mustard

SASAMI • 14

Chicken tenderloin, w/ your choice of

- Wasabi mayo
- Mayo and crunchy garlic

TSUKUNE • 12

Bird's nest traditional chicken meatball, w/ tare

Add egg yolk +2.5

ITALIAN • 18

Bocconcini cheese, tomato wrapped in thinly sliced pork belly, w/ basil sauce and cracked pepper

TEBA • 12

Chicken wings, w/ lemon, cracked pepper and salt



Dessert

SHIRO GOMA PANNA COTTA • 8

White sesame panna cotta, with brown sugar syrup

YUZU SORBET • 8

Refreshing Yuzu flavoured sorbet.

HOIJICHA ICE CREAM • 8

Roasted green tea ice cream.

MOCHI ICE CREAM BAO (NOT GF) • 14

Deep fried bao bun, mochi and ice cream topped w/ sweet miso

Nibbles

EDAMAME

Japanese soybeans, w/ your choice of:

Himalayan salt • 8.5

Spicy chilli garlic • 12

RENKON CHIPS • 9

Crispy lotus root chips, w/ sweet soy caramel

TORIKAWA SENBEI • 12

Crispy chicken skin chips, w/ mayo and lemon

ONTAMA EGG • 4

62-degree egg, served cold, w/ soy and shallots

TSUKEMONO MORIAWASE • 6.5

Selection of 3 different Japanese pickles

TORIGARA SOUP • 4.5

Bird's Nest famous chicken broth, w/ sesame and shallots

MISO SOUP • 4

Traditional Japanese dashi and miso soup

Raw

SASHIMI MORIAWASE • 30

Daily assorted fresh sashimi

SALMON SASHIMI 6PC • 18.5

Atlantic salmon, w/ soy and fresh wasabi

TUNA TATAKI • 22.5

Sliced charcoal-seared tuna, sweet and tangy glaze

HOTATE CRUDO • 20

Thinly sliced Japanese scallops, w/ Bird's Nest ponzu sauce

ABURI KINGFISH • 22.5

Seared kingfish w/ sweet miso and Japanese mayo

TAKO CARPACCIO • 19.5

Thinly sliced octopus carpaccio, w/ yuzu ponzu

Greens

SHAKI SHAKI KYABETSU • 13.5

Thinly slice cabbage salad, w/ lemon, olive oil, cracked pepper and mayo

BROCCOLINI • 16

Steamed broccolini, in garlic soy dressing w/ house-made chilli paste

HAKUSAI ABURA GAKE • 15

Wombok salad, w/ hot oil dressing, burnt garlic and dried bonito flakes

GREEN SALAD • 12

Mixed leaf salad, w/ mild wasabi vinaigrette

*VEGAN OPTION available for Greens

Signature Sides

PIRIKARA FRIES • 9.5

Shoestring fries, w/ Japanese seven spice and Japanese mayo

NON-SPICY FRIES • 9.5

Shoestring fries, w/ Himalayan salt and Japanese mayo

TORI KARAAGE 6PC • 15.5

Bird's Nest famous crispy chicken thigh, w/ mild wasabi mayo

GYOZA (NOT GF) 6PC • 16

Pan fried pork gyoza, served w/ sesame chilli soy

KARI KARI CHEESE 2PC • 15.5

Gluten-free crumbed and fried melting camembert, w/ soy caramel and yuzu mayo

DASHIMAKI TAMAGO • 16.5

Free range egg omelette, Japanese style

TORIKAWA PONZU • 11

Crispy fried chicken skin, w/ shallots, yuzu pepper and ponzu

Street Food

BAO BUNS (NOT GF) 2PC

Duo of Japanese bao, w/ Japanese slaw, and your choice of:

- Crispy chicken karaage OR tofu • 16
- Braised pork belly OR beef brisket • 18

YAKISOBA (NOT GF) • 16.5

Japanese stir fried noodles, street food style

Add crumbed chicken +7 OR crispy tofu • +5

SEAFOOD YAKISOBA (NOT GF) • 25

Stir fried noodles, w/ scallops, prawns, squid, and fresh lime

TAKOYAKI (NOT GF) 6PC • 14.5

Jumbo octopus dumpling balls, in seasoned batter, drizzled w/ Japanese sweet BBQ sauce, mayo and shallots

STICKY WINGS • 14

Crispy fried chicken wings, in sticky sweet soy glaze, w/ sesame

Rice Dishes

ONIGIRI • 7

Grilled rice ball, w/ your choice of:

- Tare: house specialty, brushed w/ tare
- Goma: vegetarian, w/ sesame oil and burnt soy

KATSU CURRY • 21

Bird's Nest special Japanese curry, served w/ rice and gluten-free crumbed chicken

SIZZLING GARLIC RICE • 26

Garlic fried rice, served on a sizzling hot plate w/ egg

TORI CHAZUKE • 8

Hot chicken broth poured on rice, fresh wasabi, shallots and seaweed

STEAMED RICE • 4

15% surcharge applies on public holidays,
5% surcharge applies on Saturdays & Sundays