

TEPPANYAKI A LA CARTE

Additional items to enhance your set menu selection

STARTERS

Snapper sashimi (6 pieces)	25.0
Kingfish sashimi (6 pieces)	25.0
Salmon sashimi (6 pieces)	25.0
Tuna sashimi (6 pieces)	29.0
Sashimi platter (18 pieces)	60.0
Prawn & vegetable tempura	25.0
Prawn tempura (3 pieces)	26.0
Vegetable tempura	15.0
Cauliflower soup (demitasse)	7.0
Wafu oysters (3 pieces)	12.0

SALADS

Hot mushroom salad	15.0
Spicy seafood salad	18.0

VEGETABLES

Spinach	9.5
Asparagus	9.5
Shitake mushroom	11.0
Assorted vegetables	8.5
Garlic rice (per person)	9.0

DESSERTS

Crepe Suzette for 2 people	45.0
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A famous French dessert cooked on the Teppan. A freshly made crepe flambéd with Grand Marnier and accompanying house-made glaze

SUSHI ME 2	14
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vanilla cheesecake, fresh fruit toppings, served with almond sauce and our famous chocolate chopsticks

ANKO	18
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flaming green tea crème brûlée

CHOCOLATE TRIO	18
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chocolate melting cakes served with three different sauces, vanilla ice cream, green tea ice cream and raspberry sorbet

MACAROONS	9.5
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three sweet explosions of flavour, Green Tea, Black Sesame and Yuzu

SEAFOOD

King prawns (4 pieces U8)	41.5
Scallops (4 pieces)	33.0
Squid (2 pieces)	21.5
Salmon (200 gm)	29.5
Tuna (200 gm)	40.5
Fish of the day (200 gm)	27.5
Grilled oysters	
One dozen	38.0
Half dozen	20.0

Alaskan crab	½ crab 92.0
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This giant Alaskan crab is served by the half and yields approximately 600 gm of sweet succulent crab meat.

Western rock lobster	½ lobster 50.0
	Whole lobster 85.0

Our lobsters are sea farmed and a whole lobster will weigh approximately 600 gm.

Balmain Bug	42.0
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We use Port Lincoln balmain bug on the shell and serve 2 bugs per portion with white wine garlic or seaweed butter.

BEEF AND CHICKEN

Wagyu roll (approximately) 300 gm	69.5
Chicken 200 gm	32.5

These meat portions will be cut to order with a minimum order of 100 gm:

Tenderloin per 50 gm	25.0
Wagyu sirloin 6+ per 50 gm	35.0



COCKTAILS AND CANAPES



Who said you have to be seated to enjoy teppanyaki?
Take your pick - the excitement and atmosphere of
Wharf Teppanyaki or the privacy and elegance of The Rocks Teppanyaki.

The Rocks Teppanyaki has five individual dining rooms on two levels to suit your needs. Cocktail parties can be held for as few as 5 people and up to 100 people with exclusive use of the venue. Wharf Teppanyaki can hold cocktail parties for 25 to 375 guests with private entry, bar and for those who really want to turn it on, your own sushi station on the balcony.

Contact Trent at benr@kobejones.com.au
when planning your next function.

CANAPÉS AT TEPPANYAKI

79.0

No 1 Special

Grilled green asparagus wrapped with bacon
served with Japanese mayo and topped with crispy wagyu fat

Garlic tiger prawn skewer

Hokkaido scallop lollipop with cream sauce gratine

Chicken yakitori served with teriyaki sauce

Teppanyaki style lobster served with motoyaki sauce

Beef yakitori served with amiyaki sauce

Okonomiyaki seafood

Grilled salmon with Kobe Jones miso sauce

Grilled calamari marinated with pink peppercorn and crushed garlic

Potato stuffed shitake mushroom topped with parmesan cheese (V)

Crispy tofu dengaku (V)



ISE EBI LOBSTER

175.0

Our most tempting and sumptuous lobster and seafood offering.

Flaming No1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Chef's daily appetiser

Little morsels to tantalise your taste buds

Cauliflower soup

House made roasted cauliflower soup served from the teppan

King prawn, salmon and scallop

A large king prawn, slice of salmon and Haikado scallop cooked to perfection

Citrus sake sorbet

To cleanse the palate

Whole Western rock lobster

Broiled and seasoned to your liking, accompanied by a selection of three grilled vegetables

Garlic rice

Kobe Jones red and white miso soup

The perfect digestive

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream

WELCOME TO RIVERSIDE TEPPANYAKI



Riverside Teppanyaki offers you a contemporary, interactive and fun dining experience. With a teppan table seating up to 44 people and with up to 19 cooking stations, your highly skilled teppanyaki chefs will deliver a dining experience that is truly unique in Melbourne. Whether you are seated as a couple or in a group, we promise you will see all the action as your menu is expertly prepared to order.

Kobe Jones's teppan tables are the largest and most unique in Australia and we have yet to find bigger or more modern anywhere in the world. Using the latest induction technology and all-ceiling hoods, the tables have been designed so that you can see and participate in the creation of your meal, all in absolute comfort.

~What is Teppanyaki?~

At Riverside Teppanyaki we cook in a Japanese teppanyaki style. Teppanyaki is a traditional Japanese cuisine. The word teppanyaki is derived from the word teppan which translates to iron plate and yaki which means grilled. Teppanyaki is not dining that should be rushed and you are urged to engage your chef to make sure your preferences are included. Part of the allure is to watch the chef's knife and cooking skills while your meal is being prepared. It is a personal experience, one in which you are involved and consulted.

~Ordering Teppanyaki~

As in all things, when in doubt ask! Your personal chef or service staff will guide you through the options to ensure you choose the best menu for your appetite. Our Head Teppanyaki Chef, Yumi, has created a variety of inspiring menus for you to choose from and with her personal flair, will ensure you experience the very best of teppanyaki dining. Whether your preference is for rock lobster, wagyu beef or king prawns, you won't be disappointed. If you would like to add to any of the set menus or to build your own menu, a la carte options are also available.

~Group Menus~

Whether for a hens night, bucks party, birthday party, business meeting or simply dinner with friends, the following group menus will help you work towards a particular budget while still providing the full teppanyaki experience. Using the freshest available produce and simple sauces, the natural flavours of our food are allowed to shine. There is also a separate a la carte menu for the more experienced teppanyaki diner who wants to spice up the group menu with some additional items.

Now sit back, relax and enjoy the experience and thank you for your patronage.



KOBE

69.0

WAGYU BURGER

50.0

The Kobe delicately balances your Teppanyaki experience with a good appetite.

Flavoured and cooked 'your way', and topped with your favourite extras, our Teppanyaki Burger reigns supreme as Sydney's best burger experience.

Amuse

Seasonal salad

King prawn, salmon and scallop

Beef tenderloin 150 gm or chicken 200 gm

Selection of 3 grilled vegetables

Garlic rice

Kobe Jones red and white miso soup

Sorbet or green tea ice cream

Cauliflower soup

Hot mushroom salad

Mix your own burger consisting of:

- 200 gm wagyu beef mince 8+

- Selection of 12 spices

- Worcestershire and tabasco sauces

- Soft Manchego cheese

- Terriyaki chat potatoes

Sorbet or green tea ice cream

We use bread crumbs and milk for binding, and burgers are served on a home made burger bun.

THE BEEF LOVER

88.0

DEEP SEA

88.0

Beef lovers know that different beef have different flavours - compare and savour!

Teppanyaki brings out the best in seafood and our Deep Sea menu is the perfect way to experience great seafood.

Amuse

Wagyu tataki Kobe Jones style

Sorbet

On the teppan, a duo of:

Beef tenderloin 120 gm

Wagyu 5+ 120 gm

Selection of 3 grilled vegetables

Garlic rice

Kobe Jones red and white miso soup

Chef's special dessert

Flaming No1 Special

Chef's daily appetiser

Seasonal salad

King prawn, scallop, kingfish, salmon and calamari (approximately 250 gm)

Selection of 3 grilled vegetables

Garlic rice

Kobe Jones red and white miso soup

Chef's special dessert



BUG ME

145.0

Flaming No 1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Carpaccio scallop

Scallop sashimi, sizzled with heated extra virgin olive oil and drizzled with wasabi pepper sauce

Hot mushroom salad

Fresh greens topped with a selection of oyster and enoki mushrooms flavoured with seaweed butter

Sashimi

Selection of our freshest salmon, kingfish and tuna

Balmain bug

Caught in Port Lincoln and cooked on the whole shell with wine and garlic or seaweed butter

Citrus sake sorbet

to cleanse the palate

Grain fed tenderloin (total 100 gm)

100% free range, grain fed, hormone and GMO free - a naturally flavoursome, tender beef

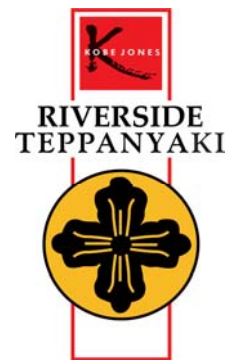
Grilled asparagus, spinach and mushroom

Garlic rice

Kobe Jones red and white miso soup

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream



THE WHOLE SHEBANG

318.0 pp

15 AMAZING COURSES - Dining on this menu is for a minimum of 2 people - you will need some time and a big appetite!

Salty or spicy edamame

Steamed and salted baby soya beans in the pod. If you like it spicy tell the chef

Flaming No1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce - served with a glass of Miyamizu sake to get you in the mood

Seafood poke

Hawaiian style sashimi cubes marinated in poke sauce

Lollipop sushi

Tuna, snapper, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

Wafu Oyster

Freshly shucked oyster in the shell served with ponzu dressing

Hot Mushroom Salad

Sautéed exotic selection of mushrooms in garlic butter sauce with mixed leaves and pine nuts

Sashimi

A selection of our freshest daily sashimi cuts - tuna, salmon, scallop and kingfish

Seafood on the teppan with a selection of sauces

Large king prawn, slice of salmon and Haikado scallop cooked to perfection

Alaskan crab

Grilled on the teppan to highlight the sweetness and served in the shell with fresh lime

Western rock lobster

Western rock lobster, seasoned to your liking

Citrus sake sorbet

to cleanse the palate

Wagyu roll

Thinly sliced wagyu seared and rolled with asparagus, spinach and carrot

Garlic fried rice

The Rocks Teppanyaki house made red and white miso soup

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream



THE LOBSTER AND WAGYU

180.0

The Crab and Wagyu menu is for the teppanyaki connoisseur. You will need some time and a very healthy appetite... but this delectable journey is one abundantly worth taking.

Flaming No1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Chef's daily appetiser

Little morsels to tantalise your taste buds

Hot mushroom salad

Fresh greens topped with a selection of oyster and enoki mushrooms flavoured with seaweed butter

Sashimi

Selection of our freshest salmon, kingfish and tuna

½ Western rock lobster

Western rock lobster, seasoned to your liking

Citrus sake sorbet

to cleanse the palate

Wagyu 6+ (120 gm)

Taken from the best parts of the sirloin and cooked the way you like it

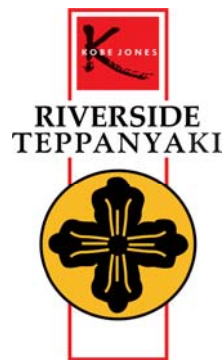
Grilled asparagus, spinach and mushroom

Garlic rice

Kobe Jones red and white miso soup

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream



THE WAGYU ROLL

155.0

Teppanyaki is an art form requiring expert knife and culinary skills. The Wagyu Roll certainly puts your chef to the test!

Flaming No 1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Wafu oyster

Freshly shucked oyster in the shell served with ponzu dressing

Cauliflower soup

Full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Wagyu tenderloin tataki

Seared and chilled, served rare with garlic, ginger and ponzu sauce

Hot mushroom salad

Selection of fresh mushrooms grilled on the teppan with either seaweed butter or soy and served on fresh greens

Sashimi

Selection of our freshest salmon, kingfish and tuna

Citrus sake sorbet to cleanse the palate

Wagyu roll (approximately 300 gm)

Razor thin slices of Wagyu G+, teppan seared and rolled with asparagus, carrot and spinach, and finished with butter, soy and brandy

Garlic rice

Kobe Jones red and white miso soup

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream



KANI CRAB

155.0

If you love crab, then this giant from the freezing seas of Antarctica is the best of its kind. Lightly grilled and served with lime, it is simply superb!

Flaming No 1 Special

Crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Wafu oyster

Freshly shucked oyster in the shell served with ponzu dressing

Cauliflower soup

Full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Wagyu tenderloin tataki

Seared and chilled, served rare with garlic, ginger and ponzu sauce

Spicy seafood salad

Fresh greens topped with prawn scallop and calamari finished with our own spicy sauce

Sizzled sashimi carpaccio

Sizzled with heated virgin olive oil, then drained and drizzled with wasabi pepper sauce

Citrus sake sorbet to cleanse the palate

Alaskan crab

Grilled to highlight the sweetness, served in the shell with fresh lime and dipping sauces

Garlic rice

Kobe Jones red and white miso soup

Crepe Suzette

Kobe Jones Teppanyaki style, freshly made Sapporo beer crepe flambéd with Grand Marnier, then glazed with orange caramel sauce and served with coconut and ginger ice cream