



TAKI

# YAKINIKU BUFFET



Scan QR code to book

## TERMS & CONDITIONS

By dining at Taki Restaurants' Buffet, patrons agree to acceptable food wastage limits of up to 100 grams per table. Any excess wastage will incur a charge of \$10 for every additional 100 grams. The restaurant staff holds the final authority on wastage counts, addressing issues with intoxicated patrons, and related matters.

Taki Restaurant reserves the right to modify these terms without prior notice, with changes becoming effective immediately upon publication.

# YAKINIKU BUFFET

## WEEKDAY LUNCH \$59PP | DINNER \$89PP

WEEKENDS & PUBLIC HOLIDAYS \$89PP

KIDS UNDER 12 EAT HALF PRICE!

### ROLLS

#### 巻き寿司



Sushi rolls, or makizushi, are like the cool kids of the Japanese culinary scene. Think of them as little flavour-packed parcels of vinegared rice, fresh seafood, veggies, and seaweed. These rolls are carefully crafted and sliced into bite-sized pieces, offering a diverse mix of flavours and textures. There are so many different types of sushi, some more traditional like a tuna roll and others are more modern fusion, incorporating different cuisines and flavours. Our sushi rolls incorporate a bit of both and reflect the skill of our expert culinary team.



### FRIED

#### 揚げ物



### INARI

#### 稲荷



### NOODLES

#### 麺



### SALAD

#### サラダ



### RICE 飯



### SOUP スープ



### SIDES



### ICE CREAM

#### アイスクリーム

- V GREEN TEA (MATCHA)
- V ROASTED TEA (HO JI CHA)
- V BLACK SESAME
- V LEMON
- V VANILLA



# EXTRAS

TAKE YOUR BUFFET EXPERIENCE TO THE NEXT LEVEL

## NIGIRI にぎり

Fresh, premium, sliced fish sitting atop a cushion of seasoned rice with a dash of wasabi, and a dip in soy sauce – this is the only way to enjoy quality Japanese nigiri. The best nigiri is made by experts with quick hands and precision slicing, and our team's skills are second to none.

ALL 2PC SERVINGS



## SASHIMI 刺身

### ADD ONS

Let's talk sashimi – the raw fish sensation without the rice or seaweed getting in the way. Another incredibly popular Japanese dish, Sashimi is all about thin, elegant and precise slices of the freshest seafood in town. Served up with a side of pickled ginger, wasabi, and soy sauce, sashimi is the chilled-out, no-frills way to enjoy the pure, unadulterated taste of top-notch seafood. It's simple, sophisticated, and seriously delicious.

ALL 3PC SERVINGS

BUFFET ADD ON PRICES DISPLAYED.



## DRINKS

All you can eat and all you can drink! Quench your thirst and dive into endless refreshments with our all-you-can-drink beverage menu, including alcoholic and non-alcoholic options for all. Sip and savour responsibly, as each guest is limited to one drink at a time. Please note that your entire table must opt for the same beverage menu. Exceptions can be made when children under 18 years old are present and require the soft drinks menu.

### SOFT DRINKS

**+\$5 PER PERSON**

Coke	Tonic	Pink Lemonade
Coke Zero	Dry Ginger Ale	Lemon Lime Bitters
Fanta	Lemonade	Taki Squash

### ALCOHOL

**+\$25 PER PERSON**  
(INCLUDES SOFT DRINKS)

#### WHITE WINE

Moscato	Pinot Grigio
Sauvignon Blanc	Chardonnay
Riesling	

#### RED WINE

Shiraz	GSM
Pinot Noir	Grenache

#### SAKE

Taki Sake	Taki Yuzushutaki	Umeshu
-----------	------------------	--------

#### BEER

Tiger (LAGER)	Dragon (PALE ALE)
---------------	-------------------

We reserve the right to cease alcohol service to any guest displaying excessive intoxication, as determined by our staff or management. If a guest is deemed too intoxicated, we may kindly offer non-alcoholic beverages as an alternative. Your safety and enjoyment are our top priorities. Please be aware that refusal may result in being asked to leave the premises.

## DINING POLICY

### TIME

BUFFET IS AVAILABLE FOR 90 MINUTES FOR GROUPS OF 6 OR LESS. FINAL ORDERS WILL BE AT THE 60TH MINUTE.

BUFFET IS AVAILABLE FOR 120 MINUTES FOR GROUPS OF 7 OR MORE. FINAL ORDERS WILL BE AT THE 90TH MINUTE.

### WASTAGE

PLEASE DO NOT WASTE FOOD. FOOD WASTAGE WILL BE CHARGED AT \$10 PER 100G PER TABLE.

EG. 120G = \$10 X 120G = \$12 CHARGE

PLEASE NOTE A 10% SERVICE SURCHARGE APPLIES ON SUNDAYS AND A 15% SERVICE SURCHARGE APPLIES ON PUBLIC HOLIDAYS



**FULL MENU  
AVAILABLE  
THROUGH THE  
ORDERING QR  
CODE!**

## DIETARIES

PLEASE INFORM STAFF OF ANY ALLERGIES

**V** = VEGETARIAN | **GF** = GLUTEN FREE | **DF** = DAIRY FREE

# YAKINIKU BUFFET

WEEKDAY LUNCH WITH LIMITED ITEMS ★

## WAGYU 和牛

Japanese Wagyu beef, originating from Japan, is widely regarded as the best beef on the planet by many

Wagyu translates to 'Japanese Cow' and can be found in different types of Japanese cattle



## MARBLE SCORE

Marble score grading measures the quality of wagyu beef. distribution and texture of visible fat flecks throughout the muscle



## OTHERS



# YAKINIKU BUFFET

Experience the fiery heat of the dragon with Australia's finest wagyu, meat and seafood cooked table-side over glowing coals.

## VEGETABLES

ベジタブル



## SKEWERS 焼き鳥

ALL 2PC SERVINGS  
BUFFET ADD ON PRICES  
DISPLAYED



## BUTCHERS CUT

TRI TIP	OYSTER BLADE	OX TONGUE	RIB
The tri-tip is a triangular cut of beef from the bottom sirloin sub primal cut, on the outer portion of the leg. It can be distinguished by its quality marbling and outstanding flavour.	Oyster blade is similar to flat iron which comes from the meat being cut along the long grain from the top and undersides of the gristle. When the meat is cut across its grain, the gristle line lies in the middle of the steak and that is an oyster blade cut.	OX Tongue also known as neat's tongue or beef tongue is a cut made of the tongue of cow. OX Tongue is one of the most popular part of the Japanese yakiniku. Ox tongue is very high in fat which contributes up to 72% of its caloric content.	<b>SHORT RIB</b> - Short ribs are taken from the forequarter after the brisket is removed. They are made up of the rib bone and layers of rib meat and fat. It is a Yakiniku crowd-favourite popular for its tenderness and rich taste.
<b>RUMP</b>			
This cut is derived from the hindquarter, just above the leg. Expect a full flavoured, pure beefy flavour with light-testing fat.			
<b>LOIN</b>			
<b>MARINATED DIAMOND CUT</b> - The full loin is a primal cut taken from the hindquarter of the carcass. It is separated from the round by a cut through the femur joint. It is marinated in Yakiniku Sauce to extract flavour from it.	<b>ANGUS LA RIB</b> - LA Rib is thinly cut in a long strip across several rib bones resulting in a line of rounded rib bones down the meat strip characteristic of LA style beef ribs. The thinness of the LA Rib makes it a great cut for quick direct-heat grilling.	<b>RIB CAP</b> - The rib cap is the section of the rib that is closest to the back. It is a finely marbled cut with an intensely sweet fat and rich umami.	<b>CHUCK RIB</b> - Taken from the first six ribs, chuck rib is a well-used area so contains a great deal of connective tissue, evenly marbled with a perfect balance of fat and lean meat.
<b>STRIPLOIN</b>	<b>PLATE</b>	<b>FIGER RIB / INTERCOSTALS</b> - Thin strips of beef cut from between individual ribs in the rib primal. Situated under the front section of the backbone. It is cut in finger size which is rare cut with unique texture and very high marbling making it extremely high in flavour.	
The Striploin is located along the spine in the hindquarter and runs from the ribs to the rump, sitting above the tenderloin. It is tender and flavourful. You can taste a perfect balance of highly marbled and abundant flavour.	<b>KARUBI PLATE</b> - Thin Karubi is one of the most popular cuts of beef for Yakiniku, extracted from the brisket. Tender and very juicy, Karubi has more marbling than roast cuts do.		

