

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

**TEPPANYAKI menu will be Served inside  
Teppanyaki Bar only**

## **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

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## **KIDS TEPPAN SET**

***-11 years old and under only-*** 27.9 P.P

INCLUDE Miso soup Egg Fried rice Vanilla ice cream

Entrée Chicken karaage 3pcs & Vege spring roll 3pcs

Teppan Chicken Thigh or **Tofu for Vegetarian**

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Surcharge of 15% is applied on Public holidays

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

**BYO cake \$1 per person**

# TEPPANYAKI COURSE MENU

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

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## BOTAN

Entrée Chicken Gyoza 4pcs

Prawn

Barramundi

47.9 P.P

Beef Eye Fillet

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## RAN

Entrée Pork Gyoza 4pcs

Chicken

55.9 P.P

Beef Eye fillet

Lamb Rack

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## HANA

Entrée Chicken Karaage 3pcs

Prawn

59.9 P.P

Tasmanian Salmon

Scallop

Beef Eye fillet

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## BARA

Entrée Prawn Chilli mayo 3pcs

Tasmanian Salmon

75.9 P.P

Scallop

Lamb Rack

Lobster Tail

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## KIKU

Entrée Sashimi (Raw fish platter)

Prawn

89.9 P.P

Tasmanian Salmon

Scallop

Lamb Rack

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

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