

## **à la carte**

Served with Vegetables, Teppanyaki Fried Rice, Japanese Pickle and Dipping Sauces

<b>Sushi Plate</b>	<b>\$46</b>
Baros Roll, Nigiri, Sashimi and Hosomaki with Traditional Condiments	
Served with Sake (40 ml)	<b>\$56</b>
<b>Beef Tenderloin</b>	<b>\$78</b>
Certified New Zealand Angus Beef "Black Onyx"	
220 gr, 70 Days Grain Fed	
<b>Beef Striploin</b>	<b>\$76</b>
Certified New Zealand Angus "Black Onyx"	
240 gr, 70 Days Grain Fed	
<b>Wagyu Beef Tenderloin</b>	<b>\$107</b>
220 gr, Tajima Full Blood Wagyu Beef MB 8+	
<b>Wagyu Beef Sirloin</b>	<b>\$102</b>
240 gr, Tajima Full Blood Wagyu Beef MB 8+	
<b>Duck Breast</b>	<b>\$58</b>
Magret Duck Breast 200 gr	
<b>Scallops</b>	<b>\$68</b>
Giant Scallops, 250 gr	
<b>Fish Fillets</b>	<b>\$42</b>
Fresh Local Line-Caught Fish Fillets, 200 gr	
<b>Lobster</b>	<b>per 100gr \$23</b>
Maldivian Coral Lobster	
<b>Salmon</b>	<b>\$56</b>
Centre Cut Tasmanian Sea Run Salmon 200 gr	
<b>Squid</b>	<b>\$46</b>
Soft Local Squid, 200 gr	
<b>Tuna Loin</b>	<b>\$44</b>
Maldivian Yellow Fin Tuna Loin, 200 gr	
<b>Prawns</b>	<b>\$74</b>
Jumbo Tiger Prawns, 300 gr	
<b>Chicken</b>	<b>\$54</b>
Corn Fed Chicken Breast, 200 gr	

Above prices are quoted in US Dollars and subject to a  
10 % Service Charge and 12 % GST.

## **teppanyaki sets**

**(for two)**

**Seafood Set** **\$235**

Chef's Creation

Sushi or Sashimi, Miso Broth, Tasmanian Salmon, Day's Catch Fish, Giant Tiger Prawns and Hokkaido Scallops, served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice

Exotic Spiced Fruits and Sesame Seed Ice

**Meat Set** **\$225**

Chef's Creation

Sushi or Sashimi, Miso Broth, Choice of Australian "Cape Grim" Beef Striploin or Tenderloin, served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice

Exotic Spiced Fruits and Sesame Seed Ice

**Vegetable Set** **\$155**

Chef's Creation

Herb Salad, Japanese Vegetable Broth, Teppanyaki Mixed Vegetables, Japanese Pickles, Sauces and Fried Rice

Exotic Spiced Fruits and Sesame Seed Ice

**Lobster Set** **\$285**

Chef's Creation

Sushi or Sashimi, Miso Broth, Maldivian Lobster, Day's Catch Fish, Giant Tiger Prawns and Hokkaido Scallops, Served with Teppanyaki Vegetables, Japanese Pickles, Sauces and Fried Rice

Exotic Spiced Fruits and Sesame Seed Ice

### **side dishes**

Onion Volcano **\$9**

Mushrooms Stir-Fried with Soy Sauce and Lemon Juice **\$11**

Steamed Jasmine Rice **\$7**

Egg Fried Noodles with Vegetables **\$8**

Sautéed Green Vegetables **\$7**