

## WELCOME TO THE ROCKS TEPPANYAKI

Built in the 1880s, this heritage listed building was formerly one of the oldest open air butchers in Sydney. While no structural changes have been made since 1901, this butchery turned residence now houses The Rocks Teppanyaki.

Opened in 1992, The Rocks Teppanyaki delivers a sophisticated, elegant and indulgent dining experience. With five private *teppanyaki* rooms, each with its own chef and service staff, our dining offer is truly unique in Sydney while the cocktail bar is perfect for before and after dinner drinks or a cocktail party for that special corporate event.

At The Rocks Teppanyaki we cook in a Japanese *teppanyaki* style. It is not a dining experience that should be rushed and you are urged to engage your chef to make sure your special 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 dining experience, one in which you are involved and consulted.

### ~What is Teppanyaki?~

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*.

### ~Ordering Teppanyaki~

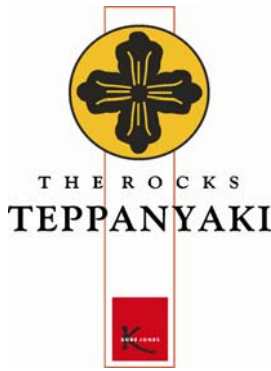
As in all things, when in doubt ask! Your personal chef or service staff will guide you through the options to ensure you choose the best menu for your appetite.

Our Head Teppanyaki Chef, Yumi Maeyama, the only female head teppanyaki chef in Australia, has created a variety of inspiring menus for you to choose from.

Whether your preference is for rock lobster, wagyu beef or king prawns, you won't be disappointed.

If you feel you would like to add to any of the set menus or to build your own menu, a la carte options are also available.

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



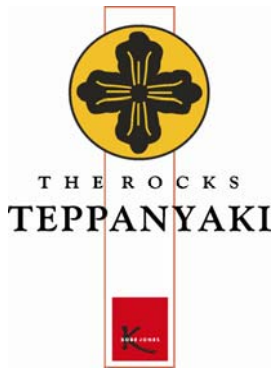
## MELBOURNE CUP

### THE LOBSTER AND WAGYU

180.0

*The lobster and wagyu is the pinnacle of Teppanyaki dining.  
You will need some time and a big appetite...  
...but this delectable journey is one abundantly worth taking.*

Appetiser  
Sashimi or tempura  
Seasonal salad  
½ Western rock lobster  
Sorbet  
Wagyu sirloin 8+ 120 gm  
Grilled asparagus, spinach and mushroom  
Garlic fried rice  
Miso soup  
Crepe suzette



## ISE-EBI LOBSTER

140.0

*Our most tempting and sumptuous lobster and seafood offering.*

Appetiser  
Sizzled sashimi carpaccio  
Spicy seafood salad  
Soup du jour  
Sorbet  
Whole western rock lobster  
Selection of 4 grilled vegetables  
Garlic rice  
Chef's special dessert

## WAGYU BEEF

110.0

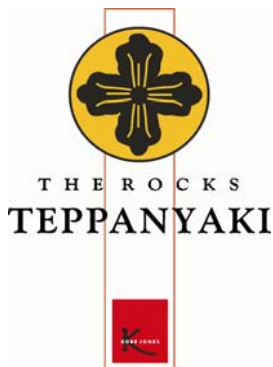
*Our finest wagyu mouth wateringly prepared to your satisfaction.*

Amuse  
Sashimi or tempura  
Seasonal salad  
Wagyu beef steak 150 gm 5+  
Selection of 3 grilled vegetables  
Garlic rice  
Miso soup  
Chef's special dessert

## CUT YOUR OWN

*The Cut Your Own is for meat lovers who enjoy free choice and decision making. Choose your meat, how you want it cut and cooked, and its accompaniments. Then watch it all unfold before your very eyes.*

Amuse  
Soup du jour  
Hot mushroom salad  
Your choice of steak to cut  
- Fillet (tenderloin) \$25 per 50 gm  
- Wagyu striploin 5+ \$35 per 50 gm  
- Wagyu striploin 8+ \$48 per 50 gm  
Selection of 3 grilled vegetables  
Garlic rice  
Chef's special dessert



## TEPPANYAKI A LA CARTE

Prepared for 1 person unless otherwise indicated.

### STARTERS

Snapper sashimi (6 pieces)	26.0
King fish sashimi (6 pieces)	26.0
Salmon sashimi (6 pieces)	26.0
Tuna sashimi (6 pieces)	29.0
Sashimi platter (18 pieces)	64.0
Soup du jour	12.5
Cauliflower soup	12.5
Prawn & vegetable tempura (4 pieces)	24.0
Prawn tempura (4 pieces)	38.0
Vegetable tempura (4 pieces)	18.0
Today's selection of fresh oysters	
3 pieces	10.5
10 pieces	32.0

### SALADS

Small salad	7.0
Hot mushroom salad	18.0
Spicy seafood salad	18.0

### VEGETABLES

Spinach	8.5
Asparagus	8.5
Shitake mushroom	11.0
Assorted vegetables for 2 people	19.5

### RICE

Steamed rice	5.0
Garlic fried rice	10.5
Mixed fried rice	12.5

### DESSERTS

Green tea ice cream	7.5
Mango sorbet	7.5
Vanilla ice cream	7.5
Black sesame ice cream	7.5
Macadamia ice cream	7.5
Crepe suzette for 2 people	45.0

### 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
Sea perch (200 gm)	27.5
Grilled oysters	
One dozen	38.0
Half dozen	20.0

Alaskan crab	75.0
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*This sweet giant Alaskan crab is served by the half shell and yields approximately 300 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.*

Tasmanian live lobster	35.0 per 100 gm
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*Flown in weekly but subject to seasonal availability and variations, with a normal weight of between 700 gm and 1 kg.*

### 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	23.0
Wagyu sirloin 5+ per 50 gm	32.0
Wagyu sirloin 8+ per 50 gm	45.0