

**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

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

BOTAN	Entrée	Pork Gyoza 3pcs	
	Prawn	<i>Wasabi mayo</i>	60.9
	Barramundi		
	Beef Eye Fillet	<i>Garlic and soy</i>	

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

HANA	Entrée	Chicken Karaage 3pcs	
	Prawn	<i>Wasabi mayo</i>	
	Tasmanian Salmon	<i>Miso mayo</i>	75.9
	Scallops	<i>Lemon ginger butter</i>	
	Beef Eye fillet	<i>Garlic and soy</i>	

BARA	Entrée	Prawn Chilli mayo	
	Tasmanian Salmon	<i>Miso mayo</i>	
	Scallops	<i>Lemon ginger butter</i>	87.9
	Lamb Rack	<i>Sweet miso</i>	
	Lobster Tail		

KIKU	Entrée	Today's Sashimi (Raw fish platter)	
	Prawn	<i>Wasabi mayo</i>	
	Tasmanian Salmon	<i>Miso mayo</i>	
	Scallops	<i>Lemon ginger butter</i>	106.9
	Lamb Rack	<i>Sweet miso</i>	
	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 13

Japanese Bottle Beers

ASAHI 11

SAPPORO 11

ASAHI light 3.5% 11

KIRIN ICHIBAN 11

Somersby Apple cider 11

Choya plum wine

Sweetness Plum wine on the rock 13

Ippin Yuzu Sake

Yuzu infused sour and sweet on the rock 13

MIXED DRINK

Jack Daniel's 13

With Ice Coke or coke Zero

Vodka 13

With Soda water

Gin tonic 13

Jim Beam 13

Bundaberg Rum 13

GLASS SAKE

- Served 150ml Cold or Warm

Hakushika Tokusen	12
<i>Rich and smooth finish with Dry</i>	
Chokara Hakushika , Hyogol	14
<i>Dry and Rich</i>	
Otokoyama Junmai , Hokkaido	14
<i>Rich and soft taste</i>	
Ippin -Junmai	16
<i>Smooth on the palate with dry and finish</i>	

Bottle Sake – 300ml

Served Cold or Room temperature

YAMAHAI Jikomi	27
<i>Rich and Smooth and sweet after taste</i>	
HANA Jummai Ginjo	28
(Recommend for Sake Beginner)	
<i>Fruity and light bodied Junmai Ginjo premium sake</i>	
NIGORI Sake Cloudy sake (Best for Cold)	28
<i>Unfiltered sake Mild sweet and sour taste</i>	
Ippin -Junmai	31
<i>Smooth on the palate with dry and finish</i>	
Ippin – Daiginjo (Best for cold)	36
<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	30

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 10.9 / 46

Riesling 10.9 / 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 14

Rose Cuvee 14

Moscato 15

Angoves Studio series SA

Chardonnay Pinot Noir 750ml 35

Hot Green tea

with roasted rice 5

Sparkling water	500ml	5.5
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SOFT DRINK

Coke	5
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Coke Zero	5
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Lemonade	5
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Ginger Beer	6.5
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Lemon Lime Bitter	6.5
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ICED TEA

Japanese Green tea (Sugarless)	5.9
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JAPANESE Soft Drink

Ramune Original	5.9
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Ramune Strawberry	5.9
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Ramune Melon	5.9
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