



NIKUTOSAKE

肉と酒

A concept by ABURI-EN

D I N N E R

FROM 5PM ONWARDS

Nikutosake, a concept by Aburi-EN, a renowned specialist in grilled meats, is a dynamic fusion of culinary excellence and casual dining. It celebrates two essential elements: *'Niku', representing meat, and 'Sake', symbolising Japanese rice wine and alcohol.*

Designed for the fast-paced lifestyles of working executives, Nikutosake offers a seamless and fuss-free dining experience during the day. Our menu showcases expertly crafted donburi bowls and low-carb options at an affordable price, with each dish highlighting our signature quality and flavour.

As the sun sets, Nikutosake transforms into a vibrant izakaya, offering a diverse selection of sakes, highballs, and beers alongside izakaya dishes to complement your experience. It becomes a gathering place for people to come together, indulge in delicious food, and enjoy their drinks.

At Nikutosake, we believe that great food should be within everyone's reach, without compromising on flavour and quality.



Teriyaki Chicken Teppan \$11.9

照り焼きチキン鉄板

Grilled teriyaki chicken thigh, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate

ADDIIONS

\$2 日本のお米
JAPANESE WHITE RICE

鉄板

SIGNATURE TEPPAN



Mentaiko Chicken Teppan

明太子チキン鉄板

Grilled mentaiko chicken thigh, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate



Premium Beef Teppan \$22.9

プレミアムビーフ鉄板

Australian beef, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate, finished with wafu onion sauce

Buta Tonteki \$14.9 Steak Teppan

豚トンテキステーキ鉄板

Hokkaido pork loin, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate



明太子
サーモン鉄板



Mentaiko Salmon Teppan \$14.9

Mentaiko salmon steak, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate

鯖鉄板



Saba Fish Teppan \$12.9

Saba fish, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate

海鮮醬油
バター鉄板



Mix Kaisen Teppan \$19.9

Pan seared salmon, tiger prawns, scallops, and asari clams, served with baby potatoes in garlic soy mayo sauce, sautéed onions and corn, on a sizzling hot plate

看板メ 二工一

SIGNATURE
DRY RAMEN

Nikutosake
Signature Dry Ramen



油そば
\$10.9

Dry Ramen Noodle topped with grilled pork belly and glazed in our special yakiniku sauce with a hint of garlic

Buta Bara Hiyashi Ramen \$14.5

豚バラ冷やしラーメン

Cold ramen with grilled pork belly and assorted vegetable toppings, finished with sesame sauce and ramen egg

拉麵

RAMEN



Buta Bara Tonkotsu Ramen

豚バラ豚骨ラーメン

Pork bone broth ramen with grilled pork belly and ramen egg

REGULAR \$14.5 | SMALL \$8.5



Buta Bara Black Garlic Tonkotsu Ramen

Pork bone broth ramen with roasted black garlic oil, grilled pork belly and ramen egg

REGULAR \$15.5 | SMALL \$9.5



Buta Bara Spicy Tonkotsu Ramen



Pork bone broth ramen with Japanese red chilli oil and hot miso paste with grilled pork belly and ramen egg

REGULAR \$15.5 | SMALL \$9.5

Chicken Mazesoba \$12.9

チキンまぜそば

Prawn paste chicken wing stick on dry ramen, topped with an onsen egg



まぜそば

MAZE
SOBA

Beef Yakiniku Mazesoba \$17.9

ビーフ焼き肉まぜそば

Yakiniku beef shabu slices on dry ramen, topped with an onsen egg



北海道豚焼き
肉まぜそば

Hokkaido Buta Yakiniku Mazesoba \$14.9

Hokkaido pork slices, grilled in a rich yakiniku sauce on dry ramen, topped with an onsen egg



鰻蒲焼
まぜそば

Unagi Kabayaki Mazesoba \$16.9

Grilled unagi on dry ramen, topped with an onsen egg

餃子 GYOZA

(4 pieces)

焼き餃子

Grilled Gyoza \$5

Crispy grilled pork gyoza

キムチ焼き餃子


Kimchi Grilled Gyoza \$6

Pork gyoza with kimchi

明太子焼き餃子

Mentaiko Grilled Gyoza \$6

Pork gyoza with torched mentaiko sauce

Truffle Grilled Gyoza \$6

Pork gyoza with truffle mayo

トリュフ焼き餃子

おつまみ IZAKAYA SIDES



Edamame 🌱

枝豆

Japanese soy bean

\$3.5



Kimchi 🌱

キムチ

Spicy, fermented
Korean cabbage

\$3.5



Age Tofu 🌱

揚げ豆腐

Crispy fried tofu topped
with crunchy shoyu-
flavoured oil flake

\$4.9



Grilled Ika

イカ炭火焼き

Tender grilled squid

\$9.9



Amaebi Karaage

甘エビを揚げ

Crispy deep fried sweet
shrimps

\$6.9



Ika Karaage

イカを揚げ

Crispy deep fried squid

\$7.9



Truffle Fries 🌱

トリュフフライ

\$6.5



Mentaiko Fries

明太子フライ

\$6.9



Spicy Fries 🌱

スパイシーフライ

\$6.9

🌱 VEGETARIAN-FRIENDLY

Prices are subjected to prevailing GST and service charge • Images are for illustrative purposes only • Crockery may vary



Kani Miso Koura Yaki \$14.9

蟹味噌甲羅焼き

Grilled crab roe with miso in crab shell



Butter Corn \$3.5

バターコーン

Seasoned corn with a rich butter and soy sauce blend



Plant-Based Karubi Yasai Itame \$12.9

植物ベースカルビ野菜炒め

Stir-fried plant-based meat with vegetables



Mentaiko Tako Wasabi \$4.9

明太子タコわさび

Octopus with spicy cod roe and wasabi



Hokkaido Buta Yasai Itame \$10.9

豚と野菜の炒め物

Stir-fried Hokkaido pork with assorted vegetable



Asari Shokoshu Tsuke (Cold Dish) \$11.9

あさりの紹興酒漬

White clams cooked in sake and served cold



Una Tama Teppan \$10.9

鰻蒲焼鉄板

Grilled unagi simmered egg on a sizzling teppan





Grilled Hokke \$16.9

ほっけの塩焼き

Grilled Atka mackerel



Nankotsu Yuzu Koshu Karaage \$7.9

軟骨ゆず胡椒唐揚げ

Deep-fried chicken cartilage with yuzu pepper seasoning



Arabiki Sausage \$6.9

粗挽きソーセージ



Cheese Dice \$8.9

チーズダイス

Fried camembert cheese dice



Shishamo Karaage (Jumbo) \$8.9

ししゃもの唐揚げ (ジャンボ)

Crispy fried jumbo smelt fish



Shinjyaga Garlic Shoyu Mayo \$6.9

新じゃがガリック醤油マヨ

Potatoes sautéed in garlic soy sauce



Prawn-Paste Chicken Wing Stick \$7.5

海老風味のチネンスティック

Chicken wing sticks seasoned with prawn flavour



Shinjyaga Mentaiko Sauce \$6.9

新じゃが明太子ソース

Potatoes topped with mentaiko sauce



DRAUGHT BEER



\$11
アサヒビール (ハーフパイント)
ASAHI BEER (HALF PINT)

\$18
アサヒビール (フルパイント)
ASAHI BEER (FULL PINT)

\$12
アサヒブラックビール (ハーフパイント)
ASAHI DRY BLACK BEER (HALF PINT)

\$19
アサヒブラックビール (フルパイント)
ASAHI DRY BLACK BEER (FULL PINT)



\$54
アサヒビールタワー
ASAHI BEER (3L TOWER)

\$57
アサヒドライブラックビールタワー
ASAHI DRY BLACK BEER (3L TOWER)

飲料 DRINKS

HIGHBALL

JIM BEAM

SUNTORY WHISKY KAKUBIN

\$11
\$13

ハイボール (ジムベーム)
CLASSIC HIGHBALL

\$12
\$14

柚子ハイボール
YUZU HIGHBALL

\$12
\$14

りんごハイボール
APPLE HIGHBALL

\$12

スモークドオークハイボール
SMOKED OAK HIGHBALL

\$55

ハイボールタワー
JIM BEAM HIGHBALL TOWER (2L)



MOCKTAILS

YUZU CUCUMBER MOCKTAIL

柚子きゅうりモクテル

Yuzu, cucumber, lemon, soda



\$6

GRAPEFRUIT ORANGE MOCKTAIL

グレープフルーツオレンジモクテル

Grapefruit, orange, lemon, soda



\$6

PEACH UME MOCKTAIL

ピーチ梅モクテル

Peach, ume, cranberry, soda



\$6



Yuzu Cucumber
Mocktail



Grapefruit
Orange Mocktail



Peach Ume
Mocktail

SAKE BOTTLES

KUROMATSU HAKUSHIKA NADAJIKOMI DRY

黒松白麴 灘仕込		180ml	\$15
Slightly dry at first sip, followed by a clean, refreshing finish		300ml	\$26
		1800ml	\$149
REGION: HYOGO			
ABV:15% SMV +4			

HAKKAISAN FUTSUSHU

八海山 清酒		180ml	\$24
Light, smooth & clean. Slight fragrance		300ml	\$36
		720ml	\$98
		1800ml	\$199
REGION: NIIGATA			
ABV:16% SMV +5			

TOMIOH GIN NO TSUKASA JUNMAI DAIGINJO

北川本家 富翁 吟の司 純米大吟醸		180ml	\$25
Aromatic and dry with a fresh mouthfeel, this premium sake is dedicated to sake lovers		300ml	\$39
		720ml	\$89
		1800ml	\$200
REGION: KYOTO			
ABV:14% SMV +4			

MASUMI KARAKUCHI GOLD

真澄 辛口ゴールド 清酒		180ml	\$22
Mild fragrance. Light, mild flavour		300ml	\$39
		720ml	\$89
		1800ml	\$205
REGION: NAGANO			
ABV:15% SMV +4			

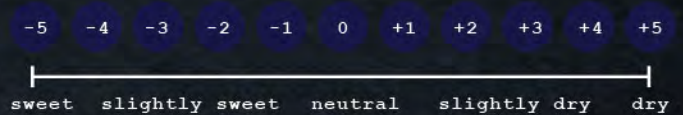
KIKUSUI JUNMAI

菊水 純米		180ml	\$18
Slightly dry with well balanced flavor		300ml	\$36
		720ml	\$88
		1800ml	\$169
REGION: NIIGATA			
ABV:15% SMV +1			

KIKUSUI NO KARAKUCHI

菊水の辛口 本醸造		180ml	\$18
Smooth with a crisp, dry finish and a medium body that provides perfect balance.		300ml	\$33
		720ml	\$79
		1800ml	\$169
REGION: NIIGATA			
ABV:15% SMV +8			

Sake Meter Value (SMV)



MASUMI JUNMAI GINJO YAMAHAI AKA

真澄 純米吟醸 山廃 真朱		300ml	\$49
Subtle fruit and dairy aromas and a refreshing acidity underpinned by savory umami		720ml	\$116
REGION: NAGANO			
ABV:15%			

MASUMI JUNMAI GINJO SHIRO

真澄 純米吟醸 山廃 真朱		300ml	\$38
Aromas of fresh melon and white flowers with a gentle sweetness and smooth acidity, ending in a supple aftertaste		720ml	\$90
REGION: NAGANO			
ABV:12%			

NANBUBIJIN TOKUBETSU JUNMAI

南部美人 特別純米		300ml	\$49
Refreshing aftertaste with the soft/light flavor and fine umami flavor.		720ml	\$95
REGION: IWATE			
ABV:15% SMV +4			

KOKUSHIMOSO JUNMAI GINJO

国士無双 純米吟醸		300ml	\$42
Full-bodied citrus aroma with rich, savoury notes and balanced acidity for a refreshing flavour		720ml	\$98
REGION: HOKKAIDO			
ABV:15% SMV +2			

KITAYA CINNOHITOMI DAIGINJO

喜多屋 大吟醸酒 吟の瞳 300ml \$49
Fruity aroma but light and crisp 720ml \$99

REGION: FUKUOKA
ABV:16% SMV +6

SHIRATAKI JOZEN MIZUNOGOTOSHI JUNMAI GINJO

上善如水 纯米吟醸 300ml \$48
Medium dry sake. Refreshing aroma of apple, grape and peach 720ml \$98

REGION: NAGANO
ABV:14% SMV +5

YONETSURU JUNMAISHU MAHOROKA

米鶴 纯米 まほろば 720ml \$89
Neat scent, clean and smooth rich taste

REGION: YAMAGATA
ABV:16% SMV +2

TATENOKAWA JUNMAI DAIGINJO SEIRYU

楯野川 纯米大吟醸 清流 720ml \$105
Easy and neat on the palate. Fresh fruits, citrusy with sweet candies on the nose. Very gentle, quiet ending

REGION: YAMAGATA
ABV:14% SMV -2

KUBOTA SENJU GINJO

久保田 千寿 吟醸 720ml \$99
Taste is mild with a good finishing

REGION: NIIGATA
ABV:15% SMV +6

UMENYADO YUZU SHU

梅の宿 柚子 720ml \$89
Refreshingly light, bright citrus flavors combined with soft texture and a hint of sweetness

REGION: NARA
ABV:8%

HASEGAWA ECHIGO SEKKOBAI JUNMAI GINJO

越後雪红梅 纯米吟醸 300ml \$48
Subtle sweetness and a refreshing taste

REGION: NIIGATA
ABV:15% SMV -3

HATSUMOMIDI HARADA JUNMAISHU YAMADA NISHIKI

原田 纯米酒 300ml \$45
Pure rice sake with a refreshing taste and a lingering finish of rich rice umami

REGION: YAMAGUCHI
ABV:14% SMV -2



JAPANESE COCKTAILS



CHERRY BLOSSOM LEMON SAKE COCKTAIL TOWER (SUITABLE FOR 4-5PAX)

桜レモン酒カクテルタワー

Sake, cherry blossom, orange, cranberry,
grenadine, soda

\$48

WHITE GRAPE VANILLA SOUR \$12

白ぶどうバニラサワー

Shochu, white grape, vanilla, grenadine,
lemon, soda

CHERRY BLOSSOM LEMON SAKE \$12

桜レモン酒

Sake, cherry blossom, orange, cranberry,
grenadine, soda

TOASTED FUJI APPLE WHISKY \$12

トーストフジりんごウイスキー

Whisky, apple, smoked oak, mint, lemon, soda

ORANGE LEMON RED WINE \$12

オレンジレモン赤ワイン

Red wine, apple, orange, lemon

PASSIONFRUIT LEMON SOUR \$12

パッションフルーツレモンサワー

Shochu, passionfruit, lemon, mint, tonic

YUZU ORANGE SAKE \$12

柚子オレンジ酒

Sake, yuzu, orange

GRAPEFRUIT MATCHA WHISKY \$12

グレープフルーツ抹茶ウイスキー

Whisky, grapefruit, matcha, lemon, soda

PEACH LEMON WHITE WINE \$12

ピーチレモン白ワイン

White wine, cherry blossom, peach, lemon

WINE

BELLEVIE PAVILLON BOTTLE \$49

SAUVIGNON BLANC GLASS \$10

REGION: FRANCE

HOUSEPOUR WHITE

BELLEVIE PAVILLON BOTTLE \$49

MERLOT GLASS \$10

REGION: FRANCE

HOUSEPOUR RED

DE BORTOLI DB FAMILY BOTTLE \$65

SELECTION CHARDONNAY

REGION: AUS

WHITE

DE BORTOLI DB FAMILY BOTTLE \$65

SELECTION CABERNET

SAUVIGNON

REGION: AUS

RED

NON-ALCOHOLIC

COKE / COKE ZERO B 5% sugar B 0% sugar \$3.5
コーラ / コーラゼロ

SPRITE B 5% sugar \$3.5
スプライト

GINGER ALE C 8% sugar \$3.5
ジンジャーエール

OOLONG TEA A 0% sugar \$3.5
烏龍茶

BOTTLED WATER A 0% sugar \$1.9
ミネラルウォーター

GENMAI (HOT / COLD) A 0% sugar \$2
(refillable)
玄米茶

APPLE JUICE C 9% sugar \$4.5
アップルジュース

ORANGE JUICE C 10% sugar \$4.5
オレンジジュース

LIME JUICE C 9% sugar \$4.5
ライムジュース

CRANBERRY JUICE C 9% sugar \$4.5
クランベリージュース

