



MR YAKITORI

CASUAL DINING BAR



いらっしやいませ



MENU

Open every evening from 6pm

MR YAKITORI

CASUAL DINING BAR



DISTINCTION ROTORUA

• HOTEL & CONFERENCE CENTRE •

Mr Yakitori is an environment created especially for you to enjoy your evening with friends, colleagues and family. Yakitori is prepared with a delicious, special sauce to tempt your taste buds. You can also enjoy watching the Chef cook your Yakitori which is best enjoyed when accompanied with beer or sake.

Following is a selection of Yakitori for you to choose and enjoy.

Cabbage

Traditionally in a Yakitori bar, cabbage is served raw before your meal. It helps to clean the palate, enhance your appetite and assists with digestion.

To Start

- | | |
|--------------------------------|-----|
| 1. Miso soup w/ spring onion | 5.5 |
| 2. Edamame beans | 5.5 |
| 3. Miso garlic dip w/ cucumber | 5.5 |

Main Order - 2 skewers per order (G/F available for all skewers upon request)

Chicken

- | | |
|--------------------------------|-----|
| 4. Chicken thigh fillet | 8.0 |
| 5. Chicken mince ball & ginger | 8.5 |
| 6. Chicken & spring onion | 8.5 |
| 7. Chicken liver | 6.5 |
| 8. Chicken nibbles | 6.5 |

Pork

- | | |
|-------------------------|-----|
| 9. Pork loin | 9.5 |
| 10. Pork & spring onion | 9.5 |
| 11. Bacon & banana | 9.5 |

Red Meat

- | | |
|----------------------------|------|
| 12. Premium Scotch | 10.0 |
| 13. Premium beef w/ garlic | 10.0 |
| 14. Lamb rump | 10.0 |

Game

- | | |
|---------------------|------|
| 15. Venison steak | 10.0 |
| 16. Venison sausage | 9.0 |
| 17. Duck | 10.5 |

Seafood

- | | |
|-----------------------|------|
| 18. Whole Tiger prawn | 12.5 |
| 19. Garlic prawn | 12.5 |
| 20. Scallop & bacon | 13.0 |
| 21. Salmon & garlic | 12.5 |
| 22. Squid | 9.5 |

Vegetable

- | | |
|---------------------|-----|
| 23. Kumara | 6.0 |
| 24. Mushroom | 6.0 |
| 25. Cherry tomato | 6.0 |
| 26. Mixed Vegetable | 6.0 |



Rice Dishes

- | | |
|----------------------------------|-----|
| 27. Grilled rice balls | 4.0 |
| 28. Steamed rice | 4.0 |
| 29. Vegetable fried rice w/ egg* | 7.0 |
| 30. Shrimp fried rice w/ egg* | 7.5 |

Japanese pancake

- | | |
|-------------------------------|-----|
| 31. Shrimp Okonomiyaki* | 8.0 |
| 32. Pork & Bacon Okonomiyaki* | 8.0 |
| 33. Sweet corn Okonomiyaki* | 7.0 |

Dessert

- | | |
|---|-----|
| 34. Vanilla bean Ice cream | 6.5 |
| 35. Vanilla bean Ice cream w/ plum wine | 8.5 |
| 36. Green tea Ice cream | 5.5 |
| 37. Green tea Ice cream w/ lychee | 6.0 |

Added Extras:

- Cheese 1.0
- Cabbage 3.0



Japanese Beverage List

Sake, made from rice, Koji mould and water, is a Japanese wine with 2,000 years of history. Fine rice and pure water are prerequisites for good sake. Koji is a mould that converts the starch in the rice into fermentable sugars. The liquid is then separated from the rice after fermentation using a filter. This liquid is Sake.

Sake

- | | | |
|----------------------------------|---------|------|
| 38. House Sake (Medium) 150ml | (H / C) | 11.0 |
| 39. House Sake (Medium) 250ml | (H / C) | 16.0 |
| 40. Kubota (Medium) 150ml | (H / C) | 15.0 |
| 41. Masumi (Dry) 150ml | (H / C) | 16.0 |
| 42. Nama sake (Medium Dry) 300ml | (C) | 17.0 |
| 43. Umeshu (Plum Wine) 150ml | (C) | 9.0 |
| 44. Jinro (360ml) | (C) | 20.0 |

(Note: Can be served H = Hot or C = Cold)

Beers

- | | |
|-------------|------|
| 45. Asahi | 10.5 |
| 46. Sapporo | 10.5 |
| 47. Kirin | 11.5 |

Non-alcoholic beverages

- | | |
|---------------------------------------|-----|
| 48. Coke, lemonade, etc. | 5.0 |
| 49. Juices (Orange, apple, pineapple) | 5.0 |
| 50. Green tea | 5.0 |

A full wine list is available on request, please ask our wait staff

All prices are inclusive of GST

*Contains fish stock