

JAPANESE TOMIKO STEAK HOUSE

APPETISERS

COFFIN BAY OYSTER NATURAL (GA)	1/2 DOZ	33
COFFIN BAY OYSTER TEPPANYAKI (GA)	1/2 DOZ	36
TEMPURA VEGETABLES (VA)		22
TEMPURA KING PRAWNS		33
TEMPURA KING PRAWNS AND VEGETABLES		34
GYOZA (VEG OPTION)		20
pan - fried pork and vegetable dumplings 6pcs		
KARAAGE CHICKEN		20
deep fried chicken pieces		
YAKITORI		21
grilled chicken skewer with a honey soy glaze 2pcs		
TEMPURA MUSHROOM (VA)		18
deep - fried mushroom served with dashi soy		
AGEDASHI TOFU (VA)		18
deep- fried tofu served with dashi soy		
EDAMAME (VG)		9
a bowl of steamed soybean		
TAKOYAKI 8PCS		14
fried octopus ball served with bonito fish flakes and eel sauce 8pcs		
OKONOMIYAKI 2PCS		14
a savoury pancake, made with flour, egg and cabbage 2pcs		
SASHIMI PLATE (GA)	SMALL 39 / LARGE 46	
chef's selection of fish		

ACCOMPANIMENTS

MISO SOUP (VA) (GF)		8
miso broth with fresh bean curd, spring onion, mushroom and seaweed		
EDAMAME (V) (GF)		9
steamed soy beans		
CHAHAN (VA) (GA)	SMALL 10 / LARGE 18	
chicken fried rice, egg, cashews and seasonal vegetables		
STEAMED RICE (V) (GA)	SMALL 9 / LARGE 17	
japanese short grain rice		

TEPPANYAKI MAINS

ALL SETS ARE ACCOMPANIED BY MISO SOUP & CHAHAN FRIED RICE

HIBACHI SET (GA)		69
tasty aged sirloin beef		
GYUNIKU FILLET SET (GA)		75
aged beef tenderloin fillet		
CHATEAUBRIAND SET (GA)		81
aged centre-cut tenderloin beef		
WAGYU SET (GA)		111
premium quality marbled beef		
USU YAKI SET (GA)		65
beef roll with mushroom		
SURF & TURF SET (GA)		78
aged beef tenderloin and king prawns		
SEAFOOD COMBINATION SET (SERVES 2) (GA)		222
1/2 southern rock lobster, prawn, scallop, calamari, oyster, salmon		
RUBUSUTA (GA)		122
1/2 southern rock lobster served in a shell		
KAMO SET DUCK BREAST (GA)		67
KOHITSUJI SET (GA)		63
lamb tenderloin		
HOTATEGAI SET		71
japanese half shell scallops		
EBI SET (GA)		61
large prawns with tail		
SAKE SET (GA)		61
atlantic salmon		
IKA SET (GA)		53
local squid (ga)		
TORI SET (GA)		53
chicken thigh fillet		
YASAI SET (GA) (VA)		47
mixed vegetables		

What is Teppanyaki?

Teppanyaki translates to mean, 'grilled on an iron plate', derived from 'Teppan' (iron plate) and 'Yaki' (grilled).

It's a sophisticated style of Japanese cuisine where ancient cooking techniques meet modern teppanyaki performance art.

Sit back and watch our skilled chefs manoeuvres as they prepare and cook fresh, flavourful Japanese cuisine in front of you and your guests.

Itadakimasu - Enjoy!

KIDS MENU

KARAAGE CHICKEN		17
deep fried chicken pieces marinated in mirin, garlic and ginger		
YAKITORI		15
grilled chicken skewer with a honey soy glaze		
GYOZA		15
4 x pan - fried pork & vegetable dumplings		

DESSERT

gluten free options available - ask your host for more details		
MOCHI ICE CREAM (GF)		19
2x japanese rice cakes filled with vanilla ice cream with citrus zest on top		
TEMPURA ICE CREAM		18
deep fried vanilla ice cream in a batter, topped with plum sauce		
CHOCOLATE BERRY TART (GF)		18
tangy blueberry & creamy baked cheesecake in a chocolate tart shell		
DOUBLE CHOCOLATE PUDDING		18
served hot with chocolate ganache and vanilla ice cream		

SURCHARGES

1.5% surcharge applies to all credit card transactions
15% surcharge for public holidays

GF (GLUTEN FREE) GA (GLUTEN FREE AVAILABLE)
V (VEGAN) VA (VEGAN AVAILABLE)

DEGUSTATION MENU

SET MENU FOR A MINIMUM OF TWO PEOPLE

RÖKU 6 COURSE MENU (VEGETARIAN OPTION AVAILABLE) 99PP

MISO SOUP
CHEFS SELECTION SASHIMI
NANBAN SCALLOPS
SOFT SHELL CRAB TEMPURA
SAKE TEPPANYAKI ATLANTIC SALMON
GYUNIKU TEPPANYAKI BEEF TENDERLOIN

YÜSHOKU 8 COURSE MENU (VEGETARIAN OPTION AVAILABLE) 109PP

MISO SOUP
CHEFS SELECTION SASHIMI
NANBAN SCALLOPS
SOFT SHELL CRAB TEMPURA
SAKE TEPPANYAKI ATLANTIC SALMON
GYUNIKU TEPPANYAKI BEEF TENDERLOIN
TEPPANYAKI SQUID AND PRAWNS
TEPPANYAKI BROCCOLINI

GÖRUDO 9 COURSE MENU (VEGETARIAN OPTION AVAILABLE) 129PP

MISO SOUP
CHEFS SELECTION SASHIMI
NANBAN SCALLOPS
SOFT SHELL CRAB TEMPURA
SAKE TEPPANYAKI ATLANTIC SALMON
GYUNIKU TEPPANYAKI BEEF TENDERLOIN
TEPPANYAKI OYSTERS AND SCALLOPS
CHAHAN FRIED RICE
EDAMAME STEAM FRIED BEANS

TEPPANYAKI BANQUET'S

SET MENU FOR A MINIMUM OF 2 PEOPLE

GOLD PACKAGE 99 PER PERSON

EBI - KING PRAWNS
HOTATEGAI - JAPANESE SCALLOPS
YOUR CHOICE OF EXTRA PRAWN OR SCALLOP
GYUNIKU - AGED BEEF TENDERLOIN
TORI - CHICKEN FILLET BROCCOLINI
CHAHAN FRIED RICE
MISO SOUP

PLATINUM PACKAGE 129 PER PERSON

GYOZA PORK AND VEGETABLE DUMPLING
SASHIMI PLATTER
kingfish, salmon, tuna tempura vegetables
EBI KING PRAWNS
HOTATEGAI JAPANESE SCALLOPS
your choice of extra prawn or scallop
CHATEAUBRIAND CENTRE CUT TENDERLOIN
TORI CHICKEN FILLET
BROCCOLINI
CHAHAN FRIED RICE
MISO SOUP

DIAMOND PACKAGE 179 PER PERSON

GYOZA PORK AND VEGETABLE DUMPLING
BEEF PORTERHOUSE
SASHIMI WITH CHILLI RADDISH SAUCE
TEMPURA VEGETABLES
1/2 SOUTHERN ROCK LOBSTER
HOTATEGAI JAPANESE SCALLOPS
WAGYU PREMIUM MARBLED BEEF
TORI CHICKEN FILLET
BROCCOLINI
CHAHAN FRIED RICE
MISO SOUP