



RIVERSIDE TEPPANYAKI

MASTER KOBE WAGYU DELUXE
Upgrade your lobster tail to a whole lobster

150.0 pp
185.0 pp

Amuse

A delicate daily taster created by our chef

Flaming No1 Special

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

Wagyu Shi Chu

*traditional Japanese style goujons of wagyu beef, slow cooked with celery and carrots in
soy sauce, mirin, red wine and tomato, served with sweet cream*

Spicy Wagyu Tataki (H3)

*wagyu sirloin, seared to rare then chilled, with shaved onion,
KJ ginger tataki sauce and house made chilli sauce*

Seaweed and Hot Mushroom Salad

*garden greens with mustard seaweed topped with garlic
sizzled mushrooms and soy vinaigrette*

Raspberry Sorbet

the perfect palate cleanser

Baby Lobster Tail

*baby lobster tail, broiled in white wine and garlic butter,
served with spinach and asparagus*

Whole Lobster (upgrade only)

*whole Maris rock lobster, split and broiled in white wine
and garlic, then flamed to finish*

Garlic Rice & Red and White Miso Soup

Master Kobe Wagyu Roll

*razor thin slices of Master Kobe Pure Blood wagyu A9+, teppan seared and rolled with
asparagus, carrot and spinach, finished with butter, soy and brandy*

Crepe Suzette

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