

à la carte

House Selection of Sushi and Sashimi	\$50
Sashimi grade tuna, salmon, nigiri and Baros roll with traditional condiments served with sake (40 ml)	\$65
Beef Tenderloin “Angus Black Onyx”, (200 gr 300 Days Grain Fed)	\$85
Onion sesame salsa, ponzu sauce or teriyaki sauce	
Beef Striploin “Angus Black Onyx”, (200 gr 300 days grain fed)	\$80
Shiitake mushroom caviar or Japanese BBQ sauce	
Wagyu Tenderloin 200gr Tajima full blood MB8+	\$130
Onion sesame salsa, ponzu sauce or teriyaki sauce	
Wagyu Striploin 200gr Tajima full blood MB8+	\$120
Shitake mushroom caviar, Japanese BBQ sauce	
Wagyu With Foie Gras 200gr	\$160
Beef, seared foie gras, plum reduction	
Magret Duck	\$80
Mango and wasabi salsa with ponzu	
Cornfed Chicken Breast	\$70
Wasabi salsa, black truffle paste and scallions	
Scallops 220gr	\$90
Togarashi, salmon caviar with yakiniku pepper sauce	
Blue Water Prawns 300gr	\$80
Prawns stir-fried with garlic and yuzu butter	
Salmon	\$85
Tempura baby spinach and ponzu butter sauce	
Black Cod Alaska	\$140
Sevruga caviar and yuzu miso sauce	
Maldivian Seabass or Yellow Fin Tuna 220gr	\$60
Wakame salad yuzu butter	
Tofu Steaks*	\$50
Grilled tofu eggplant, yakiniku glaze, broccoli and sesame sugar snap peas	

teppanyaki sets

(for two)

Seafood Set **\$300**

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 **\$240**

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 **\$180**

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 **\$320**

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 **\$15**

Mushrooms stir-fried with soy sauce and lemon juice **\$20**

Stir fried rice with vegetables and garlic **\$20**

Steamed jasmine rice **\$15**

Egg fried udon noodles **\$25**

Garlic asparagus and sugar snap peas **\$25**

Sauteed bok choy with ponzu **\$20**

Fresh market vegetable with yakiniku **\$20**

Teppanyaki

Premium Set Menu

Amuse-bouche



Seared Japanese Scallops

Ponzu Sauce and Caviar



Wagyu Beef Gyoza

Wagyu Striploin, Garlic, Onion, Rayu Sauce



River Prawns

U5 Tiger Prawns, Carrots, Spring Onion, Spicy Mayo



Sorbet

Homemade Yuzu Sorbet



Beef Wagyu

Sher Wagyu Striploin MB9, Mixed Vegetables, Pepper Sauce Served With
Teppanyaki Garlic Fried Rice



Dessert

Chef's Selection of Exotic Dessert Sampler

Price; 260++ / Pax

Above prices are quoted in US Dollars and subject to a
10 % Service Charge and 16 % GST.

Teppanyaki

Premium Set Menu

Amuse-bouche



Miso Shiro Soup

Yellow Bean Paste, Dashi, Wakame and Assorted Pickles



Yakitori

Prime of Sirloin, Supreme of Chicken and Asparagus



Homemade sorbet

Homemade Yuzu Sorbet



Shiromi No Yaki Zakana

Black Cod with Garlic Soy, Wine and Beluga Caviar



Desserts

Chef's Selection of Exotic Dessert Sampler

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