

DESSERT

- 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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ITADAKIMASU!

LET US FEED YOU

\$548 PP

needs the participation of the whole table

NIBBLZ

- EDAMAME PLATTER.....\$128
steamed soy bean, homemade pickles, raw vegetables
- D.I.Y. HAND ROLLS.....\$208
sesame salmon, spicy tuna, hamachi & yuzu
- HAMACHI.....\$168
ponzu & ginger, nori, crispy shrimp
- WAGYU BEEF ABURI.....\$178
sesame rice balls, radish and sweet soy
- JAPANESE FRIES.....\$108
mountain yam, nori, spiced mayo, tonkatsu
- FUTOMAKI ROLL.....\$128
cucumber, avocado, daikon, sweet egg
- YAKUZA GYOZA.....\$128
japanese pickled ginger relish
- SUSHI ROLL PLATTER.....\$208
sesame salmon, yuzu prawn & crab, shiso tuna

MAINZ

- MISO GARLIC BEEF SHORT RIB.....\$308
12-hour slow cooked beef rib then grilled
- HANDMADE SOFTBONE TSUKUNE.....\$188
bbq chicken meatball, miso dip, ginger teriyaki
- OCTO SQUID.....\$178
sprouting broccoli, asparagus, shikuwasa dressing
- BROOKLYN FRIED CHICKEN.....\$138
okinawa black sugar, sweet 'n' sour sauce
- GRILLED PORK LOIN.....\$288
crispy cabbage, ramen sauce, taro ball
- FIRE ROASTED GIANT PRAWN.....\$288
soy & yuzu dressing
- GRILLED SALMON.....\$258
bean sprout risotto, edamame
- FLAME GRILLED FISH COLLAR\$168
salmon or hamachi, ponzu garlic (limited availability)

SIDEZ

- DAN DAN COLD NOODLES.....\$138
spicy dandan sauce, cucumber, spring onion, peanut
- FIRE ROASTED BROCCOLINI.....\$88
garlic & miso
- WASABI FRIED RICE.....\$98
roasted corn, tempura crips, shiso
- PONZU BRUSSELS.....\$88
showmen group's signature dish