

Others

JAPANESE PREMIUM SAKE [WARM/COLD] _____ \$15

WHISKY / VODKA / RUM WITH COKE/SPRITE _____ \$12

Beer

GREAT NORTHERN _____ \$9

TSINGTAO _____ \$9

CORONA _____ \$9.5

ASAHI _____ \$9.5

Non-Alcoholic

JAP. CARBONATED REMUE DRINK (ORIGINAL/LYCHEE) _____ \$6.6

COKE / COKE NO SUGAR _____ \$6.6

FANTA _____ \$6.6

SPRITE _____ \$6.6

ORANGE JUICE / APPLE JUICE _____ \$6.6

JAP. GREEN TEA / CHINESE TEA [POT] _____ \$6.6

SAN PELLEGRINO _____ \$10

Coffee

LATTE _____ \$6.6

FLAT WHITE _____ \$6.6

CAPPUCCINO _____ \$6.6

MOCHA _____ \$6.6

Tokyo
Teppanyaki
Steak House
東京の鉄板焼き

Teppanyaki
TEISHOKU | Entertainment SET

FOR EVERY SEAT OCCUPIED **BASIC COMBO \$35**

WHICH INCLUDES:

AKADASHI miso soup with scallion, tofu and wakame seaweed
LOBSTER SALAD lobster paste mix salad, tomato, cucumber, green leafs
YASAI ITAME seasoned vegetables on grill
YAKI MESHI japanese classic fried rice **DEZATO** dessert
BASIC COMBO BY ITSELF \$45 (20% DISCOUNT TO KIDS FROM 2 - 8 YEARS OLD)

OISHI +\$75

SEA CALAMARI COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

SEA SALMON COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

SEA MUSSEL COOKED WITH GARLIC BUTTER, SOY SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

TOKYO WAGYU DELUXE +\$98

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAU

SEA SCALLOP COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

TIGER PRAWNS COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY SAUCE, LEMON AND
TOPPED WITH CREAMY YUM YUM SAUCE

ANGUS M3 GRASS FED WAGYU STEAK

COOKED WITH GARLIC BUTTER AND SOY SAUCE

SEA AND LAND PUREMIAMU +\$120

TIGER PRAWNS COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

SEA SCALLOP COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

SEA SALMON COOKED WITH GARLIC BUTTER, SOY SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

ANGUS M3 GRASS FED WAGYU STEAK COOKED WITH GARLIC BUTTER AND SOY SAUCE

WILD CAUGHT LOBSTER TAIL COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

TOP OF QUEENSLAND +\$140

ANGUS M9+ FULL MARBEL FINE WAGYU TOP STEAK

COOKED WITH GARLIC BUTTER AND SOY SAUCE

TIGER PRAWNS COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

SEA SCALLOP COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

SEA SALMON COOKED WITH GARLIC BUTTER, SOY SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

WILD CAUGHT LOBSTER TAIL COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE



FOR EVERY SEAT OCCUPIED

BASIC COMBO \$35

WHICH INCLUDES:

AKADASHI miso soup with scallion, tofu and wakame seaweed
LOBSTER SALAD lobster paste mix salad, tomato, cucumber, green leafs
YASAI ITAME seasoned vegetables on grill
YAKI MESHU japanese classic fried rice
DEZATO dessert

BASIC COMBO BY ITSELF \$45

(20% DISCOUNT TO KIDS FROM 2 - 8 YEARS OLD)

YASAI | VEGETARIAN +\$25

HARUMAKI VEGETABLE SPRING ROLLS (3PCS)

DENGAKU GRILLED TOFU WITH SWEET AND SAVORY MISO SAUCE

JAPANESE MUSHROOM BUTTON AND ENOKI MUSHROOM
WITH GARLIC BUTTER AND SOY SAUCE

HIKARI +\$35

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAUCE

WILD CAUGHT BARRAMUNDI COOKED WITH GARLIC BUTTER,
SOY SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

SAKURA +\$66

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAUCE

TIGER PRAWNS COOKED WITH GARLIC BUTTER, SOY SAUCE AND LEMON

ANGUS M3 GRASS FED WAGYU STEAK COOKED WITH GARLIC BUTTER
AND SOY SAUCE

NINJA +\$68

ANGUS M3 GRASS FED WAGYU STEAK

COOKED WITH GARLIC BUTTER AND SOY SAUCE

WILD CAUGHT LOBSTER TAIL COOKED WITH GARLIC BUTTER, SOY SAUCE,
LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

SAMURAI +\$68

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAUCE

GRASS FED LAMB CUTLET COOKED WITH GARLIC BUTTER AND SOY SAUCE,
TOPPED WITH TERIYAKI SAUCE

ANGUS M3 GRASS FED WAGYU STEAK COOKED WITH GARLIC BUTTER
AND SOY SAUCE



White Wine

[Chardonnay]

'GUDILLY' BY SORBY ADAMS 2022 (ADELAIDE) ——— \$70 / BOTTLE
THOMPSON ESTATE 2020 (MARGARET RIVER) ——— \$135 / BOTTLE

[Sauvignon Blanc]

SEONEY RANGE ——— \$65 / BOTTLE
2023 (WAIPARA, N.Z.)

[Rosé]

PATRITTI 'LAVORO GRENACHE'
2025 (MCLAREN VALE) ——— \$80 / BOTTLE
LA TOUR COSTE
2022 (COTES.DU RHOVE) ——— \$100 / BOTTLE

HOUSE WHITE
(CHARDONNAY OR SAUVIGNON BLANC) ——— \$15 / GLASS

Red Wine

[Shiraz]

PATRITTI 'LAVORO' 2022 (MCLAREN VALE) ——— \$65 / BOTTLE
HUGO 2023 (MCLAREN VALE) ——— \$65 / BOTTLE

[Cabernet]

GUDILLY BY SORBY ADAMS CABERNET
2022 (ADELAIDE) ——— \$95 / BOTTLE

[Pinot Noir]

PADDY ESTATE 2021 VINTAGE
(WAIRARAPA, N.Z.) ——— \$95 / BOTTLE

HOUSE RED (SHIRAZ) ——— \$15 / GLASS

Champagne

PATRITTI 'NV LAVORO'
SPARKLING CHARDONNAY (ADELAIDE) ——— \$90 / BOTTLE

JACQUART BRUT MOSAÏQUE
CHAMPAGNE (FRANCE) ——— \$180 / BOTTLE

FOR EVERY SEAT OCCUPIED | BASIC COMBO \$35

WHICH INCLUDES:

AKADASHI miso soup with scallion, tofu and wakame seaweed
LOBSTER SALAD lobster paste mix salad, tomato, cucumber, green leafs
YASAI ITAME seasoned vegetables on grill
YAKI MESHI japanese classic fried rice *DEZATO* dessert
 BASIC COMBO BY ITSELF \$45 (20% DISCOUNT TO KIDS FROM 2 - 8 YEARS OLD)

BEJITARIAN | VEGETARIAN

DENGAKU GRILLED TOFU
 WITH SWEET AND SAVORY MISO SAUCE (3PCS)
JAPANESE MUSHROOM
 BUTTON AND ENOKI MUSHROOM
 WITH GARLIC BUTTER AND SOY SAUCE

ADD ON

\$15

\$16

SHIFUDO | SEAFOOD

SEA MUSSEL COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE (3PCS)
CALAMARI COOKED WITH GARLIC BUTTER, SOY SAUCE AND
 LEMON
TIGER PRAWNS COOKED WITH GARLIC BUTTER,
 SOY SAUCE AND LEMON
SEA SCALLOP COOKED WITH GARLIC BUTTER,
 SOY SAUCE AND LEMON
MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY
 SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE
LOBSTER TAIL COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE
SEA SALMON COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE
BARRAMUNDI COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

\$16

\$18

\$22

\$25

\$25

\$42

\$28

\$22

NIKU | MEAT

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAUCE
ANGUS TENDERLOIN STEAK COOKED WITH
 GARLIC BUTTER AND SOY SAUCE
ANGUS SIRLOIN STEAK COOKED WITH
 GARLIC BUTTER AND SOY SAUCE
ANGUS M9+ MARBLE TOP WAGYU 150G
 COOKED WITH GARLIC BUTTER AND SOY SAUCE
GRASS FED LAMB CUTLET COOKED WITH
 GARLIC BUTTER AND SOY SAUCE, TOPPED WITH TERIYAKI SAUCE

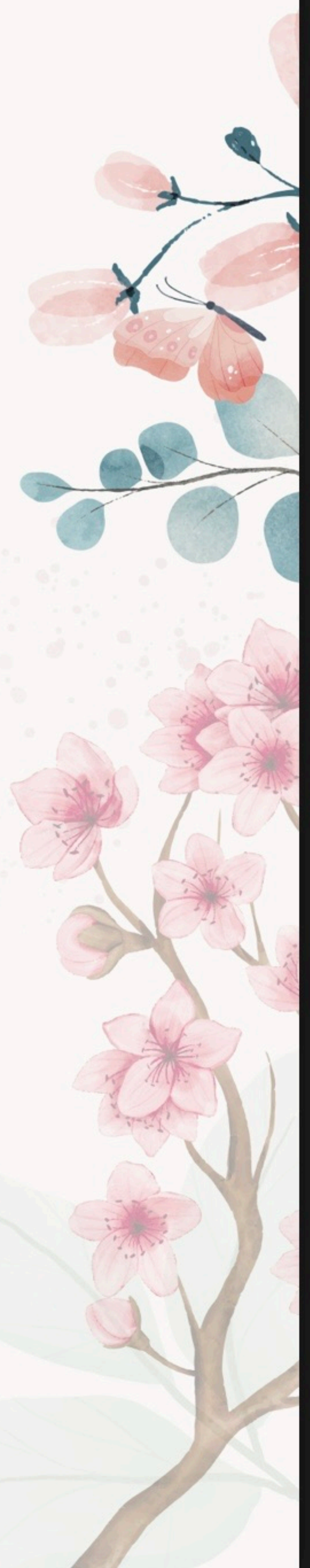
\$18

\$30

\$30

\$45

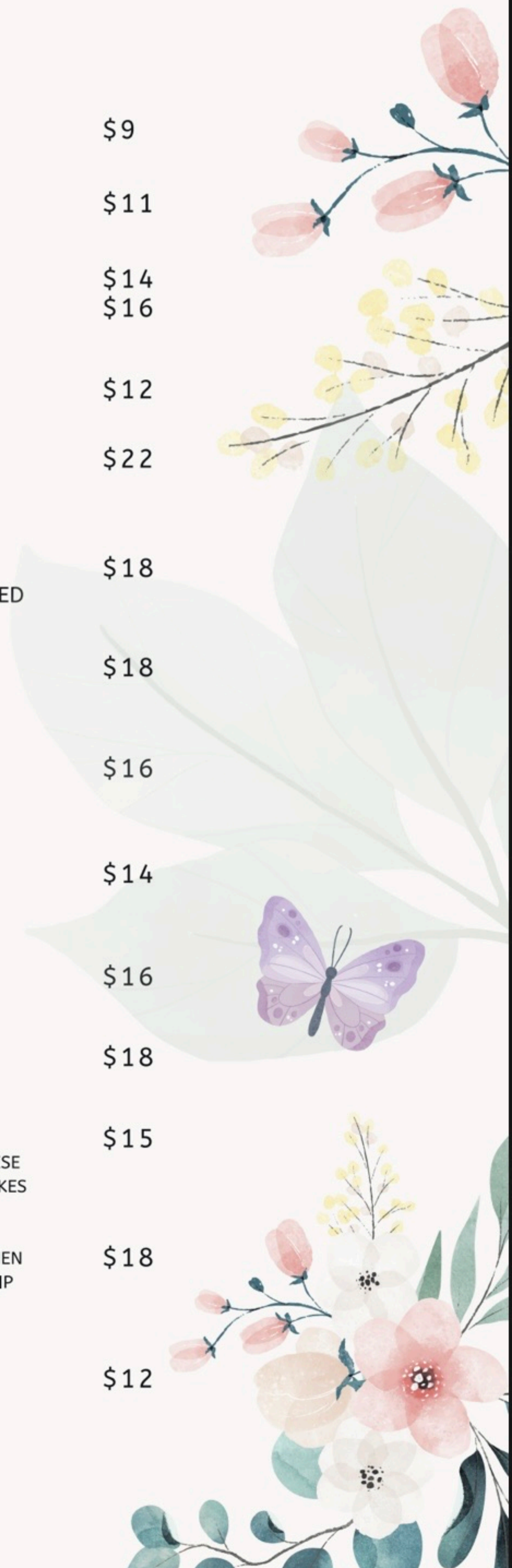
\$28



STARTER

EDAMAME BOILED SOY BEANS IN A POD DASHED WITH SEA SALT	\$9
GARLIC EDAMAME BOILED SOY BEANS WITH GARLIC CHIPS	\$11
GYOZA-CHICKEN GYOZA-PRAWN 4 PAN FRIED DUMPLINGS	\$14 \$16
HARUMAKI 3 VEGETABLE SPRING ROLLS	\$12
PRAWN TEMPURA LIGHTLY BATTERED AND DEEP FRIED PRAWNS WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$22
VEGETABLE TEMPURA LIGHTLY BATTERED AND DEEP FRIED ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
CALAMARI TEMPURA LIGHTLY BATTERED AND DEEP FRIED CALAMARI WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
HOUSE SEAWEED SALAD SEAWEED SALAD MIX WITH GREENS, TOMATOES, SERVED WITH SESAME DRESSING	\$16
AGEDASHI TOFU CRISPY DEEP FRIED SOFT TOFU SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$14
YAKITORI CHICKEN SKEWER WITH TERIYAKI SAUCE	\$16
KUSHIYAKI PRAWN AND SCALLOP SKEWER WITH TERIYAKI SAUCE	\$18
TAKOYAKI WITH MINCED OCTOPUS AND GREEN ONION TOPPED WITH SAVORY SAUCE, JAPANESE MAYONNAISE, TERIYAKI SAUCE, GREEN SEAWEED FLAKES, AND DRIED BONITO FLAKES	\$15
KARAAGE TENDER, BITE-SIZED CHICKEN MARINATED IN SOY SAUCE, GINGER, AND GARLIC, THEN COATED IN POTATO STARCH AN ULTRA-CRISPY EXTERIOR AND A JUICY INTERIOR DIP WITH YUMMY- YUMMY SAUCE	\$18
TORIKAWA CHICKEN SKIN SKEWER WITH TERIYAKI SAUCE AND SESAME	\$12

(GF) GLUTEN FREE (V) VEGETARIAN (DF) DAIRY FREE (VG) VEGAN
 Please inform our staff of any allergies or dietary requirements





HARUMAKI

Vegetable spring roll 2 pcs

CHIKIN

Chicken Cooked with garlic butter and teriyaki sauce

AKADASHI

Miso soup with scallion, tofu and wakame seaweed

LOBSTER SALAD

*Lobster paste mix salad, tomato, cucumber, green
leafs*

YASAI ITAME

Seasoned vegetables on grill

YAKI MESHI

Japanese classic fried rice

DEZATO

Dessert

\$45