

100分起 MINS UP 食べ放題

ALL-DAY ALL-YOU-CAN-EAT YAKINIKU
自助區無料追加超過40款美食、甜品及飲品

探索燒肉
無限可能

無料追加!

牛角
Gyu-Kaku
Buffet
牛角ビュッフェ
日本焼肉食べ放題



溫泉玉子牛角飯



大勢お持ち



Shake² 沙律



生啤放題

+\$33
無限暢飲



黑牛

好きならだけ
乗せて



金菇和牛卷

130分鐘燒肉放題

MINS All-you-can-eat Yakiniku

170品匙 **Lv5 究極日本和牛** Supreme Japanese Wagyu

	一至四 Mon-Thu	五、六、日、公眾假期及前夕 Fri-Sun, Public Holidays & Eves
早割 Early Bird	\$698	\$788
正價 Regular Price	\$788	\$878
小童	\$488	

150品匙 **Lv4 豪華日本國產牛** Deluxe Japanese Beef

	一至四 Mon-Thu	五、六、日、公眾假期及前夕 Fri-Sun, Public Holidays & Eves
早割 Early Bird	\$558	\$618
正價 Regular Price	\$618	\$688
小童	\$378	

140品匙 **Lv3 極旨澳洲和牛** Superb AUS Wagyu

	一至四 Mon-Thu	五、六、日、公眾假期及前夕 Fri-Sun, Public Holidays & Eves
早割 Early Bird	\$408	\$448
正價 Regular Price	\$448	\$498
小童	\$268	

100分鐘燒肉放題

MINS All-you-can-eat Yakiniku

120品匙 **Lv2 嚴選美國和牛** Selected U.S. Wagyu

	一至四 Mon-Thu	五、六、日、公眾假期及前夕 Fri-Sun, Public Holidays & Eves
早割 Early Bird	\$378	\$408
正價 Regular Price	\$408	\$438
小童	\$228	

80品匙 **Lv1 人氣好評** Our Favourite Selection

	一至四 Mon-Thu	五、六、日、公眾假期及前夕 Fri-Sun, Public Holidays & Eves
早割 Early Bird	\$328	\$358
正價 Regular Price	\$358	\$388
小童	\$188	

日本九州黑毛和牛

Japanese Wagyu

- 肉眼 (燒肉汁/塩醬/黑椒鹽)
Rib Eye (Tare / Shio Tare / Black Pepper Salt)
- 西冷 (燒肉汁/塩醬/黑椒鹽)
Sirloin (Tare / Shio Tare / Black Pepper Salt)
- 背峰肉 (燒肉汁/塩醬/黑椒鹽)
Lifter Meat (Tare / Shio Tare / Black Pepper Salt)

海鮮

Seafood

- 日本松葉蟹腳
Japanese Snow Crab Leg
- 鹽燒牛油鮑魚
Abalone with Butter & Shio Tare
- 味噌蟹肉甲羅燒
Crabmeat Miso Paste in Shell
- 味噌鮑魚
Abalone with Miso

鰻魚

Eel



日本國產牛

Japanese Beef

- 肉眼 (燒肉汁/塩醬/黑椒鹽)
Rib Eye (Tare / Shio Tare / Black Pepper Salt)
- 西冷 (燒肉汁/塩醬/黑椒鹽)
Sirloin (Tare / Shio Tare / Black Pepper Salt)
- 肉眼貝肉蓋 (燒肉汁/塩醬/黑椒鹽)
Rib Eye Cap (Tare / Shio Tare / Black Pepper Salt)

海鮮

Seafood

- 塩味北海道帆立貝
Hokkaido Scallop in Shio Tare
- 醬油脆脆北海道帆立貝
Hokkaido Scallop in Crispy Soy Sauce



澳洲和牛

AUS Wagyu

- 牛肋肉 (燒肉汁/塩醬/黑椒鹽)
Karubi (Tare / Shio Tare / Black Pepper Salt)
- 前胸肉 (燒肉汁/塩醬/黑椒鹽)
Skirt (Tare / Shio Tare / Black Pepper Salt)
- 一口牛 (燒肉汁/塩醬)
Cube (Tare / Shio Tare)

王樣!

Premium Dishes!

- 澳洲/美國和牛扒 (塩味牛油/蒜香炭燒/西京味噌)
AUS/U.S. Wagyu Steak (Salted Butter / Charcoal Grilled Garlic / Saikyo Miso)

- 虎蝦 (黑椒鹽)
Tiger Prawn (Black Pepper Salt)

- 魷魚
Squid

海鮮

Seafood

- 二本爪 (蟹鉗)
Crab Claw

- 味醂魚乾
Dried Fish with Mirin

- 燒池魚 (配蘿蔔、柚子醋)
Horse Mackerel (Aji Fish) (with Ponzu & Grated Radish)

人氣回歸!



美國和牛

U.S. Wagyu

- 嚴選美國和牛牛板腱 (燒肉汁/塩醬)
Selected U.S. Wagyu Oyster Blade (Tare / Shio Tare)

- 美國SRF安格斯和牛肩脊肉 (燒肉汁/塩醬)
U.S. SRF Angus Wagyu Chuck Roll (Tare / Shio Tare)

- 美國SRF安格斯和牛一口牛 (燒肉汁/塩醬)
U.S. SRF Angus Wagyu Cube (Tare / Shio Tare)

- 壺漬美國SRF安格斯和牛牛肋條
U.S. SRF Angus Wagyu Karubi with House Miso

- 壺漬美國SRF安格斯和牛肩脊肉
U.S. SRF Angus Wagyu Chuck Roll with House Miso

牛肉

Beef

- 上級牛肋肉 (燒肉汁/塩醬/辛辣醬汁)
Premium Karubi (Tare / Shio Tare / Spicy Sauce)

王樣!

Premium Dishes!

- 美國SRF安格斯和牛牛肋條 (塩味牛油/蒜香炭燒)
Premium U.S. SRF Angus Wagyu Karubi (Salted Butter / Charcoal Grilled Garlic)

海鮮

Seafood

- 牛油廣島蠔
Hiroshima Oyster with Butter

- 車海老
Prawn

燒野菜

Vegetable

- 蒜燒香草翠玉瓜
Zucchini with Garlic & Basil

- 蒜香燒野菌
Assorted Mushroom with Garlic & Basil

- 黑糖牛油蕃薯
Sweet Potato Flavored with Brown Sugar & Butter

炸物

Fried

- 炸虎蝦
Deep-fried Tiger Prawn

- 日式章魚燒 (黑松露沙律醬/明太子沙律醬/芥末沙律醬)
Takoyaki (Truffle Salad Dressing / Mentaiko Salad Dressing / Wasabi Salad Dressing)

牛肉

Beef

- 薄燒和牛赤身 (燒肉汁/塩醬)
Wagyu Akami Shabu (Tare / Shio Tare)

- 美國牛頸脊 (燒肉汁/塩醬/辛辣醬汁)
U.S. Chuck Flap (Tare / Shio Tare / Spicy Sauce)

- 美國牛頸脊扒 (燒肉汁/塩醬/黑椒鹽)
U.S. Chuck Flap Steak (Tare / Shio Tare / Black Pepper Salt)

- 牛五花 (燒肉汁/塩醬/炭燒醬/辛辣醬汁)
Beef Short Plate (Tare / Shio Tare / Charcoal Grilled / Spicy Sauce)

- 肩脊肉 (燒肉汁/塩醬/炭燒醬/辛辣醬汁)
Chuck Roll (Tare / Shio Tare / Charcoal Grilled / Spicy Sauce)

王樣!

Premium Dishes!

- 腹胸肉 (塩味牛油/蒜香炭燒)
Premium Skirt Steak (Salted Butter / Charcoal Grilled Garlic)

- 日本熊本豚腩肉 (蒜香炭燒)
Premium Japanese Kumamoto Pork Belly (Charcoal Grilled Garlic)

- 豚肉
Pork

- 豬頸肉 (燒肉汁/塩醬/味噌/辛辣醬汁)
Pork Neck (Tare / Shio Tare / Miso / Spicy Sauce)

- 厚切日本熊本豚腩肉 (燒肉汁/塩醬/味噌/辛辣醬汁)
Thick-cut Japanese Kumamoto Pork Belly (Tare / Shio Tare / Miso / Spicy Sauce)

雞肉

Chicken

- 雞翼 (蔥塩麻香)
Chicken Wing (Leak & Shio Tare)

- 雞腿肉 (燒肉汁/塩醬/辛辣醬汁/芝士/香草)
Chicken Thigh (Tare / Shio Tare / Spicy Sauce / Cheese Fondue / Basil)

海鮮

Seafood

- 燒石斑魚柳
Grilled Grouper Fillet

- 內臟
Innards

- 牛舌 (塩醬/味噌/辛辣醬汁/黑胡椒)
Beef Tongue (Shio Tare / Miso / Spicy Sauce / Black Pepper)

- 新潟雞腎 (塩醬/味噌/辛辣醬汁)
Niigata Chicken Kidney (Shio Tare / Miso / Spicy Sauce)

前菜

Appetizer

- 溫泉玉子
Half Boiled Egg
- 牛油粟米
Corn with Butter
- 芝士粟米
Corn with Cheese

燒野菜

Vegetable

- 燒菠蘿
Grilled Pineapple
- 迷你甜薯
Mini Sweet Potato
- 牛油金菇
Enoki Mushroom with Butter

炸物

Fried

- 炸雞軟骨
Deep-fried Chicken Cartilage

追加優惠

Additional

- 生啤放題
Draft Beer all-you-can-drink+\$33/每位
- 生啤+「白雲」清酒放題
Draft Beer & Shirayuki Sake all-you-can-drink+\$48/每位
- 生啤、清酒及果實酒放題
Draft Beer, Sake & Liqueur all-you-can-drink+\$68/每位

更多款式可於
手機點餐選擇



18:00 前入座可享早割優惠 | 早割優惠不可與其他折扣或推廣優惠同時使用 (包括但不限於 KABU PASS 會員折扣、KABU POINT 儲分及電子優惠券, 特別註明除外) | 放題時間於入座計時 (完結前 30 分鐘最後加單) | 如需延長 30 分鐘, 每位加收 \$80 (小童 \$50) | 同檯客人必須點同一級放題 | 只限堂食, 剩餘食物每 100 克收取 \$20 食材費 | 身高不足 90 厘米幼童免費, 90 至 140 厘米按小童價計算 | 可供應產品或因供應量、使用量及季節而變動。如有售完, 恕不另行通知 | 收取加一服務費 | 圖片只供參考
Seated before 18:00 to enjoy Early Bird Discount | Early Bird Offers cannot be used in conjunction with any other discounts or promotional offers (including but not limited to KABU PASS member discounts, earning KABU POINTS, and e-coupons, unless otherwise specified) | Dining time is counted after seated. Last order should be made 30 minutes before the meal ends | Extra fee of \$80 per person (\$50 per child) will be charged for every 30 minutes extension | Same All-You-Can-Eat Course is required to be ordered per table | For dine in only. Any wastage will be charged \$20 per 100g | Toddlers under 90cm are free and children between 90cm and 140cm are charged at the child price | Products variety may vary due to stock, usage and season. No prior notice will be given if any products are sold out | Subject to 10% service charge | Photos are for reference only