

おなかすいた



BIRDSNESTRESTAURANT.COM.AU

/BIRDSNESTREST

/BIRDSNESTBRISBANE



ALL DAY MENU

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GROUP SETS
MINIMUM 2 PEOPLE



\$50 SET (PP)

- TO SHARE:**
- EDAMAME**
Boiled soy beans w/ himalayan pink salt
 - GYOZA**
Pan fried pork dumplings w/ sesame chili soy
 - LEBA PATE**
Chicken liver pate Japanese style
 - DAILY SALAD**
- FROM THE GRILL:**
- SASAMI**
Chicken tenderloin
 - TSUKUNE**
Chicken meatballs
 - BUTABARA**
Willi Willi Creek Pork Belly w/seeded mustard
 - WAGYU**
Jack's Creek Wagyu short rib (minimum grade of 6)
 - ONIGIRI**
Grilled Rice ball

\$40 SET (PP)

- TO SHARE:**
- EDAMAME**
Boiled soy beans w/ himalayan pink salt
 - KARAAGE**
Crispy fried chicken w/ wasabi mayo
 - DAILY SALAD**
 - GOHAN**
Steamed rice
- FROM THE GRILL:**
- SASAMI**
Chicken tenderloin
 - TSUKUNE**
Chicken meatballs
 - TORIMOMO**
Chicken thigh w/ cracked pepper, lemon
 - KAKUNI**
Slow braised pork belly w/ Japanese mustard



\$60 SET (PP)

- TO SHARE:**
- CHICKEN SOUP**
 - SALMON SASHIMI**
 - KARAAGE BAO BUNS**
Crispy fried chicken w/Japanese slaw
 - RENKON CHIPS**
Lotus root chips w/ soy caramel
 - DAILY SALAD**
- FROM THE GRILL:**
- GARLIC PRAWNS**
 - HOTATE**
Scallops w/ creamy garlic sauce
 - WAGYU**
Jack's Creek Wagyu short rib (minimum grade of 6)
 - BUTABARA**
Willi Willi Creek Pork Belly w/seeded mustard
 - SHIITAKE**
Shiitake mushroom w/ soy lemon



CHEF'S FAVOURITE SKEWERS



SASAMI · 11
Chicken tenderloin
With your choice of:
• wasabi mayo
• mayo & crunchy garlic



NEGIMA · 10
Chicken thigh & shallot
w/ tare



TORIMOMO · 10
Chicken thigh,
w/lemon, cracked
pepper, salt



TSUKUNE · 10
Bird's Nest traditional
chicken meatball w/ tare
add egg yolk +2



BUTABARA · 10
Willi Willi Creek pork belly
w/.seeded mustard, salt



TOMATO BUTABARA · 11
Super sweet grape tomato
wrapped in thinly sliced pork
belly w/ salt, cracked pepper



TEBASAKI · 10
Chicken wings w/ lemon,
cracked pepper, salt



SORI · 12
Chicken oyster w/
yuzu pepper, salt



ITALIAN · 13
Bocconcini cheese & tomato
wrapped in thinly sliced pork belly,
w/ basil sauce, cracked pepper, salt



WAGYU KARUBI · 30
Jack's Creek short rib wagyu
beef minimum grade 6-7
w/ tare

**SKEWERS GO
HERE!**



TRADITIONAL SKEWERS



TORIKAWA · 10
Crispy chicken skin w/ salt



SUNAGIMO · 10
Chicken gizzards, yuzu pepper
w/ salt



YAGEN NANKOTSU · 10
Soft cartilage & chicken thigh,
cracked pepper w/salt



BONJIRI · 11
Chicken tail, sesame oil,
lemon w/ salt



HATSU · 10
Chicken hearts w/ salt



VEGGIE SKEWERS



ZUKKI-NI · 6
Zucchini, w/ soy butter



ERINGI · 10
King oyster mushroom
w/ soy butter



SHIITAKE · 10
Locally grown shiitake
mushroom w/ soy, lemon



AVOCADO · 6
Avocado, w soy &
fresh wasabi



OKURA · 10
Okra w/ soy butter



NIBBLES

EDAMAME 6
Japanese soy beans, Himalayan salt

RENKON CHIPS 6
Crispy lotus root chips w/ sweet soy caramel

SALMON SASHIMI 15
6pc Atlantic salmon sashimi w/soy & fresh wasabi

LEBA PATE 7.5
Chicken liver pate w/ Japanese twist, GF activated charcoal wafers

ONTAMA 3.5
62 degree egg, served cold, dashi soy & shallots

MINI TAMA 7.5
Soy infused quail eggs, Japanese mustard & shallots

TSUKEMONO MORIAWASE 8
Selection of 6 different Japanese pickles

SIDES



PIRIKARA FRIES 6
Spicy fries w/ Japanese seven
spice & mayo

TORI KARAAGE (6PC) 12
Bird's Nest famous crispy
chicken thigh w/ mild wasabi
mayo

KARI KARI CHEESE (4PC) 11
Gluten free crumbed melting
fried camembert, soy caramel,
yuzu mayo

TORIKAWA PONZU 10
Crispy chicken skin w/
shallots, yuzu pepper & ponzu

GYOZA (6PC, NOT GF) 10
Pan fried pork gyoza, served
w/ sesame chili soy

TORIGARA SOUP 3
Bird's Nest famous chicken
broth w/sesame & shallots

MISO SOUP 3
Traditional Japanese dashi &
miso soup. Vegan friendly.



DASHIMAKI TAMAGO 13.5
Free range egg omelette,
Japanese style

GYUSUJI 11
Sweet soy braised wagyu
brisket w/ ginger & shallots

BEEF RIBS 15
Grilled tender marinated ribs
served w/ sliced onion &
garlic

SHAKI SHAKI KYABETSU 6.5
Thinly sliced cabbage salad,
lemon, cracked pepper,
mayo, olive oil

GREEN SALAD 9
Mixed leaf salad
w/ mild wasabi vinaigrette

HAKUSAI ABURA GAKE 7.5
Wombok salad w/ hot oil
dressing, burnt garlic, dried
bonito flakes

GRILLED DISHES

TOFU (4PC) 7.5
Crispy tofu, shallots, soy ginger, finished on the grill

KAKUNI (4PC) 16.5
Slow braised Willi Willi Creek pork belly, finished on the grill,
Japanese mustard

ATLANTIC SALMON 14
100 grams of charcoal grilled salmon, served w/ grated radish,
ponzu sauce

GARLIC PRAWNS 12
5 pc prawns grilled on charcoal, finished w/ garlic & wasabi mayo

YAKI HOTATE (2pc) 11
Grilled scallops w/ creamy garlic sauce

RICE & NOODLES

ONIGIRI 4
Your choice of:
• Tare – House specialty grilled rice ball brushed w/ tare
• Goma – Vegetarian grilled rice ball, sesame oil & burnt soy

TORI CHAZUKE 7
Hot chicken broth poured on rice, fresh wasabi, shallots, & seaweed

KARE RAISU 12
Tare infused Japanese curry served with rice (Not GF)
• Add crumbed chicken +5

GOHAN 3
Steamed rice

YAKISOBA 16 (veg, Not GF)
Japanese stir fried noodles, street food style

Your choice of:
• Add crumbed chicken +5
• Add crispy tofu (2pc) +5
• Add grilled prawns (5pc) +12

CHICKEN RICE 10
House made Japanese chicken rice.
Cooked w/ our famous chicken broth, edamame & egg

DESSERT

SHIRO-GOMA PANNA COTTA 6.5
White sesame panna cotta, brown sugar & honey syrup

HOJICHA ICE CREAM 6
Roasted green tea ice cream

YUZU SORBET 6.5
Japanese citrus sorbet

備長炭

