



T Teppanyaki Banquet



Take 竹

\$98 pp

Miyako Wafu Salad

Sashimi

Sushi Roll

King Prawn

Scallop

Salmon

Lamb

Black Angus Eye Fillet

Miso Soup

Assorted Vegetables

Fried Rice

Dessert of the Day

Otake お竹

\$125 pp

Miyako Wafu Salad

Sashimi

Sushi Roll

King Prawn

Scallop

Salmon

Lamb

Wagyu Porterhouse Fillet (marble 9+)

Miso Soup

Assorted Vegetables

Fried Rice

Dessert of the Day

Matsu 松

\$155 pp

Miyako Wafu Salad

Sashimi

Sushi Roll

Nigiri Sushi

Hokkaido Scallop

Salmon

Lobster Tail

Wagyu Porterhouse Fillet (marble 7+)

Miso Soup

Mixed Mushrooms

Fried Rice

Dessert of the Day

Sakura 桜

\$85 pp

Miyako Wafu Salad

Sushi Rolls

King Prawn

Butter Fish

Chicken

Black Angus Eye Fillet

Miso Soup

Assorted Vegetables

Fried Rice

Dessert of the Day

Yasai 野菜

\$62 pp

Miyako Wafu Salad

Sushi Rolls

Nasu Dengaku

Tofu & Mushroom Steak

Miso Soup

Assorted Vegetables

Fried Rice

Dessert of the Day



Set menu items cannot be changed or amended.

Minimum spend of \$70 per person is applicable on Fridays & Saturday evenings and days when surcharge is applicable.

10% surcharge applies on all Public Holidays; or Valentine's Day, Mother's day, Father's Day, Christmas Eve, and New Year's Eve (if they fall on a Sunday). All credit card payments will incur a processing fee of 1% to 1.6%.



T Teppanyaki A la Carte

Seafood

海鮮類

Tiger Prawns (4 Pieces) 海老 35

Scallops (8 Pieces) 帆立 35

Squid (220g) いか 26

Butterfish (220g) 今日の魚 30

Salmon (220g) サーモン 36

Lobster Tail (360g) 伊勢海老 88

Meat

肉類

Chicken (220g) チキン 30

Lamb Cutlets (4 Pieces) 子羊カツレツ 42

Black Angus Eye Fillet (180g) ブラックアンガス・アイ・フィレ 42

Wagyu Porterhouse Fillet *marble 8+* (180g) 和牛スコッチフィレ 85

Vegetable

野菜類

Assorted Vegetables 野菜盛り合わせ 16

Assorted Mushrooms きのこの盛り合わせ 28

Others

その他

Vegetarian Fried Rice (serves 2) 野菜チャーハン 14

Chicken Fried Rice (serves 2) チキンチャーハン 16

Garlic and Beef Fried Rice (serves 2) ガーリックとビーフチャーハン 18

Steamed Rice ご飯 4



Kids Menu Set

(Children aged 8 or under)

Chicken Karaage

Teppanyaki Mix:

Butter Fish

Chicken Thigh Fillet with Teriyaki Sauce

Mixed Vegetables

Fried Rice

Miso Soup

**Vanilla Ice-Cream topped with Chocolate
Sauce**

\$35





Sushi & Sashimi

寿司刺身

Assorted Sashimi 刺身盛り合わせ | 什锦刺身拼盘

Entree 26.0

Main 48.0

Deluxe special 62.0



Assorted Sashimi and Sushi Rolls 刺身と巻き寿司盛り合わせ | 什锦寿司刺身拼盘

Main 42.0

Signature Deluxe 86.0



Nigiri Sushi 握り寿司盛り合わせ | 什锦寿司拼盘

Chef's selection of assorted nigiri sushi 10 pcs 48.0

Miyako Sushi Rolls 巻き寿司 | 招牌寿司卷

California classic カリフォルニアロール 8pcs 14.0

Soft-shell crab rolls 天ぷらソフトシェルクラブロール 4pcs 14.0

Ebi ten rolls 海老天ロール 4pcs 12.0

Spicy tuna rolls スパイシーツナロール 4pcs 12.0

Salmon & avocado maki サーモンアボカド巻き 5pcs 11.5

Tuna & cucumber maki 鮪と胡瓜巻き 5pcs 11.5

Nigiri (individual piece) 握り寿司 | 手握寿司

Salmon Roe 鮭卵 6.50

Scallop ホタテ 5.50

Flying Fish Roe とびこ 6.00

Hokkigai ホッキ貝 5.50

King Fish 鮪 6.00

Scampi 手長海老 9.00

Eel 鰻 5.00

Tuna Toro 鮪トロ 11.00





Dessert

デザート

Goma Crème Brûlée

Sesame Crème Brûlée with Hojicha Soil, Hojicha Ice Cream 14.5

Matcha Passion

Japanese Green Tea and White Chocolate Ganache, Mango and Passionfruit coulis, Matcha and white chocolate brownies, Raspberry Crunch 16.5

Chocolate Fondant

Soft Centered Chocolate Cake, Almond Crumble, Yuzu Sorbet 15.5

(Minimum 15 minutes waiting time)

Ube Basque Cheesecake

Ube (purple yam) Burnt Cheesecake served with Vanilla Rum, Coconut Crumble and White Chocolate 15.5

Yuzu Tea Cake

Japanese Lemon Citrus Cake, Chestnut Cream, Coconut Snow, Vanilla Bean Ice-cream 14.0

Ice Cream

Flavours to choose from: Green Tea, Sesame, Hojicha and Vanilla ice-cream, Yuzu sorbet

1 Scoop 4.0

2 Scoops 7.5

Coffee or Tea

コーヒー又はお茶

COFFEE by

Cappuccino; Latte; Flat White; Mocha; Piccolo; Macchiato; Espresso; Long Black; 5.0

TEA by

English Breakfast; Earl Grey; Peppermint; Chamomile 4.0

Japanese Tea

Genmaicha (Premium Kagoshima Organic Roasted Green Tea) 4.0

Yuzu Tea (Japanese Citrus Fruit Tea) 4.0

