

**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 36.9 P.P

Halloumi cheese 36.9 P.P

Eggplant 36.9 P.P

KIDS TEPPAN SET

(11 years old and under only) 26.9 P.P

INCLUDE Miso soup Egg Fried rice Vanilla ice cream

Teppan Chicken Thigh or **Tofu for Vegetarian**

Chicken karaage 3pcs & Vege spring roll 3pcs

Surcharge of 15% is applied on Public holidays

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

TEPPANYAKI COURSE MENU

INCLUDE Salad Miso soup

EGG FRIED RICE Vanilla Ice cream

TSUBAKI

Entrée Chicken Gyoza 4pcs
Prawn 40.9 P.P
Beef Eye Fillet

BOTAN

Entrée Pork Gyoza 4pcs
Prawn 46.9 P.P
Barramundi
Beef Eye fillet

HANA

Entrée Chicken Karaage 3pcs
Prawn 57.9 P.P
Tasmanian Salmon
Scallop
Beef Eye fillet

BARA

Entrée Edamame -Steamed soy bean
Prawn 69.9 P.P
Tasmanian Salmon
Scallop
Lamb Rack
Lobster Tail

KIKU

Entrée Sashimi or Choice of Gyoza
Prawn 89.9 P.P
Tasmanian Salmon
Scallop
Beef Eye fillet
Lamb Rack
Lobster Tail

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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

Rich and Smooth and sweet after taste

HANA Jummai Ginjo 20

(Recommend for Sake Beginner)

Fruity and light bodied Junmai Ginjo premium sake

NIGORI Sake Cloudy sake (Best for Cold) 18

Unfiltered sake Mild sweet and sour taste

Ippin -Junmai 24

Smooth on the palate with dry and finish

Ippin – Daiginjo (Best for cold) 28

Double Gold medal 2014 and 2015 at Wine competition

A hint of pineapple fragrance and sweet on the palate

Chokyu – Junmai 20

Fruity and Rich dry finish

Sparkling Wine

– Small bottle 200ml

Classic Brut 9.5

Rose Cuvee 9.5

White Wine Glass Bottle

Sauvignon Blanc 8.5 30

Chardonnay 8.5

Penfolds Koonunga Hill 35

Chardonnay 750ml Bottle

Red Wine Small bottle Bottle-750ml

Shiraz 9.5

Merlot 9.5 30

Penfolds Koonunga Hill 35

Shiraz cabernet 750ml Bottle

Hot Green tea

with roasted rice 3.5

Sparkling water 750ml 6

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