



MR YAKITORI

CASUAL DINING BAR



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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 | 6.5 |
| 2. Edamame beans | 6.5 |
| 3. Miso garlic dip w/ cucumber | 6.5 |

Main Order - 2 skewers per order

(G/F available for all skewers upon request)

Chicken

- | | |
|--------------------------------|------|
| 4. Chicken thigh fillet | 10.5 |
| 5. Chicken mince ball & ginger | 10.5 |
| 6. Chicken & spring onion | 10.5 |
| 7. Chicken liver | 8.5 |

Pork

- | | |
|-------------------|------|
| 8. Pork loin | 11.5 |
| 9. Bacon & banana | 11.5 |

Red Meat

- | | |
|--------------------|------|
| 10. Premium Scotch | 12.0 |
| 11. Lamb rump | 12.0 |

Game

- | | |
|-------------------|------|
| 12. Venison steak | 15.0 |
| 13. Sausage | 11.0 |
| 14. Duck | 15.0 |

Seafood

- | | |
|---------------------|------|
| 15. Tiger prawn | 14.5 |
| 16. Garlic prawn | 14.5 |
| 17. Scallop & bacon | 15.5 |
| 18. Salmon | 14.5 |
| 19. Squid | 9.5 |

Vegetable

- | | |
|---------------------------|-----|
| 20. Kumara | 8.0 |
| 21. Mushroom | 8.0 |
| 22. Garlic & spring onion | 8.0 |
| 23. Mixed Vegetable | 8.0 |



Rice Dishes

- | | |
|----------------------------------|-----|
| 24. Grilled rice balls | 6.0 |
| 25. Steamed rice | 6.0 |
| 26. Vegetable fried rice w/ egg* | 8.0 |
| 27. Shrimp fried rice w/ egg* | 9.5 |

Japanese pancake

- | | |
|-------------------------------|------|
| 28. Shrimp Okonomiyaki* | 10.0 |
| 29. Pork & Bacon Okonomiyaki* | 10.0 |
| 30. Sweet corn Okonomiyaki* | 10.0 |

Dessert

- | | |
|---|------|
| 31. Vanilla bean Ice cream | 8.5 |
| 32. Vanilla bean Ice cream w/ plum wine | 10.5 |
| 33. Green tea Ice cream | 7.5 |
| 34. Green tea Ice cream w/ lychee | 8.0 |
| 35. Mochi per piece | 4.5 |

Add Extras:

- | | |
|-----------|-----|
| • Cheese | 1.0 |
| • Cabbage | 4.0 |

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

- | | |
|--|------|
| 36. House Sake (Medium) 150ml (H / C) | 12.0 |
| 37. House Sake (Medium) 250ml (H / C) | 17.0 |
| 38. Kubota (Medium) 150ml (H / C) | 20.0 |
| 39. Masumi (Dry) 150ml (H / C) | 22.0 |
| 40. Nama Sake (Medium Dry) 300ml (C) | 25.0 |
| 41. Umeshu (Plum Wine) 150ml (C) | 11.0 |
| 42. Jinro Fresh Soju – Korea (360ml) (C) | 20.0 |

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

Beers

- | | |
|--------------------------------------|------|
| 43. Asahi Super Dry | 14.0 |
| 44. Sapporo Premium Beer | 14.0 |
| 45. Kirin Ichiban Shibori Craft Beer | 15.0 |

Spirits

- | | |
|-------------------------------------|------|
| 46. Roku Japanese Gin | 17.0 |
| 47. Suntory Haku Japanese Vodka | 16.0 |
| 48. Toki Japanese Whisky by Suntory | 17.0 |

Non-alcoholic beverages

- | | |
|--------------------------------------|-----|
| 49. Coke, Lemonade, and more | 6.0 |
| 50. Juice (Orange, apple, pineapple) | 6.0 |
| 51. Green Tea | 6.0 |

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

All prices are inclusive of GST

**Contains fish stock*