

# We're not serving any A LA CARTE menu inside Teppanyaki Bar

## TEPPANYAKI menu will be Served inside Teppanyaki Bar only

Bookings are limited up to 2 hours and to course meal order per customer include kids

### Teppanyaki VEGETARIAN MAIN

INCLUDE Salad Miso soup Stir fried vegetable Steamed Rice

**Entrée** Vegetable Gyoza 4pcs

Tofu 37.9 P.P

Halloumi cheese 37.9 P.P

Eggplant 37.9 P.P

### KIDS TEPPAN SET

*(11 years old and under only)* 27.9 P.P

INCLUDE Miso soup Egg Fried rice Vanilla ice cream

Teppan Chicken Thigh or **Tofu for Vegetarian**

Chicken karaage 3pcs & Vege spring roll 3pcs

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Surcharge of 15% is applied on Public holidays

# TEPPANYAKI COURSE MENU

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

<b>BOTAN</b>	Entrée	Chicken Gyoza 4pcs	
		Prawn	47.9 P.P
		Barramundi	
		Beef Eye fillet	
<b>RAN</b>	Entrée	Pork Gyoza 4pcs	
		Chicken	55.9 P.P
		Beef Eye Fillet	
		Lamb Rack	
<b>HANA</b>	Entrée	Chicken Karaage 3pcs	
		Prawn	59.9 P.P
		Tasmanian Salmon	
		Scallop	
		Beef Eye fillet	
<b>BARA</b>	Entrée	Prawn Chilli Mayo 3pcs	
		Scallop	75.9 P.P
		Tasmanian Salmon	
		Lamb Rack	
		Lobster Tail	
<b>KIKU</b>	Entrée	Sashimi (Raw Fish Platter)	
		Prawn	89.9 P.P
		Tasmanian Salmon	
		Scallop	
		Lamb Rack	
		Lobster Tail	

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# DRINK MENU

TAP ASAHI 400ml 10.9

## Japanese Bottle Beers

ASAHI BLACK 9.9

SAPPORO 8.5

ASAHI light 3.5% 8.5

KIRIN ICHIBAN 9.5

KYOTO MACHA Beer IPA 14

Koshihikari ECHIGO Rice Beer 500ml 14

Orchard Thieves Apple cider 8.5

## Choya plum wine

*Sweetness Plum wine* on the rock 9.5

## Ippin Yuzu Sake

*Yuzu infused sour and sweet* on the rock 9.5

## MIXED DRINK

Jack Daniel's 9.5

*With Ice Coke or coke Zero*

Vodka 9.5

*With Soda water*

## GLASS SAKE

- Served 180ml Cold or Warm

Hakushika Tokusen 9.5

*Rich and smooth finish with Dry*

Chokara Hakushika , Hyogol 11

*Dry and Rich*

Otokoyama Junmai , Hokkaido 11

*Rich and soft taste*

Ippin -Junmai 12

*Smooth on the palate with dry and finish*

## Bottle Sake – 300ml

Served Cold or Room temperature

YAMAHAI Jikomi 18

*Rich and Smooth and sweet after taste*

HANA Jummai Ginjo 20

(Recommend for Sake Beginner)

*Fruity and light bodied Junmai Ginjo premium sake*

NIGORI Sake Cloudy sake (Best for Cold) 18

*Unfiltered sake Mild sweet and sour taste*

Ippin -Junmai 24

*Smooth on the palate with dry and finish*

Ippin – Daiginjo (Best for cold) 28

*Double Gold medal 2014 and 2015 at Wine competition*

*A hint of pineapple fragrance and sweet on the palate*

Chokyu – Junmai 20

*Fruity and Rich dry finish*

## Sparkling Wine

– Small bottle 200ml

Classic Brut 9.5

Rose Cuvee 9.5

**White Wine**      Glass      Bottle

Sauvignon Blanc 8.5 32

Chardonnay 8.5

Penfolds Koonunga Hill 36

*Chardonnay 750ml Bottle*

**Red Wine**      Small bottle      Bottle-750ml

Shiraz 9.5

Merlot 9.5 32

Penfolds Koonunga Hill 36

*Shiraz cabernet 750ml Bottle*

Hot Green tea

with roasted rice 3.9

Sparkling water 750ml 6.5

## **SOFT DRINK**

Coke 4.5

Coke Zero 4.5

Lemonade 4.5

Ginger Beer 5.5

Lemon Lime Bitter 5.5

## **ICED TEA**

Lipton Peach Iced Tea 5.5

Japanese Green tea (Sugarless) 5.5

## **JAPANESE Soft Drink**

Ramune Original 5.5

Ramune Strawberry 5.5

Ramune Melon 5.5