



A LA CARTE

STARTERS

Flaming No 1 Special (per piece)	12. ⁰⁰
Cauliflower soup (demitasse)	8. ⁰⁰
Wafu oysters (3)	17. ⁰⁰

SASHIMI

Hand roll (3) and inari pockets (2) Vegan	23. ⁵⁰
Sashimi platter 4- 6 varieties 12pc	36. ⁰⁰
20pc	66. ⁰⁰
Sushi platter 4- 6 varieties 12pc	38. ⁰⁰
20pc	68. ⁰⁰
sushi and sashimi platter 4- 6 varieties 20pc	68. ⁰⁰

TEMPURA

Lobster with seaweed butter	48. ⁰⁰
Soft shell Crab with yuzu mayo	32. ⁵⁰
King Prawn (3) w' traditional dipping sauce	28. ⁵⁰
Sand whiting w' sesame and sweet soy sauce	26. ⁰⁰
Kobe's vegetable w' traditional dipping sauce	21. ⁹⁰

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 Pacific oysters (3)	17. ⁰⁰
U6 Queensland tiger prawn (3)	38. 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 (approx 200gm)	35. ⁰⁰
Atlantic salmon (approx 200gm)	32. ⁰⁰
Lobster Tail (approx 110gm)	45. ⁰⁰
Lobster Tail (approx 250gm)	65. ⁰⁰
(lemon butter, motoyaki or garlic chilli soy)	
Whole rock lobster (approx. 500gm)	MP. ⁰⁰

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	9. ⁵⁰
Crepe Suzette	20. ⁰⁰
Fraises des Bois	20. ⁰⁰