



TEPPANYAKI by KOBÉ JONES

The Rocks Teppanyaki Wharf Teppanyaki (coming soon)

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'.

At Teppanyaki by Kobe Jones we cook in a traditional Japanese teppanyaki style. Watch the chef's knife and cooking expertise whilst your chosen menu is being skilfully prepared.

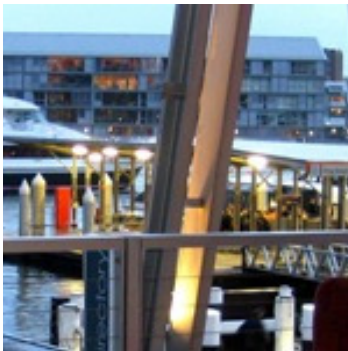


The Rocks Teppanyaki

A unique and authentic teppanyaki dining experience

Located in a heritage listed building in the heart of the Rocks, only a short stroll from Sydney CBD, The Rocks Teppanyaki combines traditional Japanese cuisine with the freshness of Australian prime produce.

176 Cumberland Street, The Rocks, Sydney 2000
t (02) 9250 6020 | e teppanyaki@kobejones.com.au



Wharf Teppanyaki

Coming soon to King Street Wharf

The largest Teppanyaki table in Australia!

45 seats with up to 8 chefs and views over Cockle Bay. Work has now started at Kobe Jones Sydney to include a 9 x 4 metre teppan table, opening in September 2010.

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