

SAMURAI FEAST 饗宴

\$89 PER PERSON

COURSE <一> ONE

Zensai Moriawase

Three Daily Appetisers by Chef's Selection

COURSE <二> TWO

OPTIONS: ① Hervey Bay Scallop

② Greenlip Abalone +\$25

③ Patagonian Toothfish +\$35

COURSE <三> THREE

OPTIONS: ① SA King Prawn

② Moreton Bay Bug +\$45

③ Southern Rock Lobster +\$90

COURSE <四> FOUR

OPTIONS: ① F1 Australian Wagyu

② Full-blood AUS Wagyu +\$50

③ A5 Japanese Wagyu +\$75

④ Kobe Beef +\$150

* Dry Aged Wagyu +\$75 (limited)

COURSE <五> FIVE

Garlic Fried Rice

Served with Miso Soup & Salad

COURSE <六> SIX

Seasonal Sorbet / Ice-cream

Served with Fresh Fruit

*All prices in AUD and inclusive of GST. No split bill.

Should you have any special dietary requirements or food allergies, please advise our staff when placing your order.

*BYO Welcomed, \$20 for each bottle, 750ml wine only.

A surcharge of 10% applies on public holidays and Sundays.



Samurai
teppanyaki house