



We make everything different
Enjoy our *fresh food* with *fun vibe!*

- Hope Island -

@YATAIHOPEISLAND



SPECIAL MENU



LOBSTER TARTARE 43

Layers of avocado, kelp clear noodle, torched prawn. Grilled lobster on top.

JAPANESE TARTARE 32

[Salmon / Tuna]

Layers of fresh salmon or tuna, seasoned avocado, and rice formed into a small cake. Served with a crunchy sesame tuile, dill mayo, and a side of miso soup.



ABURI [GFO] 29.9

[Salmon / Wagyu] [ADD AVOCADO + 4]

Hidden layer of rice topped with nicely torched salmon or wagyu, drizzled with teriyaki sauce and mayo. Served with miso soup and additional sauce on the side

JAPANESE SURF N TURF 49

Miso-glazed lobster and wagyu rump with mixed veges, karubi sauce, and rosemary butter on top. Garnished with garlic crust.



WAGYU STEAK SOBA NEW 38

Grilled wagyu steak on top of stir-fried soba, veges and chilli. Garnished with spring onion and furikake

KINGFISH TATAKI 25

Torched kingfish with mixed chopped veges, wasabi and a house-made dressing.

BUTA BACK RIBS PLATTER 1.5KG 79

Japanese-style barbecued pork baby back ribs, sweet corn and baby potato with a honey soy sauce. Served with Japanese coleslaw, lemons and sauces.

KARAAGE PLATTER 63

Tori, sweet chilli Cheese, miso, pork karaage with nori potato chips and green salad. Served with lemons and sauces.

YAKITORI PLATTER [12SKEWERS] 75

Mushroom, shichimi prawn, karubi glazed chicken, pork, wagyu and salmon skewers. Served with green salad and sauces.



Every dish is treated with **FRESH INGREDIENTS** and our individual **HOUSE-MADE SAUCES**.

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NIBBLES

- KARAAGE -

- TORI KARAAGE** 16.5
Crispy boneless chicken thigh marinated in soy sauce, served with mayo and fresh lemon.
- MISO KARAAGE** 17
Crispy boneless chicken thigh coated with miso glaze, served with mayo and fresh lemon.
- SWEET CHILLI CHEESE KARAAGE** 17.5
Boneless chicken thigh coated in sweet and sour glaze, with a hint of spiciness, served with mayo and fresh lemon.
- PORK KARAAGE** 17.5
Crunchy pork karaage.
Served with soy sauce and fresh lemon.
- EGGPLANT KARAAGE [V]** 16
Crispy eggplant in a sweet soy sauce, garnished with sesame seeds and snow pea sprouts.
- EBI KARAAGE** 18
Karaage-battered prawns,
Served with wasabi mayo and fresh lemon.
- SQUID KARAAGE 🌶️** 18
Karaage-battered squid with chilli panko.
Served with wasabi mayo and fresh lemon.



- YAKITORI [2SKEWERS] -

- MUSHROOM YAKITORI [GFO]** 13.5
- CHICKEN YAKITORI** 16
- PORK YAKITORI** 16
- SALMON YAKITORI [GFO]** 18.5
- PRAWN YAKITORI** 18.5
- WAGYU YAKITORI [GFO]** 18.5
- KINGFISH YAKITORI [GFO]** 18.5

- SIDE -

- EDAMAME [V][GFO]** 7 / 8
[Salt / Chilli Garlic 🌶️]
- EDAMAME SPRING ROLL [V]** 8
- NORI POTATO CHIPS [V]** 8
- LOTUS CHIPS W.AVO DIP [V]** 12
- AGEDASHI TOFU** 11
- GRILLED GYOZA [5PCS]** 10
[Prawn / Chicken / Veg [V]]
- MISO WARM GREENS WOK [V]** 15
Wok tossed veges in miso soup base.
- JAPANESE COLESLAW [V]** 8
Mixed cabbage and carrots with sesame dressing.
- MISO SOUP** 4
- STEAM RICE** 4



- SASHIMI [GFO] -

- SALMON [7PCS]** 23
- TUNA [7PCS]** 23
- KING FISH [7PCS]** 24
- SASHIMI PLATE** 30 / 65
[Small / Large]



[V] VEGETARIAN / [GFO] GLUTEN-FREE OPTION AVAILABLE

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MAIN DISH

CHAHAN [GFO]

23 / 27

[Tofu [V] / Chicken & Prawn]

Japanese fried rice with choice of ingredients and vegetables, served with pickles and miso soup.

TERIYAKI [GFO]

22 / 25 / 27.5

[Tofu [V] / Chicken / Wagyu]

Stir-fried veges with your chosen ingredient in house-made teriyaki sauce. Served with rice and green salad.

SPICY ITAME 🌶️

22.5 / 25.5 / 27.9

[Tofu [V] / Chicken / Wagyu]

Stir-fried veges with your choice of ingredient, infused with caramelized flavors and a hint of spiciness. Served over rice.

TORI KARAAGE RICE BOWL

25

[Tori / Miso / Sweet chilli]

Our signature karaage with rice and Japanese coleslaw.

KATSU CURRY

25

[Chicken / Pork]

Aromatic curry with golden crumb-fried chicken breast or pork cutlet. Served with rice and pickles.

TONKATSU

30

Juicy and tender golden crumb-fried pork cutlet. Served with cabbage salad, rice and miso soup.

BUTA KARUBI 🌶️

32

Stir-fried pork ribs in karubi sauce with caramelized onion, zucchini, broccoli, and chili. Served with rice, Japanese coleslaw and miso soup.

SALMON STEAK 200G [GFO]

35

Grilled salmon served on creamy mashed potatoes with wasabi, fried garlic and teriyaki sauce with broccoli.

WAGYU CHUCK FLAP TAIL STEAK 200G [GFO]

48

Juicy tender wagyu steak on creamy mashed potatoes with wasabi, fried garlic and teriyaki sauce with mushroom.



- POKE -

SELECTION OF MAIN INGREDIENT AND VEGETABLE SALAD ON THE RICE WITH SAUCES.

TOFU & MUSHROOM POKE [V][GFO]

23.5

Vegetable salad with stir-fried mushroom and fried tofu, served with teriyaki mayo. [ADD AVOCADO + 4]

SALMON POKE [GFO]

27.9

Vegetable salad with sashimi-grade fresh salmon, served with tobiko mayo. [ADD AVOCADO + 4]

TUNA POKE [GFO]

27.9

Vegetable salad with sashimi-grade fresh tuna, served with sesame tsuyu dressing. [ADD AVOCADO + 4]

KING FISH POKE [GFO]

27.9

Vegetable salad with sashimi-grade fresh kingfish, served with tsuyu sauce. [ADD AVOCADO + 4]

WAGYU POKE [GFO]

28.9

Vegetable salad with grilled wagyu beef, served with teriyaki mayo. [ADD AVOCADO + 4]



- NOODLE -

GINGER CHICKEN UDON

25.5

Stir-fried udon noodles with ginger-marinated chicken, chili, vegetables, and topped with pickles.

YAKISOBA

22 / 26.5 / 28.5

[Yasai [V] / Chicken & Prawn / Wagyu]

Stir-fried soba noodles with scrambled eggs, vegetables, and selected ingredients, garnished with fried shallots and pickles.

TONKOTSU RAMEN

25.5 / 28.9

[Pork / Seafood 🌶️]

Rich pork broth with stir-fried beansprouts, carrots, leeks and selected ingredients on fresh noodles.

SPICY MISO RAMEN 🌶️

25.5 / 28.9 / 31.9

[Pork / Seafood / Wagyu steak]

Spicy miso based broth with stir-fried beansprouts, carrots, leeks and selected ingredients on fresh noodles.

POTATO CREAM CURRY UDON

25.5 / 27.5 / 30.5

[Yasai [V] / Chicken / Seafood 🌶️]

Stir-fried veges with udon comes with curry sauce and creamy potato mash. Topped with garlic flakes and pickles.

[V] VEGETARIAN / [GFO] GLUTEN-FREE OPTION AVAILABLE

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KIDS MEALS [UNDER 5]

CHAHAN 9

Japanese fried rice with sweetcorns, snowpeas, carrots, scrambled eggs and chicken.

YAKISOBA 9

Soba noodles with sweetcorns, snowpeas, carrots, scrambled eggs and chicken.

MINI TONKATSU 9

Golden crumb-fried pork cutlet on the rice with teriyaki sauce and mayo.

EXTRA SAUCE

ONION MAYO 1

SPICY MAYO 1

WASABI MAYO 1

JAPANESE MAYO 1

TERIYAKI SAUCE 1

SWEET CHILLI SAUCE 1

CURRY SAUCE 4

DESSERT

HOKKAIDO CHEESECAKE BRULEE 15

Rich and creamy cheese cake topped with a caramelized sugar crust, served with a blueberry compote.

CHOCO FUJI MELT 15

Chocolate cake and creamy ice cream with a cherry on the top.

ICED OREO CROFFLE 15

Waffled croissant with frozen house-made oreo cream cheese block on top.

ICE-CREAM

[Matcha / Vanilla / Black sesame]

1 scoop 4.5

2 scoops 7.5



HAPPY HOUR MON-SUN 3 - 5PM

KARAAGE HOUR

Purchase any drinks [except soft drinks] for a HALF PRICE KARAAGE



FOR OUR MINI MUNCHERS!



Kids colouring is available. Please ask our friendly staff.

PLEASE NOTE

- One transaction per table.
- Food ingredients and prices are subject to be changed without prior notice.
- Please inform us of any dietary requirements or food intolerances before placing orders. However, we cannot guarantee completely allergy-free meals due to traces of allergens such as working environment and supplied ingredients.
 - no outside food and drink allowed.
 - Fully licenced.

[V] VEGETARIAN / [GFO] GLUTEN-FREE OPTION AVAILABLE

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BENTO SPECIAL MON - SUN 11:30am - 3:00pm

EASY, but FANCY!

MISO LOBSTER	42
Miso lobster, tori karaage, salted edamame, Japanese coleslaw, sashimi 3pcs [king fish +\$1], kelp salad, wakame salad, tamago, rice, miso soup	
WAGYU STEAK	35
Wagyu steak, tori karaage, salted edamame, Japanese coleslaw, sashimi 3pcs [king fish +\$1], kelp salad, wakame salad, tamago, rice, miso soup	
TERIYAKI CHICKEN	27
Teriyaki chicken, tori karaage, salted edamame, Japanese coleslaw, sashimi 3pcs [king fish +\$1], kelp salad, wakame salad, tamago, rice, miso soup	
PRAWN KATSU	29
Prawn katsu, tori karaage, salted edamame, Japanese coleslaw, sashimi 3pcs [king fish +\$1], kelp salad, wakame salad, tamago, rice, miso soup	
TERIYAKI SALMON	31
Teriyaki salmon, tori karaage, salted edamame, Japanese coleslaw, sashimi 3pcs [king fish +\$1], kelp salad, wakame salad, tamago, rice, miso soup	
VEG LOVER	24
Stir-fried tofu & veges with Yatai sauce, agedashi tofu, salted edamame, Japanese coleslaw, veg gyoza 3pcs, wakame salad, tamago, rice, miso soup	
EXTRA SIDES	
Avocado 4	Chicken yakitori 1ea 6 Gyoza 2ea 4

