

# SKEWER SETS

DAILY SELECTION OF CHEF'S SPECIALS

7 SKEWER SET (MEAT) 30

7 SKEWER SET (VEGE) 25



## OTSUMAMI

ESSENTIAL YAKITORI DISHES DESIGNED TO ACCOMPANY OUR 7 SKEWER SETS

TORIGARA SOUP // 2.5  
TRADITIONAL JAPANESE CHICKEN BROTH

KYABETSU // 3.5  
FRESH CABBAGE WITH BIRD'S NEST ORIGINAL SAUCE, MAYO

PIRIKARA FRIES // 4.5  
SPICY FRIES WITH JAPANESE SEVEN SPICE AND MAYO

EDAMAME // 6  
BOILED SOY BEANS WITH HIMALAYAN SALT

LEBA PATE // 7.5  
HOMEMADE CHICKEN LIVER PATE, SOY BASE SERVED WITH CRUSTY GLUTEN FREE BREAD

CRUNCHY NANKOTSU // 5  
DEEP FRIED SOFT CARTILAGE WITH SPICES ON SIDE

# BIRD'S NEST MENU

OMAKASE COURSE 55 P/P

WHETHER IT IS YOUR FIRST TIME, OR EVERY TIME YOU WILL ALWAYS ENJOY OUR OMAKASE (CHEF'S SELECTION) COURSE.

THIS COURSE IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE.

BIRDS NEST CHICKEN BROTH  
AMUSE BOUCHE SERVED WITH 30ML CHILLED SAKE  
SALAD  
8 SKEWERS  
RICE COURSE  
DESSERT

## SAKE TASTING SET

UPGRADE TO A SAKE TASTING SET. 3 SAKES & NIBBLES \$18

ASK STAFF FOR DETAILS

# GROUP MENUS

SUGGESTED FOR GROUPS OF 4 PEOPLE OR MORE

## SET MENU 1

35 P/P

### SIDE DISHES TO SHARE

EDAMAME  
KARAAGE  
SALAD

### 5 YAKITORI SKEWERS

### ONIGIRI

HOUSE SPECIALTY, GRILLED RICE BALL, BRUSHED WITH TARE (MASTER STOCK)

## SET MENU 2

45 P/P

### SIDE DISHES TO SHARE

EDAMAME  
BUTA KAKUNI (PORK BELLY)  
LEBA PATE

### 7 YAKITORI SKEWERS

### ONIGIRI

HOUSE SPECIALTY, GRILLED RICE BALL, BRUSHED WITH TARE (MASTER STOCK)

## SET MENU 3

70 P/P

### 1.8 LITRE BOTTLE OF PREMIUM COLD SAKE

### SIDE DISHES TO SHARE

EDAMAME  
KARAAGE  
LEBA PATE SERVED WITH CRUSTY GLUTEN FREE BREAD

### 8 YAKITORI SKEWERS

### PLUS YOUR CHOICE OF:

#### ONIGIRI

HOUSE SPECIALTY, GRILLED RICE BALL, BRUSHED WITH TARE (MASTER STOCK)

OR

#### MINI CURRY

JAPANESE CHICKEN CURRY, MADE WITH BIRD'S NEST TARE



## VEGETARIAN SET MENU

35 P/P

### SIDE DISHES TO SHARE

EDAMAME  
SALAD  
PIRIKARA FRIES

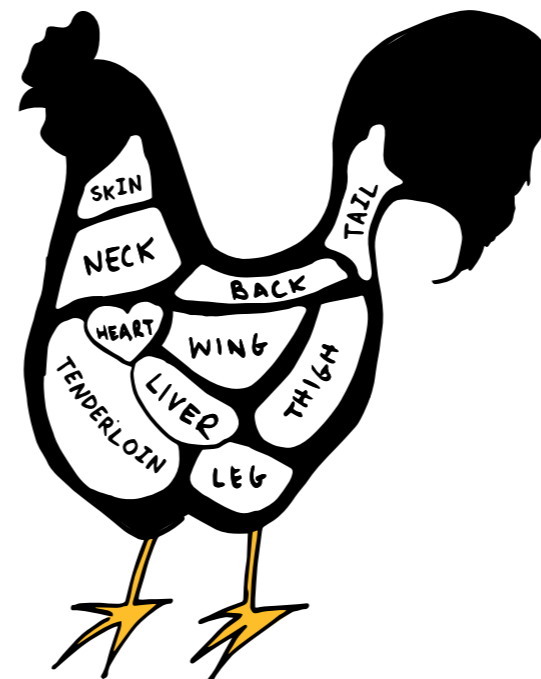
### 6 VEGETABLE SKEWERS

### ONIGIRI

GRILLED RICE BALL, BRUSHED WITH SOY SAUCE AND SESAME OIL



**BOTTOMLESS FRIES**  
5:30PM - 6:30PM  
EVERY DAY  
\$5.50PP



  @BIRDSNESTBRISBANE #BIRDSNESTBRISBANE

# SUMIBI YAKI

SKEWERS ARE GRILLED AS SOON AS YOU ORDER AND SERVED WHEN READY.

THE PRICE LISTED BELOW IS FOR ONE SKEWER. EACH SKEWER TYPE CAN BE ORDERED AS A MINIMUM OF 2.

(S) SALT (T) TARE

## BIRD'S NEST FAVOURITE SKEWERS

### SASAMI // 5

CHICKEN TENDERLOIN  
TOPPED WITH YOUR CHOICE OF :  
- WASABI MAYONNAISE  
- UME & SHALLOTS  
- MAYONNAISE & CRUNCHY GARLIC

### SASAMI TRIO // 14

### NEGIMA // 5

CHICKEN THIGH WITH SHALLOTS (T)

### TORIMOMO // 5

CHICKEN THIGH (S) LEMON, CRACKED PEPPER

### TSUKUNE // 5

CHICKEN MEATBALLS (T)

### TEBASAKI // 5

CHICKEN WINGS (S) LEMON, CRACKED PEPPER

### BUTA BARA // 5

WILLI WILLI CREEK PORK BELLY  
(S) SEEDED MUSTARD.

### TOMATO BUTABARA // 5

SUPER SWEET GRAPE TOMATO WRAPPED IN  
THINLY SLICED PORK BELLY (S),  
WITH CRACKED PEPPER

## JAPANESE TRADITIONAL SKEWERS

### TORIKAWA // 5

CRISPY CHICKEN SKIN (S)

### BONJIRI // 5

CHICKEN TAIL (S) SESAME OIL, LEMON

### LEBA // 5

CHICKEN LIVER (T), CRACKED PEPPER  
[NOTE: WE SERVE THIS COOKED MEDIUM, PLEASE LET US KNOW  
IF YOU WANT IT WELL DONE]

### HATSU // 5

CHICKEN HEARTS (S)

### HATSUMOTO // 5

CHICKEN ARTERIES (T), CRACKED PEPPER

### YAGEN NANKOTSU // 5

SOFT CARTILAGE, WITH CHICKEN THIGH  
(S), BLACK PEPPER

## BIRD'S NEST ORIGINAL SKEWERS

### SHIRATAMA // 5

QUAIL EGG (S)

### ITALIAN // 6

BOCCONCINI CHEESE, TOMATO, BASIL WRAPPED  
IN PORK BELLY

## CHEF'S SPECIALS

### CHEFU NO OSSUSUME

ASK OUR STAFF ABOUT OUR DAILY SPECIAL

### KISETSU NO YASAI

ASK OUR STAFF ABOUT OUR VEGETARIAN SPECIAL

## VEGETABLES

### AVOCADO // 5

DASHI SOY, FRESH WASABI (ON THE SIDE)

### ERINGI // 5

KING OYSTER MUSHROOM, SOY BUTTER

### SHIITAKE // 5

LOCALLY GROWN SHIITAKE MUSHROOM, PONZU  
VINEGAR

### PUCHI TOMATO // 2.5

SUPER SWEET GRAPE TOMATO (S)

### PEKOROSU // 2.5

PEARL ONION, SOY BUTTER

### ZUKKI-NI // 2.5

ZUCCHINI, SOY BUTTER

## BINCHO-GRILLED SHARE DISHES

### GLACIER 51 PATAGONIAN TOOTH FISH (100G) // 26

MISO GLAZED SERVED WITH BLACK  
GARLIC SAUCE

### BUTA KAKUNI (150G) // 18

SLOW BRAISED WILLI WILLI CREEK  
PORK BELLY

### ATSUAGE // 14

HOMEMADE ORGANIC CRISPY TOFU,  
SHALLOTS, SOY, GINGER

## OTSUMAMI

### ESSENTIAL YAKITORI DISHES DESIGNED TO ACCOMPANY OUR SKEWERS

### TORIGARA SOUP // 2.5

TRADITIONAL JAPANESE CHICKEN BROTH

### KYABETSU // 3.5

FRESH CABBAGE WITH BIRD'S NEST  
ORIGINAL SAUCE, MAYO

### PIRIKARA FRIES // 4.5

SPICY FRIES WITH JAPANESE SEVEN SPICE  
AND MAYO

### EDAMAME // 6

BOILED SOY BEANS WITH HIMALAYAN SALT

### LEBA PATE // 7.5

HOMEMADE CHICKEN LIVER PATE, SOY BASE  
SERVED WITH CRUSTY GLUTEN FREE BREAD

### CRUNCHY NANKOTSU // 5

DEEP FRIED SOFT CARTILAGE WITH  
SPICES ON SIDE

## SIDE DISHES

### ZARU TOFU // 9

ORGANIC SILKEN TOFU WITH A DUO OF  
DRESSINGS CUDGEGONG VALLEY OLIVE OIL,  
HIMALAYAN SALT, SOY SAUCE, SHALLOTS

### SARADA // 7.5

MIXED HERB SALAD WITH WASABI DRESSING

### HAKUSAI ABURA GAKE // 4

WOMBOK SALAD WITH HOT OIL DRESSING AND  
BURNT GARLIC WITH DRIED BONITO FLAKES

### TORI KARAAGE // 8

CRISPY CHICKEN THIGH MEAT BIRD'S NEST  
TRADITIONAL SEASONING, WASABI MAYO

### DASHIMAKI TAMAGO // 8.5

ORGANIC EGG OMELETTE, JAPANESE STYLE MADE  
WITH DASHI BROTH, SERVED HOT

## RICE DISHES

### TORI CHAZUKE // 7.5

HOT CHICKEN BROTH POURED OVER RICE  
SEAWEED AND FRESH WASABI

### MINI KARE-RAISU (NOT GF) // 7.5

JAPANESE CHICKEN CURRY, MADE WITH  
BIRD'S NEST TARE

### GOHAN // 3

STEAMED RICE

### YAKI ONIGIRI // 4

HOUSE SPECIALTY, GRILLED RICE BALL,  
BRUSHED WITH TARE

## DESSERT

### KUROGOMA PANNA COTTA // 5

BLACK SESAME PANNA COTTA

### HOJICHA ICE CREAM // 5

ROASTED GREEN TEA ICE CREAM

### YUZU SORBET // 6

JAPANESE CITRUS SORBET

