



## WELCOME TO THE ROCKS TEPPANYAKI

Built in the 1840s, this National Trust building was formerly one of the oldest open-air butchers in Sydney. While no structural changes have been made since 1901, this butchery turned residence now houses The Rocks Teppanyaki (Est 1992), The Rocks Teppanyaki delivers a sophisticated, elegant and indulgent dining experience. With five private teppanyaki rooms, each with its own chef and service staff, our dining offer is truly unique in Sydney while the cocktail bar offers a wide range of cocktails and one of Sydney's finest Japanese whisky offers. It is perfect for before and after dinner drinks or a cocktail party for that special corporate event.

### ~ What is Teppanyaki? ~

Teppanyaki is a traditional Japanese cuisine. The word teppanyaki is derived from the word teppan which translates to iron plate and yaki which means grilled. If you've ever shied away from teppanyaki for fear of getting egg on your face, The Rocks Teppanyaki is the place for you **WE DO NOT THROW FOOD**. We cook traditional Japanese teppanyaki. It is not a dining experience that should be rushed and you are urged to engage your chef to make sure your special preferences are included. Part of the allure is to watch the chef's knife and cooking skills while your meal is being prepared.

### ~ Ordering Teppanyaki ~

The secret to great teppanyaki is when in doubt ask! Your personal chef or service staff will guide you through the options to ensure you choose the best menu for your appetite. Our Head Chef Yumi Maeyama, has created a variety of inspiring menus for you to choose from and with her personal flair, will ensure you experience the very best of teppanyaki dining. Whether your preference is for rock lobster, wagyu beef or king prawns, you won't be disappointed. If you feel you would like to add to any of the set menus or to build your own menu, a la carte options are also available.



BODY & SOUL (VEGETARIAN) (V) **vegan options available**

69.<sup>00</sup>

**Spicy Edamame (V)**

*steamed and salted baby soya beans in the pod*

**Yumi's Cauliflower soup**

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

**Seaweed Salad (V)**

*mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with housemade soy dressing*

**Tamago Toji (V)**

*Nira Tama (asian chive) sautéed on teppan with egg and teriyaki sauce*

**Grilled Tofu and Vegetable Dengaku (V)**

*silken tofu with pumpkin, red capsicum zucchini and asparagus with dengaku sauce*

**Nusa Unadon (V)**

*eggplant Milanese style with unagi sauce on garlic rice*

**Red and White Miso Soup**

**Green Tea Ice Cream (V)**





## A LA CARTE

### STARTERS

Flaming No 1 Special (per piece)	12. <sup>00</sup>
Cauliflower soup (demitasse)	8. <sup>00</sup>
Kingfish sashimi (4 pieces)	26. <sup>00</sup>
Salmon sashimi (4 pieces)	26. <sup>00</sup>
Tuna sashimi (4 pieces)	29. <sup>00</sup>
Prawn & vegetable tempura	29. <sup>00</sup>
Prawn tempura (2 pieces)	28. <sup>00</sup>
Vegetable tempura	18. <sup>00</sup>
Fois gras with daikon and dashi	22. <sup>00</sup>
Wafu oysters (3 pieces)	14. <sup>00</sup>

### SALADS

Seasonal salad	14. <sup>00</sup>
Hot mushroom salad	18. <sup>00</sup>
Garlic prawn and calamari salad	24. <sup>00</sup>
Spicy seafood salad	28. <sup>00</sup>

### SIDES

Edamame/Spicy Edamame	12. <sup>00</sup>
Spinach	14. <sup>00</sup>
Asparagus	16. <sup>00</sup>
Shitake mushroom	16. <sup>00</sup>
Assorted vegetables	14. <sup>00</sup>
Tofu and vegetable dengaku	18. <sup>00</sup>
Tomago Toji (Asian Chive with egg)	14. <sup>00</sup>
Nasu (eggplant) Unadon on garlic rice	18. <sup>00</sup>
Steamed rice (per person)	8. <sup>00</sup>
Garlic rice (per person)	9. <sup>00</sup>
Egg rice (per person)	9. <sup>00</sup>
Red and white miso soup (per person)	8. <sup>00</sup>

### DESSERT

Vanialla Bean Ice cream (2 scoops)	9. <sup>50</sup>
Green tea Ice Cream (2 scoops)	9. <sup>50</sup>
Banana crepe	20. <sup>00</sup>
Fraises des Bois	20. <sup>00</sup>
Crepe Suzette	20. <sup>00</sup>

### SEAFOOD ON THE TEPPAN

Steamed oysters (6 pieces)	28. <sup>00</sup>
Large king prawns (3 pieces)	32. <sup>00</sup>
Seafood selection (approx 300gm) (2 prawns, 2 scallops, salmon & calamari)	46. <sup>00</sup>
Hokkaido scallops (4 pieces)	28. <sup>00</sup>
Pacific squid (2 pieces)	22. <sup>00</sup>
Farmed barramundi fillet (200gm)	32. <sup>00</sup>
Petuna Atlantic salmon (200gm)	36. <sup>00</sup>
Glacier 51 Patagonian Tooth Fish (180gm)	68. <sup>00</sup>
Giant Alaskan crab Legs (approx 160gm)	45. <sup>00</sup>
Baby Lobster Tail (110gm)	45. <sup>00</sup>
Whole rock lobster (approx 500gm)	110. <sup>00</sup>
Live Tasmanian lobster (cost per 100gm) (must be ordered 24 hours in advance)	MP. <sup>00</sup>

### MEAT ON THE TEPPAN

ALL MEAT SERVED WITH BEAN SPROUTS AND BABY SPINACH

ITO – Japanese Grade 5, the world's best wagyu (approx 150gm)	180. <sup>00</sup>
Master Kobe Tajima Wagyu (sirloin) AA9+ (approx 150gm)	75. <sup>00</sup>
(approx 300gm)	135. <sup>00</sup>
Darling Down pure blood Wagyu AA5+ (approx 150gm)	55. <sup>00</sup>
(approx 300gm)	95. <sup>00</sup>
Master Kobe Wagyu (tenderloin) AA9+ (approx 150gm)	75. <sup>00</sup>
Grass Fed Tenderloin (approx 150gm)	45. <sup>00</sup>
(approx 300gm)	60. <sup>00</sup>
Wagyu Roll (approx 300gm)	65. <sup>00</sup>
Chicken Terriyaki (approx 220gm)	32. <sup>50</sup>
Chicken Karaage (prepared in the kitchen) (approx 220gm)	32. <sup>50</sup>



### THE KOBE

88.<sup>00</sup>

#### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

#### Flaming No 1 Special

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

#### Hot Mushroom Salad

*fresh greens with Kobe's ponzu citrus dressing*

#### Seafood Selection

*large king prawn, slice of salmon and  
Hokkaido scallop cooked to perfection*

#### Beef Tenderloin

*grass fed tenderloin (approx. 150gm) with grilled asparagus,  
baby spinach and bean sprouts*

*Or*

#### Terriyaki Chicken

*free range chicken thigh with grilled asparagus, baby spinach and bean sprouts*

#### Garlic or steamed rice

**Red and white miso soup**

**Green Tea Ice Cream (V)**



DEEP SEA ON THE ROCKS 98.<sup>00</sup>  
 Upgrade your menu by adding a baby lobster tail 35.<sup>00</sup>  
 Upgrade your menu by adding giant leg of Alaskan Crab 35.<sup>00</sup>

**Amuse**

*a flavoursome morsel prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**Spicy Seafood Salad**

*garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce*

**Yumi's Cauliflower soup**

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

**Seafood Selection**

*large king prawn, 2 scallops, kingfish, salmon, and calamari (approximately 300gm) with grilled asparagus, baby spinach & bean sprouts*

**Lobster Tail (Upgrade Only)**

*sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon*

**Alaskan Crab (Upgrade Only)**

*This succulent giant crab is grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces*

**Garlic or steamed rice**

**Red and white miso soup**

**Banana Crêpe**

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed with brandy and drizzled in orange and chocolate sauce, glazed, and served with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



ULTIMATE WAGYU EXPERIENCE 195.<sup>00</sup>  
 Add Glacier 51 Patagonian Tooth fish (the wagyu of the sea) 35.<sup>00</sup>  
 Add a giant leg of Alaskan crab 35.<sup>00</sup>  
 Add a baby lobster tail 35.<sup>00</sup>

**Amuse**

*a flavoursome morsel prepared by our chefs to stimulate your taste buds*

**Flaming Number One Special**

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

**Foie Gras**

*Poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce with a touch of gold*

**Seafood Selection**

*Giant king prawn, salmon and calamari with grilled asparagus, and lemon*

**Poke Salad**

*fresh sashimi cubes with our house make spicy poke sauce on garden greens drizzled with ponzu dressing*

**Lobster Tail (Upgrade Only)**

*baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon*

**Patagonian Tooth Fish (Upgrade Only)**

*Called the wagyu of fish this unique and succulent fish caught off the Glacier51, in the icy waters of Heard Island at 3000 meters is a sensation to the taste buds. Steamed with wine and served spinach and lemon*

**Alaskan crab (Upgrade Only)**

*one giant leg of this succulent crab is grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces*

**Sorbet**

*A delicate lemon sorbet to cleanse*

**A Duo of MASTER KOBE and ITO WAGYU**

*Master Kobe wagyu A9+ is one of Australia best wagyu, cooked medium, with ITO wagyu is imported from Japan and regarded as the best wagyu in the world. cooked medium rare served Your ITO is accompanied by a Certificate of authenticity from ITO, Japan. The duo is served with bean sprouts, pumpkin, and capsicum*

**Red and White Miso Soup and Garlic Rice**

**Crepe Suzette**

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



## SPRING AWAKENS

Upgrade your seafood with a new season baby lobster tail

168.0pp

195.0pp

### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

### Yumi's Cauliflower soup

*Slow roasted caramelised cauliflower blended by hand  
with, fresh vegetable stock and cream*

### Flaming No1 Special

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

### Poke Salad

*fresh sashimi cubes with our house make spicy poke sauce  
on garden greens drizzled with ponzu dressing*

### Motoyaki Scallop

*twice cooked Hokkaido scallop seared on the teppan,  
then flamed with parmesan motoyaki sauce in the shell*

### Barramundi Meuniere

*farmed barramundi, cooked to perfection with a meuniere of wine, butter, lemon and parsley*

### Broiled Baby Lobster Tail (upgrade only)

*broiled on the teppan, with butter garlic and white wine,  
served with lemon and spinach*

### Yuzushu Glace

*made from extract of the yuzu lemon, a perfect palate cleanser*

### Master Kobe Pure Blood Wagyu AA5+

*sizzled on the teppan to medium rare, served with asparagus and mushrooms*

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

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

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



## BARRA AND WAGYU

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

98.<sup>00</sup>

20.<sup>00</sup>

### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

### Flaming No 1 Special

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

### Carpaccio Hokkaido Scallop

*Japanese scallop sizzled with heated extra virgin olive oil,  
drizzled with wasabi dressing*

### Poke Salad

*fresh sashimi cubes with our house make spicy poke sauce  
on garden greens drizzled with ponzu dressing*

### Barramundi

*wild caught barramundi fillet  
(speak to the chef about how you would like it cooked)  
flamed with motoyaki sauce or with a meuniere of wine, butter, lemon and  
parsley and served with bean sprouts*

### Darling Downs Wagyu AA5+

*with asparagus, mushroom and spinach*

### Garlic or steamed rice

### Red and white miso soup

### Banana Crêpe

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed  
with brandy, and drizzled in orange and chocolate sauce, glazed and  
served with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)





## THE WAGYU ROLL

110.<sup>00</sup>

A traditional Japanese way to enjoy fuller flavour wagyu cuts. Razor thin slices of Full blood wagyu topside AA9+yakinuku style, filled and seasoned with soy butter and sesame oil. This creates flavour filled mouthfuls of full flavoured wagyu without the fattiness of traditional steak style.

### Amuse

a flavoursome morsel  
prepared by our chefs to stimulate your taste buds

### Flaming No 1 Special

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

### Yumi's Cauliflower soup

Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

### Hot Mushroom Salad

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

### Citrus Sake Sorbet

to cleanse the palate

### Wagyu Roll

razor thin slices of wagyu AA9+, teppan seared and rolled with asparagus, carrot, and spinach, finished with butter, soy and brandy

### 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

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



## LOBSTER DELUXE

195.<sup>00</sup>

### Amuse

a flavoursome morsel  
prepared by our chefs to stimulate your taste buds

### Flaming No 1 Special

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

### Yumi's Cauliflower soup

Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream

### Spicy Seafood Salad

garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce

### Seafood Selection

large king prawn, slice of salmon and line caught calamari cooked to perfection

### Motoyaki Scallop

Twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

### Citrus Sake Sorbet

to cleanse the palate

### Rock Lobster

Whole SA rock lobster (approx. 500gm)  
*(speak to the chef about how you would like it cooked)*  
accompanied by a selection of grilled asparagus and baby spinach

### Garlic or steamed rice

### Red and white miso soup

### Crêpe Suzette

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

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



### THE KANI (CRAB)

Add extra giant legs of Alaskan crab

155.0

35.0 each

*If you love crab, then this giant crab from the Bering Sea is the best of its kind. Lightly grilled and served with lime, it is simply superb!*

#### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

#### Flaming No 1 Special

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

#### Garlic Prawn and Calamari Salad

*fresh greens topped with prawn and calamari with garlic soy*

#### Yumi's Cauliflower soup

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

#### Motoyaki Scallop

*Twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell*

#### Citrus Sake Sorbet

*to cleanse the palate*

#### Alaskan Crab

*2 giant legs of this succulent giant crab, grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, asparagus, fresh lemon, and dipping sauces*

#### Garlic or Steamed Rice

**Red and white miso soup**

#### Crêpe Suzette

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

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)

### THE BEEF LOVER

Upgrade your wagyu to Master Kobe pure blood wagyu aa9+

110.00

20.00

#### Amuse

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

#### Flaming No 1 Special

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

#### Yumi's Cauliflower soup

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

#### Hot Mushroom Salad

*exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts*

#### Citrus Sake Sorbet

*to cleanse the palate*

#### Duo of Beef Tenderloin and Wagyu

*150gm of grain fed tenderloin  
and*

*150gm of pure blood Australian wagyu AA5+  
with grilled asparagus, baby spinach & bean sprouts*

#### Garlic or steamed rice

**Red and white miso soup**

#### Banana Crêpe

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed with brandy, and drizzled in orange and chocolate sauce, glazed, and served with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



**SURF & TURF**

Upgrade your tenderloin to Darling Downs wagyu aa5+

Upgrade your tenderloin to Master Kobe pure blood wagyu tenderloin aa9+

125.<sup>00</sup>

20.<sup>00</sup>

40.<sup>00</sup>

**Amuse**

*a flavoursome morsel*

*prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**Yumi's Cauliflower soup**

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

**Carpaccio Scallop**

*scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce*

**Flamed Lobster**

*Sweet baby lobster tail flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin*

**Citrus sake Sorbet**

*to cleanse the palate*

**Grass Fed Tenderloin**

*150gm of grass fed tenderloin)  
with asparagus, mushroom, and 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*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)



**KOBE WAGYU DELUXE**

Upgrade your Master Kobe pure blood wagyu AA9+ to 300gm

Add a giant leg of Alaskan Crab

155.<sup>00</sup>

40.<sup>00</sup>

40.<sup>00</sup>

**Amuse**

*a flavoursome morsel*

*prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**Yumi's Cauliflower soup**

*Slow roasted caramelised cauliflower blended by hand with, fresh vegetable stock and cream*

**Hot Mushroom Salad**

*oyster and enoki mushrooms flavoured with seaweed butter on fresh greens*

**Seafood Selection**

*large king prawn, slice of salmon and Hokkaido scallop cooked to perfection*

**Citrus Sake Sorbet**

*to cleanse the palate*

**Wagyu AA9+**

*Master Kobe Pure Blood wagyu AA9+ (approx 150gm) cooked medium rare, with grilled asparagus and baby spinach*

**Garlic or steamed rice**  
**Red and white miso soup**

**Crepe Suzette**

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

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15% (incl CC fee)