

RIVERSIDE
TEPPANYAKI



OISHII

98.⁰⁰

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*

Lobster tail

*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

Fraises des bois

*strawberries steeped in Frais des Bois syrup,
wrapped in a freshly made Sapporo beer crepe, flambéed with
Frais des Bois liqueur and served with French vanilla gelato*

UPGRADE YOUR WAGYU AA5+ TO MASTER KOBE PURE
BLOOD WAGYU AA9+ FOR AN ADDITIONAL \$30

Surcharges: CCs 1%, Sun & P/Hol 15% incl CCs 1%