



Y E N
Signature



MICHELIN
GUIDE SINGAPORE
2019 & 2021

SINGAPORE • JAKARTA

A modern premium yakiniku restaurant specializing in dry-aged beef, artfully crafted with farm-to-table premium cuts located in Senopati, Jakarta.

Offering an exclusive and intimate atmosphere accompanied by meticulously curated selections of in-house dry-aged and 'Premium' cuts.

Yen Signature features Japanese wagyu, USDA, and Australian grass-fed selections. Every meat has been curated for the best balance between marbling, texture, and flavors.

Part of **adhya**
group



Chef Jones from Taiwan is the person responsible for the birth of Yen Yakiniku.

Spanning 15 years of yakiniku experience, one of his core philosophy and also the simplest is to communicate to guest using the best beef and the best service.

3 major aspects in his concept are charcoal, best beef & 5-star-services. This 3 beliefs are what helped him achieve Michelin Guide 2019 & 2021. He quotes "Yakiniku in its rawest form maybe simple, but when it's simple, it's also the hardest to perfect!" This is shown through meats served to your table itself.



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Chef Lee from Malaysia is a yakiniku virtuoso whose craft is built on a formidable international foundation.

His culinary journey began with five years of rigorous classical and contemporary training in Taiwan's dynamic food scene, followed by honing his skills in top-tier kitchens across Taiwan, Singapore, and his home country, Malaysia. This Southeast Asian immersion gifted him an unparalleled understanding of bold, balanced flavors and umami-rich ingredients. For the past six years, Chef Lee believes that the best yakiniku experience is a guided journey.

His expertise lies in identifying the unique characteristics of Wagyu, from the buttery texture of A5 Miyazaki to the rich, beefy depth of Hida-Gyu, pairing them with cooking techniques that unlock their ultimate potential.


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LIMITED TIME OFFER



Chef Selection

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Chef's Selection

Signature Platter

1500k

4 Beef cuts selected by the chef. 2 pax 220g

Premium Platter

3000k

4 Beef cuts selected by the chef. 4 pax 440g

Butcher Platter

5500k

Beef cuts selected by the chef, comes with Aus wagyu Porter house
6-8 pax 1100g



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A5 Japanese Wagyu

See more →



A5 Japanese Wagyu

Oyster Blade 100g	680k
Part of the beef shoulder, thin-sliced and served with chopped onion	
Flap Meat 80g	450k
Balanced marbling and meat flavor, serve with salt and pepper	
Chuck Rib 60g	550k
Balanced fat and lean meat, marinated with homemade barbecue sauce	
Tririp 100g	580k
Premium-marbled and more meaty flavor, served with steak-cut	
Striploin 100g	800k
Well-known tender texture, sweet and juicy striploin	
Sukiyaki 100g	850k
Thin-sliced A5 Striploin, served with raw egg yolk and rice	
Tenderloin 100g	1000k
The most tender beef cut, served steak-cut	
Today's Special	
Please check with our friendly service crew for the special item	



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Aus & Aus Angus

See more →

Aus Ox Tongue Thin 50g

Thinly sliced, topped with spring and chopped onions

130k

Aus Tenderloin 100g

Served with garlic butter sauce

230k

Angus Oyster Blade 100g

Part of the beef shoulder, served with steak-cut

260k

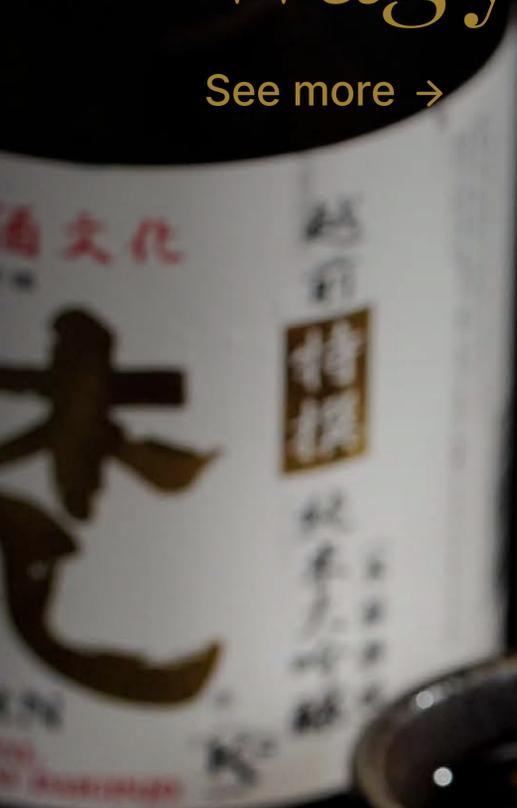


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Australian Wagyu

See more →



Australian Wagyu

Ox Tongue Thick 50g	340k
Umami and served with Salted Kombu	
Ox Tongue Steak 100g	600k
Served with grilled leek	
Short Rib BMS 8 80g	360k
Thin-cut and marinated with Yen barbecue sauce	
Thick Cut Short Rib BMS 8 100g	420k
Balanced marbling and meat flavor, served with Yen barbecue sauce	
Flap Meat BMS 8 80g	280k
Balanced marbling and meat flavor, served with Yen barbecue sauce	
Thick Cut Flap Meat BMS 8 100g	320k
Thick-cut and seasoned with salt and pepper	
Oyster Blade BMS 8 100g	360k
Part of the beef shoulder, thin-sliced and served with chopped onion	
Intercostal BMS 8 100g	220k
Rib finger meat, offering rich flavor with a pleasant texture	
Ichibo BMS 8 100g	320k
Uniquely deep flavor, served with steak-cut	
Ribeye BMS 8 100g	650k
Most well-balanced part	
Tenderloin BMS 8 100g	580k
The most tender beef cut, served steak-cut	
T-bone / Porter House BMS 8 100g	360k
Minimal order for T-bone 500g, porter house 700	



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Dry Aged

See more →



Dry Aged

21 Days Aus Wagyu Ox Tongue 25g	190k
14 Days Aus Wagyu Oyster Blade BMS 8 100g	420k
21 Days Aus Wagyu Ichibo BMS 8 100g	380k
30 Days Aus Wagyu Ribeye BMS 8 100g	720k
30 Days Koji Aus Wagyu Ribeye BMS 8 100g	720k
Dry aged in koji rice, grilled with Kavalan whisky	760k



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Seafood & Poultry

See more →



Seafood & Poultry

Seafood

Squid Marinated with sesame oil, garlic and salt and pepper	80k
Scallop Sashimi grade hokkaido scallop, seasoning with salt and pepper	120k
Argentina Prawn Deep sea red prawn, served with lemon	110k
Black Cod Fish Cod fish flavored with salt and pepper	180k
Saba Himono Grilled dry saba, served with lime	98k
Seafood Platter Served with scallop, Argentina prawn and squid	480k

Poultry

Chicken Thigh Boneless Chicken Thigh serve with garlic butter sauce	80k
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Salad & Appetizer

See more →



Salad & Appetizer

Salad

Signature Salad	80k
Shredded cabbage, mizuna and fried tofu topped with peanuts and sesame dressing	
Goma Midori Salad	65k
Assorted salad with homemade sesame oil dressing	
Farmer's Salad	90k
Assorted salad, watermelon, shiso Walnuts with yuzu dressing	
Beef Tataki Salad	135k
Roasted beef, assorted salad and shiso dressing	

Appetizer

Yukke	320k
Raw Aus Wagyu ribeye, served with raw egg yolk and pine nuts	
Edamame	30k
Japanese green soybean	
Daikon	40k
Radish, house made pickle, sweet and sour taste	
Kimchi	40k
Homemade fermented cabbage	
Kimchi Roll	55k
Deep fried homemade kimchi, sliced beef and smoked kimchi sauce	
Gobo Chip	55k
Burdock chip with japanese spices	
Seafood Escape	55k
Rice cracker with mashed potato, grilled squid and tonkatsu sauce	
Wagyu Satay	138k
Chargrill Australian wagyu cube marinated with herbs and peanut sauce	



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Chargrill Shisamo serve with lime	80k
Wagyu Beef Sando Grilled Aus wagyu tenderloin with milk toast and truffle mushroom sauce *Can upgrade to Chateaubriand Sando, pls check with our service crew	380k
Chicken Karaage Deep-freid boneless chicken thigh with miso sauce	70k
Scallop Carpaccio Hokkaido scallop with citrus miso dressing	220k
Wagyu Carpaccio Thin-sliced wagyu beef with yuzu kosu dressing	220k



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Soup

See more →

Kimchi Jjigae

Kimchi soup with squid

80k

Chicken Soup

8 hrs Chicken broth with boneless chicken thigh and spring onion

80k

Seaweed Soup

Clear soup with seaweed and egg

60k

Beef Consomme

Clear and strong aroma beef broth with wagyu ox tongue

80k



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Staple

See more →



Staple

Japanese Steam Rice	30k
Lemon Cold Noodle Lemon and bonito flavoured broth	55k
Wagyu Fat Fried Rice Fried rice with wagyu tallow residue	80k
Kimchi Fried Rice Fried rice with homemade kimchi and butter	80k
O-chazuke Steam rice soaked in traditional taiwanese tea broth, topped with salmon flakes	65k
Wagyu Beef Noodle Served with slow-cooked Japanese wagyu, daikon and local herbs	95k
Wagyu Curry Rice Braised wagyu beef with Japanese rice and egg yolk	180k
Wagyu Braised Rice Braised wagyu beef with Japanese rice and egg yolk	150k
Wagyu Donabe Japanese style clay-pot rice, by using Japanese wagyu beef and vegetables	250k



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Vegetable

See more →

Zucchini

Seasoned with salt and pepper

48k

Corn

Grilled with Yen barbecue sauce

45k

Eringi

King oyster mushrooms flavored with salt and pepper

58k



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Dessert

See more →



Dessert

Caramel Yuzu Cake	70k
Yuzu mousse cake with caramel crisp on top	
Yuzu Dome	90k
Yuzu mascarpone cream with citrus chiffon cake and topping with flaming Cointreau	
Matcha Gelato	65k
Gelato with adzuki and yaki mochi	
Black Sesame Gelato	65k
Gelato with black sesame chiffon cake and peanut ganache	
Hojicha Gelato	65k
Gelato with lemon chiffon cake, grapes and yogurt topping	



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Signature HighBall

See more →



Cocktail

Signature Highball Coktail

Strawberry Bitter Highball

165

— *Japanese Gin, Aperitif Bitter, Strawberry Clarified, Vanilla Syrup*

Refreshing, bittersweet with a smooth strawberry finish

Umeshu Tonic Reduction

165

— *Choya Umeshu Classic, Spiced Tonic Reduction, Japanese bitter Shiso*

Rich plum notes with a deep, spiced herbal complexity

Yuzu Bitter Highball

165

— *Japanese Gin, Melon Liqueur, Vanilla Syrup, Fresh Lemon, Tonic Water*

Bright citrus zest with a hint of sweet melon and vanilla

Aka Rosellini

165

— *Japanese Whisky, Pink Grapefruit Soda, Japanese Bitter Yuzu, Grenadine Syrup*

Bold whisky character balanced by tart grapefruit and floral yuzu

Pink Grapefruit Highball

165

— *Japanese Whisky, Angostura Bitter, Soda Water, Pink Grapefruit Syrup*

Crisp, bubbly, and citrus-forward with a touch of aromatic spice



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Spirits

See more →





Spirits

Gin	<i>by glass</i>	<i>by bottle</i>
Hendricks Bottle	130	1700
Tanqueray No 10 Bottle	200	2700
Roku Bottle	130	1500
Voyage Bottle		6500

Vodka		
Grey Goose	130	1700
Haku	130	1700
Beluga	130	1800
Ciroc	160	2200
Alva		650

Tequila		
Patron Anejo	150	3000
Clase Azul Reposado		10500
Codigo 1530 Reposado	200	2700

Rum		
Myers Dark	130	1300
Appleton White	130	1300



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Liqueur

	<i>by glass</i>	<i>by bottle</i>
Choya Umeshu Bottle	130	1300
Baileys Bottle	130	1300
Midori Bottle	130	1300
Luxardo Maraschino Bottle	130	1300
Amaretto Disaronno Bottle	130	1300
Southern Comfort Bottle	130	1300

Did You Know?

The term "liqueur" originates from the Latin word "liquifacere," which means to melt or dissolve. This name was given because liqueurs were initially used as medicinal solutions, with herbs and other ingredients dissolved in a spirit. Today, these sweet spirits are enjoyed worldwide, not only for their therapeutic qualities but also for their diverse flavors and mixology potential.



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Whisky

See more →





Whisky

Bourbon, Irish, & Canadian Whisky		<i>by glass</i>	<i>by bottle</i>
	Penny Packer	130	1300
	Jack Daniels	130	1300
	Jameson	130	1300
	Canadian Club	130	1300

Blended Scotch Whisky			
	J.W Black Label	130	1300
	Monkey Shoulder	130	1800

Japanese Whisky			
	Hakushu Distillery Reserve		8000
	Hibiki Harmony		6000
	Hinotori 5 YO	200	3000
	Kamiki Sakura		5000
	Kura 12 YO		7300
	Tenjaku Pure Malt	130	1800
	Matsui Pure Malt	150	2000
	Umiki	200	2700
	Yume Subaru	150	2000
	Suntory Kakubin	130	1300
	Akashi Red	130	1300
	Akashi White Oak	130	1300
	Eigashima	130	1700



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Single Malt Whisky

	<i>by glass</i>	<i>by bottle</i>
Highland Park 18		7300
Glenmorangie X	1300	1800
Oban 14 Yo	250	3500
Laphroaig 10 Yo	200	3000
Lagavulin 16 Yo	250	3700
Singleton 18 Yo		4000
Singleton 15 Yo	250	3200
Singleton 12 Yo	130	1800
Glenfiddich 18 Yo	200	5000
Glenfiddich 15 Yo	130	3000
Glenfiddich 12 Yo		1800
Balvenie 17 Yo Double Wood		7300
Balvenie 14 Yo Caribbean Cask		4200
Balvenie 12 Yo	200	3000
Glenlivet 18 Yo		5000
Glenlivet 15 Yo	250	3500
Glenlivet 12 Yo	150	2000
Macallan 18 Yo		14500
Macallan 12 Yo Sherry Oak	350	5000
Glen Grant 18 Yo		5500
Glen Grant 15 Yo	200	2700



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Red Wine

See more →





Red Wine

	<i>by glass</i>	<i>by bottle</i>
Penfold Bin 407 Cabernet Sauvignon (Australia)		3200
Penfold Bin 389 Cabernet Shiraz (Australia)		3000
Penfold Bin 128 (Australia)		1600
D'arenberg The Footbolt Shiraz (Australia)		1000
D'arenberg The Laughing Magpie Shiraz Viognier (Australia)		1000
Long Shadows Saggi Sangiovese Cabernet (America)		3200



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Red Wine

	<i>by glass</i>	<i>by bottle</i>
Undurraga Cabernet Sauvignon (Chile)	150	600
Undurraga Carmenere (Chile)		600
Undurraga Founders Collection Cab Sauv (Chile)		1600
Undurraga Founders Collection Carmenere (Chile)		1600
Santa Rita Tres Medallas Merlot (Chile)		600
Five's Reserve Cab Sauv (South Africa)		800
Five's Reserve Pinotage (South Africa)		800
Haut Medoc Chateau Cissac (France)		1600
Edizione Cinque Autoctoni (Italy)		1800
Ruffino Riserva Ducale (Italy)		1600



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White Wine & Champagne

See more →





White Wine & Champagne

White Wine	<i>by glass</i>	<i>by bottle</i>
Undurraga Chardonnay	150	600
Ashbrook Estate Chardonnay		1000
Vasse Felix Filius Chardonnay		1000
Penfolds Bin 311 Chardonnay		1600
D'Arenberg The Dry Dam Riesling		800

Champagne

Taittinger Prelude Grands Crus NV	3000
Taittinger Prestige Rose Brut NV	3000



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Sake

Sake 300ml

by glass

by bottle

Umenoyado Yuzu Sake	800 <small>(300ml)</small>
Nida Honke Junmai Genshu	800 <small>(300ml)</small>
Born Tokusen Junmai Daiginjo	1100 <small>(300ml)</small>
Nanbu Bijin Yuzu Sake	800 <small>(300ml)</small>

Sake 720ml

by glass

by bottle

Dassai 23	4200
Dassai 39	2500
Dassai 45	1600
Nanbu Bijin Shogoku Aiyama Junmai Daiginjo	1800
Nanbu Bijin Shinpaku Yamadanishiki Junmai Daiginjo	1600
Ryujin Junmai Daiginjo Namazume	1600
Ryujin Kakushi Ginjo Nama Ghensu	1000
Born Tokusen Junmai Daiginjo	2500
Hakkaisan Snow Aged Junmai Daiginjo 3yrs	1800
Fuji No Shirayuki Junmai Daiginjo	1600
Nida Honke Junmai Genshu	1600
Kurosawa Junmai Kimoto	1000
Konishi Daiginjo Hiyashibori	1000
Umenoyado Yuzu Sake	1600 <small>(720ml)</small>



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Beer

	<i>by glass</i>	<i>by bottle</i>
Carlsberg		65 <small>(330ml)</small>
San Miguel Light		65 <small>(330ml)</small>
San Miguel Pale		70 <small>(330ml)</small>
Sapporo		90 <small>(330ml)</small>



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Non Alcohol

Signature Mocktail

Sparkling Jasmine 65

— *Honey Citron, Jasmine, Soda*

Yuzu Fizz 65

— *Shiso Syrup, Lemon, Yuzu, Carbonated*

Gum Berry Gum 65

— *Strawberry Puree, Bubble Gum Syrup, Probiotic, Lemon*

Fresh Juice

Orange Juice 65

Watermelon Juice 65

Soft Drink

Coke 45

Soda 45

Tonic 45

Maison Perrier Grapefruit 55

Tea

Ocha 45

Jasmin Tea 45

Peppermint Tea 45

Earl Grey Tea 45

Chamomile Tea 45

English Breakfast Tea 45

Water

Fiji Water 99 (1.000ml)

Perrier Sparkling Water 99 (750ml)



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What is better than to sit
at the end of the day and
drink wine with friends,
or substitutes for friends?

– James Joyce

