

Teppanyaki Banquets



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 9+)

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





Table Dining Banquets

Tasting Menu

Yuki 雪

Horenso Goma ほうれん草の胡麻和え | 芝麻拌菠菜
boiled spinach with Japanese sesame dressing

Sashimi 刺身 | 刺身
chef's selection

Ebi Ten Rolls 海老天ロール | 天妇罗炸虾卷
deep-fried tempura prawn & cucumber maké roll

Char Grilled Chicken Teriyaki
照り焼きチキン | 日式照烧鸡
char grilled Chicken Maryland Fillet, potato, carrots, broccoli, Miyako teriyaki sauce

Miso Soup みそ汁 | 味噌汤

Steamed Rice ご飯 | 白飯

Dessert Of the Day
本日のデザート | 是日甜品

Japanese Green Tea or Coffee
コーヒー又は、煎茶 | 绿茶或咖啡

55.00 per person (Minimum 2 people)

Tasting Menu

Ume 梅

Horenso Goma ほうれん草の胡麻和え | 芝麻拌菠菜
boiled spinach with Japanese sesame dressing

Wagyu Tataki 和牛タタキ | 日式生和牛肉薄片
Thinly sliced Wagyu beef (marble score 8+), lightly seared, black pepper, shiso ponzu dressing

Sushi & Sashimi 刺身と寿司 | 寿司 刺身
chef's selection of fresh sushi and sashimi

Tempura Soft Shell Crab
天ぷらソフトシェルクラブ | 软壳蟹天妇罗
deep fried Soft Shell Crab, tobiko, shibazuke, yuzu beetroot mayonnaise

Char Grilled Wafu Beef 和風ステーキ | 和风特级牛扒
char grilled Black Angus eye fillet, potato, carrots, broccoli, Miyako wafu sauce

Miso Soup みそ汁 | 味噌汤

Steamed Rice ご飯 | 白飯

Dessert of the Day
本日のデザート | 是日甜品

Japanese Green Tea or Coffee
コーヒー又は、煎茶 | 绿茶或咖啡

78.00 per person (Minimum 2 people)



Gluten Free option may be available on some dishes at request. Set menu items cannot be changed or amended
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%.



Table Dining Banquets

Tasting Menu

Kiku 菊



Horenso Goma ほうれん草の胡麻和え | 芝麻拌菠菜

boiled spinach with Japanese sesame dressing

Hotategai ほたてがい | 扇貝刺身

sliced raw Japanese Scallops, ginger, thyme, olive vinaigrette

Sushi & Sashimi 寿司と刺身 | 什锦寿司, 刺身

chef's premium selection



Assorted Tempura エビの天ぷら | 海老天妇罗

deep fried prawns and vegetables, tempura batter

Grilled Black Cod 銀たら西京焼き | 秘制味噌酱烤鳕鱼

den miso marinated Black Cod Fillet, sautéed shredded vegetables, pickled ginger sprouts

Wagyu Porterhouse Fillet 和風ステーキ | 和风牛排

char grilled, mashed potato, vegetables, Miyako Wafu sauce

Miso Soup みそ汁 | 味噌汤

Steamed Rice ご飯 | 白飯

Dessert of the Day 本日のデザート | 是日甜品

Japanese Green Tea or Coffee コーヒー又は、煎茶 | 绿茶或咖啡



95.00 per person (Minimum 2 people)