

## **à la carte**

Served with Vegetables, Steamed Jasmine 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>\$69</b>
Certified Black Angus "Cape Grim"	
200 gr, 70 Days Grain Fed	
<b>Beef Striploin</b>	<b>\$72</b>
Certified Black Angus "Cape Grim"	
200 gr, 70 Days Grain Fed	
<b>Wagyu Beef Tenderloin</b>	<b>\$95</b>
from "Robbins Island", 180 gr, 9+ MBS	
<b>Lamb Loin</b>	<b>\$59</b>
Australian Salt Bush Lamb Loin, 200 gr	
<b>Duck Breast</b>	<b>\$47</b>
Périgord Duck Breast 150 gr	
<b>Scallops</b>	<b>\$52</b>
Giant Hokkaido Scallops, 150 gr	
<b>Fish Fillets</b>	<b>\$39</b>
Fresh Local Line-Caught Fish Fillets, 200 gr	
<b>Lobster</b>	<b>per 100gr \$23</b>
Maldivian Coral Lobster	
<b>Salmon</b>	<b>\$43</b>
Centre Cut Tasmanian Sea Run Salmon 200 gr	
<b>Squid</b>	<b>\$44</b>
Soft Local Squid, 200 gr	
<b>Tuna Loin</b>	<b>\$38</b>
Maldivian Yellow Fin Tuna Loin, 200 gr	
<b>Prawns</b>	<b>\$53</b>
Jumbo Tiger Prawns, 250 gr	
<b>Chicken</b>	<b>\$38</b>
Corn Fed Chicken Thigh, 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** **\$195**

Chef's Creation

Sushi or Sashimi with 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** **\$175**

Chef's Creation

Sushi or Sashimi, with 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** **\$145**

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** **\$265**

Chef's Creation

Sushi or Sashimi with 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**

Stir-Fried Rice with Vegetables and Garlic **\$9**

Steamed Jasmine Rice **\$7**

Egg Fried Noodles **\$8**

Zucchini with Ginger and Soy Sauce **\$7**