



Specialising in aburi or partially grilled meat, Aburi-EN offers high quality donburi (rice bowls) using premium ingredients from Japan.



### **Top Quality Japanese Rice**

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One of the secrets to our delectable donburis is “Nanatsuboshi” rice from Hokkaido. Cultivated in the cold climate and clear waters of Hokkaido, this Grade A rice boasts well-balanced and tasty flavours that makes it a joy to savour.



# Tender Chestnut Pork

Our butadon are harvested from carefully selected pigs which enjoy a natural diet containing chestnuts. This contributes to a tender juicy meat with a sweet nuance.

BU001

## Buta Don

豚丼

Grilled pork loin on rice

\$13.90



BU002

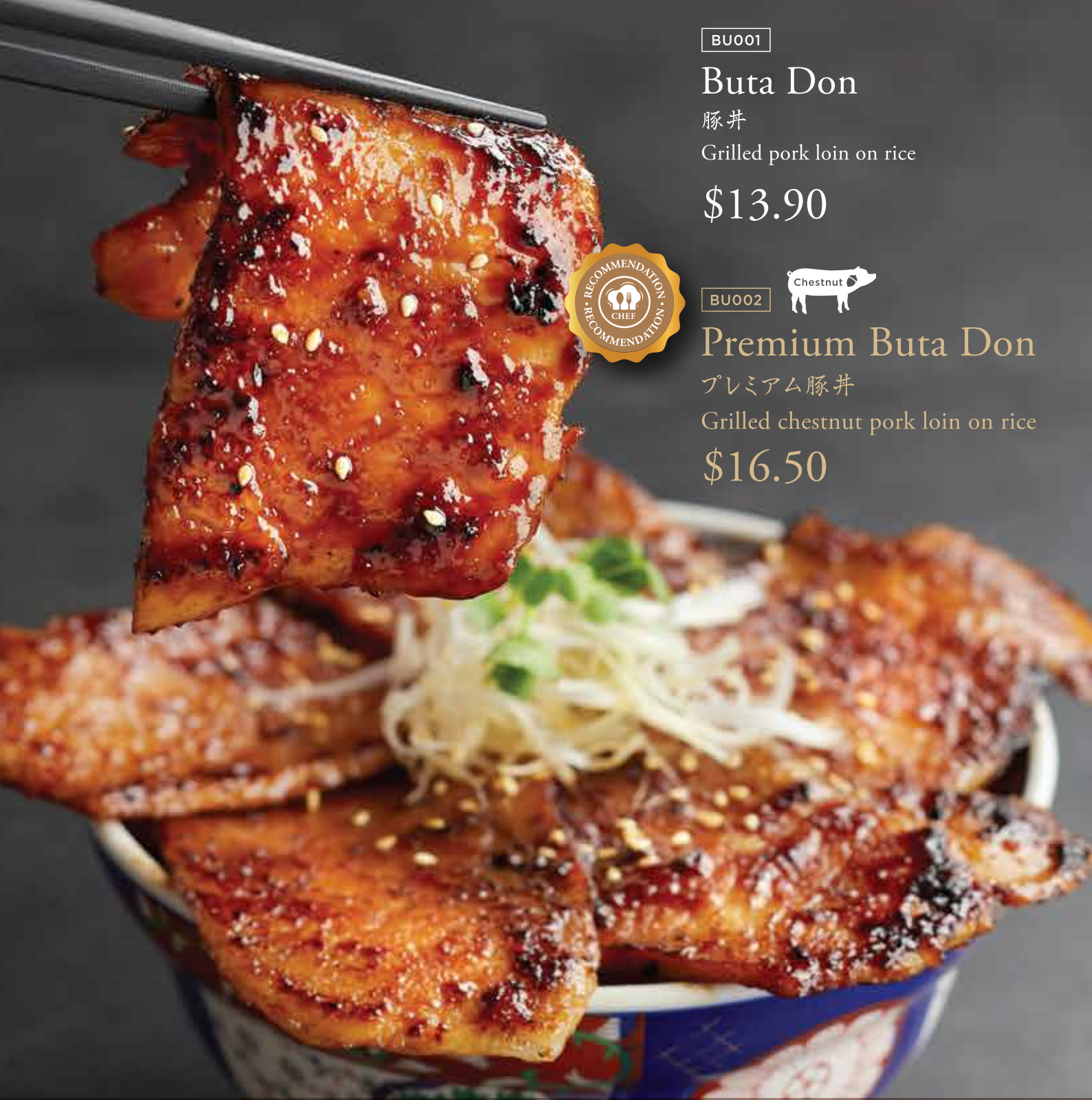


## Premium Buta Don

プレミアム豚丼

Grilled chestnut pork loin on rice

\$16.50



**LUNCH SPECIAL**

**11am - 5pm**

Lunch mains come with a mini bowl of asari miso soup and pickles.



# ADD-ONS



TP001  
Okinawa  
Onsen Egg  
温泉卵  
\$1.50



TP002 **NEW!**  
Foie Gras  
フォアグラ  
\$6.80



TP003  
Mini Salad  
ミニサラダ  
\$2.00



TP004  
Asari  
Miso Soup  
あさり味噌汁  
\$2.80



TP005  
Hokkaido  
Ikura  
北海道産いくら  
\$5.80



# 豚 Butadon 丼

BU003

## Premium Buta Bara Don

プレミアム豚バラ丼

Charcoal grilled premium  
pork belly on rice

\$17.50



BU004

## Iberico Hoho Don

イベリコ黒豚のほほ丼

Charcoal grilled Iberico  
pork jowl on rice

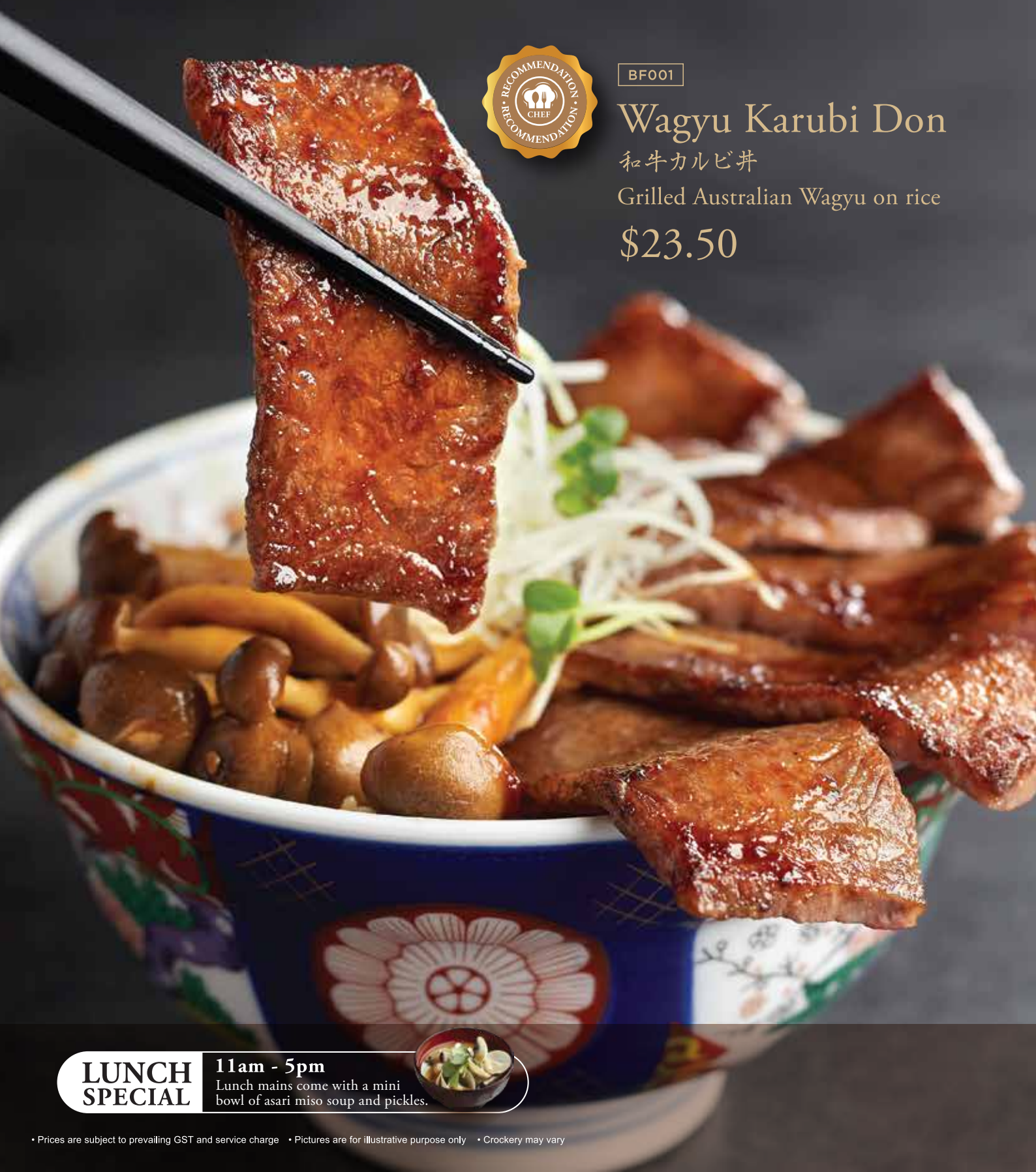
\$17.90





# Top-Grade Wagyu

At Aburi-EN, we serve a fine selection of Japanese and Australian wagyu. Our pride is the highly acclaimed A4/A5 Miyazaki wagyu which has won Japan's "National Wagyu Award" three consecutive times.



BF001

## Wagyu Karubi Don

和牛カルビ丼

Grilled Australian Wagyu on rice

\$23.50

**LUNCH  
SPECIAL**

**11am - 5pm**

Lunch mains come with a mini bowl of asari miso soup and pickles.



# ADD-ONS



TP001  
Okinawa Onsen Egg  
温泉卵  
\$1.50



TP002 **NEW!**  
Foie Gras  
フォアグラ  
\$6.80



TP003  
Mini Salad  
ミニサラダ  
\$2.00



TP004  
Asari Miso Soup  
あさり味噌汁  
\$2.80



TP005  
Hokkaido Ikura  
北海道産いくら  
\$5.80

BF002

## Wagyu Stamina Don

和牛スタミナ丼

Grilled Miyazaki and Australian Wagyu with mixed vegetables and Okinawa egg on rice

\$23.90



# 牛 Gyudon 丼

BF003

## Premium Wagyu Jyu

宮崎和牛プレミアム重

Grilled premium Miyazaki Wagyu on rice

\$35.00



**NEW!** BF004

## Wagyu Suji Don

宮崎和牛すじ丼

Miyazaki Wagyu stew with seasonal vegetables topped with onsen egg on rice

\$18.90



BF005

## Wagyu Roast Steak Jyu

宮崎和牛上ロースステーキ重

Miyazaki wagyu steak with assorted vegetables on rice

\$34.00



# ADD-ONS



TP001  
Okinawa Onsen Egg  
温泉卵  
\$1.50



TP002 **NEW!**  
Foie Gras  
フォアグラ  
\$6.80



TP003  
Mini Salad  
ミニサラダ  
\$2.00



TP004  
Asari Miso Soup  
あさり味噌汁  
\$2.80



TP005  
Hokkaido Ikura  
北海道産いくら  
\$5.80



CJ001

## Aburi Buta & Unagi Combo Jyu

あぶり豚&鰻コンボ重

Pork loin and grilled eel on rice

\$22.00

# コンボ重

## Combo Jyu



CJ002

## 3-Kinds Buta Combo Jyu

3種の豚コンボ重

Charcoal grilled premium pork belly, pork loin and Iberico pork jowl on rice

\$23.00

# ADD-ONS



TP001  
Okinawa  
Onsen Egg  
温泉卵  
\$1.50



TP002 **NEW!**  
Foie Gras  
フォアグラ  
\$6.80



TP003  
Mini Salad  
ミニサラダ  
\$2.00



TP004  
Asari  
Miso Soup  
あさり味噌汁  
\$2.80



TP005  
Hokkaido  
Ikura  
北海道産いくら  
\$5.80



CJ003

## Wagyu & Unagi Combo Jyu

和牛&鰻コンボ重

Australian wagyu and  
grilled eel on rice

\$28.50



CJ004

## Aburi Hoho & Unagi Combo Jyu

豚ほほと鰻コンボ重

Tender pork cheek and grilled eel  
on rice bowl

\$24.00



# ADD-ONS



TP001  
Okinawa  
Onsen Egg  
温泉卵  
\$1.50



TP002 **NEW!**  
Foie Gras  
フォアグラ  
\$6.80



TP003  
Mini Salad  
ミニサラダ  
\$2.00



TP004  
Asari  
Miso Soup  
あさり味噌汁  
\$2.80



TP005  
Hokkaido  
Ikura  
北海道産いくら  
\$5.80

DB001

**Chicken Teriyaki Don**  
若鶏照り焼き丼  
Grilled teriyaki chicken thigh on rice  
\$11.90



# 鶏 Other Donburi 魚

DB002

**Chicken Nanban Don**  
チキン南蛮丼  
Deep fried chicken with tartar sauce  
\$12.50



DB003

**Unagi Jyu**  
うなぎ重  
Grilled eel on rice  
\$22.00

DB004

**Aburi Salmon Don**  
炙りサーモン丼  
Flamed seared salmon on rice  
\$14.50





## ADD-ONS



TF006

Okinawa Marinated Egg  
沖縄産煮たまご

\$2.00

RN001

### Kyushu Tonkotsu Ramen

九州豚骨ラーメン

Ramen in pork bone broth with 1pc chashu  
and Okinawa egg

\$14.90



RN002

### Kyushu Tonkotsu Chashu Ramen

九州豚骨叉焼ラーメン

Ramen in pork bone broth with 3pcs  
chashu and Okinawa egg

\$18.50



RN003

### Kyushu Tonkotsu Karamiso Ramen

九州豚骨辛味噌ラーメン

Ramen in spicy pork broth with 1pc chashu  
and Okinawa marinated egg

\$16.00



### Wagyu Niku Udon

宮崎和牛の肉うどん

Stewed Miyazaki wagyu with Japanese  
Udon in bonito broth

RN004

(FULL) \$13.50

RN005

(HALF) \$7.90



**BEST PAIRED WITH ALCOHOL!**



# 焼 Grilled Fish き 魚

GF001

## 3 Kinds Appetiser 三種盛り

**NEW!**

Charcoal grilled Japanese seasoned thread-sail filefish (Kawahagi), mirin-seasoned dried puffer fish (Fugu Mirin) and stingray fin (Ei Hire).

\$24.00

GF002

Kawahagi カワハギ

**NEW!**

\$12.00

GF003

Fugu Mirin ふぐみりん

**NEW!**

\$13.90

GF004

Ei Hire エイヒレ

**NEW!**

\$12.00

GF005

**NEW!**

## Grilled Hokke 焼きホッケ

Popular grilled fish (Okhotsk atka mackerel)

\*High in Omega 3

\$14.50

GF006

## Saba Shio Yaki

サバ塩焼

Grilled Mackerel

\$9.90

GF007

## Salmon Harasu Yaki

サーモンハラス焼き

Charcoal grilled salmon belly

\$11.50

GF008



\*Bones

## Unagi Kabayaki

うなぎ蒲焼き

Grilled Unagi

\$16.50

GF009

## Gindara Teriyaki

銀ダラの照り焼き

Charcoal grilled cod fish glazed with teriyaki sauce

\$17.00



SD001

## Garlic Edamame

枝豆のガーリック炒め

Chilled Japanese soybeans topped with crispy garlic

\$5.50



SD002

## Asari Butter Sakamushi

浅利バター酒蒸し

Japanese clams steamed with sake and butter

\$9.50



SD003

## Jyako Negi Tofu

じゃこねぎ豆腐

Fried whitebait and spring onion cold tofu

\$4.00



SD004

## Pork Gyoza

焼き餃子

Pan fried pork dumplings (6 pcs)

\$7.50



SD005

## Ika Surume

イカテリ焼き

Charcoal grilled squid glazed with teriyaki sauce

\$17.50



SD006

## Aburi Mentaiko

炙り明太子

Seared marinated cod roe

\$13.90



**BEST PAIRED  
WITH  
ALCOHOL!**

# お Side Dishes つまみ

SD007

**NEW!**

## Organic Hokkaido Potato Wedges

北海道フライドポテト

Organic potato wedges with nacho mentaiko cheese sauce

\$8.90



SD008

# Wagyu Roast Steak

宮崎和牛ステーキ

Miyazaki wagyu steak

\$32.00



SD009



## Iberico Hoho Yaki

黒豚のはほ焼き

Charcoal grilled Iberico pork jowl

\$14.50



SD010

## Chicken Karaage

若鶏唐揚げ

Japanese style deep fried chicken

\$7.50



SD011



## Chicken Nanban

チキン南蛮

Deep fried chicken with tartar sauce

\$8.50



SD013



## Sumibi Chicken Yaki

若鶏の炭火焼き

Charcoal grilled chicken

\$9.90





SD015

## Kaki Fry

カキフライ

Deep-fried jumbo oysters (3pcs)

\$12.00



SD016

NEW!

## Ika Karaage

イカから揚げ

Deep-fried squid

\$9.50



SD017

NEW!

## Tofu Jyako Salad

豆腐じゃこサラダ

Salad with whitebait, tofu, cherry tomatoes and ume dressing

\$10.90



SD018

## Avocado & Tomato Salad

アボカドとトマトのサラダ

Salad with cherry tomatoes and sliced avocado

\$10.50



SD019

## Spicy Salmon Salad

スパイシーサーモンサラダ

Salad with salmon and wasabi yuzu dressing

\$12.90

SD014

NEW!

## Aburi Wagyu Carpaccio

炙り和牛カルパッチョ

Lightly torched Australian Wagyu tataki with ponzu sauce

\$22.00



# Drinks - Alcohol -

## High Ball

(Whiskey with soda)

ハイボール

HB001

High Ball (Jim Beam)

ハイボール (ジムビーム)

\$7.50

## Fruity High Ball

(Whiskey with soda and fruit flavour)

フルーティー ハイボール

HB002 High Ball Yuzu \$7.90

柚子ハイボール

HB003 High Ball Peach \$7.90

白桃ハイボール

HB004 High Ball Orange \$7.90

オレンジハイボール

HB005 High Ball Cranberry \$7.90

クランベリーハイボール

HB006 High Ball Lime \$7.90

ライムハイボール

HB007 High Ball Mango \$7.90

マンゴーハイボール

HB008 High Ball Apple \$7.90

アップルハイボール



ドリンク

# Japanese Cocktail

ジャパニーズカクテル

- JC001 **Aburi-EN Sour** \$9.90   
Shochu, yuzu, shiquasa lime, soda water  
炙りえんサワー
- JC002 **Oolong Hai** \$9.90  
Shochu, oolong tea  
ウーロンハイ
- JC003 **Umejito** \$9.90   
Umeshu, lime, sprite, mojito  
梅モヒート
- JC004 **Blue Kamikaze** \$9.90  
Vodka, triple sec, lime juice, blue curacao  
ブルーカミカゼ
- JC005 **EN Illusion** \$9.90  
Vodka, midori, pineapple juice  
イリュージョン
- JC006 **Sake on the beach** \$9.90  
House Sake, orange juice, cranberry juice,  
lime juice, peach  
酒オンザビーチ
- JC007 **Tequila Sunshine** \$9.90  
Tequila, orange juice, lime juice  
テキーラサンシャイン
- JC008 **Lime Sour** \$9.90  
Shochu, lime juice, soda water  
ライムサワー

# Wine

ワイン



House Pour - White Wine  
ハウスワイン白

**Pierre Jean**  
Colombar Chardonnay  
シャルドネ

Aroma of light apple and pears with  
a hint of tropical fruit.

WN001 (glass) \$10.00

WN002 (bottle) \$48.00



House Pour - Red Wine  
ハウスワイン赤

**Pierre Jean**  
Merlot  
メルロー

Elegant with a remarkable fruitiness.  
Enjoyable even without food.

WN003 (glass) \$10.00

WN004 (bottle) \$48.00

# Draft Beer

生ビール



**Asahi Super Dry**  
アサヒスーパードライ

BR001 Glass (330ml) \$8.90

BR002 Pint (500ml) \$13.90

# Sake 日本酒

(House Pour) ハウス



**Hakushika Nadajikomi (hot)**  
白鹿灘仕込み  
Slightly dry at first, then a refreshing taste.

SK001 180ml (pot) \$20.00

SK002 300ml (pot) \$30.00



**Tomioh Junmai Daiginjo (cold)**  
富翁 純米大吟醸  
Brewed with high-quality rice.  
Fragrant with light rice taste.

SK006 180ml (pot) \$30.00

SK007 300ml \$39.00

SK008 720ml \$85.00

(Bottled Sake) 日本酒



**Kaiun Iwaisake  
Tokubetsu Honjouro**  
開運 祝酒 特別本醸造  
Clear with a hint of amber,  
light taste and slightly sweet aroma.

SK003 300ml \$45.00

SK004 720ml \$99.00



**Dassai 45  
Junmai Daiginjo**  
獺祭 45 純米大吟醸  
Fruity aroma, balance of  
sweetness and umami.

SK009 300ml \$55.00

SK010 720ml \$120.00



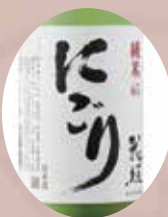
**Nanbu Bijin  
Tokubetsu Junmai**  
南部美人 特別純米  
Slightly dry, full-flavoured.  
Perfect sake to enjoy with food.

SK005 720ml \$99.00



**Dassai  
Sparkling Happo Nigori**  
獺祭 スパークリング発泡にごり  
Vivid flavour and a delicate yet  
full body. Great for celebrations.

SK011 360ml \$75.00



**Hanagaki  
Junmai Nigori**  
花垣 純米にごり  
Less sweet with the profile of  
ginjo shu.

SK012 300ml \$45.00

## Shochu 焼酎



**Iichiko**  
いいちこ  
Outstanding aroma with an  
excellent body

SC001 180ml (pot) \$25.00

SC002 720ml (bottle) \$99.00

## Umeshu 梅酒



**Choya Umeshu**  
チョーヤ梅酒  
Traditional Japanese liquor  
made from plum.

CH001 180ml (pot) \$22.50

CH002 300ml (pot) \$29.90



# Drinks - Non Alcohol -

## Soft Drinks

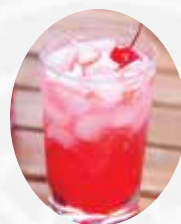
ソフトドリンク

DR001	Coke コーラ	\$3.50
DR002	Coke Zero コーラゼロ	\$3.50
DR003	Sprite スプライト	\$3.50
DR004	Ginger Ale ジンジャーエール	\$3.50
DR005	Bottled Water ボトルウォーター	\$2.00
DR006	Oolong Tea 烏龍茶	\$3.50
DR007	Genmai Tea Cold 玄米茶	\$2.00
DR008	Genmai Tea Hot 玄米茶	\$2.00
DR009	Calpis (Japanese Yogurt Drink) カルピス	\$4.50

## Mocktails

ノンアルカクテル

MK001	Shirley Temple シャーリーテンブル Lime juice, grenadine syrup, ginger ale	\$5.90
MK002	Mango Calpis Soda マンゴーカルピスソーダ Mango juice, calpis, soda water	\$5.90
MK003	Natsu No Yuki 夏の雪 Lime juice, blue curacao, sprite	\$5.90
MK004	Tropical Tease トロピカルティーズ Apple juice, mango juice, pineapple juice, peach syrup, soda water	\$5.90



MK001



MK003

## Fruit Juice

フルーツジュース

FJ001	Orange Juice オレンジジュース	\$4.50
FJ002	Cranberry Juice クランベリージュース	\$4.50
FJ003	Lime Juice ライムジュース	\$4.50
FJ004	Mango Juice マンゴージュース	\$4.50
FJ005	Apple Juice アップルジュース	\$4.50

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# Desserts

# デザート



DS001

## Matcha Ice Cream Zenzai

\$4.90

抹茶アイスぜんざい

Matcha flavoured ice cream, warabi mochi, red beans and strawberry



DS002

## Coffee Jelly with Ice Cream

\$4.90

コーヒーゼリーとアイス

Coffee Jelly with vanilla ice cream and biscuit



DS003

## Kurogoma Panna Cotta

\$3.90

黒ゴマパannaコッタ

Black Sesame flavoured panna cotta topped with strawberry

## Single Scoop Ice Cream

シングルスクープアイスクリーム



DS004

## Vanilla \$2.90

バニラ



DS005

## Matcha \$2.90

抹茶



DS006

## Kurogoma \$2.90

黒ゴマ



DS007

## Yuzu Sherbet \$2.90

ゆずシャーベット



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[www.aburi-en.com](http://www.aburi-en.com)



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