

**DESSERT**

デザート

CHOCOLATE & MISO SOUFFLE.....\$98  
yuzu gelato, toasted sesame crumble (10min prep time)

HOKKAIDO MILK ICECREAM.....\$78  
everything brooklyn, caramel, popcorn, graham cracker,  
marshmallow, strawberry

MIKAN & MANDARIN CAKE.....\$88  
vanilla sponge, mikan custard, mandarin caramel

**AFTER DINNER**

お茶

SENKIN UME.....\$88  
Umeshu

GENMAI CHA TEA.....\$38  
toasted rice, green tea

MUSCAT BLACK TEA.....\$38  
kyoho grape

ARABIAN MINT TEA.....\$38  
peppermint, spearmint

**THE CONCEPT**

Cool and chic, Brooklyn Yakuza is a tasteful tribute to the East meets West culinary culture of both America and Japan.

Amidst the deep neon lights and theatrical sake bar the venue takes inspiration from Tokyo's buzzing Izakayas to embrace casual gatherings with grazing styled sharing plates and drinks.

It is the ideal space to enjoy signature cocktails crafted with Japanese ingredients, or Sake that will carry the partying late into the night.

Brooklyn Yakuza's cuisine takes inspiration from a variety of cooking techniques, giving diners the opportunity to explore different tastes and textures. Guests can expect both traditional and modern bases in the delivery of little plates, tempuras, grills and raws.

DRINK SAKE STAY SOBA, ask us about our tasting bar which features a stunning Sake list packed with outbursts of flavours, from fruity to floral, mellow to sophisticated, umami, crisp to dry perfect for our hybrid cuisine.

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**N I B B L Z**

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D.I.Y. HAND ROLLS.....\$208  
chopped salmon, spicy tuna, hamachi, japanese pickles

SASHIMI PLATTER.....\$288  
tuna, salmon, hamachi, amaebi, scallop

OYSTERS HALF DOZEN.....\$360  
yuzu momiji ponzu, spring onion

JAPANESE FRIES.....\$88  
mountain yam, nori, spiced mayo

AGLIO E OLIO FUTOMAKI ROLL.....\$128  
shiitake, cucumber, avocado, daikon, sweet egg

OUR SIGNATURE FRIED BRUSSELS.....\$78  
ponzu, sesame

SUSHI ROLL PLATTER.....\$218  
salmon roll, tuna roll, pork ginger roll

EDAMAME.....\$68  
soy sauce, salt

**LET US FEED YOU**

(OMAKASE)

\$498 PP

needs the participation of the whole table

**F R I E D & G R I L L E D**

天ぶら

DEEP FRIED TOFU.....\$128  
mentaiko sauce, katsuo bushi

HOKKAIDO SQUID.....\$168  
onion, asparagus, liver soy sauce

BROOKLYN FRIED CHICKEN.....\$118  
okinawa black sugar, sweet 'n' sour suace

LOADED TATER TOTS .....\$108  
spring onion, tonkatsu, bonito

WAGYU BEEF CHEEK.....\$288  
slow cooked ramen broth, taro ball and turnip

BLACK COD.....\$258  
bean sprout risotto, edamame

GRILLED SALMON.....\$228  
red & white miso, pickles, seasoned rice

HANDMADE SOFTBONE TSUKUNE.....\$188  
BBQ chicken meatball, miso dip, teriyaki sauce

**N O O D L E S & R I C E**

麵とご飯

DAN DAN COLD NOODLES.....\$138  
spicy dandan chicken, cucumber, spring onion, peanut

FRIED RICE.....\$98  
roasted corn, tempura crips, shiso

WASABI PRAWN UDON.....\$188  
roasted fresh water prawn, wasabi mayo, japanese soy