

**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 High Chair**

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 4pcs

Tofu

47.9 p.p

Eggplant

KIDS TEPPAN SET

-11 years old and under only- **29.9 P.P**

INCLUDE Miso soup Egg Fried rice Vanilla ice cream

Entrée Chicken karaage 3pcs & Vege spring roll 3pcs

Teppan Beef Eye fillet / Prawn /Salmon

(Choose 1 main)

Surcharge of 15% is applied on Public holidays

BYO cake \$1 per person

TEPPANYAKI COURSE MENU

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

BOTAN

Entrée Chicken Gyoza 4pcs
Prawn
Barramundi 50.9 P.P
Beef Eye Fillet

RAN

Entrée Pork Gyoza 4pcs
Salmon 60.9 P.P
Beef Eye fillet
Lamb Rack

HANA

Entrée Chicken Karaage 3pcs
Prawn 62.9 P.P
Tasmanian Salmon
Scallop
Beef Eye fillet

BARA

Entrée Prawn Chilli mayo 3pcs
Tasmanian Salmon 78.9 P.P
Scallop
Lamb Rack
Lobster Tail

KIKU

Entrée Sashimi (Raw fish platter)
Prawn 92.9 P.P
Tasmanian Salmon
Scallop
Lamb Rack
Lobster Tail

Course menu cannot be shared with other people

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

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
<i>Rich and Smooth and sweet after taste</i>	
HANA Jummai Ginjo	20
(Recommend for Sake Beginner)	
<i>Fruity and light bodied Junmai Ginjo premium sake</i>	
NIGORI Sake Cloudy sake (Best for Cold)	18
<i>Unfiltered sake Mild sweet and sour taste</i>	
Ippin -Junmai	24
<i>Smooth on the palate with dry and finish</i>	
Ippin – Daiginjo (Best for cold)	28
<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	26

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
<i>Chardonnay 750ml Bottle</i>		

Red Wine	Small bottle	Bottle-750ml
Shiraz	9.5	
Merlot	9.5	32
Penfolds Koonunga Hill		36
<i>Shiraz cabernet 750ml Bottle</i>		

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