



RIVERSIDE TEPPANYAKI

9 course Crab and Wagyu Feast
add a succulent baby lobster tail to your menu

155.00 pp
45.00 pp

Flaming Number One Special

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

Sashimi

chef's selection of sashimi including tuna, salmon and kingfish

Hot Mushroom Salad

selection of fresh mushrooms grilled on the teppan
with seaweed butter or soy and served on fresh greens

Alaskan Crab

wild caught in the Bering Sea, this succulent crab is first steamed, then grilled,
and served with fresh lime to highlight its salty sweet flavour

Baby Lobster Tail (Upgrade Only)

New season baby coral lobster cooked on the teppan with house made
tamanegi butter and yuzu soy sauce

Miso Soup

Kobe house made dashi and blend of red and white Miso

Salmon Carpaccio

sizzled with heated extra virgin olive oil, drizzled with wasabi pepper

Wagyu Roll (approximately 300gm)

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

Garlic Rice

Akitakomachi rice teppan seared and mixed with garlic and soy

Crepe Suzette

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