



TEPPANYAKI A LA CARTE

ADDITIONAL ITEMS TO ENHANCE YOUR SET MENU SELECTION

STARTERS

Flaming No 1 Special (per piece)	12.0
Cauliflower soup (demitasse)	8.0
Snapper sashimi (6 pieces)	26.0
Kingfish sashimi (6 pieces)	26.0
Salmon sashimi (6 pieces)	26.0
Tuna sashimi (6 pieces)	29.0
Prawn & vegetable tempura	29.0
Prawn tempura (3 U6 pieces)	38.0
Vegetable tempura	18.0
Wafu steamed oysters (6 pieces)	28.0

SALADS

Seasonal salad	14.0
Hot mushroom salad	18.0
Spicy seafood salad	28.0

VEGETABLES AND SIDES

Spinach	12.0
Asparagus	12.0
Shitake mushroom	16.0
Assorted vegetables	9.0
Garlic rice (per person)	9.0
Red and white miso soup	8.0

SEAFOOD ON THE TEPPAN

Steamed oysters (6 pieces)	24.0
U6 Queensland tiger prawn (3 pieces)	38.0
Seafood selection (approx 300gm) (prawns, scallops, salmon & calamari)	46.0
Hokkaido scallops (4 pieces)	28.0
Pacific squid (2 pieces)	18.0
Farmed barramundi fillet (200gm)	27.5
Atlantic salmon (200gm)	32.0
Alaskan crab leg (approx 180gm)	35.0
Western rock lobster (approx 600gm)	95.0

MEAT ON THE TEPPAN

Master Kobe Pure Blood wagyu AA9+ (220gm)	95.0
Darling Downs wagyu AA5+ (220gm)	70.0
Tenderloin (220gm)	55.0
Wagyu roll (approx 300gm)	65.0
Chicken (approx 200gm)	32.5

DESSERT

Crepe Suzette	20.0
Fraises des Bois	20.0
Ume (only available in season)	25.0