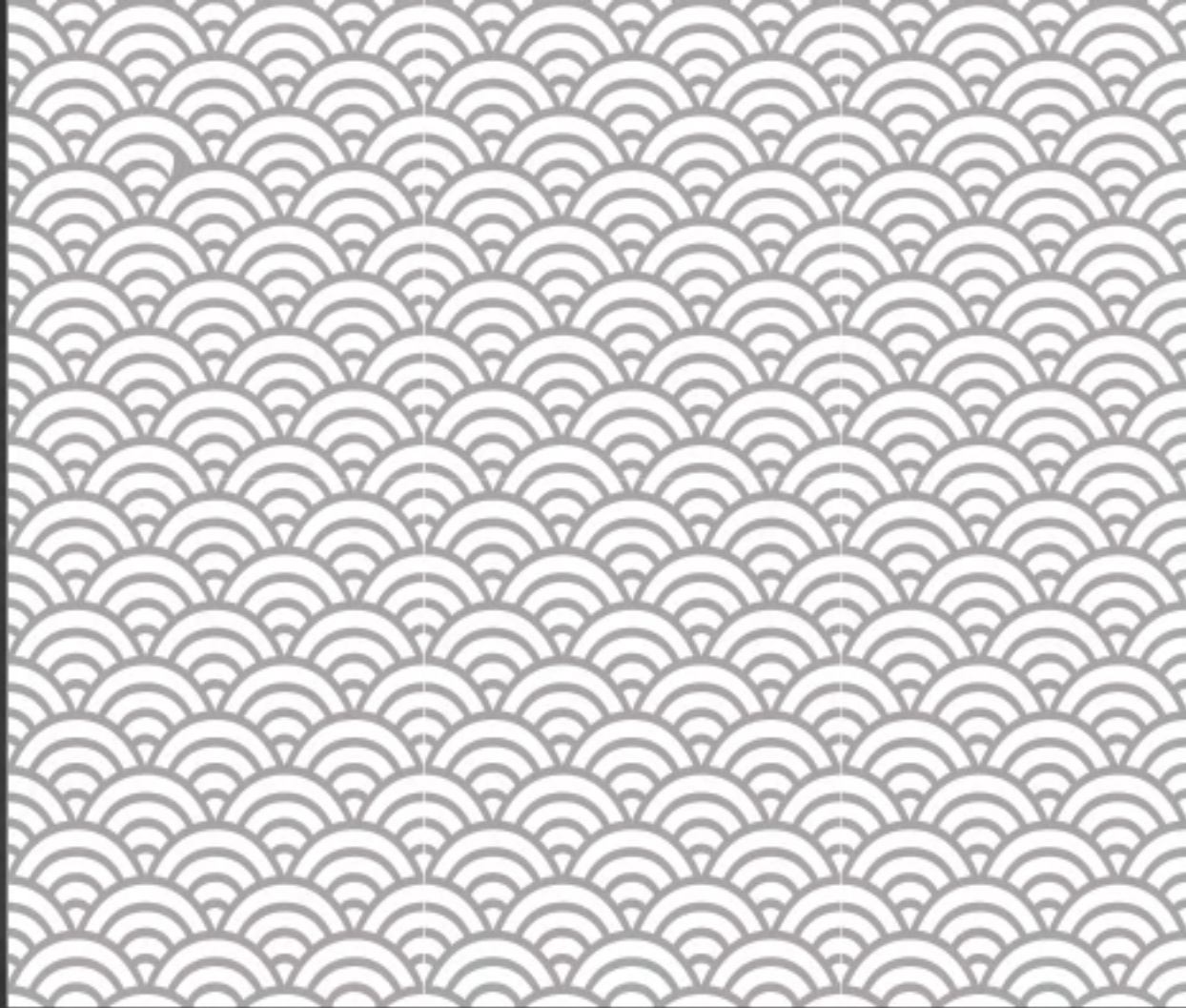




GINZA

UNLIKE OTHER TEPPANYAKI



「鉄板焼き」



GINZA

UNFORGETTABLE
TEPPANYAKI EXPERIENCE





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The art of Teppanyaki originates in Osaka 200 years ago and has become extremely popular with gourmets around the world. Teppanyaki is a Japanese barbecue style of cooking for seafood, quality fillet of meat and fresh vegetables, etc-presented and prepared by the chefs, skillfully display their expertise on the hot plate in front of you. Your meal is personally prepared to your requested taste.

Ginza Teppanyaki located at 139 Little Bourke Street, Melbourne (China Town) was established in 1995. We continue to be one of the impeccable restaurants in the Melbourne CBD. High qualities of food and chefs' superior skills have attracted many regular customers and overseas tourists. Unlike other Teppanyaki restaurants, we use cast iron grills for cooking. It boosts the iron intake, which is essential for maintaining energy levels and helps to strengthen immune systems. We welcome you to come if you are looking for ice-breaking interaction with our Teppanyaki chefs and a dinner full of joy and laughter.

Our restaurant can cater for a party up to 200 people. Functions we continually cater for include end of year financial and Christmas celebrations, bucks and hens nights, school excursions, anniversaries, birthdays, and many other special occasions as requested by our customers.

\$ 115

SET 1

Entree

みそ汁 Miso Soup
シーフード寿司 Seafood Sushi

Main Course



海老 Prawn
鶏 Chicken
牛肉 Beef Tenderloin
(Extra \$30 for Wagyu Sirloin Beef)

鉄板焼き野菜 Teppanyaki Vegetables
焼飯 Fried Rice

At Ginza, you will find the largest Australian Prawn available in the market and the beef tenderloin is MSA4+ as our signature steak, which is of export quality. All sauces used for your food are specially made by our experienced chefs with traditional recipes which include with local season vegetables and fresh fruites.

★ If you have any special dietary requirements, please let us know in advance or upon arrival. We will try our best to cater your needs so that you can still enjoy a wonderful experience at Ginza!

SET 2

\$ 124

Meat Lover

Entree

Miso Soup みそ汁
Beef Sushi 牛肉寿司
Yakitori 焼き鳥

Main Course

Lamb 子羊
Chicken 鶏
Beef Tenderloin 牛肉
(Extra \$30 for Wagyu Sirloin Beef)

Teppanyaki Vegetables 鉄板焼き野菜
Fried Rice 焼飯



Seafood Lover

\$ 132

SET 3



Entree

みそ汁 Miso Soup

寿司 Sushi

生牡蠣 Fresh Oyster

海老天麩羅 Prawn Tempura

カリフォルニアロール California Roll

Main Course

海老 Prawn

イカ Squid

ロックンギフイッシュ Rockling Fish

鮭 Salmon

鉄板焼き野菜 Teppanyaki Vegetables

焼飯 Fried Rice

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SET 4

\$ 155

Entree

Chef’s Special シェフのスペシャル

Miso Soup みそ汁

Sashimi 刺身

California Roll カリフォルニアロール

Main Course

Prawn 海老

Scallop ホタテ貝

Chicken 鶏

Beef Tenderloin 牛肉

(Extra \$30 for Wagyu Sirloin Beef)

Teppanyaki Vegetables 鉄板焼き野菜

Fried Rice 焼飯



\$ 182

SET 5

Entree

シェフのスペシャル Chef's Special

みそ汁 Miso Soup

生牡蠣 Fresh Oyster

刺身 Sashimi

カリフォルニアロール California Roll



Main Course

海老 Prawn

子羊 Lamb

ホタテ貝 Scallop

鮭 Salmon

牛肉 Beef Tenderloin

(Extra \$30 for Wagyu Sirloin Beef)

鉄板焼き野菜 Teppanyaki Vegetables

焼飯 Fried Rice

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LOBSTER SET

Seasonal Price
(Start From \$368)

Entree

Sashimi 刺身

Fresh Oyster 生牡蠣

Main Course

Half Lobster 伊勢海老

Lamb 子羊

Scallop ホタテ貝

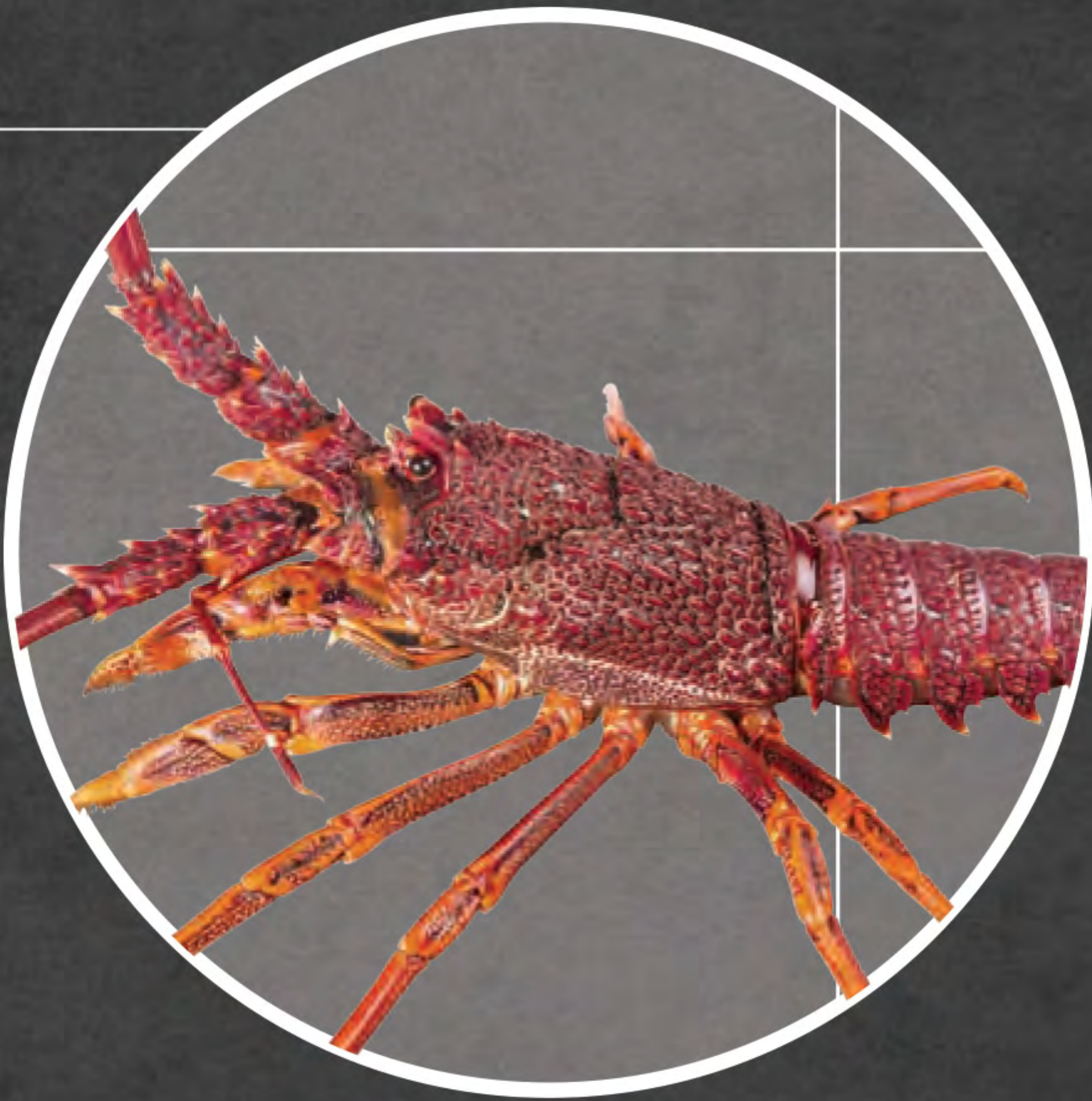
Beef Tenderloin 牛肉

(Extra \$30 for Wagyu Sirloin Beef)

Lobster Soup 伊勢海老スープ

Teppanyaki Vegetables 鉄板焼き野菜

Fried Rice 焼飯



\$ 52



Kids Set

(12 Years & Under)

Entree

みそ汁 Miso Soup

Main Course

イカ Squid

鶏 Chicken

ロックキングフィッシュ Rockling Fish

鉄板焼き野菜 Teppanyaki Vegetables

焼飯 Fried Rice



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VEG SET



\$ 68

Entree

Miso Soup みそ汁

Yasai Salad 野菜サラダ

Spring Roll 春巻

Main Course

Vegetable Tempura 野菜の天麩羅

Agedashi Tofu 揚げ出し豆腐

Teppanyaki Vegetables 鉄板焼き野菜

Fried Rice 焼飯



SIDE DISH



Cold Appetizers:

Seasonal Price	Lobster Sashimi
\$158	Luxury Sashimi Plate (Six different kinds of fresh daily catches)
\$90	Ginza Deluxe (Sashimi and Sushi combination)
\$19	New Zealand Premium Scampi (1 pc)
\$18	Fresh Oyster (2 pcs)
\$18	Sashimi (Salmon and tuna 5pcs)
\$18	Seafood Sushi (4pcs)
\$18	Wagyu Sushi (2pcs)
\$16	California Roll (2 pcs)
\$16	Seaweed Salad
\$14	Yasai Salad
\$10	Osinko (Japanese Pickle)



Hot Appetizers

\$34	Foie Gras Wagyu Toast
\$22	Prawn Gyoza
\$19	Pork Gyoza
\$19	Prawn Tempura (3 pcs)
\$19	Agedashi Tofu
\$19	Yakitori (Chicken skewer 2 pcs)
\$19	Deep Fried Oysters (2 pcs)
\$19	Miso Eggplant
\$16	Vegetable Tempura
\$16	Harumaki (Vegetable Spring Roll 4 pcs)
\$ 8	Fried Rice
\$ 8	Edamame
\$ 6	Miso Soup
\$ 6	Steam Rice



Teppanyaki Dish:

Seasonal Price	Lobster
\$115	Wagyu Sirloin Beef (200g)
\$98	Angus Eye-fillet Steak (200g)
\$98	Prawn (4pcs)
\$85	Lamb Cutlets (4pcs)
\$85	Scallops (12pcs)
\$75	Salmon (4pcs)
\$69	Squid (4pcs)
\$65	Rockling Fish (4pcs)
\$65	Chicken (4pcs)
\$19	Teppanyaki Vegetable



* Available in individual pieces

Patrons please note:

Patrons who participate in the food fames during meals are doing so at their own risk.

Customers are not permitted to play games with each other in this restaurant.

Only Teppanyaki chefs are allowed to play games with customers who agree to participate.

This is a fully licensed restaurant - No BYO.

No split bill.

A/ 139 Little Bourke Street,
Melbourne VIC 3000
T/ (03) 9663 1155
(03) 9663 1591

Trading Hours:

Lunch	12 noon to 3:00p.m. (Mon - Sun)
Dinner	6:00p.m. to 10:00p.m. (Mon - Thu)
	6:00p.m. to 10:30p.m. (Fri)
	5:30p.m. to 10:30p.m. (Sat)
	5:30p.m. to 9:30p.m. (Sun)



ginza
TEPPANYAKI
— Since 1995 —