



RIVERSIDE TEPPANYAKI

WINTER OBSESSION

9 course teppanyaki obsession

Upgrade your wagyu to Master Kobe AA9+

150.0 pp

30.0 pp

Flaming Number One Special

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

Panko Oyster

lightly crumbed oysters served golden brown with honey and wasabi aioli

Sashimi Salad

fresh sashimi on greens, drizzled with ponzu dressing

Ben San's Cauliflower Soup

*full bodied demitasse of soup made in house from roasted cauliflower blended
by hand with a selection of cheeses, fresh vegetable stock and cream*

Ginger Snapper

*wild caught Spencer Gulf baby snapper fillet grilled to perfection on the teppan,
with ginger sauce and lightly pickled cabbage*

Citrus Sake Sorbet

to cleanse the palate

Master Kobe Wagyu AA5+

*Master Kobe Wagyu AA5+ cooked to your specification,
with asparagus, mushroom and spinach*

Master Kobe Wagyu AA9+ (upgrade Only)

*Master Kobe Wagyu AA9+ cooked to your specification,
with asparagus, mushroom and spinach*

Garlic Fried Rice

Nishiki rice cooked with soy, garlic and seaweed butter

Matcha Roulade

matcha green tea sponge filled with anko (red bean) cream, served lollipop style