



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

- Hope Island -

@YATAIHOPEISLAND



SPECIAL MENU



LOBSTER TARTARE 39

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



JAPANESE TARTARE 28 / 33

[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] 26.9

[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.

SESAME WAGYU TATAKI 24

Lightly seared over high heat, leaving the centre very rare, with our house-made dressing.

KINGFISH TATAKI 23

Torched kingfish with avocado puree, wasabi mayo and a house-made dressing.

WAGYU TARTARE 30

Layers of wasabi avocado puree, seasoned raw wagyu, and crispy potato on top.

BUTA BACK RIBS PLATTER 1.5KG 75

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

YAKITORI PLATTER [12SKEWERS] 68

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

KARAAGE PLATTER 56

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



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

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NIBBLES

- KARAAGE -

TORI KARAAGE 14.9

Crispy boneless chicken thigh marinated in soy sauce, served with mayo and fresh lemon.

MISO KARAAGE 16

Crispy boneless chicken thigh coated with miso glaze, served with mayo and fresh lemon.

SWEET CHILLI CHEESE KARAAGE 16.5

Boneless chicken thigh coated in sweet and sour glaze, with a hint of spiciness, served with mayo and fresh lemon.

PORK KARAAGE 16.5

Crunchy pork karaage. Served with soy sauce and fresh lemon.

EGGPLANT KARAAGE [V] 14

Boneless Crispy eggplant in a sweet soy sauce, garnished with sesame seeds and snow pea sprouts.

EBI KARAAGE 17

Karaage-battered prawns, Served with wasabi mayo and fresh lemon.

SQUID KARAAGE 17

Karaage-battered squid with chilli panko. Served with wasabi mayo and fresh lemon.



- YAKITORI [2SKEWERS] -

MUSHROOM YAKITORI [GFO] 12.5

CHICKEN YAKITORI 14

PORK YAKITORI 14

SALMON YAKITORI [GFO] 17

PRAWN YAKITORI 17

WAGYU YAKITORI [GFO] 17

KINGFISH YAKITORI [GFO] 17

- SIDE-

EDAMAME [V] [GFO] 7 / 8

[Salt / Chilli Garlic 🌶️]

EDAMAME SPRING ROLL [V] 7

NORI POTATO CHIPS [V] 8

LOTUS CHIPS W.AVO DIP [V] 11

AGEDASHI TOFU 9.5

GRILLED GYOZA [5PCS] 9

[Prawn / Chicken / Veg [V1]]

MISO WARM GREENS WOK [V] 13

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] 19.5

TUNA [7PCS] 22

KING FISH [7PCS] 19.9

SASHIMI PLATE 26 / 60

[Small / Large]



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

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MAIN DISH

CHAHAN [GFO]

22 / 25

[Tofu [V] / Chicken & Prawn]

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

TERIYAKI [GFO]

21 / 23 / 25.5

[Tofu [V] / Chicken / Wagyu]

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

SPICY ITAME 🌶️

21.5 / 23.5 / 25.9

[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

23

[Tori / Miso / Sweet chilli]

Our signature karaage with rice and Japanese coleslaw.

KATSU CURRY

23

[Chicken / Pork]

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

TONKATSU

27

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

BUTA KARUBI 🌶️

29

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]

33

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

WAGYU STEAK 200G [GFO]

39

JJuicy 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]

22.5

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

SALMON POKE [GFO]

24.5

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

TUNA POKE [GFO]

25.9

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

KING FISH POKE [GFO]

25.9

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

WAGYU POKE [GFO]

26.9

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



- NOODLE -

GINGER CHICKEN UDON

22.5

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

YAKISOBA

21 / 24.5 / 26.5

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

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

TONKOTSU RAMEN

23.5 / 26.9

[Pork / Seafood 🌶️]

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

SPICY MISO RAMEN 🌶️

24.5 / 27.9 / 28.9

[Pork / Seafood / Wagyu steak]

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

POTATO CREAM CURRY UDON

24.5 / 25.5 / 28.5

[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 8

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

YAKISOBA 8

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

CHEESECAKE BRULEE 14

cheese cake with mixed berries

APPLE KATSU 14

Cinamon-battered deep fried apple katsu with cinamon apple puree and a scoop of rich vanilla bean ice cream.

ICED OREO CROFFLE 14.5

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 / [GF0] GLUTEN-FREE OPTION AVAILABLE

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