



Specializing in aburi, or partially grilled meats, Aburi-EN offers a variety of high quality donburi (rice bowls) at affordable prices in a comfortable and affable ambiance. Aburi-EN takes pride in its homemade umami-packed meat sauce, as well as the high quality imported pork and the A4/A5 Miyazaki Wagyu it uses which has won Japan's "National Wagyu Award" four consecutive times.

At Aburi-EN, you can enjoy the best of Japanese drinking culture with an extensive selection of Japanese cocktails, highballs, shochu and sake that complements the array of grilled meats. Focusing on premium ingredients grilled to perfection and offered at affordable prices, it's little wonder why Aburi-EN is a favourite amongst many.

Top Quality Japanese Rice

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.





Kimchi Pork Don

キムチ豚丼

Thinly sliced sautéed pork loin with onions, kimchi topped with Japanese onsen egg on rice

\$14

Mala Pork Slices

麻辣豚スライス

Thinly sliced pork loin in mala sauce, onions, leek, crushed peanuts

\$8



**LUNCH
SPECIAL**

Available on weekdays except PH

11am - 5pm

Top-up \$3 for mini salad,
asari miso soup and dessert of the day





Shiogayaki Pork Don

豚生姜焼き丼

Thinly sliced sautéed pork loin with onions topped with Japanese onsen egg on rice

\$12



ADD-ONS



Okinawa
Marinated Egg
沖縄産煮たまご
\$2



Okinawa
Onsen Egg
温泉卵
\$2



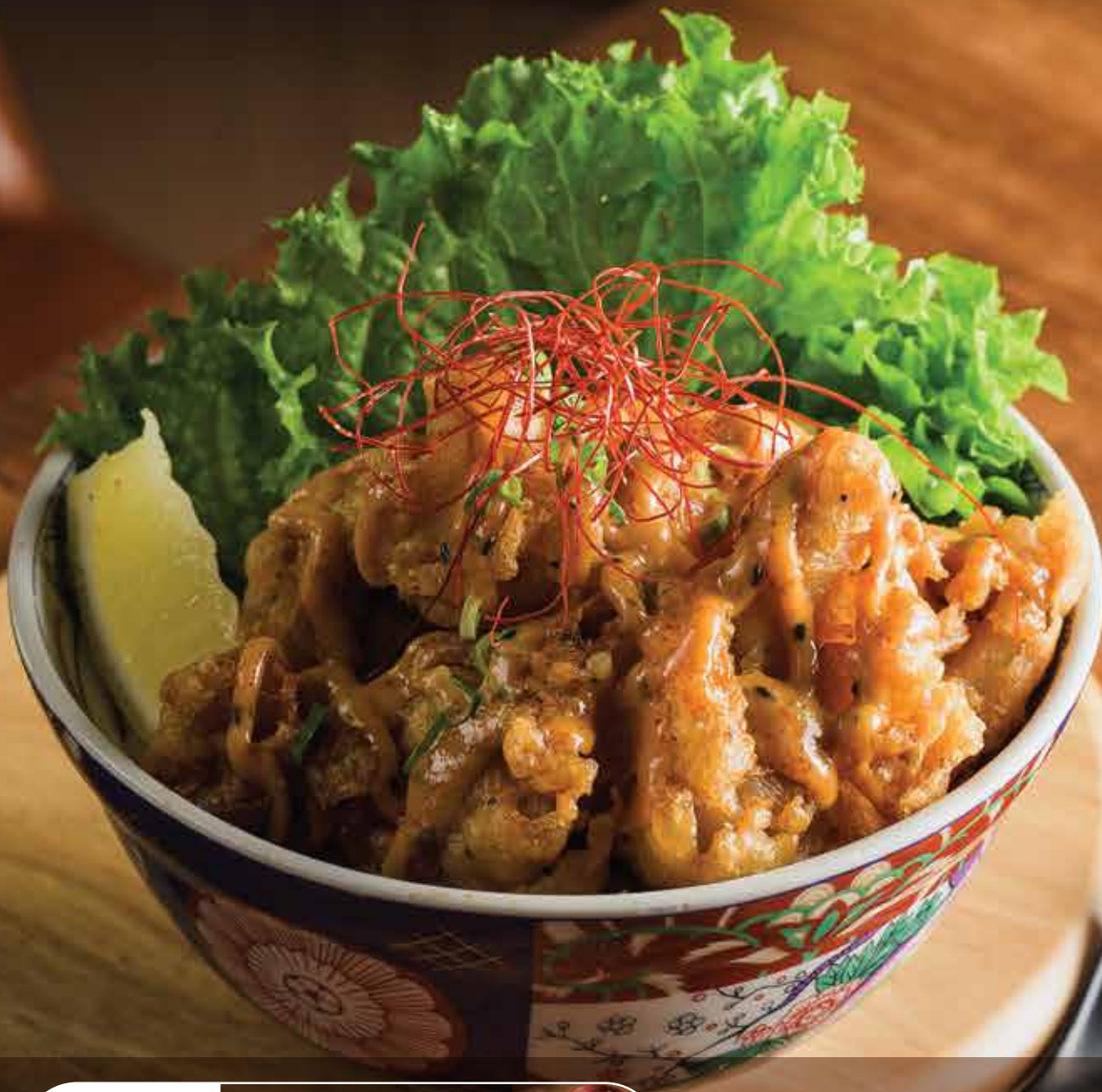
Mini Salad
ミニサラダ
\$2



Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6



Spicy Chicken Don

スパイシーチキン丼

Deep-fried chicken with spicy mayonnaise on rice

\$11

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11am - 5pm

Top-up S3 for mini salad,
asari miso soup and dessert of the day





Mentaiko Chicken Don



明太子チキン丼

Deep-fried chicken with mentaiko sauce on rice

\$13

ADD-ONS



Okinawa
Marinated Egg
沖縄産煮たまご
\$2



Okinawa
Onsen Egg
温泉卵
\$2



Mini Salad
ミニサラダ
\$2



Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6



Teriyaki Chicken Ramen

照り焼チキンラーメン

Ramen in pork broth with teriyaki chicken

\$13

豚 Butadon 丼

Buta Don

豚丼

Grilled pork loin, shimeji mushrooms on rice

\$14

Premium Buta Don



プレミアム豚丼

Grilled chestnut pork loin, shimeji mushrooms on rice

\$17

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asari miso soup and dessert of the day



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.





Iberico Hoho Don

イベリコ黒豚のほほ丼

Grilled Iberico pork jowl, shimeji mushrooms on rice

\$18



Premium Buta Bara Don

プレミアム豚バラ丼

Grilled premium pork belly, shimeji mushrooms on rice

\$18



3 Kinds Buta Combo Jyu

3種の豚コンボ重

Premium pork belly, pork loin, Iberico pork jowl, shimeji mushrooms on rice

\$23



ADD-ONS



Okinawa
Marinated Egg
沖縄産煮たまご
\$2



Okinawa
Onsen Egg
温泉卵
\$2



Mini Salad
ミニサラダ
\$2



Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6

牛 Gyudon 丼



Premium Wagyu Jyu

宮崎和牛プレミアム重

Premium A4-A5 Miyazaki Wagyu, shimeji mushrooms on rice

\$38



LUNCH SPECIAL

Available on weekdays except PH

11am - 5pm

Top-up \$3 for mini salad,
asari miso soup and dessert of the day



Top-Grade Wagyu

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





Roast Wagyu Don

宮崎和牛のロース丼

A4-A5 Miyazaki roast wagyu with smoked yakiniku sauce, shimeji mushrooms on rice

\$26



ADD-ONS



Okinawa Marinated Egg
沖縄産煮たまご
\$2



Okinawa Onsen Egg
温泉卵
\$2



Mini Salad
ミニサラダ
\$2



Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6



Wagyu Stamina Don

宮崎和牛のスタミナ丼

Thinly sliced A4-A5 Miyazaki wagyu with sautéed onions and Okinawa egg on rice

\$25



Wagyu Suji Don

宮崎和牛すじ丼

A4-A5 Miyazaki Wagyu stew with seasonal vegetables topped with onsen egg on rice

\$19



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 rice "Made from 100% Soybean protein from NEXT MEATS"

\$15



Vegetarian-friendly

コンボ Combo Jyu 重



Miyazaki Wagyu & Buta Combo Jyu

宮崎和牛&豚コンボ重

A4-A5 Miyazaki wagyu beef, pork loin, shimeji mushrooms on rice

\$29

**LUNCH
SPECIAL**

Available on weekdays except PH

11am - 5pm

Top-up \$3 for mini salad,
asari miso soup and dessert of the day





Miyazaki Wagyu & Unagi Combo Jyu

宮崎和牛&鰻コンボ重

A4-A5 Miyazaki wagyu, grilled eel, shimeji mushrooms on rice

\$32



Aburi Buta & Unagi Combo Jyu

あぶり豚&鰻コンボ重

Pork loin, grilled eel, shimeji mushrooms on rice

\$22



Teriyaki Chicken & Buta Bara Combo Jyu

照り焼きチキン&豚バラコンボ重

Teriyaki chicken, premium pork belly, shimeji mushrooms on rice

\$19



Unagi & Teriyaki Chicken Combo Jyu

鰻&照り焼きチキンコンボ重

Grilled eel, teriyaki chicken shimeji mushrooms on rice

\$20



ADD-ONS



Okinawa Marinated Egg
沖縄産煮たまご
\$2



Okinawa Onsen Egg
温泉卵
\$2



Mini Salad
ミニサラダ
\$2



Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6



Chicken Teriyaki Don

若鶏照り焼き丼
Grilled teriyaki chicken thigh on rice

\$12



Chicken Nanban Don

チキン南蛮丼
Deep-fried chicken with tartar sauce on rice

\$13

鶏 Other Donburi 魚



Unagi Jyu

うなぎ重
Grilled eel on rice

\$22

ADD-ONS



Okinawa
Marinated Egg
沖縄産煮たまご
\$2



Okinawa
Onsen Egg
温泉卵
\$2



Mini Salad
ミニサラダ
\$2



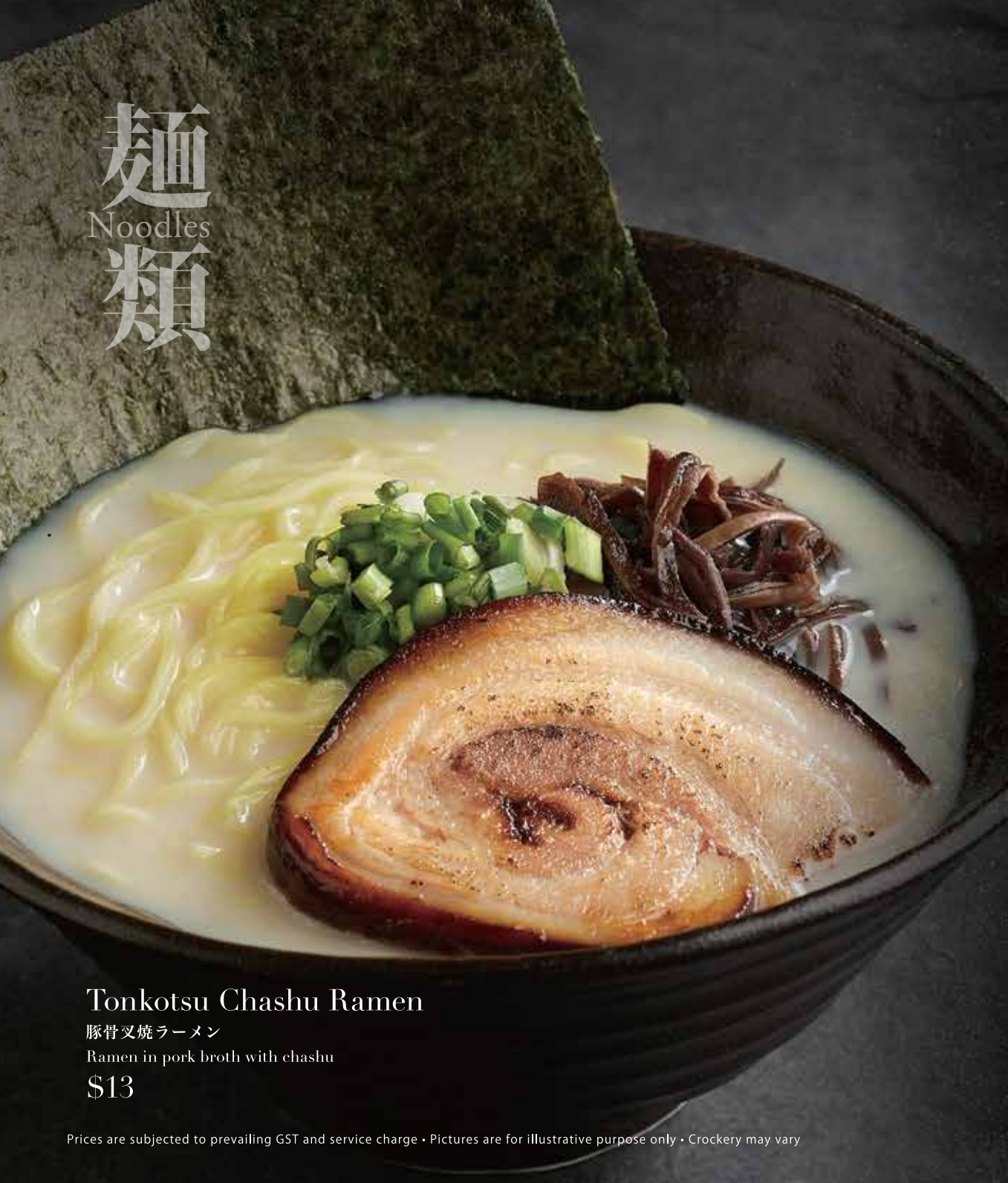
Asari Miso Soup
あさり味噌汁
\$3



Hokkaido Ikura
北海道産いくら
\$6

麵類

Noodles



Tonkotsu Chashu Ramen

豚骨叉焼ラーメン

Ramen in pork broth with chashu

\$13



Red Tonkotsu Ramen

赤豚骨ラーメン

Ramen in spicy pork broth with chashu

\$15



Black Tonkotsu Ramen

黒豚骨ラーメン

Ramen in pork broth with roasted black garlic oil and chashu

\$15



Aburi Miyazaki Wagyu Ramen

宮崎和牛ラーメン

Ramen in pork broth with flame seared Miyazaki wagyu beef slices

\$24



Miyazaki Wagyu Udon

宮崎和牛うどん

Inaniwa udon with Miyazaki wagyu beef slices

\$18



ADD-ONS



Okinawa
Marinated Egg
沖縄産煮たまご
\$2

お Side Dishes つまみ



Garlic Edamame
枝豆のガーリック炒め
Chilled Japanese soybeans topped with
crispy garlic

\$6



Jyako Negi Tofu
ジャコねぎ冷や奴
Fried white bait and spring onion
cold tofu

\$4



Pork Gyoza
焼き餃子
Pan fried pork dumplings (5 pcs)

\$7



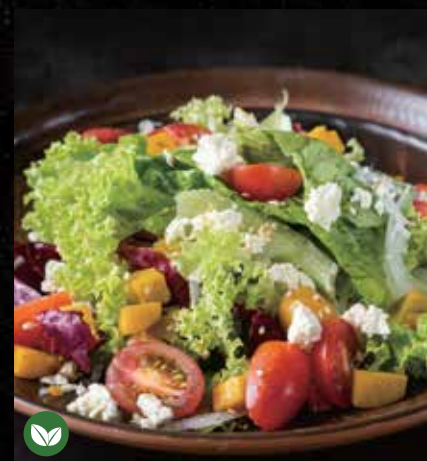
Chicken Nanban
チキン南蛮
Deep-fried chicken with tartar sauce

\$9



Tofu Jyoko Salad
豆腐じゃこサラダ
Salad with whitebait, tofu, cherry
tomatoes and ume dressing

\$11



Japanese Pumpkin Salad
カボチャのサラダ
Japanese pumpkin salad with feta cheese
topping with sweet dressing

\$12



**Sumibi
Chicken Yaki**

若鶏の炭火焼き
Charcoal grilled chicken

\$10





Mehikari Karaage

メヒカリの唐揚げ
Deep-fried green eyes fish served with mayonnaise and shichimi

\$10



Gindara Teriyaki

銀ダラの照り焼き
Cod fish marinated in teriyaki sauce

\$17



Saba Shio Yaki

サバ塩焼
Grilled mackerel

\$10



Unagi Kabayaki

うなぎ蒲焼き
Grilled unagi

\$17



Iberico Hoho Yaki

黒豚のほほ焼き
Charcoal grilled Iberico pork jowl

\$15



Ika Karaage

イカから揚げイカから揚げ
Deep-fried Japanese squid ring served with mayonnaise and shichimi

\$10



Ika Surume

イカてり焼き
Charcoal grilled squid glazed with teriyaki sauce

\$18

デザート

Desserts

Dessert of the Day

日替わりデザート

\$5

*Actual dessert may vary



Matcha \$3

抹茶



Vanilla \$3

バニラ



Kurogoma \$3

黒ゴマ



Yuzu Sherbet \$3

ゆずシャーベット

Alcohol

ドリンク

Draught Beer 生ビール

Asahi Beer (Half Pint) \$9
アサヒビール (ハーフポイント)

Asahi Beer (Full Pint) \$14
アサヒビール (フルポイント)

Asahi Pineapple Lager \$14
アサヒパイナップル ラガー

Asahi Berry Burst \$14
アサヒベリー ブラスト

High Ball ハイボール

High Ball (Jim Beam) \$8
ハイボール (ジムビーム)

High Ball Yuzu \$8
柚子ハイボール

High Ball Peach \$8
白桃ハイボール

High Ball Orange \$8
オレンジハイボール

High Ball Cranberry \$8
クランベリーハイボール

High Ball Lime \$8
ライムハイボール

High Ball Mango \$8
マンゴーハイボール

High Ball Apple \$8
アップルハイボール

High Ball Peach and Lychee \$9
ピーチ&ライチハイボール

High Ball Pineapple Mint \$9
パイナップルミントハイボール

High Ball Mixed Berries and Lime \$9
ミックスベリー&ライムハイボール

Alcohol

Japanese Cocktails

サワー

Aburi EN Sour

炙りえんサワー

Shochu, yuzu, Shiquasa, lime, soda water

\$10

Oolong Hai

ウーロンハイ

Shochu, Oolong tea

\$10

Plum Blossom Tonic

すももトニック

Umeshu, tonic

\$8

Umeshu Sparkler

梅酒ソーダ

Umeshu, soda water

\$8

Umeshu Citrus Delight

梅酒シトラスデライト

Umeshu, sprite

\$8

Samurai Citrus

サムライシトラス

House sake, lemon juice

\$10

Geisha Dawn Spitz

芸者スピッツ

House sake, orange juice, grenadine syrup

\$10

Lime Sour

ライムサワー

Shochu, lime juice, soda water

\$10

Wine, Shochu, Umeshu

Wine (house pour)

ハウスワイン

Brown Brothers Moonstruck Chardonnay
(White wine by glass)

シャルドネ グラス

A celestial symphony of flavors, this Chardonnay shines with notes of green apple, pear, and a touch of buttery, toasty richness that charms the senses.

\$12

Brown Brothers Moonstruck Chardonnay
(White wine by bottle)

シャルドネ ボトル

\$55

Brown Brothers Moonstruck Cabernet Sauvignon
(Red wine by glass)

カベルネ・ソーヴィニヨンのグラス

A wine as bold and mysterious as the night, this Cabernet Sauvignon offers a complex tapestry of dark fruit, spice, and hints of cedar, wrapped in a full-bodied embrace.

\$12

Brown Brothers Moonstruck Cabernet Sauvignon
(Red wine by bottle)

カベルネ・ソーヴィニヨンのボトル

\$55

Shochu

焼酎

Iichiko 180ml (pot)

いいちこ 180ml

\$25

Iichiko 720ml (bottle)

いいちこ 720ml

\$99

Umeshu

梅酒

Choya Umeshu 180ml (pot)

チョーヤ梅酒 180ml

\$23

Choya Umeshu 300ml (pot)

チョーヤ梅酒 300ml

\$30

Sake

Sake Bottle 日本酒

Kaiun Iwaisake Tokubetsu Honjouzo

開運 祝酒 特別本醸造

300ml \$45

720ml \$99

Dassai 45 Junmai Daiginjyo

獺祭50純米大吟醸

300ml \$55

720ml \$120

Nanbu Bijin Tokubetsu Junmai 720ml

南部美人 特別純米 720ml

\$99

Dassai Sparkling Happa Nigori 360 ml

獺祭スパークリング発泡にごり 360ml

\$75

Hanagaki Junmai Nigori 300ml

花垣 純米にごり 300ml

\$45

Tomioh Junmai Daiginjyo 720ml

富翁 純米大吟醸 720 ml

\$85

Sake (house pour)

熱燗

Hakushika Nadajikomi (hot) 180ml (pot) \$20

白鹿灘仕込み 180ml

Hakushika Nadajikomi (hot) 300ml (pot) \$30

白鹿灘仕込み 300ml

Tomioh Junmai Daiginjyo (cold) 180ml \$30

富翁 純米大吟醸 180 ml

Tomioh Junmai Daiginjyo (cold) 300ml \$39

富翁 純米大吟醸 300 ml

Soft Drink & Fruit Juice

Soft Drink ソフトドリンク		Fruit Juice フルーツジュース	
Coke コーラ	\$4	Orange Juice オレンジジュース	\$5
Coke Zero コーラゼロ	\$4	Cranberry クランベリージュース	\$5
Sprite スプライト	\$4	Lime Juice ライムジュース	\$5
Ginger Ale ジンジャーエール	\$4	Mango Juice マンゴージュース	\$5
Bottled Water ミネラルウォーター	\$2	Apple Juice アップルジュース	\$5
Oolong Tea 烏龍茶	\$4		
Genmai Cold 玄米茶(ホット)	\$2		
Genmai Hot 玄米茶(コールド)	\$2		
Calpis カルピス	\$5		

Non-Alcohol

Mocktails モックテイル

Shirley Temple

シェリーテンプル

Lime juice, grenadine syrup, ginger ale

\$6

Tropical Tease

トロピカルティーズ

Apple juice, mango juice, pineapple juice, peach syrup, soda water

\$6

Mango Calpis Soda

マンゴーカルピスウォーター

Mango juice, calpis, soda water

\$6

Miyabi Sunrise

みやびサンライズ

Mango juice, orange juice, grenadine syrup, soda water

\$6

Natsu No Yuki

夏の雪

Lime juice, blue curacao, sprite

\$6

Akibiyori Cooler

秋日和クーラー

Apple juice, cranberry juice, lemon juice, peach syrup, soda water

\$6



ABURI-EN

 Aburi-En  aburien.sg  www.aburi-en.com

