

## ABOUT FURAIBO // ふらいぼうについて

*Furaibo Izakaya is at once a Japanese-style tavern and a full dining experience, all about melding a fun drinking environment with amazing food offerings.*

*Our menu consists of more than 100 authentic Japanese tapa dishes, carefully handcrafted with secret recipe. We serve everything from small plate items like kushiyaki by the piece, to family-style platters like Tomahawk and of course our famous Furaibo's Tebasaki Chicken Wings*

*Not to be outdone, expert Sushi Chefs create made-to-order freshsashimi, sushi and signature rolls. All this to accompany hand crafted Japanese beers, sochu style cocktails and an extensive sake and wine list.*

*Please note that our menu is designed for sharing. Dishes are not served in any particular order.*



## ENTRÉE // 前菜

<b>OCTOPUS &amp; CUCUMBER TSUKEMONO</b> <i>pickled</i>	15
<b>TUNA TARTARE</b> <i>with avocado</i>	22
<b>JAPANESE KING FISH CARPACCIO</b>	18
<b>CHAWANMUSHI</b> <i>savory steamed egg custard. Caviar, salmon roe &amp; prawn</i>	18
<b>FRESH CUT TOMATO &amp; FETA</b>	10
<b>CHARCOALED CORN</b> <i>glazed &amp; topped with parmesan</i>	10
<b>UNI NO ABURI NIKUMAKI</b> <i>flamed seared wagyu 9+ sea urchin sushi</i>	each 25



Please be aware that our menu contains nuts, gluten and other allergens. Please notify staff if you have a food allergy before you place your order.



*Our Specialty Tebasaki Chicken, or fried chicken wings, fall under category of Nagoyameshi or dishes originate from Nagoya. Furaibo's Tebasaki is unlike any other, fried to a perfect crisp, juicy fall of the bone, and drench with our rich golden brown secret sauce, making this dish irresistible and quite addictive.*

*Spice level: mild, spicy, extra spicy*



**TEBASAKI // CHICKEN WINGS**



## SPECIALTY // 名物

### TEBASAKI // CHICKEN WINGS

Small 7pcs	14
Medium 16pcs	24
Large 28pcs	36

### CHICKEN SKIN //

5pcs	12
10pcs	22

MARYLAND THIGH 14

CHICKEN BREAST 14



*We use the original Binchotan Charcoal, super condensed compressed charcoal from Wakayama prefecture, Japan. This special charcoal was first made back 1200 years ago in Edo Period. Burnt at a constant high heat and could reach 1000 degrees C, it brings out the inner flavour of our grill dishes, amazing aroma, crisp outside and juicy inside.*



## STICKS // 串焼き

### FURAIBO'S YAKITORI SAUCE

Our special Yakitori sauce is based on an over 50 years old traditional recipe. Using the freshest ingredients, brewed slowly for over 6 hours to compliment our skewers perfectly.



(V) = Vegetarian

Sticks are dipped in yakitori sauce and garnished with house togarashi.

THIGH	3.9	PRIME STEAK	5.5
THIGH & SCALLION	3.9	WAGYU wasabi & lime	14.5
THIGH & MISO	3.9	LAMB CHOP garlic yuzu kosho	7.5
BREAST & PLUM umeboshi paste	3.9	PORK BELLY yuzu kosho	3.9
BREAST & BACON	3.9	UNAGI fresh water eel, house togarashi, sesame, seaweed	7.5
BREAST & SPICY COD ROE	3.9	SCALLOP lime	8.5
BREAST & CHEESE	3.9	OCTOPUS	5.5
CHICKEN MEATBALL	4.5	SALMON & MENTAIKO spicy cod roe	4.5
CHICKEN WINGS yuzu butter and sea salt	3.9	KING PRAWN yuzu butter	6.5
CHICKEN SKIN salt & pepper	3.9	BACON ASPARAGUS	5.5
CHICKEN GIZZARD sea salt	3.9	ASPARAGUS (V)	4.5
CHICKEN LIVER sea salt	3.9	BACON CHERRY TOMATO	3.9
CHICKEN HEART sea salt	3.9	BACON ENOKI MUSHROOM	4.5
QUAIL EGGS	4.5	SHIITAKE MUSHROOM (V) yuzu butter	5.5
DUCK BREAST & SCALLION	5.5	OKRA (V)	3.9
BEEF TONGUE pickled onion, house togarashi, sesame, lime	5.5		
BEEF LIVER	4.5		

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## STEAK ON BINCHOTAN // 備長炭ステーキ

SCOTCH FILLET <i>Served on hot plate</i>	250g	27
TENDERLOIN <i>Served on hot plate</i>	200g	27
BLACK ANGUS STRIPLOIN	450g	63
M9 WAGYU SIRLOIN	300g	85

### Choice of Preparations:

#### TRADITIONAL WAY

*Choice of dipping sauce: Spicy Ponzu, Wasabi Sour Cream, Miso Butter, shiraz duck juice*

#### TOKYO STYLE ONION SAUCE

*Served on hot plate*

#### TERIYAKI SAUCE

*Served on hot plate*

#### GARLIC SOY WITH BLACK PEPPER

*Served on hot plate*

30 DAYS AGED TOMAHAWK      Per 100g    9.9

1.2 TO 1.7KG

**Served with 3 kinds of dipping sauces:**  
*Spicy Ponzu, Wasabi Sour Cream, Miso Butter or served with Furaibo special Shiraz teriyaki duck juice*

### FINEST SELECTION OF AUSTRALIAN BEEF

From our value range to the finest Wagyu, we carefully source the best beef across Australia for quality of tenderness, texture and taste. Our steaks are grilled using the highly prized original Binchotan Charcoal at a very high temperature to produce amazing aroma and flavour.



**BINCHOTAN CHARCOAL**

We use the original Binchotan Charcoal, super condensed compressed charcoal from Wakayama prefecture, Japan. This special charcoal was first made back 1200 years ago in Edo Period.

Burnt at a constant high heat and could reach 1000 degrees C, it brings out the inner flavour of our grill dishes, amazing aroma, crisp outside and juicy inside.



**STEAK ON BINCHOTAN //**







## SUSHI & SASHIMI // 寿司・刺身

### NIGIRI

MIX NIGIRI 6pcs	30
SUPREME MIX NIGIRI 4pcs uni, chutoro, yellow tail, scallop	30
TRIO TUNA NIGIRI maguro, chutoro, otoro	38
MAD ABOUT UNI Special 4 kind mix uni Nigiri	99
<b>NIGIRI // 2pcs</b>	
SALMON	10
SALMON ABURI	12
SALMON SUKE	12
TUNA / MAGURO	15
BLUE FIN TUNA/HON MAGURO	18
TUNA / MAGURO SUKE	15
YELLOW TAIL / HAMACHI	18
MEDIUM FATTY TUNA / CHUTORO	25
SUPERIOR FATTY TUNA/OTORO (limited)	40
UNI / SEA URCHIN, SUPERIOR GRADE TASMANIAN (SEASONAL)	22
KING FISH / HIRAMASA	14
MACKAREL / SABA	10
SCALLOP / HOTATE	15
FRESHWATER EEL / UNAGI	15
OCTOPUS / TAKO	10
FOIE GRAS ABURI	22
JAPANESE OMELETTE / TAMAGO	9
SALMON ROE / IKURA GUNKAN	12
SMELT EGGS / TOBIKKO GUNKAN	9

### SASHIMI

<b>SASHIMI PLATTERS //</b>	
CHEF'S SASHIMI PLATTER 5x4 Chef's selection of 5 varieties. 4pcs each	58
SASHIMI PLATTER 3x3 Chef's selection of 3 kinds of sashimi selection. 3pcs each	26
SALMON PLATTER Salmon Sashimi 6pcs, salmon nigiri 4pcs, Salmon aburi 4pcs	48
<b>SASHIMI // 4pcs</b>	
SALMON / SAKE	12
TUNA / MAGURO	15
BLUE FIN TUNA/HON MAGURO	18
MEDIUM FATTY TUNA/ CHUTORO (limited)	28
SUPERIOR FATTY TUNA /O-TORO (limited)	45
YELLOW TAIL / HAMACHI	18
KING FISH / HIRAMASA	14
SCALLOP / HOTATE	18
OCTOPUS / TAKO	12
MACKERAL / SABA	12

### SUSHI ROLLS

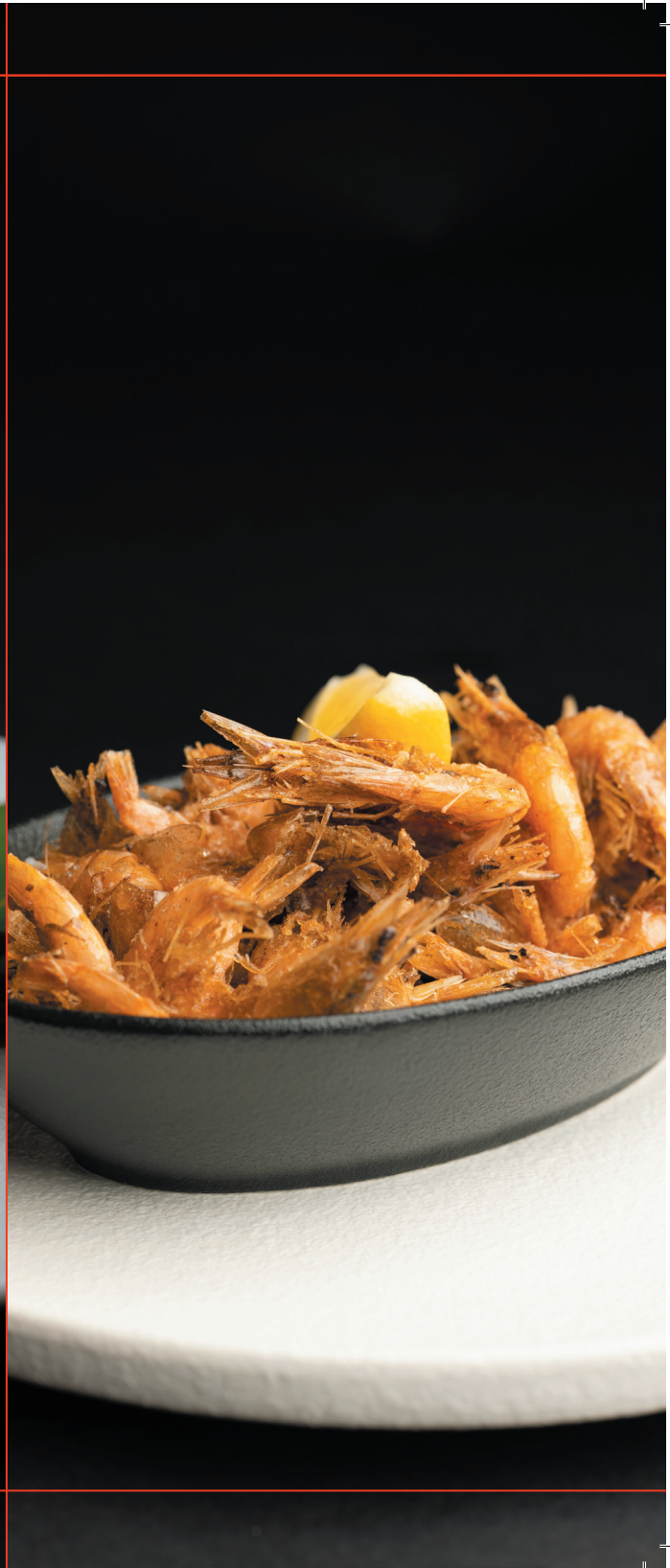
ABURI SALMON ROLL seared salmon, spicy salmon, avocado	22
VEGETABLE TEMPURA ROLL (V) fried snow peas, carrot, pumpkin, sweet potato	18
VENOM ROLL fresh water eel, real crab, avocado, cucumber.	25
RAINBOW ROLL tuna, yellow tail, salmon, shrimp, avocado, mayo crab sticks	24
SOFT SHELL CRAB TEMPURA ROLL fried soft shell crab, avocado, cucumber, smelt eggs	24
CATERPILLAR ROLL avocado, freshwater eel, smelt eggs, cucumber	24
FIRE ENGINE ROLL spicy tuna, tuna, avocado.	24
LAVA ROLL salmon, avocado, crab sticks, cucumber, house dressing, baked cheese sauce	24

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## TO SHARE // シェア

TORI KARAAGE <i>crispy fried chicken</i>	12	SABA SHIOYAKI <i>grilled mackarel</i>	16
TORI PIRI KARA <i>crispy Chicken. sweet spicy glaze</i>	14	KAIBASHIRA FRY <i>fried breaded scallops</i>	15
PIRI KARA CHICKEN SKIN <i>sweet spicy crispy skin 5 / 10pcs</i>	12/22	FRIED SOFT SHELL CRAB <i>ponzu dip</i>	16
CRISPY DUCK CONFIT <i>with teriyaki shiraz sauce</i>	26	FRIED BABY OCTOPUS <i>house dressing dip</i>	16
GRILLED DUCK BREAST <i>with yuzu orange sauce. please allow 25 min for preparation</i>	22	GRILLED SALMON WINGS	15
WAGYU 9+ BEEF ABURI NIGIRI <i>flamed seared beef sushi 3 / 4pcs</i>	26/34	GRILLED PREMIUM MENTAIKO	18
WAFU STEAK <i>beef cubes. garlic</i>	25	HANPEN CHEESE <i>breaded fish cake. cheese stuff</i>	11
KOREAN STYLE BBQ RIBS <i>charcoaled marinated ribs</i>	24	AGEDASHI TOFU <i>fried tofu. Dashi broth</i>	12
BUTA KAKUNI <i>Slow cooked pork belly</i>	16	FRIED SATSUMA IMO (V) <i>sweet potato. honey cream cheese</i>	11
IKA KARAAGE <i>Fried squid</i>	15	MOCHI CHEESE (V)	12
IKA YAKI <i>charcoaled squid</i>	15	CREME CORN CROQUETTE (V)	12
FRIED BABY SHRIMPS	12	MUSHROOM BUTTER (V) <i>three kinds of mushroom</i>	15
BURI MISO <i>broiled Japanese Amberjack wings marinated in sweet miso</i>	28	ASPARAGUS BUTTER (V)	16
		RED CHILI CORN FRITTERS (V) <i>wasabi sour cream</i>	14
		FRESH HAND CUT TEMPURA CHIPS (V)	10





## SALAD // サラダ

WATERMELON SALAD (V) <i>charred Watermelon, green olives, cucumber, cherry tomatoes, feta, sesame dressing</i>	16
PEAR & BLUE CHEESE SALAD (V) <i>mixed leaf, pear, candied walnut, blue cheese, dried cranberries</i>	18
SOBA NOODLE SALAD <i>soba, kale, edamame, chickpeas</i>	18
POACHED CHICKEN SALAD <i>shredded chicken, lettuces, almond, crisps, sesame dressing</i>	19
TOFU SALAD <i>tofu, cabbage, cherry tomato</i>	16

## RICE // ごはん系

UNI CHIRASHI IKURA DON <i>uni (Tasmanian, A) and salmon roe on sushi rice</i>	55
HANDMADE RICE BALL (V) <i>salmon / mentaiko / plum</i>	5.5
HANDMADE PLAIN RICE BALL (V)	4
CHARCOAL GRILLED HANDMADE RICE BALL <i>soyu or miso</i>	5.5
TORI SOBORO <i>slow cooked minced chicken in dashi broth</i>	14
HANGOVER RICE SOUP - SALMON CHASUKE <i>rice green tea soup with salmon pieces</i>	16

## NOODLES // 麺類

ZARU SOBA (V) <i>chilled green tea buckwheat noodle. homemade dipping sauce</i>	14
MENTAIKO PASTA <i>spaghetti, codfish roe &amp; seaweed</i>	15
SHIITAKE PASTA (V) <i>spaghetti, shiitake mushrooms</i>	15

## SIDES // 副菜

EDAMAME (V)	8
MISO SOUP	3
RICE	3.5



## DESSERT // デザート

BROWNIE ON BINCHOTAN <i>charcoaled brownie, black sesame ice cream &amp; matcha glaze</i>	17
MATCHA SOUFFLE <i>vanilla ice cream (please allow 25 mins preparation)</i>	16
JAPANESE CHEESECAKE <i>strawberries &amp; cream</i>	15
UME (PLUM) PIE <i>matcha ice cream &amp; strawberries</i>	15
JAPANESE STRAWBERRY SHORTCAKE	15







