

**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 sitting time
Monday till Thursday 5.30 and 7.30
Friday 5.30 and 7.45
Saturday 5.15 and 7.45**

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 51.9 p.p

Eggplant

KIDS TEPPAN SET

***-11 years old and under only-* 31.9 P.P**

INCLUDE Miso soup Egg Fried rice Vanilla ice cream

Entrée Chicken karaage 3pcs & Vege spring roll 3pcs

Teppan Chicken / Prawn / Tofu

Beef Eye fillet (+ \$5) / Tasmanian Salmon (+ \$5)

(Choose 1 main)

Surcharge of 15% is applied on Public holidays

BYO cake \$1 per person

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 **Chicken Gyoza 3pcs**
Prawn *Wasabi mayo* **57.9**
Barramundi
Beef Eye Fillet *Garlic and soy*

RAN Entrée **Pork Gyoza 3pcs**
Tasmanian Salmon *Miso mayo* **67.9**
Lamb Rack *Sweet miso*
Beef Eye fillet *Garlic and soy*

HANA Entrée **Chicken Karaage 3pcs**
Prawn *Wasabi mayo*
Tasmanian Salmon *Miso mayo* **69.9**
Hokkaido Scallops *Lemon butter*
Beef Eye fillet *Garlic and soy*

BARA Entrée **Prawn Chilli mayo**
Tasmanian Salmon *Miso mayo*
Hokkaido Scallops *Lemon butter* **83.9**
Lamb Rack *Sweet miso*
Lobster Tail

KIKU Entrée **Today's Sashimi (Raw fish platter)**
Prawn *Wasabi mayo*
Tasmanian Salmon *Miso mayo*
Hokkaido Scallops *Lemon butter* **98.9**
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 ASAHI 400ml 11.9

Japanese Bottle Beers

SAPPORO 9.5

ASAHI light 3.5% 8.9

KIRIN ICHIBAN 9.9

KYOTO MACHA Beer IPA 16

Koshihikari ECHIGO Rice Beer 500ml 17

Somersby Apple cider 8.9

Choya plum wine

Sweetness Plum wine on the rock 10.5

Ippin Yuzu Sake

Yuzu infused sour and sweet on the rock 10.5

MIXED DRINK

Jack Daniel's 10.9

With Ice Coke or coke Zero

Vodka 10.9

With Soda water

Gin tonic 10.9

GLASS SAKE

- Served 180ml Cold or Warm

Hakushika Tokusen 10

Rich and smooth finish with Dry

Chokara Hakushika , Hyogol 11

Dry and Rich

Otokoyama Junmai , Hokkaido 11

Rich and soft taste

Ippin -Junmai 13

Smooth on the palate with dry and finish

Bottle Sake – 300ml

Served Cold or Room temperature

YAMAHAI Jikomi 22

Rich and Smooth and sweet after taste

HANA Jummai Ginjo 24

(Recommend for Sake Beginner)

Fruity and light bodied Junmai Ginjo premium sake

NIGORI Sake Cloudy sake (Best for Cold) 24

Unfiltered sake Mild sweet and sour taste

Ippin -Junmai 27

Smooth on the palate with dry and finish

Ippin – Daiginjo (Best for cold) 32

Double Gold medal 2014 and 2015 at Wine competition

A hint of pineapple fragrance and sweet on the palate

Plum Sake 27

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

ANGOVE STUDIO SERIES

750ml Only South Australia

Shiraz 9.9 / 35

Merlot 9.9 / 35

Cabernet Sauvignon 35

Penfolds Koonunga Hill 40

Shiraz cabernet 750ml Bottle

Sparkling Wine

Minchinbury NSW 200ML

Classic Brut 10.5

Rose Cuvee 10.5

Angoves Studio series SA

Chardonnay Pinot Noir 750ml 35

Hot Green tea

with roasted rice 4.5

Sparkling water 750ml 6.5

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