

BIRD'S NEST

あまかせ

OMAKASE COURSE

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.

8 SKEWERS // 38 PP

OR

HAVE THE FULL EXPERIENCE // 55 PP

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



BIRD'S NEST
Yakitori & Bar

やきとり

SKEWER SELECTION //PRICE IS FOR 2 SKEWERS

BIRD'S NEST FAVOURITE SKEWERS

SASAMI 10

Chicken tenderloin

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

SASAMI TRIO 14

NEGIMA 10

Chicken thigh with shallot w/ tare

TORIMOMO 10

Chicken thigh, lemon, cracked pepper w/salt

TSUKUNE 10

Bird's Nest traditional chicken meat ball w/tare

TEBASAKI 10

Chicken wings, lemon cracked pepper w/salt

BUTA BARA 10

Willi Willi Creek pork belly w/salt
Seeded mustard

TOMATO BUTA BARA 10

Super sweet grape tomato
Wrapped in thinly sliced pork belly w/salt
Cracked pepper

野菜

BIRDS NEST PREMIUM SKEWERS

SHIRATAMA 10

Quail egg w/salt

ITALIAN 12

Bocconchini cheese, tomato & basil
wrapped in thinly sliced pork belly
Cracked pepper w/salt

WAGYU KARUBI 20

Jack's Creek short rib Wagyu Beef
Min grade 6-7 w/tare

SORI 12

Chicken oyster, Yuzu pepper w/salt

CHEFU NO OSSUSUME

Please ask our staff for our daily specials

JAPANESE TRADITIONAL SKEWERS

TORIKAWA 10

Crispy chicken skin w/salt

BONJIRI 10

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

HATSU 10

Chicken hearts w/salt

YAGEN NANKOTSU 10

Soft cartilage with chicken thigh w/salt
Cracked pepper

SUNAGIMO 10

Chicken gizzards w/salt

VEGETABLE SKEWERS

ZUKKI-NI 6

Zucchini, w/soy butter

PUCHI TOMATO 6

Super sweet grape tomato w/salt

AVOCADO 6

Avocado, dashi soy w/fresh wasabi

PEKOROSU 6

Pearl onion, w/ soy butter

ERINGI 10

King Oyster mushroom w/soy butter

SHIITAKE 10

Locally grown shiitake mushroom,
Dashi soy, lemon

KISETSU NO YASAI

Please ask our staff for our daily specials

あげもの

DEEP FRIED SPECIALTIES

PIRIKARA FRIES 5

Spicy fries with Japanese seven spice and Japanese mayo

TORI KARAAGE (5P) 8

Bird's Nest famous crispy chicken thigh
Mild Wasabi mayo

CRUNCHY NANKOTSU 5.5

Spice coated soft cartilage
Trio of Japanese spices

KARI KARI CHEESE (3P) 7.5

Rice cracker crumbed melting camembert
Tare reduction, Yuzu mayo

TORIKAWA PONZU 6

Crunchy chicken skin
Ponzu, Yuzu pepper, shallots

SALAD

GREEN SALAD 7.5

Mixed leaf salad, Wasabi dressing

HAKUSAI ABURA GAKE 5.5

Wombok salad with hot oil dressing
Burnt garlic, dried Bonito flakes

TOFU-CAPRESE 6.5

Blush tomatoes, organic tofu
Ume sauce, sliced onion, Shiso leaves

しめ

TO FINISH

TORI CHAZUKE 6.5

Hot chicken broth poured on rice
Fresh Wasabi, shallots, and seaweed

MINI KARE-RAISU 7.5

Tare infused Japanese curry (Not GF)

TARE-YAKI ONIGIRI 4

House specialty grilled rice ball
Brushed with tare

GOMA-YAKI ONIGIRI 4

Vegetarian grilled rice ball
Sesame oil and burnt soy

GOHAN 3

Steamed rice

とりあえず

NIBBLES

TORIGARA SOUP 2.5

Traditional Japanese chicken broth

KYABETSU 3.5

Fresh cut cabbage, original sauce, Japanese mayo
Must have yakitori palate cleanser

EDAMAME 6

Japanese soy beans, Himalayan salt

LEBA PATE 7.5

Chicken liver pate with Japanese twist, crusty GF bread

TSUKEMONO 4

House made Wombok pickles, Fresh Yuzu peel

ZARU TOFU 9

Hand made organic silken tofu
Cudgegong olive oil, Himalayan salt, soy & shallots

ONTAMA 3.5

62 degree egg, served cold, dashi soy and shallots

SHARED DISHES

ATSUAGE 14

organic crispy tofu, shallots, soy ginger
Finished on the grill

BUTA KAKUNI (150G) 15

Slow braised Willi Willi pork belly
Finished on the grill, Japanese Mustard

DASHIMAKI TAMAGO 9

Free range egg Omelette, Japanese style
Made to order with dashi broth, served hot

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

OTONA NO DESSERT + 3

Add a shot of Japanese liqueur to pour on your dessert

ICHIGO VANILLA ICE CREAM 7

Vanilla ice cream with strawberry liquor

サラダ

一品

デザート

グループフォセット

GROUP SET MENU

DESIGNED FOR 2 OR MORE PEOPLE

50 SET MENU

50 PP

SIDE DISHES TO SHARE

EDAMAME
KARAAGE

+

PER PERSON

6 YAKITORI SKEWERS
ONIGIRI

+

PREMIUM COURSE

1 X PREMIUM
WAGYU SKEWER

40 SET MENU

40 PP

SIDE DISHES TO SHARE

EDAMAME
LOTUS ROOT CHIPS
GREEN SALAD

+

PER PERSON

4 YAKITORI SKEWERS
STEAMED RICE

+

PREMIUM COURSE

BUTA KAKUNI
(SLOW BRAISED PORK BELLY)

60 SET MENU

60 PP

SIDE DISHES TO SHARE

GREEN SALAD
LEBA PATE

+

PER PERSON

6 YAKITORI SKEWERS
JAPANESE CURRY

+

PREMIUM COURSE

1 X PREMIUM WAGYU
SKEWER
&
BUTA KAKUNI
(SLOW BRAISED PORK BELLY)

VEGETARIAN MENU

35 PP

SIDE DISHES TO SHARE

EDAMAME
SALAD
LOTUS ROOT CHIPS

+

PER PERSON

6 YAKITORI SKEWERS
VEGETARIAN ONIGIRI