



Gyusei Gyukatsu Wagyu-Steakhouse: Singapore's First Halal A5 Wagyu Katsu

Description

Gyukatsu, the crisp beef cutlet finished on a tabletop grill, has always been a bit of a Japan-trip flex. **Gyusei Gyukatsu Wagyu-Steakhouse** brought that experience to Singapore, and it happens to be halal-certified, billed as the first halal gyukatsu concept outside Japan. Along the way, it also became home to Singapore's first halal-certified A5 wagyu katsu, which is the kind of claim worth verifying with your own chopsticks.

The restaurant sits at Hotel Clover, 775 North Bridge Road, an easy walk from both Bugis and Lavender MRT stations. It was developed with direct Japanese involvement in partnership with TK Group, the same F&B group behind halal steak spots Tomahawk King and Charr'd, so the halal-certified premium beef angle is not a one-off gimmick for them.

What Makes This Halal Spot Different

Rather than swapping in secondary cuts to make a halal version work, Gyusei sources halal-certified Japanese beef directly from suppliers in Japan that run halal-compliant facilities. That is a meaningfully harder supply chain to build than sourcing halal beef locally, and it is why A5 wagyu gyukatsu has stayed rare in halal dining until now.



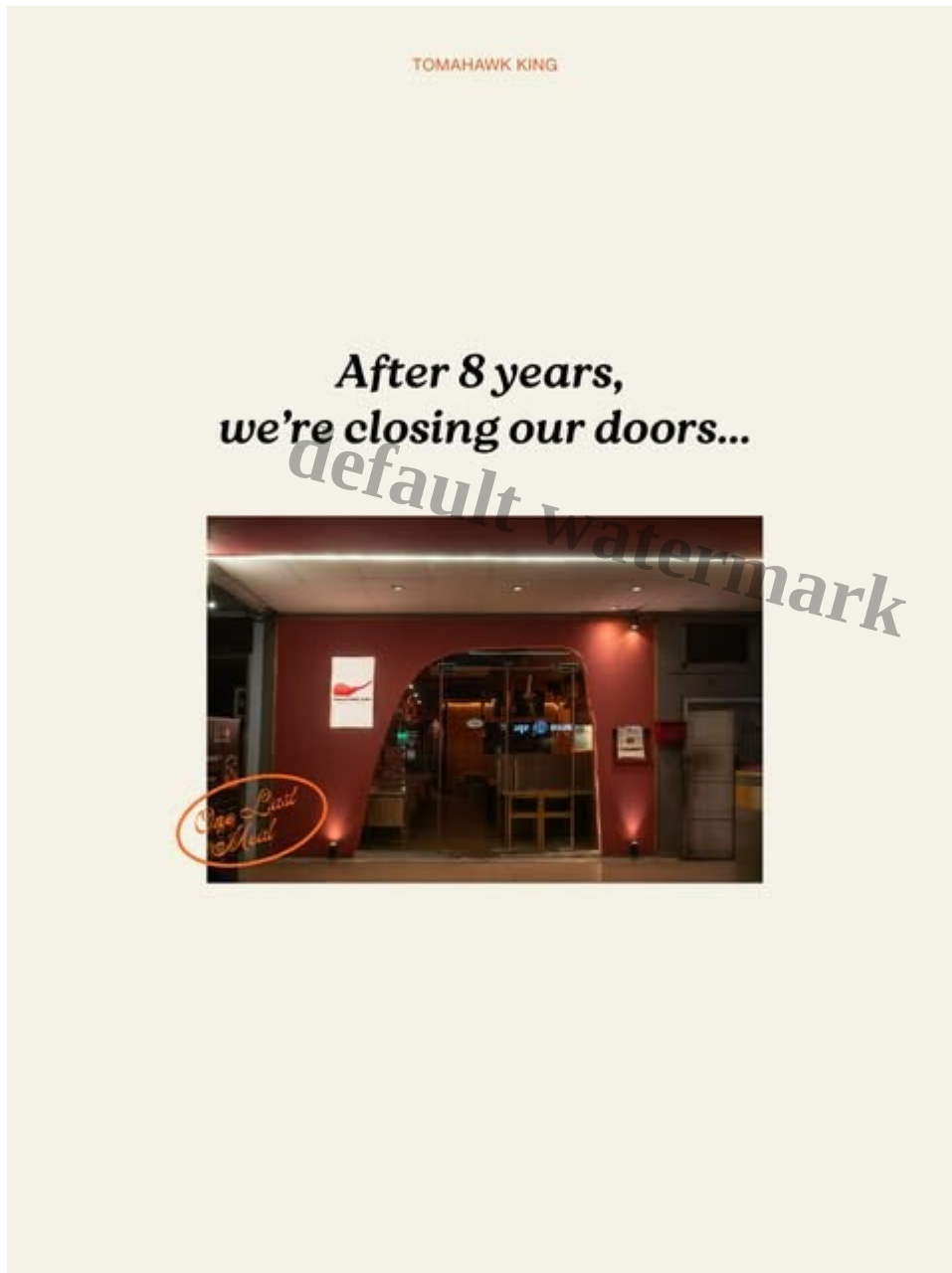
Source: Gyusei Gyukatsu Wagyu-Steakhouse

- A5 ribeye set (120g, \$69), with the same rich marbling you would expect from A5 wagyu
- Weekday lunch Australian tenderloin set (120g, \$33), available until 4pm
- Premium seafood set (\$39) with salmon, unagi, ebi and soft-shell crab
- A5 wagyu tenders (\$28), a limited daily side made from A5 trim

Every set comes with free-flow Japanese rice, cabbage salad and miso soup, and the beef sets add a bowl of onsen egg for dipping. Cooking is refreshingly low-stakes: staff recommend around five seconds per side on the tabletop grill, just enough to warm the centre and render the fat, though nobody is going to judge you for leaving it on longer if you prefer a firmer bite.

What to Actually Order

Between the two beef cuts, the Australian tenderloin is the quiet overachiever: clean-tasting, tender and easy to order again without feeling like you have blown the budget. The A5 ribeye leans properly indulgent, buttery and almost melting once grilled, and is best paired lightly with the kimchi on the condiment tray rather than drowned in onsen egg.



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The A5 wagyu tenders are the one dish worth planning around, since they are only available in limited quantities each day. If they are still on when you arrive, order them before anything else on the menu.

The Details

Gyusei Gyukatsu Wagyu-Steakhouse is open Tuesday to Thursday and Sunday from 12pm to 10pm, and Friday and Saturday from 12pm to 10.30pm, closed Mondays. For a halal-certified spread this

specific, built around A5 wagyu rather than the usual chicken or lamb defaults, it is a genuinely rare addition to Singapore's halal dining scene.

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