



FOR IMMEDIATE RELEASE
SINGAPORE

Indulge In the Finest Beef At The Newly Revamped Hitoyoshi Yakiniku!



The newly revamped **Hitoyoshi Yakiniku** re-opens with newer touches and a more spacious interior to provide diners an exquisite experience at a traditional Japanese-styled barbeque that offers premium Wagyu beef cuts buffet. With quality meat that is guaranteed to tantalise your taste buds, **Hitoyoshi Yakiniku** is the latest food hunt not to be missed.



US ブラックアンガス焼肉食べ放題！ U.S. BLACK ANGUS BUFFET

90 分

last order 70 mins

LUNCH/
DINNER

ADULT
\$56.80++

CHILD
\$23.90++

0.9m to 1.4m
 Below 0.9m dines for FREE

US ブラックアンガス U.S. BLACK ANGUS

- ■ **プレミアムUSカルビ** (オリーブオイル・たれ)
Premium US Karubi (Shio Tare/Tare)
- ■ **王様はらみ** (たれ・味噌)
King Harami (Tare/Miso)
- ■ **ドラゴンカルビ** (オリーブオイル・たれ)
Dragon Karubi (Shio Tare/Tare)
- ■ **カルビ** (オリーブオイル・たれ)
Karubi (Shio Tare/Tare)
- ■ **牛タン** (塩タレ・たれ)
Beef Tongue (Shio Tare/Tare)

盛り合わせ MEAT PLATTER

■ ■ **USビーフ盛り合わせ US MEAT PLATTER**

Premium US Karubi (Tare)
プレミアムUSカルビ (オリーブオイル)
King Harami (Miso)
王様はらみ (オリーブオイル)
Dragon Karubi (Shio Tare)
ドラゴンカルビ (オリーブオイル)

■ ■ **ファミリーセット FAMILY MEAT PLATTER**

Dragon Karubi (Tare) ドラゴンカルビ (たれ)
Iberico Pork Karubi (Tare) イベリコ豚カルビ (たれ)
Karubi (Tare) カルビ (たれ)

ポーク/チキン PORK · CHICKEN

- ■ **イベリコ豚バラ** (たれ・塩タレ)
Iberico Belly (Tare/Shio Tare)
- ■ **イベリコ豚肩ロース** (たれ・塩タレ)
Iberico Collar (Tare/Shio Tare)
- ■ **豚トロ** (たれ・塩タレ)
Pork Jowl (Tare/Shio Tare)
- ■ **豚バラ** (たれ・塩タレ)
Pork Belly (Tare/Shio Tare)

鶏もも肉 (塩タレ・たれ・スパイス)

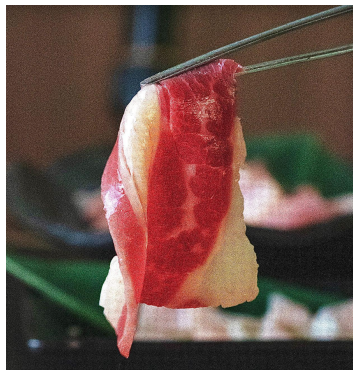
- ■ **ベーコンスライス**
Bacon Slice
- ■ **アラクサソーセージ**
Arabiki Sausage
- ■ **豚バラ** (塩タレ)
Pork Ball (Shio Tare)

海鮮 SEAFOOD

- ■ **貝付き船立**
Half Shell Scallop
- ■ **本鮭バター醤油ステーキ**
Hon Maguro Steak Butter Shoyu in Foil
- ■ **サーモンバター醤油**
Salmon Fillet Butter Shoyu in Foil
- ■ **ししゃも**
Shishamo

- ■ **ささめ**
Surume Ika
- ■ **海老**
Tiger Prawn

For buffet lovers, you will be thrilled to know that **Hitoyoshi Yakiniku** offers a buffet menu for the U.S. Black Angus Beef for both lunch and dinner as well! “Black Angus” refers to a cattle breed that originates from Scotland with Angus





Not looking to eat much? **Hitoyoshi Yakiniku** also has set meals that would be in a more sizable portion but still guaranteed to satisfy your taste buds!

Yakiniku Mix Platter (7 Kind)
\$69.80 (600g)

JP A5 Miyazaki Platter (5 Kind)
\$98.80 (420g)

JP A5 Miyazaki Steak & Karubi Platter (3 Kind)
\$73.80 (240g)

JP A5 Miyazaki Premium Platter
\$66.80 (240g)

JP A5 Miyazaki Meat Platter
\$59.80 (240g)

-SET MEAL 定食-

A5 Miyazaki X U.S. Karubi Grill Set
\$29.80

A5 Miyazaki Karubi Grill Set
\$38.80

A5 Miyazakiy Premium Steak Grill Set \$46.80	Seafood Lover Grill Set \$26.80	Tuna Lover Set \$26.80	Iberico Grill Set \$21.80
U.S. Karubi & Gyu Tan Grill Set \$18.80	U.S. Karubi Grill Set \$17.80	Pork & Chicken Grill Set \$16.80	

ADD-ON

- Kinoko Butter Yaki \$6.90
- Butter Corn \$5.90
- Garlic in Foil \$3.90

With an array of different platters for consumers to choose from, you don't have to worry about missing out on the exquisite meat selection that **Hitoyoshi Yakiniku** has to offer.

The Yakiniku Mix Platter (7 Kind) at S\$69.80 offers

- ➔ JP Miyazaki A5 Yaki Shabu Karubi
- ➔ JP Miyazaki A5 Standard Karubi
- ➔ Premium US Karubi
- ➔ Karubi US Black Angus



- Iberico Belly
- Spicy Chicken Thigh
- Pork Ball (Shio Tare)

The JP A5 Miyazaki Platter (5 Kind) at S\$98.80 offers

- JP Miyazaki A5 Premium Steak
- JP Miyazaki A5 (Tare with Garlic Butter)
- JP Miyazaki A5 Yaki Shabu Karubi
- JP Miyazaki A5 Dice Cut Steak
- JP Miyazaki A5 Top Blade "Misuji"

The JP A5 Miyazaki Steak and Karubi Platter (3 Kind) at S\$73.80 offers

- JP Miyazaki A5 First Class Karubi,
- JP Miyazaki A5 Karubi
- JP Miyazaki A5 Jumbo Hamideru (Steak)

The JP A5 Premium Platter at S\$66.80 offers

- JP Miyazaki A5 VIP Karubi
- JP Miyazaki A5 Standard Karubi
- JP Miyazaki A5 First Class Karubi

The JP A5 Miyazaki Meat Platter at S\$59.80 offers

- JP Miyazaki A5 Yaki Shabu Karubi
- JP Miyazaki A5 VIP Karubi
- JP Miyazaki A5 Standard Karubi



About Hitoyoshi Group

Founded in 2017, Hitoyoshi Group began with a humble Japanese Ramen restaurant in Singapore. With this success, both founders, Ray and Tan, opened up an extensive range of Japanese cuisine restaurants over the years. Both partners have worked in various top-notch Japanese restaurants and one of them has made a pilgrimage to live in Japan for years. Hitoyoshi Group is the brand owner of Ramen Hitoyoshi, Hitoyoshi Yoshi Sushi, Hitoyoshi Yoshi Yakiniku & Mart, and Bones 'n Slaw. The group mission is to fulfil its commitment as the leading Japanese cuisines of the highest quality, bringing joy to every customer.

Hitoyoshi Yakiniku

Facebook: <https://www.facebook.com/HitoyoshiYakiniku>

Instagram: <https://www.instagram.com/hitoyoshiyakiniku/>

Website: <https://hitoyoshigroup.com/>

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