

**We're not serving any A LA CARTE  
menu inside Teppanyaki Bar  
TEPPANYAKI menu will be Served inside  
Teppanyaki Bar only**

**Teppanyaki Bookings are limited up to 2 hours and  
to course meal order per person include kids unless  
sit baby High Chair**

## **Sitting time – Booking Required**

**Monday till Thursday 5.30 and 7.30**

**Friday 5.30 and / 7.45 -No kids time**

**Saturday 5.30 and / 7.45 – No kids time**

## **NO BYO ANY DRINKS OR FOOD**

**Teppanyaki VEGETARIAN Course**

**Cooked in Kitchen**

**INCLUDE Salad Miso soup Stir fried vegetable**

**Egg fried rice or Steamed Rice Vanilla Ice cream**

**Entrée Vegetable Gyoza 3pcs**

**Tofu**

**55.9 p.p**

**Eggplant**

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### **KIDS TEPPAN SET**

***-11 years old under only-***

**INCLUDE Miso soup Egg Fried rice Vanilla ice cream**

**Entrée Chicken karaage 3pcs & Vege spring roll 3pcs**

**Chicken 37.9**

**Prawn 37.9**

**Tofu 37.9**

**Beef Eye fillet 45.9**

**Tasmanian Salmon 45.9**

**Kids menu is not able to order 7.45pm sitting on Fridays and Saturdays**

**Surcharge of 15% is applied on Public holidays**

**BYO cake \$1 per person**

**Price are subject to change at any time without notice**

# TEPPANYAKI COURSE MENU

\*Course menu price is per person and cannot be shared with other people\*

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

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**BOTAN** Entrée **Chicken Gyoza 3pcs**  
Prawn *Wasabi mayo* **60.9**  
Barramundi  
Beef Eye Fillet *Garlic and soy*

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**RAN** Entrée **Pork Gyoza 3pcs**  
Tasmanian Salmon *Miso mayo* **71.9**  
Lamb Rack *Sweet miso*  
Beef Eye fillet *Garlic and soy*

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**HANA** Entrée **Chicken Karaage 3pcs**  
Prawn *Wasabi mayo*  
Tasmanian Salmon *Miso mayo* **75.9**  
Hokkaido Scallops *Lemon butter*  
Beef Eye fillet *Garlic and soy*

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**BARA** Entrée **Prawn Chilli mayo**  
Tasmanian Salmon *Miso mayo*  
Hokkaido Scallops *Lemon butter* **87.9**  
Lamb Rack *Sweet miso*  
Lobster Tail

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**KIKU** Entrée **Today's Sashimi (Raw fish platter)**  
Prawn *Wasabi mayo*  
Tasmanian Salmon *Miso mayo*  
Hokkaido Scallops *Lemon butter* **106.9**  
Lamb Rack *Sweet miso*  
Lobster Tail

We are not able to alter or substitution ingredients on the Teppanyaki course menu and happy to help with suggestions should you have specific dietary or allergy requirement

# DRINK MENU

## NO BYO

TAP SUNTORY 12

### Japanese Bottle Beers

ASAHI 10

SAPPORO 10

ASAHI light 3.5% 10

KIRIN ICHIBAN 10

KYOTO MACHA Beer IPA 16

Koshihikari ECHIGO Rice Beer 500ml 17

Somersby Apple cider 10

### Choya plum wine

*Sweetness Plum wine* **on the rock 12**

### Ippin Yuzu Sake

*Yuzu infused sour and sweet* **on the rock 12**

### MIXED DRINK

Jack Daniel's 12

*With Ice Coke or coke Zero*

Vodka 12

*With Soda water*

Gin tonic 12

Jim Beam 12

**Bundaberg Rum 12**

# GLASS SAKE

- Served 150ml Cold or Warm

Hakushika Tokusen	11
<i>Rich and smooth finish with Dry</i>	
Chokara Hakushika , Hyogol	13
<i>Dry and Rich</i>	
Otokoyama Junmai , Hokkaido	13
<i>Rich and soft taste</i>	
Ippin -Junmai	15
<i>Smooth on the palate with dry and finish</i>	

## Bottle Sake - 300ml

Served Cold or Room temperature

YAMAHAI Jikomi	25
<i>Rich and Smooth and sweet after taste</i>	
HANA Jummai Ginjo	26
(Recommend for Sake Beginner)	
<i>Fruity and light bodied Junmai Ginjo premium sake</i>	
NIGORI Sake Cloudy sake (Best for Cold)	26
<i>Unfiltered sake Mild sweet and sour taste</i>	
Ippin -Junmai	29
<i>Smooth on the palate with dry and finish</i>	
Ippin - Daiginjo (Best for cold)	34
<i>Double Gold medal 2014 and 2015 at Wine competition</i>	
<i>A hint of pineapple fragrance and sweet on the palate</i>	
Plum Sake	28

## White Wine Glass Bottle

ANGOVE STUDIO SERIES SA

Sauvignon Blanc 8.9 / 35

Pinot Grigio 8.9 / 35

Chardonnay 8.9 / 35

### KOONOWLA Clarevalley SA

Rose 10.5 / 46

Riesling 10.5 / 46

## **Red Wine**      **Small Bottle** **Bottle**

### ANGOV E STUDIO SERIES

750ml Only South Australia

Shiraz 11.9 / 35

Merlot 11.9 / 35

Cabernet Sauvignon 35

Penfolds Koonunga Hill 40

*Shiraz cabernet 750ml Bottle*

## **Sparkling Wine**

Minchinbury NSW 200ML

Classic Brut 12.5

Rose Cuvee 12.5

Moscato 13.5

Angoves Studio series SA

Chardonnay Pinot Noir 750ml 35

Hot Green tea

with roasted rice 4.5

Sparkling water 500ml 5.5

## **SOFT DRINK**

Coke 4.5

Coke Zero 4.5

Lemonade 4.5

Ginger Beer 5.9

Lemon Lime Bitter 5.9

## **ICED TEA**

Japanese Green tea (Sugarless) 5.9

## **JAPANESE Soft Drink**

Ramune Original 5.9

Ramune Strawberry 5.9

Ramune Melon 5.9