



# RIVERSIDE TEPPANYAKI

## SUMMER INDULGENCE

10 course teppanyaki Summer Indulgence  
Add a baby lobster tail to your Summer Indulgence

145.0 pp  
185.0 pp

### Flaming No1 Special

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

### Dragon Egg

*tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf,  
topped with avocado and finished with ponzu sauce*

### Wagyu Tenderloin Tataki

*seared and chilled, served rare with garlic, ginger and ponzu sauce*

### Spicy Calamari Salad

*Pacific line caught calamari with house made chilli sauce on  
garden fresh greens with creamy sesame dressing*

### Yuzu Sorbet

*to cleanse the palate*

### Barramundi

*farmed centre cut barramundi fillet flamed with house made teriyaki sauce,  
served with pumpkin and zucchini slices*

### Kobe Miso

*Kobe's own blend of red and white miso in our house made dashi broth*

### Tenderloin and King Prawn

*Darling Downs grain fed tenderloin cooked to your liking with a  
teppan seared SA wild caught king prawn, served with asparagus, mushroom and spinach*

### Lobster Tail **(upgrade only)**

*sweet baby lobster tail broiled on the teppan, then flamed and finished in Japanese style sesame  
mornay sauce, with baby spinach and lemon*

### Garlic Rice

*Akitakomachi rice baked on the teppan with soy, seaweed butter and garlic*

### 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*