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 Wasabi mayo	60.9
	Barramundi	
	Beef Eye Fillet Garlic and soy	
RAN	Entrée Pork Gyoza 3pcs	
-	Tasmanian Salmon Miso mayo	71.9
	Lamb Rack Sweet miso	
	Beef Eye fillet Garlic and soy	
HANA	Entrée Chicken Karaage 3pcs	
	Prawn Wasabi mayo	
	Tasmanian Salmon Miso mayo	75.9
Н	lokkaido Scallops Lemon butter	
	Beef Eye fillet Garlic and soy	
BARA	Entrée Prawn Chilli mayo	
	Tasmanian Salmon Miso mayo	
	Hokkaido Scallops Lemon butter	87.9
	Lamb Rack Sweet miso	
	Lobster Tail	
KIKU	Entrée Today's Sashimi (Raw fish	platter)
	Dugues M. J.	

Prawn Wasabi mayo

Tasmanian Salmon Miso mayo

Hokkaido Scallops Lemon butter 106.9

Lamb Rack Sweet miso

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	12	
Japanese Bottle Bee	rs	
ASAHI	10	
SAPPORO	10	
ASAHI light 3.5%	10	
KIRIN ICHIBAN	10	
KYOTO MACHA Beer IPA	16	
Koshihikari ECHIGO Rice Bee	er 500ml	17
Somersby Apple cider	10	

Choya plum wine

Sweetness Plum wine on the rock 12

Ippin Yuzu Sake

Yuzu infused sour and sweet on the rock 12

MIXED DRINK

Jack Daniel's	12
With Ice Coke or coke Zero	
Vodka	12
With Soda water	
Gin tonic	12
Jim Beam	12
Bundaberg Rum	12

GLASS SAKE

- Served 150ml Cold or Warm

Hakushika Tokusen	11
Rich and smooth finish with Dry Chokara Hakushika , Hyogol	13
Otokoyama Junmai , Hokkaido	13
Rich and soft taste	
Ippin -Junmai	
Smooth on the palate with dry and finish	

Bottle Sake - 300ml

Served Cold or Room temperature

YAMAHAI Jikomi	25
Rich and Smooth and sweet after taste	
HANA Jummai Ginjo	26
(Recommend for Sake Beginner) Fruity and light bodied Junmai Ginjo premium sake	
NIGORI Sake Cloudy sake (Best for Co	ld) 2 6
Ippin -Junmai	29
Smooth on the palate with dry and finish	
Ippin - Daiginjo (Best for cold)	34
Double Gold medal 2014 and 2015 at Wine competition	ı
A hint of pineapple fragrance and sweet on the palate	
Plum Sake 2	28

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 10.5 / 46

Riesling 10.5 / 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 12.5

Rose Cuvee 12.5

Moscato 13.5

Angoves Studio series SA

Chardonnay Pinot Noir 750ml 35

Hot Green tea

with roasted rice 4.5

Sparkling	water	500ml	5.5
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SOFT DRINK

Coke	4.5
Coke Zero	4.5
Lemonade	4.5
Ginger Beer	5.9
Lemon Lime Bitter	5.9

ICED TEA

Japanese Green tea (Sugarless) 5.9

JAPANESE Soft Drink

Ramune	Original	5.9
Ramune	Strawberry	5.9
Ramune	Melon	5.9