

**T Teppanyaki Bookings are limited up to 1.5 hours and
to course meal order per person**

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 Teriyaki 57.9

Eggplant Sweet miso

Surcharge of 15% is applied on Public holidays

Surcharge of 10% on Sundays

BYO cake \$1.10per person

Add – on

King Prawn 2pcs (A) 15.5

Beef 17

Chicken 15.5

Hokkaido Scallops 3pcs (I) 15.5

Salmon (M) 16

Lamb 2pcs 18

Lobster (I) 33

TEPPANYAKI COURSE MENU

Course menu price is per person and One menu cannot be shared with 2 more people

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

BOTAN	Entrée	Pork Gyoza 3pcs	
	King Prawn	Wasabi mayo	(A)
	Barramundi		(M)
	Beef Eye Fillet	Garlic and soy	
			61.5

RAN	Entrée	Pork Gyoza 3pcs	
	Salmon	Miso mayo	(M)
	Lamb Rack	Sweet miso	
	Beef Eye fillet	Garlic and soy	
			72.5

HANA	Entrée	Chicken Karaage	
	King Prawn	Wasabi mayo	(A)
	Salmon	Miso mayo	(M)
	Hokkaido Scallops	Lemon butter	(I)
	Beef Eye fillet	Garlic and soy	
			76.9

BARA	Entrée	Prawn Chilli mayo	(M)
	Tasmanian Salmon	Miso mayo	
	Hokkaido Scallops	Lemon butter	(I)
	Lamb Rack	Sweet miso	
	Lobster Tail	(I)	
			89.9

KIKU	Entrée	Today's Sashimi (Raw fish platter)	(M)
	King Prawn	Wasabi mayo	(A)
	Salmon	Miso mayo	(M)
	Hokkaido Scallops	Lemon butter	(I)
	Lamb Rack	Sweet miso	
	Lobster Tail	(I)	
			107.9

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