

teppanyaki lunch

teppanyaki set lunch

(for one)

Seafood Set

\$65

Chef's Creation

Sushi and Sashimi Plate

Yellow Fin Tuna, Reef Fish and Tiger Prawns

Served with Teppanyaki Vegetables, Japanese Pickle Sauces and Fried Rice

Exotic Spiced Fruits and Black Sesame Seed Ice Cream

our wine flights

a flight is a taste of three 100ml wines that are related to one another by style.

White Wine Flight

\$34

Sauvignon Blanc, La Belle, Pays d'Oc, France

2016

Grillo Pinot Grigio, Mannara, Terre de Siciliane, Italy

2016

Chenin Blanc, Niel Joubert, Paarl, South Africa

2016

Red Wine Flight

\$45

Cabernet Sauvignon, Les Templiers, Cotes de Thongue, France

2014

Syrah, Porcupine Ridge, West Coast, South Africa

2015

Merlot, Poco Mas, Central Valley, Chile

2015

Above prices are quoted in US Dollars and subject to a
10 % Service Charge and 12 % GST.

à la carte

Served with Vegetables, Steamed Jasmine Rice, Japanese Pickle and Dipping Sauces

Sushi Plate \$46

Baros Roll, Nigiri, Sashimi and Hosomaki with Traditional Condiments

Served with Sake (40 ml) \$56

Beef Tenderloin \$69

Certified Black Angus "Cape Grim"

200 gr, 70 Days Grain Fed

Beef Striploin \$72

Certified Black Angus "Cape Grim"

200 gr, 70 Days Grain Fed

Wagyu Beef Tenderloin \$95

from "Robbins Island", 180 gr, 9+ MBS

Lamb Loin \$59

Australian Salt Bush Lamb Loin, 200 gr

Duck Breast \$47

Périgord Duck Breast 150 gr

Scallops \$52

Giant Hokkaido Scallops, 150 gr

Fish Fillets \$39

Fresh Local Line-Caught Fish Fillets, 200 gr

Lobster per 100gr \$23

Maldivian Coral Lobster

Salmon \$43

Centre Cut Tasmanian Sea Run Salmon 200 gr

Squid \$44

Soft Local Squid, 200 gr

Tuna Loin \$38

Maldivian Yellow Fin Tuna Loin, 200 gr

Prawns \$53

Jumbo Tiger Prawns, 250 gr

Chicken \$38

Corn Fed Chicken Thigh, 200 gr

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teppanyaki lunch

teppanyaki sets

(for two)

Seafood Set

\$195

Chef's Creation

Sushi or Sashimi with Miso Broth, Tasmanian Salmon, Day's Catch Fish, Giant Tiger Prawns and Hokkaido Scallops, served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice
Exotic Spiced Fruits and Sesame Seed Ice

Meat Set

\$175

Chef's Creation

Sushi or Sashimi, with Miso Broth, Choice of Australian "Cape Grim" Beef Striploin or Tenderloin, served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice
Exotic Spiced Fruits and Sesame Seed Ice

Vegetable Set

\$145

Chef's Creation

Herb Salad, Japanese Vegetable Broth, Teppanyaki Mixed Vegetables, Japanese Pickles, Sauces and Fried Rice
Exotic Spiced Fruits and Sesame Seed Ice

Lobster Set

\$265

Chef's Creation

Sushi or Sashimi with Miso Broth, Maldivian Lobster, Day's Catch Fish, Giant Tiger Prawns and Hokkaido Scallops, Served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice
Exotic Spiced Fruits and Sesame Seed Ice

side dishes

Onion Volcano	\$9
Mushrooms Stir-Fried with Soy Sauce and Lemon Juice	\$11
Stir-Fried Rice with Vegetables and Garlic	\$9
Steamed Jasmine Rice	\$7
Egg Fried Noodles	\$8
Zucchini with Ginger and Soy Sauce	\$7

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