



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.



## Buta Don

豚丼

Grilled pork loin on rice

\$13.90



## 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



Okinawa  
Onsen Egg  
温泉卵  
\$1.50



Foie Gras  
フォアグラ  
\$6.80



Mini Salad  
ミニサラダ  
\$2.00



Asari  
Miso Soup  
あさり味噌汁  
\$2.80



Hokkaido  
Ikura  
北海道産いくら  
\$5.80



### Premium Buta Bara Don

プレミアム豚バラ丼

Grilled premium  
pork belly on rice

\$17.50



### Iberico Hoho Don

イベリコ黒豚のはほ丼

Grilled Iberico  
pork jowl on rice

\$17.90

# 豚 Butadon 丼



## 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.

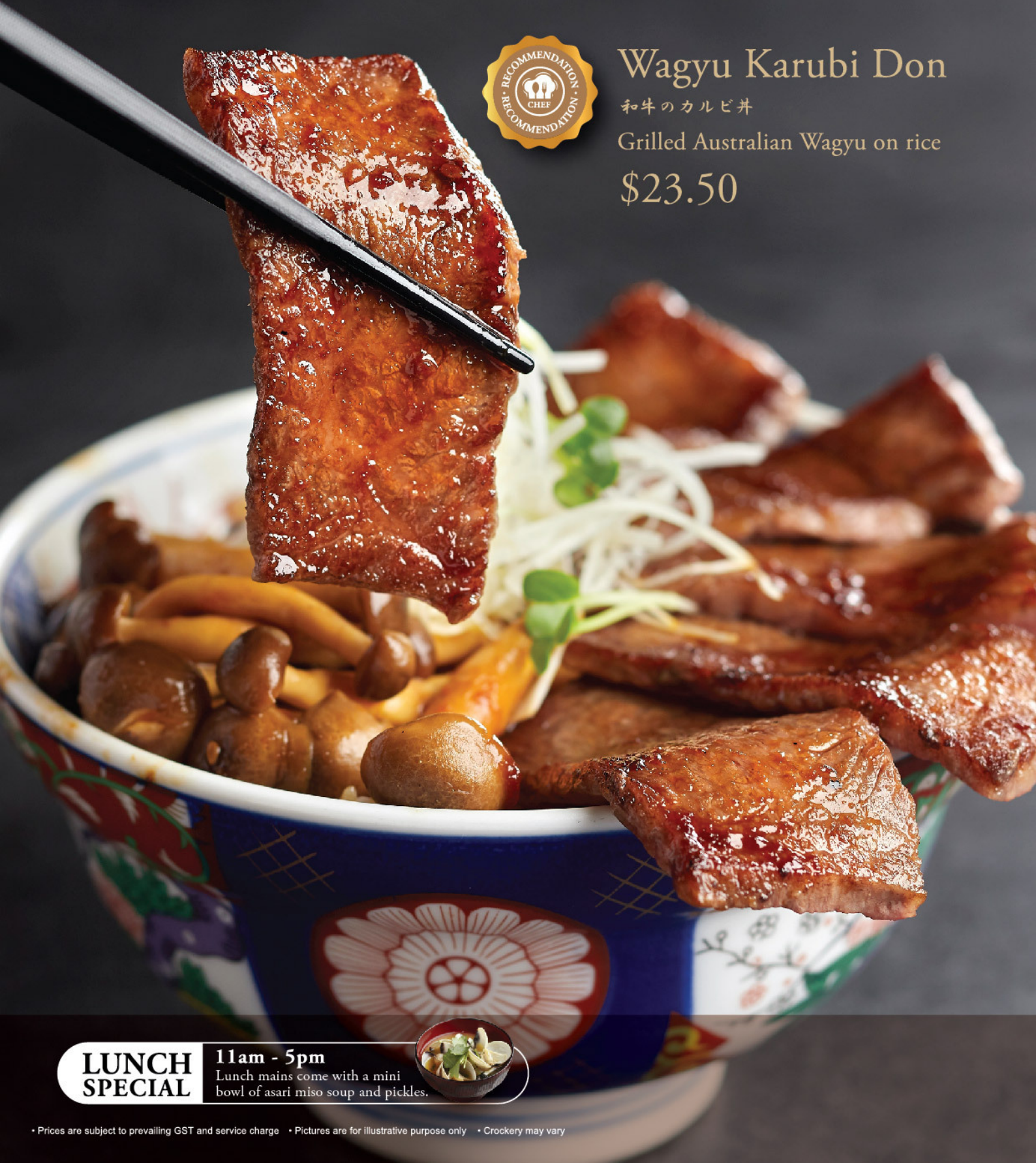


## Wagyu Karubi Don

和牛のカルビ丼

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



Okinawa Onsen Egg  
温泉卵  
\$1.50



Foie Gras  
フォアグラ  
\$6.80



Mini Salad  
ミニサラダ  
\$2.00



Asari Miso Soup  
あさり味噌汁  
\$2.80



Hokkaido Ikura  
北海道産いくら  
\$5.80

## Made from 100% Soybean protein from NEXT MEATS

World's first plant-based yakiniku meats using karubi made with soybean proteins. It does not contain any chemical additives or animal ingredients. A sustainable choice of food that contains fewer calories, double the proteins and only a tenth of fat when compared with its meat counterparts.



## Plant-based Karubi Don

植物ベースのカルビ丼

Grilled boneless short rib with Aburi-EN's special sauce served on premium Japanese rice

\$15.00



# 牛 Gyudon 丼



## Premium Wagyu Jyu

宮崎和牛プレミアム重

Grilled premium Miyazaki Wagyu on rice

\$35.00



## Wagyu Suji Don

宮崎和牛すじ丼

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

\$18.90



## 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



\* Vegetarian-friendly

• Prices are subject to prevailing GST and service charge • Pictures are for illustrative purpose only • Crockery may vary

# ADD-ONS



Okinawa Onsen Egg  
温泉卵  
\$1.50



Foie Gras  
フォアグラ  
\$6.80



Mini Salad  
ミニサラダ  
\$2.00



Asari Miso Soup  
あさり味噌汁  
\$2.80



Hokkaido Ikura  
北海道産いくら  
\$5.80



## Aburi Buta & Unagi Combo Jyu

あぶり豚&鰻コンビ重  
Pork loin and grilled eel on rice  
\$22.00

# コ ン ボ 重

## Combo Jyu



## 3-Kinds Buta Combo Jyu

3種の豚コンビ重  
Grilled premium pork belly, pork loin and Iberico pork jowl on rice  
\$23.00

# ADD-ONS



Okinawa Onsen Egg  
温泉卵  
\$1.50



Foie Gras  
フォアグラ  
\$6.80



Mini Salad  
ミニサラダ  
\$2.00



Asari Miso Soup  
あさり味噌汁  
\$2.80



Hokkaido Ikura  
北海道産いくら  
\$5.80



## Wagyu & Unagi Combo Jyu

和牛&鰻コンボ重  
Australian wagyu and  
grilled eel on rice

\$28.50



## Aburi Hoho & Unagi Combo Jyu

炙ほほ&鰻コンボ重

Tender pork cheek and grilled eel  
on rice bowl

\$24.00



# ADD-ONS



Okinawa Onsen Egg  
温泉卵  
\$1.50



Foie Gras  
フォアグラ  
\$6.80



Mini Salad  
ミニサラダ  
\$2.00



Asari Miso Soup  
あさり味噌汁  
\$2.80



Hokkaido Ikura  
北海道産いくら  
\$5.80

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



# 鶏 Other Donburi 魚



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



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



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



**SIGNATURE**  
**ORIGINAL**  
**TONKOTSU**

極オリジナル豚骨

Simmered over 10 hours using  
100% Japanese pork bones

素材と製法に  
徹底的にこだわった麺、  
十時間以上煮込んだ  
純日本産豚骨スープの  
豊かなコクの挽がりを  
お楽しみ下さい。



**Tonkotsu Chashu Ramen**

豚骨叉焼ラーメン

Ramen in pork broth with chashu

**\$12.90**

## ADD-ONS



Okinawa Marinated Egg  
沖縄煮たまご  
\$2.00



## Wagyu Niku Udon

宮崎和牛の肉うどん

Stewed Miyazaki wagyu with  
Japanese Udon in bonito broth

(FULL) \$13.50 (HALF) \$7.90



## Black Tonkotsu Ramen

黒豚骨ラーメン

Ramen in pork broth with roasted black garlic oil  
and chashu

\$14.90



## Red Tonkotsu Ramen

赤豚骨ラーメン

Ramen in pork broth with Japanese red chilli oil, hot  
miso paste and chashu

\$14.90

# SIGNATURE PREMIUM TONKOTSU

極プレミアム豚骨

Original tonkotsu soup paired with  
the finest ingredient like  
melt-in-your-mouth toroniku  
chashu and award-winning Japan  
No.1 Miyazaki Wagyu.

豊潤な豚骨スープとトロ肉チャーシュー  
日本各地から厳選して取り寄せる  
最高の自然食材との一体感。  
魂を込めて創りあげる  
極みの一杯。



NEW!

## Premium Signature Tonkotsu Ramen

プレミアム豚骨ラーメン

Ramen in pork broth with charcoal grilled Iberico pork jowl

\$14.90



**NEW!**

## Premium Black Tonkotsu Ramen

プレミアム黒豚骨ラーメン

Ramen in pork broth with roasted black garlic oil and charcoal grilled Iberico pork jowl

\$16.90



**NEW!**

## Premium Red Tonkotsu Ramen

プレミアム赤豚骨ラーメン

Ramen in pork broth with Japanese red chilli oil, hot miso paste and charcoal grilled Iberico pork jowl

\$16.90



# MAZESOBA SPECIALS

Delicious dry ramen with multiple  
toppings and fresh Okinawa yolk



**NEW!**

## Original Mazesoba

オリジナルまぜそば

Original minced pork stew dry ramen

\$12.90



**NEW!**

## Chicken Nanban Mazesoba

チキン南蛮まぜそば

Deep fried chicken with tartar sauce on dry ramen

**\$13.90**



**NEW!**

## Buta Hoho Red Mazesoba

豚頬肉赤まぜそば

Iberico pork jowl with Japanese red chilli on dry ramen

**\$15.90**



**NEW!**

## Buta Hoho Black Mazesoba

豚頬肉黒まぜそば

Iberico pork jowl with roasted black garlic oil on dry ramen

**\$15.90**

# 餃子

Gyoza



**NEW!**

Cheese Teppan Fondue

Gyoza (5pcs)

チーズフォンデュ餃子

Pan-fried gyoza with thick cheese fondue

\$9.50



Grilled Gyoza (5pcs)

焼き餃子

Crispy grilled pork gyoza

\$6.50

**NEW!**



### Okonomiyaki Gyoza (5pcs)

お好み焼き餃子

Pork gyoza with okonomiyaki sauce,  
mayonnaise and bonito flakes

\$8.50



**NEW!**

### Truffle Gyoza (5pcs)

トリュフ餃子

Pork gyoza with truffle oil

\$9.50



**NEW!**

### Mentaiko Gyoza (5pcs)

明太子餃子

Pork gyoza with torched mentaiko  
sauce

\$8.90







# 焼 Grilled Fish き 魚



## 3 Kinds Appetiser 三種盛り

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

\$24.00

Kawahagi カワハギ

\$12.00

Fugu Mirin ふぐみりん

\$13.90

Ei Hire エイヒレ

\$12.00



## Unagi Kabayaki

うなぎ蒲焼き

Grilled Unagi

\$16.50



## Salmon Harasu Yaki

サーモンハラス焼き

Charcoal grilled salmon belly

\$11.50



## Saba Shio Yaki

サバ塩焼

Grilled Mackerel

\$9.90



## Gindara Teriyaki

銀ダラの照り焼き

Charcoal grilled cod fish glazed with teriyaki sauce

\$17.00

# お Side Dishes つまみ



## Ika Surume

イカてり焼き

Charcoal grilled squid glazed with teriyaki sauce

\$17.50



## Jyako Negi Tofu

じゃこねぎ豆腐

Fried whitebait and spring onion cold tofu

\$4.00



## Garlic Edamame

枝豆のガーリック炒め

Chilled Japanese soybeans topped with crispy garlic

\$5.50

## Organic Hokkaido

### Potato Wedges

北海道フライドポテト

Organic potato wedges with nacho mentaiko cheese sauce

\$8.90



# Wagyu Roast Steak

宮崎和牛ステーキ

Miyazaki wagyu steak

\$32.00



## Iberico Hoho Yaki

黒豚のはほ焼き

Charcoal grilled Iberico pork jowl

\$14.50



## Kagoshima Pork Tonteki

プレミアム鹿児島豚トンテキ

Pan-fried Kagoshima pork with homemade savoury citrus sauce

\$17.00



## Chicken Nanban

チキン南蛮

Deep fried chicken with tartar sauce

\$8.50



## Sumibi Chicken Yaki

若鶏の炭火焼き

Charcoal grilled chicken

\$9.90

## Kaki Fry

カキフライ

Deep-fried jumbo oysters (3pcs)

\$12.00



## Ika Karaage

イカから揚げ

Deep-fried squid

\$9.50

## Wagyu Suji Nikomi

和牛すじ煮込み

A4/A5 Miyazaki wagyu stew with carrot,  
white radish, konnyaku

\$15.00



## Tofu Jyako Salad

豆腐じゃこサラダ

Salad with whitebait, tofu, cherry tomatoes and  
ume dressing

\$10.90

## Japanese Pumpkin Salad

カボチャのサラダ

Japanese pumpkin salad with feta cheese topping  
with sweet dressing

\$11.50



# Drinks - Alcohol -

## High Ball

(Whiskey with soda)

ハイボール

### 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

High Ball Yuzu \$7.90

柚子ハイボール

High Ball Peach \$7.90

白桃ハイボール

High Ball Orange \$7.90

オレンジハイボール

High Ball Cranberry \$7.90

クランベリーハイボール

High Ball Lime \$7.90

ライムハイボール

High Ball Mango \$7.90

マンゴーハイボール

High Ball Apple \$7.90

アップルハイボール



JIM BEAM  
Highball

ドリンク



# Japanese Cocktail

ジャパニーズカクテル

## Aburi-EN Sour

Shochu, yuzu, shiquasa lime, soda water  
炙りえんサワー

\$9.90



## Oolong Hai

Shochu, oolong tea  
ウーロンハイ

\$9.90

## Umejito

Umeshu, lime, sprite, mojito  
梅モヒート

\$9.90



## Blue Kamikaze

Vodka, triple sec, lime juice, blue curacao  
ブルーカミカゼ

\$9.90

## EN Illusion

Vodka, midori, pineapple juice  
イリュージョン

\$9.90

## Sake on the beach

House Sake, orange juice, cranberry juice,  
lime juice, peach  
酒オンザビーチ

\$9.90

## Tequila Sunshine

Tequila, orange juice, lime juice  
テキーラサンシャイン

\$9.90

## Lime Sour

Shochu, lime juice, soda water  
ライムサワー

\$9.90

# Wine

ワイン



House Pour - White Wine  
ハウスワイン白

## Pierre Jean Colombard Chardonnay

シャルドネ  
Aroma of light apple and pears with  
a hint of tropical fruit.

(glass) \$10.00

(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.

(glass) \$10.00

(bottle) \$48.00

# Draft Beer

生ビール



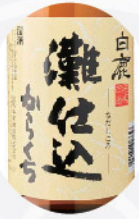
Asahi Super Dry  
アサヒスーパードライ

Glass (330ml) \$8.90

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.  
180ml (pot) \$20.00  
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.  
180ml (pot) \$30.00  
300ml \$39.00  
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.  
300ml \$45.00  
720ml \$99.00



**Dassai 45**  
**Junmai Daiginjo**  
獺祭 45 純米大吟醸  
Fruity aroma, balance of  
sweetness and umami.  
300ml \$55.00  
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.  
720ml \$99.00



**Dassai**  
**Sparkling Hoppo 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.  
360ml \$75.00



**Hanagaki**  
**Junmai Nigori**  
花垣 純米にごり  
Less sweet with the profile of  
ginjo shu.  
300ml \$45.00

## Shochu 焼酎



**Iichiko**  
いいちこ  
Outstanding aroma with an  
excellent body  
180ml (pot) \$25.00  
720ml (bottle) \$99.00

## Umeshu 梅酒



**Choya Umeshu**  
チョーヤ梅酒  
Traditional Japanese liquor  
made from plum.  
180ml (pot) \$22.50  
300ml (pot) \$29.90

# Drinks - Non Alcohol -

## Soft Drinks

ソフトドリンク

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

## Mocktails

ノンアルコール

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



Shirley Temple



Natsu No Yuki

## Fruit Juice

フルーツジュース

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

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# Desserts

# デザート



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



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



Kurogoma Panna Cotta \$3.90

黒ゴマパンナコッタ

Black Sesame flavoured panna cotta topped with strawberry

## Single Scoop Ice Cream

シングルスcoopアイスクリーム



Vanilla \$2.90

バニラ



Matcha \$2.90

抹茶



Kurogoma \$2.90

黒ゴマ



Yuzu Sherbet \$2.90

ゆずシャーベット



ABURI-EN  
SUPREME



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



Aburi-EN



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