

DEGUSTATION MENU (SET MENU FOR A MINIMUM OF TWO PEOPLE)

RŌKU **6 COURSE MENU (VEGETARIAN OPTION AVAILABLE)** **89PP**

MISO SOUP

CHEFS SELECTION SASHIMI

NANBAN SCALLOPS

SOFT SHELL CRAB TEMPURA

SAKE TEPPANYAKI ATLANTIC SALMON

GYUNIKU TEPPANYAKI BEEF TENDERLOIN

CHEFS SELECTION DESSERT

YŪSHOKU **8 COURSE MENU (VEGETARIAN OPTION AVAILABLE)** **99PP**

ALL THE ABOVE, PLUS ADDITIONAL,

TEPPANYAKI SQUID AND PRAWNS

TEPPANYAKI BROCCOLINI

GŌRUDO **10 COURSE MENU (VEGETARIAN OPTION AVAILABLE)** **119PP**

ALL THE ABOVE, PLUS ADDITIONAL,

TEPPANYAKI OYSTERS AND SCALLOPS

TEPPANYAKI GARLIC FRIED RICE

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

TAPAS (JAPANESE FINGER FOOD) DAILY 12:00-5:00PM ONLY

INDIVIDUAL PLATES

KAKIAGE VEGETABLE FRITTERS	9.9
PRAWN TWISTER IN SPRING ROLL PASTRY	9.9
VEGETARIAN SPRING ROLLS	9.9
TAKO KARAAGE CRUMBED AND FRIED OCTOPUS	13.9
SEAFOOD CLAWS FILLED WITH CRAB MEAT	11.9
IKA TEMPURA BATTERED SQUID PIECES	12.9
PANKO EBI PANKO CRUMBED PRAWNS	14.9

SHARE PLATTER

DESIGNED TO GIVE YOU A TASTING OF ALL THE ABOVE

FOR 2 PEOPLE	39
ADDITIONAL PERSON	22.5

YOU WILL REQUIRE MINIMUM OF TWO PEOPLE TO EXPERIENCE THE SHARE PLATTER

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SASHIMI PLATE

SMALL (GA) 38.0

CHEF'S SELECTION OF ASSORTED SUCCULENT SASHIMI

LARGE (GA) 45.0

CHEF'S SELECTION OF ASSORTED SUCCULENT SASHIMI

BEEF PORTERHOUSE SASHIMI (GA) 38.0

THINLY SLICED BEEF SIRLOIN, WITH JAPANESE CHILLI RADISH SAUCE

OYSTER

COFFIN BAY OYSTERS NATURAL (GA) ½ DOZ 29.0

SERVED WITH LEMON AND JAPANESE CHILLI RADISH SAUCE

TOMIKO OYSTERS (GA) ½ DOZ 32.0

COFFIN BAY OYSTER NATURAL WITH SEAWEED AND TOBIKO

COFFIN BAY OYSTERS TEMPURA ½ DOZ 32.0

COFFIN BAY OYSTER COOKED IN A LIGHT BATTER WITH DASHI SOY

COFFIN BAY OYSTERS TEPPANYAKI (GA) ½ DOZ 32.0

COFFIN BAY OYSTER TEPPANYAKI GRILLED WITH TEPPANYAKI SAUCES

TEMPURA

SEASONAL VEGETABLES 12pcs (VA) 22

KING PRAWNS 6pcs 31.5

KING PRAWNS 3pcs AND SEASONAL VEGETABLES 6pcs 32.5

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APPETISERS

GYOZA	18.9
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6 X PAN-FRIED PORK/VEGETABLE DUMPLINGS	
KARAAGE CHICKEN	18.9
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DEEP-FRIED CHICKEN PIECES MARINATED IN MIRIN, GARLIC AND GINGER	
YAKITORI	18.9
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2 X CHICKEN SKEWERS WITH A HONEY SOY GLAZE	
TEMPURA MUSHROOM (VA)	16.9
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DEEP-FRIED FRESH MUSHROOMS TOPPED WITH BONITO FISH FLAKES, SERVED WITH DASHI SOY	
AGEDASHI TOFU (VA) (GA)	16.9
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DEEP FRIED TOFU, TOPPED WITH BONITO FISH FLAKES, SERVED WITH DASHI SOY	
TAKOYAKI	12.9
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8 X BATTERED AND FRIED OCTOPUS BALLS, TOPPED WITH BONITO FISH FLAKES	
OKONOMIYAKI	12.9
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2X SEAFOOD JAPANESE PANCAKES, MADE WITH FLOUR, EGG AND SHREDDED CABBAGE TOPPED WITH BONITO FISH FLAKES	
CRUMBED TUNA BALL	19.9
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4 X TOPPED WITH BONITO FISH FLAKES AND SERVED WITH TERIYAKI SAUCE	

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TEPPANYAKI GRILL

TRADITIONAL HOT PLATE COOKING (GA)

HIBACHI TASTY AGED SIRLOIN BEEF 300G	68
GYUNIKU FILET AGED BEEF TENDERLOIN 300G	73
CHATEAUBRIAND AGED CENTRE-CUT TENDERLOIN BEEF 300G	79
WAGYU PREMIUM SELECTION OF MARBLED BEEF 300G	109
SURF AND TURF AGED BEEF TENDERLOIN 200G AND PRAWN TAIL X 4	75
USU YAKI BEEF ROLL WITH MUSHROOMS AND HERBS 3 ROLLS	64
KAMO DUCK BREAST 300G	65
KOHITSUJI LAMB BACKSTRAP 300G	61
SEAFOOD COMBINATION FOR 2 - AUSTRALIAN LOBSTER TAIL, PRAWN, SCALLOP, CALAMARI, SALMON, OYSTER	220
RUBUSUTA AUSTRALIAN LOBSTER TAIL IN A SHELL 300G	120
HOTATEGAI JAPANESE HALF SHELL SCALLOP X 8	69
MORETON BAY BUG'S BUGS TAIL IN A SHELL 250G	61
EBI AUSTRALIAN LARGE PRAWN TAIL X 8	59
SAKE ATLANTIC SALMON X 4	59
IKA LOCAL SQUID 360G	51
TORI CHICKEN THIGH FILLET 400G	51
YASAI MIXED VEGETABLES (VA)	46

**ALL MAINS COME WITH MISO SOUP, SEAWEED SALAD AND
GARLIC EGG FRIED RICE**

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ACCOMPANIMENTS

MISO SOUP (VA) (G)		7	
MISO BROTH WITH FRESH BEAN CURD, SPRING ONION, MUSHROOM AND SEAWEED			
EDAMAME (V) (G)		7.9	
STEAMED SOY BEANS			
SEAWEED SALAD (V) (GA)	SMALL 7.0		LARGE 14
FRESH SEASONAL GARDEN SALAD WITH PICKLED SEAWEED			
CHAHAN (VA) (GA)	SMALL 8.9		LARGE 18
GARLIC FRIED RICE WITH EGG, ONIONS AND SEASONING VEGETABLES			
STEAMED RICE (V) (GA)	SMALL 6.5		LARGE 17
JAPANESE SHORT GRAIN RICE			

TEPPANYAKI VEGETABLES (VA) (GA)

ASPARAGUS	15
BROCCOLINI	15
MIXED MUSHROOMS SHIMEJI, BUTTON AND ENOKI	15
BOK CHOY	15
TOFU	15

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LUNCH SPECIALS DAILY 12:00-3:00PM ONLY

TEPPANYAKI SALMON (GA) 35.0

Teppanyaki Salmon, Served with Miso Soup, Garden Salad and Fried Rice.

SEAFOOD COMBINATION FOR 1 (GA) 42.0

Teppanyaki King Prawns, Calamari, Fish of the day.
Served with Miso Soup, Garden Salad and Fried Rice.

TERIYAKI BEEF 29.9

Teriyaki Wagyu slices, Served with Miso Soup, Garden Salad and Steamed Rice.

KATSU CHICKEN CURRY 27.0

House made Japanese Curry with Katsu Chicken (Crumbed Chicken), Steam Rice and Miso Soup

YAKIUDON

Stir Fried Udon noodles with Onion, Carrot, Zucchini, Capsicum and Choice of yours, Severed with Miso Soup

Seafood 33.0

Beef 30.0

Chicken 26.0

Tofu 22.0

BLACK WAGYU BURGER 27.0

Grilled Teppanyaki Wagyu Patty with a creamy Egg, Wasabi Mayo and Sweet Potato Fries

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