



肉師
焼肉
Ushiyama
Yakiniku · 焼肉 

Singapore's first Ohmi Wagyu beef yakiniku experience offers a culinary journey into the sublime world of Japanese barbecue.

Ohmi Wagyu, a prestigious variety of beef from the Shiga Prefecture, is renowned for its exceptional marbling, tenderness, and rich flavor, making it a standout choice for yakiniku—a style of cooking where diners grill bite-sized pieces of meat at their table.

This dining experience in Ushiyama promises not only a taste of luxury but also a cultural immersion, as guests savor the delicate balance of umami and the melt-in-your-mouth texture unique to Wagyu beef.

The ambiance typically complements the refined nature of the cuisine, often featuring elements that evoke a traditional Japanese setting. This gastronomic adventure is perfect for food enthusiasts eager to explore the nuances of premium Japanese beef in a vibrant and cosmopolitan city like Singapore.

Beverage Menu

<u>Draft Beer</u>	<u>300ml</u>	<u>500ml</u>
Asahi Super Dry	7	12

<u>Highball</u>	<u>Glass</u>	<u>Bottle</u>
Kaku Highball Suntory Kakubin whisky, soda	13	138
Japanese Lemon Sour Highball Kimiya shochu, soda, lemon	13	-
Umeshu Highball Thuru-Ume "nigori" umeshu, soda	15	115

<u>House Selection Wine</u>		
Sparkling Wine	12	68
White Wine	13	75
Red Wine	13	75

Non - Alcoholic

Green Tea	5
Oolong Tea	3
Yuzu Juice	7
Orange Juice	6
Coke	5
Sprite	5
Soda	5
Aqua Panna	8
San Pellegrino	8

Mocktails

Yuzu Cooler yuzu juice, honey, green tea, soda	10
Oolong Highball oolong tea, yuzu juice, honey, soda	10

Coffee

Black Coffee	4
Double Espresso	5
Espresso	3

