

刺身



- S
A
S ASSORTED SASHIMI PLATTER
- H TUNA SASHIMI (GF, NF, DF) \$35
- I
- M SALMON SASHIMI (GF, NF, DF) \$30
- I
- HAMACHI SASHIMI (GF, NF, DF) \$35
- MIXED SASHIMI (GF, NF, DF) \$45
- DELUXE SASHIMI (NF, DF) \$85

GF - Gluten free
VG - Vegetarian
NF - Nut free
DF - Dairy free

- 主
菜 UNAGI KABAYAKI (NF, DF) \$45
- M TORIKATSU (NF, DF) \$29
- A
- I TERIYAKI CHICKEN (GF, NF, DF) \$29
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TERIYAKI SALMON (GF, NF, DF) \$39

KINGFISH SHOGAYAKI (GF, NF, DF) \$39

BEEF TENDERLOIN STEAK (NF, DF) \$45

SIGNATURE WAGYU STEAK (NF, DF) \$65

HOTATE (GF, NF) \$49

MIXED TEMPURA (NF, DF) \$29

SUSHI NIGIRI COMBINATION (NF, DF) \$30

“ À la carte main dishes are served exclusively at the à la carte tables. To dine at the teppanyaki counter, please order from the teppanyaki set menu. ”

GF - Gluten free
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- サ GARDEN SALAD (SMALL) (GF, VG, NF, DF) \$10
- イ
- ト GARDEN SALAD (LARGE) (GF, VG, NF, DF) \$15
- S
- I STEAM RICE (GF, VG, NF, DF) \$5
- D

E FRIED RICE (GF, NF, DF) \$10

MISO SOUP (GF, VG, NF, DF) \$5

YASAI ITAME (GF, VG, NF) \$15

ZARU SOBA (VG, NF, DF) \$15

KAKE SOBA (VG, NF, DF) \$15

テ MATCHA ICE-CREAM (VG) \$10

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ー BLACK SESAME ICE-CREAM (VG) \$10

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D LEMON SORBET (GF, VG, DF) \$10

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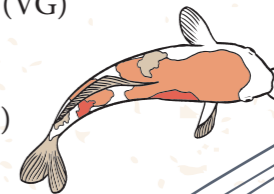
S GREENTEA MOUSSE (VG) \$13

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E TIRAMISU MOUSSE (VG) \$13

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酒

SAKE

- IPPIN** \$12
Clean | Light | Umami
Best with Seafood
Reccomended Set: Matsu
- IPPONGI YUKI** \$12
Fruity | Bold | Full-bodied
Best with Beef
Reccomended Set: Ran
- HAKUTSURU TENGA GOLD** \$14
Smooth | Sweet | Floral
Best with Chicken
Reccomended Set: Fuji
- TATENOKAWA** \$13
Rich | Complex | Earthy
Best with Seafood & Grilled Meats
Reccomended Set: Tsubaki
- HAKKAISAN** \$13
Crisp | Refreshing | Dry
Best with Seafood & Vegetable
Reccomended Set: Zen

歌舞伎
KABUKI
TEPPANYAKI & A LA CARTE

GF – Gluten free
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松

MATSU

Chef's selection of sashimi,
Hokkaido scallops,
Moreton Bay bug,
lamb cutlets,
Wagyu beef

(GF)

\$159

牡丹

BOTAN

Chef's selection of sashimi,
Hokkaido scallop,
Aussie lobster,
lamb cutlets,
Wagyu beef

(GF)

\$199

椿

TSUBAKI

Prawn cutlets,
beef tenderloin,
teriyaki chicken

(GF)

\$95

藤

FUJI

Teriyaki chicken,
beef tenderloin,
lamb cutlets

(GF)

\$105

蘭

RAN

Hokkaido scallops,
Moreton Bay bugs,
salmon, beef tenderloin

(GF)

\$125

禅

ZEN

Mixed vegetable tempura &
tofu teriyaki, vegetable gyoza,
edamame, nasu dengaku,
steamed rice

(VG)

\$85

All set menu include kobachi,
miso soup, teppanyaki vegetables,
fried rice &
chef's selection dessert

鉄板焼きメニュー
TEPPANYAKI MENU

GF – Gluten free
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TERIYAKI CHICKEN | 150gms (GF) \$25

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SALMON | 120gms (GF) \$29

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PRAWN CUTLETS | 5 pcs (GF) \$25

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MORETON BAY BUG | 120gms (GF) \$35

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LAMB CUTLETS | 2 pcs (GF) \$39

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BEEF TENDERLOIN | 150gms (GF) \$35

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HOKKAIDO SCALLOPS | 3 pieces (GF) \$25

D

WAGYU BEEF | 120gms (GF) \$49

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EDAMAME (GF, VG, NF, DF) \$9

HARUMAKI (VG, NF, DF) \$15

PORK GYOZA (DF) \$15

VEGETABLE GYOZA (VG, DF) \$15

EBI TEMPURA (5PCS) (NF, DF) \$29

YASAI TEMPURA (10 PCS) (NF, DF) \$22

KARAAGE CHICKEN (GF, NF, DF) \$22

AGEDASHI TOFU (GF, DF) \$15

WAGYU BEEF TATAKI (GF, NF, DF) \$49

お子様鉄板焼き

KIDS

CHOICE OF:
* Teriyaki chicken
* Beef Tenderloin
* Salmon

Included:
Karaage Chicken
Miso Soup
Kobachi
Teppanyaki Vegetables
Fried Rice
Chef's Selection of Desert*
One soft drink is included

\$65