

RIVERSIDE  
TEPPANYAKI



SURF & TURF

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*

Carpaccio scallop

*scallop sashimi, sizzled with heated extra virgin olive oil,  
drizzled with wasabi pepper sauce*

Flamed baby lobster tail

*Belize 4oz lobster tail flamed with KJ motoyaki sauce,*

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