

KIWAMI

UNFORGETTABLE CELEBRATIONS AT KIWAMI TEPPANYAKI

Experience the ultimate celebration in one of Kiwami's exclusive VIP rooms, nestled in the heart of Chapel Street. Perfect for birthdays, anniversaries, and special occasions, our VIP rooms provide an intimate, luxurious space for groups to gather and enjoy a unique teppanyaki experience.

Premium Dining and Entertainment

Our VIP Room Celebrate Package offers a curated menu featuring premium ingredients, interactive teppanyaki performances by our skilled chefs, and personalized service. From delicious appetizers to indulgent main courses and desserts, every detail is crafted to make your celebration unforgettable.

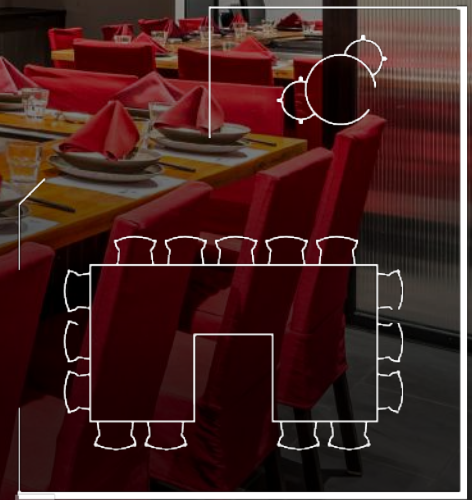
Exclusive Features and Personal Touches

Enjoy private use of our beautifully designed VIP rooms, complete with tailored decorations and a celebratory atmosphere. With a complimentary 6-inch birthday cake and attentive staff to cater to your needs, every moment is designed to enhance your special day.



HIKARI 光 VIP ROOM 1

CAPACITY: 15 PEOPLE



SAKURA 桜 VIP ROOM 2

CAPACITY: 15 PEOPLE



PACKAGE

VIP ROOM PREMIUM PACKAGE

Price: \$128pp **Minimum Spend:** \$1280 per session (2.5 hours)

Drink	Each guest can choose from one cocktail, a glass of wine, beer, or soft drink.
Appetizer	Miso Soup & Edamame.
Entrée Platter	Assorted Sashimi (Salmon & Tuna) Fresh Oyster Kara-age Chicken. Wagyu Taco.
Main Course	Large Tiger Prawn (1 piece per guest). Tasmania Salmon Fillet (1 piece per guest). Chicken Thigh Fillet (150g per guest). M7 Wagyu Beef (100g per guest). Lamb Cutlet (1 piece per guest). Seasonal Mixed Vegetables. Teppanyaki Fried Rice with Vegetables.
Dessert	Each guest can choose from Tiramisu Mochi, Green Tea Ice Cream, or Yuzu Sorbet.
Service	One or two skilled Teppanyaki Chefs to prepare the meal. One dedicated waitress for personalized service.



PACKAGE

VIP ROOM VIP PACKAGE

Price: \$158pp **Minimum Spend:** \$1580 per session (2.5 hours)

Drink	1.8L Premium sake to share. Each guest can choose from one cocktail, a glass of wine, beer, or soft drink.
Appetizer	Miso Soup & Edamame.
Entrée Platter	Premium Assorted Sashimi (Tuna Toro & King Salmon). Sake Abalone Tempura Soft-shell Crab Wagyu Taco.
Main Course	Lobster tail (100g - 120g per guest). King Salmon Fillet (1 piece per guest). Japanese Scallop (2 pieces per guest). Lamb Cutlet (1 piece per guest). M9 Wagyu Beef (100g per guest). Seasonal Mixed Vegetables. Teppanyaki Fried Rice with Vegetables.
Dessert	A dessert platter featuring all available options: Kiwami Siganature Black Sesame Ice Cream, Tiramisu Mochi, Green Tea Ice Cream, and Yuzu Sorbet. One 6-inch birthday cake (for celebrations).
Service	Two of Kiwami's best Teppanyaki Chefs for an elevated cooking performance. Two dedicated waitresses to ensure personalized service. VIP room decorations and group photos taken by the restaurant staff to capture the event.



VIP ROOM VIP PACKAGE CAKE OPTIONS:

01 TIRAMISU



The Finer Details:

- 2 layers of vanilla sponge soaked in coffee syrup
- Creamy mascarpone cream.
- Coated in a dusting of - cocoa powder
- Topped with white chocolate decorations

Ingredients: dairy, eggs, flour, soy, alcohol

Allergen Info: nut free



02 LEMON CHEESECAKE



The Finer Details:

- Shortbread base
- Lemon cheesecake gelato
- Vanilla sponge
- Lemon crunch coating
- Italian meringue decorations
- Gelato Cakes are packaged in a specialty box to keep them nice and cold during transportation

Allergen Info: dairy, eggs, nuts, soy, tree nuts, flour



03 MIXED BERRY CHARLOTTE



The Finer Details:

- White chocolate and vanilla bean mousse filled with raspberries
- Moist vanilla sponge base
- Finished with piped white chocolate ganache and a mixed berry centre
- Topped with white chocolate decorations

Ingredients: halal gelatin, raw egg, flour, soy

Allergen Info: alcohol free, nut free, halal



04 BLACK FOREST



The Finer Details:

- Two layers of moist chocolate sponge, brushed with kirsch liqueur
- Layer of blackcurrant jam
- Centre of fresh chocolate cream with cherries
- Finished with more fresh chocolate cream, maraschino cherries, chocolate shavings and a soft chocolate rosette

Ingredients: dairy, eggs, flour, soy, alcohol

Allergen Info: nut free



05 BOMBE ALASKA



The Finer Details:

- Pistachio gelato
- Mixed berry sorbet
- Vanilla sponge
- Covered in flamed Italian meringue.
- Gelato Cakes are packaged in a specialty box to keep them nice and cold during transportation

Allergen Info: dairy, eggs, nuts, soy, tree nuts, flour



06 THE UPSIDE-DOWN CAKE



The Finer Details:

- Peanut butter gelato
- Dark chocolate sorbet
- Coated in a milk chocolate and hazelnut glaze
- Topped with caramel sauce and piped caramel cream
- Gold Medal Winner DIAA 2024 Australian Product Competition - Ice Cream Cakes
- Gelato Cakes are packaged in a specialty box to keep them nice and cold during transportation

Allergen Info: egg free,



*Kiwami Teppanyaki cannot guarantee that our cakes are 100% allergen-free.

*The VIP package includes a complimentary 6-inch birthday cake. If the cake is not required, the package price remains unchanged.



KIWAMI TEPPANYAKI

Sparking Excitement, Unforgettable Memories



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Kiwami

TEPPANYAKI