

BIRD'S NEST

WELCOME TO BIRD'S NEST RESTAURANT

Here at Bird's Nest we serve a range of skewers that are traditionally offered in Japan.

We use the freshest produce and skewers are cooked to order.

Our skewers are cooked on Binchoutan, a unique charcoal prized by Japanese chef's.

OMAKASE COURSE 55 PP

Omakase, means "leave it up to you" or
"Chef's selection" in Japanese.

Our daily chef's selection is designed to give you the
ultimate Bird's Nest experience.

CHICKEN BROTH
AMUSE BOUCHE
30ML CHILLED SAKE
SALAD
8 SKEWERS
RICE COURSE
DESSERT



BIRD'S NEST FAVOURITE SKEWERS

SKEWER SELECTION //PRICE IS FOR 2 SKEWERS

SASAMI 10

Chicken tenderloin

- Wasabi mayo
- Ume and shallots
- Mayo and crunchy garlic

NEGIMA 10

Chicken thigh with shallot w/ tare

TORIMOMO 12

Chicken thigh

- basil mayo and tomato salsa
- avocado and chilli coriander

TSUKUNE 10

Traditional chicken meat ball w tare

+ add raw egg yolk +\$2

TEBASAKI 10

Chicken wings, lemon cracked pepper w/salt

BUTA BARA 12

Willi Willi Creek pork belly w/salt

- grated daikon and ponzu
- kimchi mayo

TOMATO BUTA BARA 10

Super sweet grape tomato

Wrapped in thinly sliced pork belly w/salt

Cracked pepper

SORI 12

Chicken oyster, Yuzu pepper w/salt



**THESE POTS CONTAIN
HIMALAYAN SALT AND
JAPANESE CHILLI SPICE**



**HEAP A LITTLE ONTO YOUR
PLATE AND ADD TO YOUR
SKEWERS TO SPICE THEM
UP**



JAPANESE TRADITIONAL SKEWERS

TORIKAWA 10

Crispy chicken skin

- Salt
- tare

BONJIRI 11

Chicken tail, Sesame oil, lemon w/salt

LEBA 10

Chicken liver, cracked pepper, w/tare

Please note these are served M/R. Please inform us if you would like it well done.

HATSUMOTO 10

Chicken arteries w/cracked pepper and tare

HATSU 10

Chicken hearts w/salt

SUNAGIMO 10

Chicken gizzards w/salt

VEGETABLE SKEWERS

ZUKKI-NI 5

Zucchini, w/soy butter

AVOCADO 5

Avocado, dashi soy w/fresh wasabi

ERINGI 10

King Oyster mushroom w/soy butter

SHIITAKE 10

Locally grown shiitake mushroom,
ponzu vinegar

PUCHI TOMATO 5

Super sweet grape tomato w/salt

KISETSU NO YASAI

Please ask our staff for our daily specials



**THIS POT IS FOR YOUR
EMPTY SKEWERS**

DEEP FRIED SPECIALTIES

PIRIKARA FRIES 5

Spicy fries with Japanese seven spice and Japanese mayo

MINI KARAAGE (3P) 5

Crispy fried thigh meat

Traditional seasoning, Wasabi mayo

OOMORI KARAAGE (8P) 12

Birds nest famous crispy fried thigh meat
Basil mayo, Ponzu, Fresh lemon

KORI KORI KOKORO 7.5

Crispy fried chicken hearts and gizzards

Crunchy garlic, chili, shallots

MINI KOROKKE 7.5

Japanese style potato croquettes

Tonkatsu sauce

CRUNCHY NANKOTSU 7.5

Spice coated soft cartilage

Japanese seven spice

SALAD

GREEN SARADA 6.5

Mixed leaves and herb salad, Wasabi dressing

CAESAR SARADA 9.5

Baby Cos lettuce, Bonito flakes, Japanese Caesar dressing

+ add 62 degree egg \$2

OYAKO POTATO SARADA 8.5

Japanese style potato salad

Smoked salmon, Salmon roe, dill

TO FINISH

TORI CHAZUKE 6.5

Hot chicken broth poured on grilled rice

Fresh Wasabi, shallots, and seaweed

ONIGIRI 4

House specialty grilled rice ball

- Burnt soy with sesame oil

- Tare sauce

MINI KARE-RAISU 7.5

Tare infused Japanese curry (Not GF)

NIBBLES

TORIGARA SOUP 2.5

Traditional Japanese chicken broth

EDAMAME 6

Japanese soy beans, Himalayan salt

KARI KARI HIYAYAKKO 4.5

Organic tofu, garlic and chilli infused oil

NAMA GAKI ½ DOZ 20

Coffin bay oyster, Yuzu vinaigrette

Ichimi spice, fresh wasabi, salmon roe

MITARASHI RENKON CHIPS 4

Crispy Lotus root chips, sweet soy caramel

MINI TAMA 6.5

Soy infused quail eggs, Japanese mustard

SHAKI SHAKI KYABETSU 4.5

Thinly sliced fresh cabbage

Cudgegong Valley olive oil, lemon, mayo

Perfect accompaniment for skewers

LEBA PATE 7.5

Chicken liver pate with Japanese twist, crusty GF bread

TSUKEMONO 4

House made Wombok pickles, Fresh Yuzu peel

ONTAMA 3.5

62 degree egg, served cold, dashi soy and shallots

SHARED DISHES

ATSUAGE 8

Organic crispy tofu. Finished on the grill

Soy sauce, ginger

BUTA KAKUNI (75GR) 10

Slow braised Willi Willi Creek pork belly

Finished on the grill, grated chilli daikon

GYUSUJI NIKOMI 6.5

Slow braised wagyu tendon, grated chilli daikon

DESSERT

SHIRO-GOMA PANNA COTTA 6.5

White sesame panna cotta

Brown sugar & honey syrup

HOJICHA ICE CREAM 5

Roasted green tea ice cream

YUZU SORBET 6

Refreshing Japanese citrus sorbet

SET MENU'S

DESIGNED FOR 2 OR MORE PEOPLE

\$35 SET

SIDE DISHES TO SHARE

EDAMAME | PIRIKARA FRIES | SALAD

PER PERSON

5 YAKITORI SKEWERS | ONIGIRI
(grilled rice ball)

\$45 SET

SIDE DISHES TO SHARE

EDAMAME | LEBA PATE

PER PERSON

7 YAKITORI SKEWERS
ONIGIRI
(grilled rice ball)

PREMIUM COURSE

BUTA KAKUNI
(Slow cooked pork belly finished
on grill)

\$35 VEGE SET

SIDE DISHES TO SHARE

EDAMAME | SALAD | PIRIKARA FRIES

PER PERSON

6 YAKITORI SKEWERS | VEGETARIAN ONIGIRI
(grilled rice ball)

YAKITORI KNOW HOW

YAKITORI Direct translation **GRILLED BIRD**

BINCHOUTAN: White charcoal- Our unique source of charcoal that burns at 1000 degrees

TARE: Our secret recipe master stock that we dip some of our skewers in

SHIO: Salt-Himalayan salt-

SKEWERS : Grilled to order and served when ready

SETS: Great to order on your first time

SIDE DISHES: Complement the skewers

RICE DISHES: Normally ordered at the end of meal

KODAWARI: Our passion for delicious and traditional yakitori