

**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**

**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 4pcs**

**Tofu**

**48.9 p.p**

**Eggplant**

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## **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)**

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**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

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**BOTAN** Entrée **Chicken Gyoza 4pcs**  
Prawn *Wasabi mayo* **54.9**  
Barramundi  
Beef Eye Fillet *Garlic and soy*

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**RAN** Entrée **Pork Gyoza 4pcs**  
Tasmanian Salmon *Miso mayo* **63.9**  
Lamb Rack *Sweet miso*  
Beef Eye fillet *Garlic and soy*

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**HANA** Entrée **Chicken Karaage 3pcs**  
Prawn *Wasabi mayo*  
Tasmanian Salmon *Miso mayo* **65.9**  
Hokkaido Scallops *Lemon butter*  
Beef Eye fillet *Garlic and soy*

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**BARA** Entrée **Prawn Chilli mayo**  
Tasmanian Salmon *Miso mayo*  
Hokkaido Scallops *Lemon butter* **79.9**  
Lamb Rack *Sweet miso*  
Lobster Tail

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**KIKU** Entrée **Today's Sashimi (Raw fish platter)**  
Prawn *Wasabi mayo*  
Tasmanian Salmon *Miso mayo*  
Hokkaido Scallops *Lemon butter* **93.9**  
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

### Japanese Bottle Beers

SAPPORO 8.9

ASAHI light 3.5% 8.9

KIRIN ICHIBAN 9.9

KYOTO MACHA Beer IPA 15

Koshihikari ECHIGO Rice Beer 500ml 15

Somersby Apple cider 8.9

### Choya plum wine

*Sweetness Plum wine* on the rock 9.9

### Ippin Yuzu Sake

*Yuzu infused sour and sweet* on the rock 9.9

### 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	20
<i>Rich and Smooth and sweet after taste</i>	
HANA Jummai Ginjo	22
(Recommend for Sake Beginner)	
<i>Fruity and light bodied Junmai Ginjo premium sake</i>	
NIGORI Sake Cloudy sake (Best for Cold)	20
<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

## White Wine Glass Bottle

ANGOVE STUDIO SERIES SA

Sauvignon Blanc	8.9 / 33
Pinot Grigio	8.9 / 33
Chardonnay	8.9 / 33

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 / 33
Merlot	9.9 / 33
Cabernet Sauvignon	33
Penfolds Koonunga Hill	38

*Shiraz cabernet 750ml Bottle*

## Sparkling Wine

Minchinbury NSW 200ML

Classic Brut 9.9

Rose Cuvee 9.9

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

Lipton Peach Iced Tea 5.9

Japanese Green tea (Sugarless) 5.9

## JAPANESE Soft Drink

Ramune Original 5.9

Ramune Strawberry 5.9

Ramune Melon 5.9