

**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 baby High Chair**

**Teppanyaki sitting time  
Monday till Thursday 5.30 and 7.30  
Friday 5.30 and /7.45 -No kids time  
Saturday 5.15 and /7.45 – No kids time**

## **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 53.9 p.p**

**Eggplant**

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### **KIDS TEPPAN SET**

**-11 years old under only- 36.9 P.P**

**INCLUDE Miso soup Egg Fried rice Vanilla ice cream**

**Entrée Chicken karaage 3pcs & Vege spring roll 3pcs**

**Main (Choose 1 main) Chicken / Prawn / Tofu**

**Beef Eye fillet ( + \$8) / Tasmanian Salmon ( + \$8)**

**Surcharge of 15% is applied on Public holidays**

**BYO cake \$1 per person**

**Price are subject to change at any time without notice**

# 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 3pcs**  
Prawn *Wasabi mayo* **59.9**  
Barramundi  
Beef Eye Fillet *Garlic and soy*

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**RAN** Entrée **Pork Gyoza 3pcs**  
Tasmanian Salmon *Miso mayo* **70.9**  
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* **74.9**  
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* **86.9**  
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* **105.9**  
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 10

ASAHI light 3.5% 8.9

KIRIN ICHIBAN 10

KYOTO MACHA Beer IPA 16

Koshihikari ECHIGO Rice Beer 500ml 17

Somersby Apple cider 9.5

### Choya plum wine

*Sweetness Plum wine* on the rock 11

### Ippin Yuzu Sake

*Yuzu infused sour and sweet* on the rock 11

### MIXED DRINK

Jack Daniel's 12

*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