



A LA CARTE

Additional items to enhance your set menu selection

STARTERS

Flaming No 1 Special (per piece)	12. ⁰⁰
Cauliflower soup (demitasse)	8. ⁰⁰
Kingfish sashimi (4 pieces)	26. ⁰⁰
Salmon sashimi (4 pieces)	26. ⁰⁰
Tuna sashimi (4 pieces)	29. ⁰⁰
Prawn & vegetable tempura	29. ⁰⁰
Prawn tempura (2 pieces)	28. ⁰⁰
Vegetable tempura	18. ⁰⁰
Wafu oysters (3 pieces)	14. ⁰⁰
Poached Foie Gras (2 pieces)	28. ⁰⁰
Motoyaki Scallop (2 pieces)	22. ⁰⁰

SALADS

Seasonal salad	14. ⁰⁰
Hot mushroom salad	18. ⁰⁰
Spicy seafood salad	24. ⁰⁰

VEGETABLES AND SIDES

Spinach	12. ⁰⁰
Asparagus	12. ⁰⁰
Shitake mushroom	16. ⁰⁰
Assorted vegetables	12. ⁰⁰
Steamed rice (per person)	8. ⁰⁰
Garlic rice (per person)	9. ⁰⁰
Red and white miso soup (per person)	8. ⁰⁰

DESSERT

Ice cream (2 scoops)	9. ⁵⁰
Banana crepe	20. ⁰⁰
Crepe Suzette	20. ⁰⁰
Fraises des Bois	20. ⁰⁰

SEAFOOD ON THE TEPPAN

Steamed oysters (6 pieces)	28. ⁵⁰
Large king prawns (3 pieces)	32. ⁰⁰
Seafood selection (approx 300gm) (prawns, scallops, salmon & calamari)	46. ⁰⁰
Hokkaido scallops (4 pieces)	28. ⁰⁰
Pacific squid (2 pieces)	22. ⁰⁰
Farmed barramundi fillet (200gm)	32. ⁰⁰
Huon Atlantic salmon (200gm)	32. ⁰⁰
Glacier 51 Patagonian Tooth Fish (180gm)	65. ⁰⁰
Giant Alaskan crab Legs (approx. 160gm)	45. ⁰⁰
Baby Lobster Tail ((approx 110gm)	45. ⁰⁰
Whole rock lobster (approx 600gm)	MP
(must be ordered 24 hours in advance)	
Live Tasmanian lobster (cost per 100gm)	MP
(must be ordered 24 hours in advance)	

MEAT ON THE TEPPAN

ALL MEAT SERVED WITH BEAN SPROUTS AND BABY SPINACH

ITO – Imported Japanese Grade 5 (tenderloin) regarded as the best wagyu in the world	
(approx 150gm)	180. ⁰⁰
Master Kobe Tajima Wagyu (sirloin) AA9+	
(approx 150gm)	75. ⁰⁰
(approx 300gm)	135. ⁰⁰
Darling Down pure blood Wagyu AA5+	
(approx 150gm)	55. ⁰⁰
(approx 300gm)	95. ⁰⁰
Master Kobe Wagyu (tenderloin) AA9+	
(approx 150gm)	65. ⁰⁰
Grass Fed Tenderloin	
(approx 150gm)	35. ⁰⁰
(approx 300gm)	60. ⁰⁰
Wagyu roll (approx 300gm)	65. ⁰⁰
Chicken (approx 220gm) teriyaki optional	32. ⁵⁰