

RIVERSIDE  
TEPPANYAKI



OISHII

98.<sup>90</sup>

Flaming Number One Special

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

Wagyu tataki

seared and chilled served rare with shaved onion, KJ tataki sauce

Wasaki shooter

fresh oyster served in a wasaki shot  
(sake, mirin soy and wasabi infusion)

Hot mushroom salad

oyster and enoki mushrooms flavoured  
with seaweed butter on fresh greens

Alaskan crab

grilled on the teppan to highlight the sweetness,  
served in the shell with bean sprouts, baby spinach,  
fresh lemon and dipping sauces

Citrus sake sorbet

to cleanse the palate

Darling Downs wagyu AA5+

cooked the way you like it,  
with grilled asparagus and baby spinach

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

teppanyaki style, freshly made Sapporo beer crepe,  
flambéed with Grand Marnier, glazed with orange caramel sauce,  
with French vanilla gelato

UPGRADE YOUR WAGYU AA5+ TO MASTER KOBE PURE  
BLOOD WAGYU AA9+ FOR AN ADDITIONAL \$20

15% Surcharge on Sundays and Public Holidays