

# MAD SAMURAI

JAPANESE RESTAURANT

**MONDAY TO FRIDAY**

12:00AM - 3PM & 5PM - 9:00PM


**SATURDAY**

12PM - 3PM & 5PM - 9:00PM

**SUNDAY**

CLOSED

*\*Please note our kitchen closes 30mins before closing time*



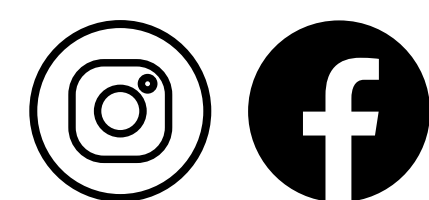
**Happy Hour! 5-6pm**

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Asahi Dry, Tap 400ml  
\$10

Apple Cider \$10

House Wine \$10  
(Rose, White, Red)



@madsamurainz

## SMALL PLATES

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**Edamame** \*NAG \*V 6

**Green Salad** \*NAG \*V 17

Mesclun, carrot and cabbage

ADD Tofu \$4

ADD Tataki \$8

**Agadashi Tofu** \*NAG \*V 12

**5pcs**

Deep fried tofu with vegetarian dashi broth sauce

**Vegetable Tempura** \*NAG \*V 12

Assorted deep-fried vegetables with tempura sauce

ADD Ebi Tempura 2pcs \$10

**Okonomiyaki** 15

Japanese style pancake with sliced pork, cabbage and mayo

**Sashimi 10pcs** \*NAG 23

Assorted sashimi

**Pork Dumplings 6pcs** 14

Pork, cabbage, garlic and ginger

**Chicken Karaage** 14

**6pcs**

Deep-fried chicken thigh with chili and wasabi mayo

**Chicken Katsu 150g** 13

Deep-fried chicken breast with chili, wasabi mayo and miso sauce

**Wagyu Beef Tataki** \*NAG 18

**80g**

**Skewers selection** 10

**4pcs**

### ADD-ONS

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Chicken Karaage 3 pcs 7

Chicken Katsu 75g

Ebi Tempura 2pcs 10

## BENTO BOX w/ miso

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**Chicken Bento** 28

Chicken karaage, chicken katsu, teriyaki chicken, rice and salad

**Sashimi Bento** \*NAG 30

Assorted sashimi, rice, salad and vegetable tempura

**Mad Samurai Bento** 45

Wagyu Beef on the rice set - Tender slice of premium Wagyu Beef simmered in a rich savory-sweet sukiyaki sauce, accompanied by veggies and silky tofu

**Vegetarian Bento** \*NAG \*V \*VG 30

Veggie tempura, teriyaki tofu, miso dengaku, salad and rice

## SIDES

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Japanese Rice 3

Miso Soup 3

Salad 4

Nori Shio Fries 200g 5

\*AVAILABLE UPON REQUEST: NAG - Not Added Gluten / V - Vegetarian / VG - Vegan  
Please be aware that we are unable to guarantee any dish will be completely allergen free.

## MAINS

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**Shoga Yaki - Ginger Pork Belly** \*NAG 32

Stir fried ginger pork belly with onion, salad, miso soup and rice

**Grilled Salmon 120g** \*NAG 36

Grilled Salmon with cauliflower pure, seasonal veggies, salad, rice and miso soup

**Wagyu Beef Steak** \*NAG 42

*\*ask our staff about the cut of the day*  
Superior tenderness of grain-finished Wagyu Beef with veggies, fries, salad, miso soup and rice.

**Slow Cooked Wagyu Beef Cheek** 38

16h slow cooked Wagyu Beef cheek, simmered in red wine, Hatcho miso sauce, with miso soup and rice

**Pork Katsu 150g** 28

Flavorful deep fried pork with salad, miso soup and rice

**Mad Tori Katsu - Chicken Katsu** 28

Deep fried chicken breast with Hatcho miso sauce, salad, rice and miso soup

**Wagyu Beef Curry** 20

Japanese Wagyu Beef curry rice with carrots and potato.

**Udon Noodle** \*V 16

Kelp and Bonito Dashi soup stock.

ADD Wagyu Beef \$8

ADD Veggie Tempura \$5

ADD Ebi Tempura 2pcs \$10

## BURGERS

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**Samurai Burger** 24

Wagyu Beef patty, cheese, lettuce salad, Japanese mayo, tonkatsu and BBQ sauce

ADD Nori Shio Fries \$5

**Karaage Burger** 17

Karaage chicken with lettuce salad, japanese mayo and tonkatsu sauce

ADD Nori Shio Fries \$5

**Chicken Katsu Burger** 17

Chicken Katsu with lettuce salad, japanese mayo, sweet miso and tonkatsu sauce

ADD Nori Shio Fries \$5

## PLATTER w/ miso

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serves 2- 4 ppl // waiting time can take up to 1h

**Samurai Meat Platter** 95

A great combination of our sharing plates & Wagyu Beef dishes to compose a very complete and flavorful platter.

**OMAKASE** Chef's special 60/pp

OMAKASE means 'I'll leave it up to you', so if you are looking for an authentic japanese experience let our chef decide for you!

This meal consists of a 4 or 5 course meal and the chef can do a special selection of our dishes or completely innovative meals only for you.

## DESSERT

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**KINAKO Ice Cream** 7

Authentic Japanese ice cream with a nutty flavour

**YUZU and Lemon Jelly** 5

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