SUMINOYA BUFFET

Saturday Lunch Buffet	$55.00
BBQ Buffet	$72.00
Special BBQ Buffet	$84.00
Deluxe BBQ Buffet	$95.00

CONDITIONS

- The dining is valid for 90 minutes
- The time starts after the first order is taken
- The last order for food and dessert is taken after 70 minutes of dining
- It is not permitted to takeaway the dishes from our buffet menu
- People seating at the same table are to have the same type of buffet
- BBQ meals have the choices of soy, salt and spicy miso
- In general, cancelling the order is not available. So we recommend not ordering too much (you can add more but you can't reduce)

If there is too much left over, there will be an extra charge

- Any left over of 300g will be charged at $15
- Extra charge of $5 per 100g will be applied if you have any leftover over 300g

DELUXE BUFFET $95 Per Person

BBQ


Wagyu Karubi Plate


Today's Wagyu Beef


Wagyu Yaki Shabu


BBQ Eel (I)


U/10 King Prawn (A)

SASHIMI


Salmon Carpaccio (A)


Surf Clam Sashimi (I)


Scallop (I)

SPECIAL BUFFET $84 Per Person

SUSHI


Prawn (I)

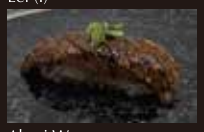

Eel (I)


Salmon (A)


Scallop (I)


Surf Clam (I)


Aburi Prawn (I)


Aburi Wagyu


Aburi Mayo Salmon (A)

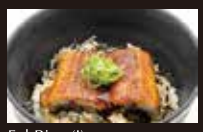

Aburi Scallop with Yuzu Kosho (I)


Sweet Omlette

OTHER


Salmon Sashimi (A)


Special Beef Tongue


Eel Rice (I)


Tuna Sashimi (I)


Deep Fried Crab Claw (I)


Seafood Salad (I)

BUFFET $72 Per Person

BBQ


Today's Beef


Wagyu Side Strap


Beef Rib with Bone


Wagyu Beef Rib Finger


Wagyu Flap Meat


Angus Outside Skirt


Ox Tail


Free Range Pork Rib


Pork Neck


Pork Sausage


Chicken


Chicken Gristle


Duck


Onion


Pumpkin


Zucchini

King Mushroom

Shiitake Mushroom

Okra

Garlic Prawn (I)

Garlic Scallop (I)

Garlic with Butter/Sesame Oil

Corn Butter

Mushroom Butter

BBQ SEAFOOD

Squid (I)

Baby Octopus (I)

Mussels (I)

Scallop (I)

PREMIUM WAGYU BEEF (EXTRA CHARGE PER SERVING for $69 & $79 buffet options)

Wagyu Karubi Plate

Today's Wagyu Beef

Wagyu Yaki Shabu

SALAD

Tofu Salad

Mixed Green Salad

Cabbage Salad

Lettuce

Potato Salad

RICE & SOUP

Rice

Curry Rice

Beef Soboro Don

Ochazuke (M)

Spicy Beef Maze Udon

Seaweed & Egg Soup

Egg and Salmon Kuppa (A)

SIDE DISH

Nagoya-style Tebasaki

Fried Onion Ring

Deep Fried Spring Roll

Takoyaki (octopus ball) (I)

Okonomiyaki (I)

Fried Gyoza

Fried Squid (I)

Fried Yam Stick (Curry Flavour)

Seaweed Salad

Stamina Scallop (I)

Kimchi

Ginger

Takuan (pickled radish)

Edamame

Tako Wasabi (I)

Egg Omlette

YUKKE

Wagyu Yukke

Ontama Wagyu Yukke

INARI

Seaweed Salad Inari

Prawn Mayo Inari (I)

Stamina Scallop Inari (I)

DESSERT

Soft Serve (matcha, black sesame or vanilla)

Legend for menu items containing seafood:
A: Australian
I: imported
M: mixed origin

Some products may vary/not be available due to market conditions, thank you for your understanding

Saturday Lunch Buffet $55

BBQ


Today's Beef


Wagyu Side Strap


Wagyu Beef Rib Finger


Ox Tail Slice


Beef Rib with Bone


Chicken


Free Range Pork Rib


Pork Neck


Pork Sausage


Squid


Baby Octopus


Onion


Pumpkin


Zucchini


Mushroom


Okra


King Mushroom


Shiitake Mushroom


Garlic with Butter


Garlic with Sesame Oil


Corn Butter


Mushroom Butter

SALAD


Mixed Green Salad


Tofu Salad


Cabbage Salad


Lettuce


Potato Salad

RICE


Rice


Curry Rice


Beef Soboro Don


Egg and Salmon Kuppa

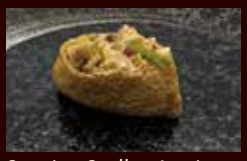

Spicy Beef Maze Udon


Seaweed & Egg Soup


Ochazuke


Seaweed Salad Inari


Prawn Mayo Inari


Stamina Scallop Inari

SIDES & DESSERT


Nagoya Style Tebasaki


Fried Onion Rings


Deep Fried Spring Roll

Takoyaki (octopus ball)

Okonomiyaki Stick

Fried Gyoza

Stamima Scallop

Kimchi

Takuan (picked radish)

Pickled Ginger

Edamame

Wasabi Octopus

Soft Serve