

究極の炭火焼

黒毛和牛が生きる備長炭

Tajimaya Yakiniku was set up with a passionate desire to share an appreciation for the long-standing Japanese culinary tradition of Yakiniku, the grilling of fresh unmarinated meats over a charcoal grill.

A purveyor of premium Japanese Wagyu beef, Kurobuta pork, fresh seafood & vegetables, Tajimaya Yakiniku offers a flaming charcoal grill experience that emphasizes the natural characteristics of fine meats, poultry and vegetables.

This restaurant was designed with particular attention to the comfort of its guests. Apart from its modern Japanese interior, the restaurant is complete with a Japanese high-performance “smokeless” grill exhaust system that allows guests to dine in air-conditioned comfort. Private rooms are also available at the Great World outlet for a more intimate dining experience. In these private rooms, diners can savour yakiniku omakase menus featuring exciting chef-curated seasonal dishes with new ingredients explored.

Tajimaya Yakiniku is the perfect place to unwind after a long day with a relaxing drink from an extensive variety of Japanese Sake, Shochu and Whisky, to complement the flavours of the carefully crafted menu.

Itadakimasu!



定食

Set Menus





Tajimaya

Yakiniku Platter

Set for 2 - \$228.80

Set Menu comes with House Salad, San Chu, Sashimi (Daily Selection)/
Tempura, Chawanmushi, Miso Soup, and Garlic Fried Rice.

焼肉盛り合わせ



Sake Pairing:
Gekkeikan Iwai Daiginjo
Sake Meter: +3

A5 Miyazaki Striploin
宮崎サーロイン

A5 Kagoshima Sasabara Flank
鹿児島フランク

A5 Miyazaki Rib Rosu Shin Ribeye
宮崎リブアイ

A5 Miyazaki Nami Karubi Boneless Short Ribs
鹿児島カルビ

A5 Kagoshima Nakauchi Karubi Ribs Finger
鹿児島中落カルビ

A5 Kagoshima Misuji Top Blade
鹿児島ミスジ

A5 Kagoshima Chuck Flap Zabuton
鹿児島ザブトン

Japanese Kurobuta Pork Belly
黒豚バラ肉

Japanese Kurobuta Pork Collar
黒豚肩ロース



Chef's Recommendation

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鹿児島カルビ

A5 Kagoshima Karubi Set



Set for 2 - \$238.80

Set Menu comes with House Salad, San Chu, Sashimi (Daily Selection)/Tempura, Chawanmushi, Miso Soup, and Garlic Fried Rice.

A5 Kagoshima Nami Karubi Boneless Short Ribs
鹿児島カルビ

A5 Kagoshima Sankaku Bara Chuck Short Ribs
鹿児島三角バラ

A5 Kagoshima Sasabara Flank
鹿児島フランク

A5 Kagoshima Kainomi Flap Meat
鹿児島カイノミ

A5 Kagoshima Nakaochi Karubi Ribs Finger
鹿児島中落カルビ



Sake Pairing:
Premium Gekkeikan Daiginjo Yamada Nishiki
Sake Meter: +3



Chef's Recommendation

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Japanese Kurobuta Set

Set for 2 - \$118.80

Set Menu comes with House Salad, San Chu, Sashimi (Daily Selection)/
Tempura, Chawanmushi, Miso Soup, and Garlic Fried Rice.

日本産豚肉

Japanese Kurobuta Pork Belly
黒豚バラ肉

Japanese Kurobuta Pork Collar
黒豚肩ロース

Japanese Kurobuta Pork Jowl
黒豚トロ

Japanese Kurobuta Pork Loin
黒豚ロース肉



Sake Pairing:
Premium "Nouvelle" Junmai
Sake Meter: +3



Chef's Recommendation

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アラカルト

A La Carte

日本の和牛

Wagyu in Japan

KAGOSHIMA

Japanese Black Cattle from the Kagoshima prefecture are raised with a superior farming technique and care through providing it with a stress-free environment. A tell-tale sign of authentic Kagoshima Wagyu Beef is its fine and delicate quality of meat balanced intricately with fat marbling. It's no surprise that Kagoshima boasts in being the greatest producer of Kagoshima Wagyu.

MIYAZAKI

The Miyazaki prefecture is the 2nd largest producer of Japanese Wagyu. Wagyu Beef from Miyazaki has an evenly distributed snowflake like fat - which contributes to the non-greasy flavour. It is also known for its tender texture and a dense meat taste. A5 Miyazaki Wagyu Beef is the highest grading of Beef and has been recognised as the top beef in Japan's "Olympics of Wagyu Beef", winning the top prize of the Prime Minister's Award for 15 years in a row!



Chef's Recommendation

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Japanese Wagyu Beef

A5 Wagyu Beef: The highest yield and meat quality grade for Wagyu Beef. A5 grade Wagyu Beef has the most ideal firmness, texture, and marbling.

1. A4 Kagoshima Nakauchi \$68.80
Karubi Ribs Finger
鹿児島中落カルビ
2. A5 Miyazaki Rib Rosu \$88.80
Shin Ribeye
宮崎リブアイ
3. A5 Kagoshima Nami Karubi \$88.80
Boneless Short Rib
鹿児島カルビ
4. A5 Miyazaki Sirloin \$88.80
宮崎サーロイン
5. A5 Kagoshima Misuji Top Blade \$88.80
鹿児島ミスジ

日本産黒毛和牛



Sake Pairing:
Manzairaku Hyakumangoku no Shiro
Junmai Daiginjo
Sake Meter: +4



Chef's Recommendation

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Steaks


ステーキ

- | | | |
|----|---|----------|
| 6. | Wagyu Gyutan Tongue  | \$68.80 |
| | 和牛タン | |
| 7. | A5 Miyazaki Sirloin  | \$138.80 |
| | 宮崎サーロイン | |
| 8. | A5 Miyazaki Rib Rosu Shin Ribeye | \$138.80 |
| | 宮崎リブアイ | |



ねぎ塩

Negi-Shio

- | | | |
|-----|--|---------|
| 9. | A4 Kagoshima Sasabara Flank  | \$88.80 |
| | 鹿児島フランク | |
| 10. | Wagyu Gyutan Tongue | \$48.80 |
| | 和牛タン | |
| 11. | A4 Kagoshima Kainomi Flap Meat | \$88.80 |
| | 鹿児島カイノミ | |



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日本産豚肉

Japanese Pork

Japanese (or Kurobuta) pork's is known for its moderate balance of fat and meat - which gives it a full-bodied flavour and a superior tender and juicy texture.



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|-----|---|---------|
| 12. | Japanese Kurobuta Pork Belly
黒豚バラ肉 | \$28.80 |
| 13. | Japanese Kurobuta Pork Collar
黒豚肩ロース | \$28.80 |
| 14. | Japanese Kurobuta Pork Jowl 
黒豚トロ | \$28.80 |

Sukiyaki & Shabu Shabu

- | | | |
|-----|--|---------|
| 15. | A5 Miyazaki Rib Rosu Shin
Ribeye Sukiyaki
宮崎リブアイすき焼き | \$78.80 |
| 16. | Kurobuta Pork Belly Shabushabu
黒豚バラ肉しゃぶしゃぶ | \$28.80 |



すき焼きと
しゃぶしゃぶ



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Sushi & Seafood

寿司と海鮮

- | | | | | | |
|-----|---|---------|-----|------------------------------------|---------|
| 17. | Japanese A5 Wagyu Beef
Sushi Moriwase
和牛寿司 もりわせ | \$28.80 | 19. | Hokke Hiraki
真ホッケ開き | \$58.80 |
| 18. | Gindara Cod Fish
ギンダラタラ魚 | \$58.80 | 20. | Half-shell Scallop (5pcs)
ホタテ半殻 | \$23.80 |



21. Tuna (100g)
マグロ
\$17.80



24. Salmon (100g)
鮭
\$17.80



22. Swordfish (100g)
カジキ
\$19.80



25. Shishamo (5pc)
ししゃも
\$13.80



23. Tiger Prawn (100g)
車海老
\$17.80

その他

Others

- | | | |
|-----|---|---------|
| 26. | Lamb Rack  | \$48.80 |
| 27. | Teriyaki Chicken
照り焼きチキン | \$19.80 |



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刺身 Sashimi

- 28. Avocado Kaisen Tartare アボカド海鮮タルタル \$16.80
- 29. Sashimi Moriwase 刺身盛り合わせ \$68.80
- 30. Japanese A5 Wagyu Beef Tartare 和牛タルタル \$28.80

29



- 31. Sake (Salmon) 5pcs 鮭 \$13.90



- 34. Kajiki (Swordfish) 5pcs カジキ \$18.90



- 32. Maguro (Tuna) 5pcs マグロ \$13.90



- 35. Hokkigai (Surf Clam) ホッキ貝 \$27.90



- 33. Sake Harasu (Salmon Belly) 5pcs サーモンハラス \$16.90



- 36. Hotate (Scallop) 6pcs ホタテ \$29.90

Vegetables

野菜

- | | |
|---|--|
| 37. Mushroom Platter きのこ盛り合わせ \$16.90 | 43. Eringi Mushroom エリンギ \$7.90 |
| 38. Vegetables Platter 野菜盛り合わせ \$12.90 | 44. Garlic with Butter ニンニクバターと \$6.90 |
| 39. Sanchu サンチュ \$6.90 | 45. Zucchini ズッキーニ \$6.90 |
| 40. Shimeiji Mushroom しめじ \$8.90 | 46. Onion タマネギ \$5.90 |
| 41. Shiitake Mushroom しいたけ \$8.90 | 47. Eggplant 榎バターと \$5.90 |
| 42. Enoki Mushroom with Butter 榎バターと \$8.90 | 48. Sweet Corn コーンスイート \$6.90 |




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揚げ物

Agemono



- | | | |
|-----|---|---------|
| 49. | Japanese A5 Wagyu Beef Sando  | \$68.80 |
| | 和牛サンドイッチ | |
| 50. | Tempura Moriwase | \$18.80 |
| | 天ぷら盛りわせ | |
| 51. | Ebi Tempura | \$18.80 |
| | 海老天ぷら | |
| 52. | Japanese Gyu Katsu | \$88.80 |
| | 牛カツ | |



Soup & Salad

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|-----|--|---------|
| 53. | Sundubu Wagyu Beef Soup  | \$15.80 |
| | スンドゥブ和牛スープ | |
| 54. | Tonjiru Soup | \$12.80 |
| | とん汁 | |
| 55. | Asari Salmon Belly Miso Soup  | \$13.80 |
| | あさり鮭の腹みそ汁 | |
| 56. | Tajimaya Sashimi Salad | \$26.80 |
| | 但馬屋刺身サラダ | |
| 57. | Tajimaya Wafu Salad | \$12.80 |
| | 但馬屋和風サラダ | |
| 58. | Truffle A5 Wagyu Beef Salad  | \$28.80 |
| | トリュフ和牛サラダ | |



汁物と野菜サラダ




Chef's Recommendation

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饅頭とパスタ



Udon & Pasta

- | | | |
|-----|--|---------|
| 59. | Ebi Mentaiko Pasta
海老明太子パスタ | \$28.80 |
| 60. | Niku Udon
肉うどん | \$19.80 |
| 61. | Wakame Udon
わかめうどん | \$13.80 |
| 62. | Truffle Shoyu Hiyashi Udon 
トリュフ醤油冷やしうどん | \$28.80 |

Rice & Donburi



- | | | |
|-----|--|---------|
| 63. | Gyuniku Ishiyaki Don
牛肉石焼丼 | \$26.80 |
| 64. | Kara Kimchi Buta Ishiyaki Don 
からキムチ豚石焼丼 | \$22.80 |
| 65. | Garlic Shoyu Fried Rice
にんにく醤油チャーハン | \$5.80 |
| 66. | Steamed Rice
ご飯 | \$3.80 |

ご飯と丼ぶり



Chef's Recommendation

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デザート

Dessert



- | | | |
|-----|---|---------|
| 67. | Monaka Matcha Ice Cream
モナカ抹茶アイスクリーム | \$8.00 |
| 68. | Matcha Cheese Cake
抹茶チーズケーキ | \$12.00 |
| 69. | Yuzu Saikai 
柚子ぱーてい | \$16.00 |



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飲
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物

Beverages



ワイン

Wine

		Bottle	Glass
1.	House Pour - Sparkling	-	\$16.00
2.	House Pour - White	-	\$16.00
3.	House Pour - Red	-	\$16.00
4.	Sparkling - Astoria Lounge Prosecco <i>Italy, Prosecco</i>	\$60.00	-
5.	White - Penfolds Bin 51 Riesling 2019 <i>Australia, Riesling</i> <i>In their youth, the wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour.</i>	\$155.00	-
6.	White - Saint Clair Wairau Reserve Sauvignon Blanc 2021 <i>Australia, Sauvignon Blanc</i> <i>Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural and rich with salty mineral notes and a long, lingering finish.</i>	\$158.00	-
7.	White - Elderton E-Series Chardonnay 2021 <i>Australia, Chardonnay</i> <i>Medium-bodied and crisp, with hints of peach, melon, and mango. A deliciously rich, balanced, and uncomplicated Chardonnay.</i>	\$85.00	-



Wine

		Bottle	Glass
8.	Red - Zuccardi Series A Malbec 2020 <i>Argentina, Malbec</i> <i>This Malbec from Mendoza offers dark fruit, chocolate, and baking spice mixed with a touch of pepper. With a bit of time, notes of violet and oak cut through on a rather lengthy finish that is fruit-forward while light on tannins and acidity.</i>	\$95.00	-
9.	Red - Devil's Lair Margaret River Cabernet Sauvignon 2019 <i>Australia/Margaret River, Cabernet Sauvignon</i> <i>Ruby with Garnet Hues. Complex and layered with lively aromas of berries, black olive, and subtle oak characters. Silky fine tannins giving hallmark Cabernet structure compliment the fruit and the complex oak aromas.</i>	\$128.00	-
10.	Red - Stags Leap Winery Napa Valley Petit Sirah 2017/ 2018 <i>USA, Sirah</i> <i>Deep and saturated with a core of blueberries, black plum, black cherry, lavender, and pepper spice, it displays an extraordinary elegance and finesse that this wine is known for. The generous black plum and black cherry flavors are prominent on the palate, yet backed up with delicate cinnamon, clove, and cedar spice notes from the oak ageing. There is also a freshness and vibrancy that makes it very inviting with restrained tannins and a generous, lengthy finish.</i>	\$168.00	-
11.	Red - Thompson Estate Four Chambers Cabernet Sauvignon 2020 <i>Australia / Cabernet Sauvignon</i> <i>Red cherry, red currants and a spicy/savoury clove edge lifts from the glass while more delicate aromas of violets, Mulberries and black currant together with subtle chocolate notes add further layers of complexity.</i>	\$98	-
12.	Red - Siglo Crianza Selecccion <i>Spain / Tempranillo</i> <i>Intense, elegant with ripe fruit and undergrowth scents. You can find aromas of spices, cream and vanilla from the oak barrel ageing.</i>	\$88	-

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Whisky

		Bottle	Glass (40ml)
13.	Royal Brackla 12YO	\$398.00	\$25.00
14.	Yamazaki Distiller's Reserve	\$498.00	\$35.00
15.	Flaming Pig	\$180.00	\$15.00

焼
酎

Shochu

		Bottle	Glass (45ml)
16.	Imo - Kuro-Yokaichi (Alc. 25%) 芋〜黒八日市	\$108.00	\$9.00
17.	Mugi - Takara Shirashinken (Alc. 25%) 麦 - タカラ白神剣	\$128.00	\$9.00

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Beer

18.	Kirin Draft (Full Pint)	\$18.00
19.	Kirin Draft (Half Pint)	\$9.90
20.	Kirin Draft (Jug)	\$34.00
21.	Amber Beer (Bottle)	\$5.00

ハイボール

Highball






		Whisky	Shochu
22.	Classic	\$9.90	\$12.00
23.	Ginger	\$9.90	\$12.00
24.	Lychee	\$9.90	\$12.00
25.	Peach	\$9.90	\$12.00
26.	Strawberry	\$9.90	\$12.00
27.	Watermelon	\$9.90	\$12.00
28.	Yuzu Shiro	\$9.90	\$12.00



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モ ク テ ル

Mocktail



29.	Lychee	\$8.00	
30.	Peach	\$8.00	
31.	Strawberry	\$8.00	
32.	Watermelon	\$8.00	
33.	Yuzu	\$8.00	



Nutri-Grade is based on default preparation
(before addition of ice).

ジ ュ ー ス

Juice







34.	Apple	\$6.00	
35.	Cranberry	\$6.00	
36.	Lime	\$6.00	
37.	Orange	\$6.00	



Nutri-Grade is based on default preparation
(before addition of ice).

清涼飲料水

Soft Drinks


- | | | | |
|-----|---------------|--------|---|
| 38. | 7-Up | \$4.90 |  |
| 39. | Ginger Ale | \$4.90 |  |
| 40. | Ice Lemon Tea | \$4.90 |  |
| 41. | Pepsi | \$4.90 |  |
| 42. | Pepsi Black | \$4.90 |  |
| 43. | Rootbeer | \$4.90 |  |



Nutri-Grade is based on default preparation (before addition of ice).

水

Water



- | | | | |
|-----|-------------------|--------|---|
| 44. | Evian (Distilled) | \$7.90 |  |
| 45. | Evian (Sparkling) | \$7.90 |  |



Nutri-Grade is based on default preparation.

茶

Tea

- | | | | |
|-----|----------------------|--------|---|
| 46. | Green Tea (Hot/Cold) | \$4.90 |  |
| 47. | Hojicha (Hot/Cold) | \$5.90 |  |



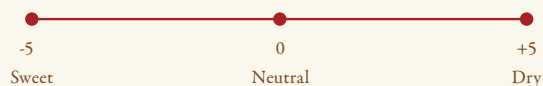
Nutri-Grade is based on hot version using default preparation (before addition of ice).

酒

Sake

SAKE METER

Measures the density of sake compared to water to determine if the sake is dry or sweet.



48. House Pour Sake 酒を注ぐ家

Carefully selected by our in-house Sake connoisseurs for an exquisite pairing with our quality meats

1800ml	Bottle: \$148.00
200ml	Carafe: \$20.00
3 Glasses	Flight: \$18.00



52. Premium “Nouvelle” Junmai プレミアム「ヌーベル」純米

A traditional Junmai sake filled with a fruity aroma. It is semi-dry and has a medium body.

Sake Meter: +3

720ml	Bottle: \$118.00
180ml	Carafe: \$30.00



49. Premium House Pour Sake プレミアム酒を注ぐ家

Elevate your experience further with a specially handpicked selection of premium sake

1800ml	Bottle: \$238.00
200ml	Carafe: \$28.00



53. Takara Gold Leaf Tokubetsu Junmai タカラ金箔特別純米

This Tokubetsu Junmai sake contains shimmering gold flakes and is used in celebrations all over Japan.

Sake Meter: +2

720ml	Bottle: \$110.00
180ml	Carafe: \$30.00



50. Gekkeikan Horin Junmai Daiginjo 月桂冠 ホリン 純米 大銀所

This ultra-premium “Junmai Daiginjo” sake is slowly fermented at a low temperature to give a refreshing fruit-like aroma and mild flavour.

Sake Meter: +1

720ml	Bottle: \$148.00
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54. Takara Shiakabegura Daiginjo Muroka Genshu タカラ シアカベグラ 大吟醸 むろかげんしゅ

This sake has an enticing fruity aroma that suggests freshly cut apples and a depth that only undiluted and unfiltered brews can offer.

Sake Meter: +1

640ml	Bottle: \$108.00
180ml	Carafe: \$30.00



51. Gekkeikan Yamada Nishiki Tokubetsu Junmai 月桂冠 山田錦 特別純米

Made from the famous Yamada Nishiki rice, this rich, smooth, and refreshing sake boasts light fruit and floral flavours with a hint of rice and has a dry finish.

Sake Meter: +4.6

720ml	Bottle: \$116.00
180ml	Carafe: \$30.00



55. Takara Shiakabegura Junmai Daiginjo タカラ シアカベグラ 純米道吟醸

This sake uses the best Yamada Nishiki sake rice, providing a rich, fruity aroma and hints of banana.

Sake Meter: +0

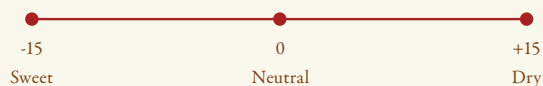
640ml	Bottle: \$108.00
180ml	Carafe: \$30.00

酒

Sake

SAKE METER

Measures the density of sake compared to water to determine if the sake is dry or sweet.



56. Takara Mio Sparkling Sake
宝滯スパークリング酒

A refreshing, fruity flavour sparkling sake with a balanced crisp of acidity.

300ml	Bottle: \$28.00
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57. Gekkeikan Iwai Daiginjo
月桂冠岩井大吟醸

Made from "Iwai" sake rice grown in Kyoto and pure and fresh spring water of Kyoto Fushimi. This interesting sake comes with a fruity aroma, full-bodied taste and a smooth finish.

Sake Meter: +3

720ml	Bottle: \$138.00
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58. Kanjuku Umesu Genshu
完熟梅酒原酒

Made with the choicest Ume exclusively from the whole renowned Wakyama orchard in central Japan. Subtly sweet, full Ume nectar with hint of peach, full-bodied with a long, smooth finish.

720ml	Bottle: \$138.00
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-	Glass: \$12.00
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59. Manzairaku Hyakumangoku No Shiro Junmai Daiginjo
万歳楽 百万石の白 純米大吟醸

Brewed using 100% of Ishikawa's brand sake rice and underground water of Sacred Mountain Hakusan. With a fragrant fruity ginjo scent and a clear and beautiful taste.

Sake Meter: +4

720ml	Bottle: 138.00
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60. Premium Gekkeikan Daiginjo Yamada Nishiki
プレミアム月桂冠 大吟醸 山田錦

A premium Daiginjo made with Yamada Nishiki rice, often known as "King of sake rice". Delightfully aromatic with white fruits and melon tones with a smooth, well balanced and clean finish.

Sake Meter: +3

720ml	Bottle: \$188.00
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61. Kakunoi Junmai Daiginjo
カドノイ純米大吟醸

A Junmai Daiginjo with a long history of traditional "Hita" brewing. It is light and smooth on the palate while boasting a slightly dry and deep flavor.

Sake Meter: +2.7

720ml	Bottle: \$188.00
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