

# HIBIKI SAKE BAR & DINE

## Set Lunch Menu

- **Hibiki's Signature Omi A5 Wagyu Beef Don - \$42**  
Flame seared Omi A5 beef served on truffle flavoured rice topped with onsen tamago
- **Hibiki's Signature Omi A5 Wagyu Beef Steak Set - \$52 / US Angus - \$28**  
Grilled Omi A5 beef steak set / US Angus beef steak set
- **Beef Sukiyaki - Japanese Wagyu \$30 / US Angus \$22**  
Thinly sliced marbled beef served with mixed vegetables cooked in soy sauce broth
  - **Sashimi set - \$28**  
Assorted Sashimi set (5 kinds)
  - **Salmon Ikura Don - \$20**  
Salmon Sashimi on sushi rice topped with salmon fish roe
  - **Yakitori Set (5 kinds) - \$16**  
Assorted mix of Japanese grilled meat & vegetable skewers
  - **Una Jyu - \$24**  
Grilled eel seasoned with homemade unagi sauce served on rice
  - **Oyako Don - \$16**  
Chicken & egg simmered in dashi & soy sauce broth served on rice
  - **Buta Don - \$18**  
Japanese soy braised pork belly chashu served on rice
  - **Saba Shiroyaki set - \$15**  
Grilled mackerel fish with sea salt
  - **Oden Set - \$12**  
Japanese one pot dishes stewed on a light soy flavoured dashi broth set
  - **Chicken Karaage Set - \$12**  
Deep fried chicken set

(All Set served with Japanese Pickles, Salad & Miso Soup)

Top up \$5 for a glass of White or Red Wine

All prices quoted are subjected to 10% service charge and 7% GST