



Sam Lo
Restaurant Manager

Juntaro Fujimura
Chef de Cuisine



Dietary Needs?
Scan to match our
menu to you.

(V) Vegetarian. Should you have any special dietary requirements or allergies please inform your waiter.
Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.

TEPPANYAKI
SUMIRE 堇

"Zensai" – Japanese delicacies

Chicken Nanban – Japanese sweet and sour sauce

seafood croquette

Chef's selection of sushi and sashimi

Winter melon dashi soup

Portobello mushroom
beef shigureni sauce

U6 prawn and Hokkaido scallops
aosa seaweed dashi

Swordfish
prosciutto, snow pea, cauliflower puree

Accompanied by

Mesclun salad, miso & onion dressing

Thousand Gunieas Shorthorn beef tenderloin
upgrade to Mayura wagyu "Gold series" striploin for \$30 per person
upgrade to Iwachiku Tohoku Japanese wagyu striploin steak for \$75 per person

Sweet potato fried rice

Miso soup

Yuzu and vanilla Namelaka
vanilla ice cream, white chocolate ganache

165.00 per person



TEPPANYAKI
SANSUI 山水

“Zensai” – Japanese delicacies

Chicken Nanban – Japanese sweet and sour sauce
seafood croquette

Chef’s selection of sushi and sashimi

“Dobin mushi” – seafood broth in clay teapot
prawn, chicken, mushroom, ginko nut

Panko seared tuna
wasabi citrus dressing

NZ scampi & baby abalone
yuzu butter

Glacier 51 toothfish
mussel dashi sauce, garlic and chive

Accompanied by
Mesclun salad, miso & onion dressing

Mayura wagyu “Gold series” striploin steak
truffle salt
Upgrade to Iwachiku Tohoku Japanese wagyu striploin steak for \$45 per person

Sweet potato fried rice

Miso soup

“Hojicha” roasted Japanese tea crème brûlée
green tea ice cream

195.00 per person



SASHIMI 刺身

Sashimi "moriawase"	16pcs	60
<i>chef's selection of assorted sashimi of the day</i>	28pcs	110
Lightly seared Tasmanian salmon tataki <i>"Wafu" sesame sauce, charcoal salt</i>		32
Tartare (wagyu or tuna) <i>pickled cucumber, yuzu kosho, soft boiled quail egg</i>		36
Scampi sashimi (1pc)		18
Live crayfish sashimi		320/kg

SUSHI NIGIRI AND ROLLS 鮓

Sushi "moriawase"	8pcs	40
<i>chef's selection of assorted nigiri sushi of the day</i>	12pcs	60
"Aburi" nigiri sushi (8pcs) <i>chef's selection of assorted seared nigiri sushi of the day</i>		43
California roll (8pcs) <i>prawn, avocado and cucumber roll coated with tobiko</i>		30
Japanese sea eel "Hako sushi" (4pcs) <i>shiitake, lotus root, ginger, sesame</i>		24
Spider roll (4pcs) <i>soft shell crab, tobiko, mayonnaise</i>		30
Prawn tempura roll (4pcs) <i>spicy mayonnaise, bean curd crumbs</i>		25
Spicy tuna roll (8pcs) <i>tuna, spring onion, shichimi, mayonnaise</i>		30
Vegetable sushi "moriawase" (8pcs) (V) <i>assorted vegetable nigiri sushi and rolls of the day</i>		22





SALADS サラダ

Koko mix green salad, soy & mustard dressing (V)	18
Tofu and avocado salad, sesame dressing (V)	24
Fried salmon skin salad, wasabi & citrus dressing	24

SOUPS 椀物

Miso soup	7
“Dobin mushi” – seafood broth in clay teapot <i>prawn, chicken, mushroom, ginko nut</i>	22



MEAT ステーキ

Thousand Gunieas Shorthorn beef tenderloin (200g)	54
Mayura wagyu "Gold series" striploin (160g)	99
Iwachiku Tohoku wagyu MBS 9+ striploin (160g)	220
Lamb racks (4pcs) <i>"red miso" sauce</i>	55
Free range chicken thigh (250g) <i>teriyaki sauce</i>	36

SEAFOOD 海鮮

Swordfish (150g) <i>wrapped in prosciutto, snow pea, cauliflower puree</i>	45
Glacier 51 toothfish (180g)	66
U6 prawns (4pcs)	62
Scampi (3pcs) <i>seaweed butter</i>	50
Hokkaido scallops (8pcs)	45
Victorian region squid (120g)	35
Live Tasmanian green lip abalone	210/kg
Live crayfish	320/kg





ACCOMPANIMENTS 副菜

Asian mushrooms (V)	20
Seasonal vegetable (V)	15
Kipfler potatoes (V)	12
Beef fried rice	13
Egg and vegetable fried rice (V)	11