



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 U6 pieces)	28. ⁰⁰
Vegetable tempura	18. ⁰⁰
Wafu oysters (3 pieces)	14. ⁰⁰

SALADS

Seasonal salad	14. ⁰⁰
Hot mushroom salad	18. ⁰⁰
Spicy seafood salad	28. ⁰⁰

VEGETABLES AND SIDES

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

SEAFOOD ON THE TEPPAN

Steamed oysters (6 pieces)	28. ⁵⁰
U6 Queensland tiger prawn (2 pieces)	28. ⁰⁰
Seafood selection (approx 300gm) (prawns, scallops, salmon & calamari)	46. ⁰⁰
Hokkaido scallops (4 pieces)	28. ⁰⁰
Pacific squid (2 pieces)	18. ⁰⁰
Farmed barramundi fillet (200gm)	27. ⁵⁰
Atlantic salmon (200gm)	32. ⁰⁰
Whole rock lobster (approx 500gm)	95. ⁰⁰
Live Tasmanian lobster (cost per 100gm) (must be ordered 24 hours in advance)	MP

MEAT ON THE TEPPAN

ITO Wagyu (rated best wagyu in the world) (approx 150gm)	180. ⁰⁰
Master Kobe Tajima Wagyu AA9+ (approx 150gm plus fat)	65. ⁰⁰
(approx 300gm plus fat)	110. ⁰⁰
Master Kobe Wagyu AA5+ (approx 300gm)	75. ⁰⁰
Tenderloin (approx 300gm)	55. ⁰⁰
Wagyu roll (approx 300gm)	65. ⁰⁰
Chicken (approx 200gm)	32. ⁵⁰

DESSERT

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