JAPANESE TOMIKO STEAK HOUSE

APPETISERS

COFFIN BAY OYSTER NATURAL (GA) 1/2	2 DOZ 33
COFFIN BAY OYSTER TEPPANYAKI (GA) 1/2	2 DOZ 36
SASHIMI PLATE (GA) SMALL 39 L chef's selection of fish	ARGE 46
TEMPURA VEGETABLES (VA)	23
TEMPURA MUSHROOM (VA) deep - fried mushroom served with dashi so	18
TEMPURA KING PRAWNS	33
TEMPURA KING PRAWNS AND VEGETABLES	34
GYOZA (VEG OPTION) pan - fried pork and vegetable dumplings 6	20 pcs
KARAAGE CHICKEN deep fried chicken pieces	20
YAKITORI grilled chicken skewer with a honey soy glaz	21 ze 2pcs
AGEDASHI TOFU (VA) deep- fried tofu served with dashi soy	18
EDAMAME (VG) a bowl of steamed soybean	9
TAKOYAKI 8PCS fried octopus ball served with bonito fish flo and eel sauce 8pcs	14 akes
OKONOMIYAKI 2PCS a savoury pancake, made with flour, egg an cabbage 2pcs	14

ACCOMPANIMENTS

japanese short grain rice

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

TEPPANYAKI MAINS

ALL SETS ARE ACCOMPANIED BY MISO SOUP & CHAHAN FRIED RICE

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

What is Teppanyaki?

mixed vegetables

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 manageuvres as they prepare and cook fresh

Teppanyaki translates to mean, 'grilled on an

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

gluten free options available – ask your host for more details

MOCHI ICE CREAM (GF)

2x japanese rice cakes filled with vanilla ice cream with citrus zest on top

TEMPURA ICE CREAM
deep fried vanilla ice cream in a batter,
topped with plum sauce

tangy blueberry & creamy baked cheesecake in a chocolate tart shell

DOUBLE CHOCOLATE PUDDING
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

RŌKU 6 COURSE MENU (VEGETARIAN OPTION AVAILABLE)

99PP

MISO SOUP

CHEFS SELECTION SASHIMI

SOFT SHELL CRAB TEMPURA

SAKE TEPPANYAKI ATLANTIC SALMON

GYUNIKU TEPPANYAKI BEEF TENDERLOIN

YŪSHOKU 8 COURSE MENU (VEGETARIAN OPTION AVAILABLE) 109PF

CHEFS SELECTION SASHIMI

MISO SOUP

NANBAN SCALLOPS

NANBAN SCALLOPS
SOFT SHELL CRAB TEMPURA

SAKE TEPPANYAKI ATLANTIC SALMON

GYUNIKU TEPPANYAKI BEEF TENDERLOIN
TEPPANYAKI SQUID AND PRAWNS

TEPPANYAKI BROCCOLINI

ORUDO 2 COURSE MENU (VEGETARIAN OPTION AVAILABLE)

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

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

TEMPURA VEGETABLES

1/2 SOUTHERN ROCK LOBSTER

HOTATEGAI JAPANESE SCALLOPS

WAGYU PREMIUM MARBLED BEEF

TORI CHICKEN FILLET

BROCCOLINI

CHAHAN FRIED RICE

CHARAN FRIED KIN

MISO SOUP

