



The Kobe Degustation

『Your dietary requirements matter to us. Let our chefs or service staff know, and we'll do our best to tailor your meals to suit your needs. It is available only when the entire table participates, with exceptions for vegetarian and kids' options.』

300 PER PERSON
SAKE & WINE 180
ADD CAVIAR 120

Home-Made Mantou

Sashimi Salomon, King Fish & Scallops

Steak Tartare Pear & Anchovy Oliver Oil

Tsukune Pickled Shallots

Moreton Bay Bug Yuzu Cream Sauce & Wasabi Aioli
『Lobster Upgrade +\$30』

Garden salad Capers Dressing & Pumpkin Seed

Kobe Beef

Mayura Chocolate Wagyu

60 Days Dry Aged Wagyu

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Platter Chef's Selection

Sake & Wine

Moët&Chandon Grand Vintage, Champagne

Kokuryu Kuzuryu, Junmai

Henschke Julius, Riesling

Penfolds St Henri, Shiraz

Hakutsuru Niku, Junmai Daiginjo

『Exclusive Sake for Kobe Beef』

Rockford Basket Press, Shiraz

Houou Biden Hizou, Plum Sake

* All wines' vintage is subject to change. * Corkage is \$50 per 750ml bottle, with a maximum of one bottle per guest. The bottle in question must also not be on our wine list. * A surcharge of 1.5% applies on card payments. * A surcharge of 5% applies on Saturdays. * A surcharge of 10% applies on Sundays. * A surcharge of 15% applies on Public Holidays. * All prices in AUD and inclusive of GST. No split bill.



Double Wagyu Delight

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168 PER PERSON

SAKE & WINE 80

ADD CAVIAR 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Hokkaido Scallops*

Queensland Tiger Prawn**

Garden salad

Wagyu Options

『Double Your Wagyu +\$75』

Miyazaki A5 Wagyu

comparison with

F1 Wagyu***

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Chef's Selection

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne

Rockford Hand Picked, Riesling

Mollydooker Gigglespot, Cabernet Sauvignon

Dassai 39, Junmai Daiginjo

Black Phoenix, Junmai Ginjo

***Choices:** Greenlips Abalone +\$20 | Foie Gras +\$20 | Chicken

****Choices:** Lobster +\$80 | Moreton Bay Bug +45 | Atlantic Salmon
Rack of Lamb +\$30 | Lamb Backstrap

*****Choices:** Mayura Chocolate Wagyu +\$30
60 Days Dry Aged Wagyu +\$35

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Samurai's Course

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128 PER PERSON
ADD CAVIAR 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Course One Options

| | |
|--------------------------|----------------------------------|
| Hokkaido Scallops | SA Greenlip Abalone +\$35 |
| Chicken Fillet | Foie Gras +\$35 |

Course Two Options

| | |
|-------------------------------|------------------------------|
| Queensland Tiger Prawn | Atlantic Salmon +\$10 |
| Lamb Backstrap | Rack of Lamb +\$40 |

Course Three Options

| | |
|-----------------------------------|-------------------------------------|
| Lobster +\$100 | Miyazaki A5 Wagyu +\$100 |
| Moreton Bay Bug +\$60 | 60 Days Dry Aged Wagyu +\$85 |
| Patagonian Toothfish +\$45 | Mayura Chocolate Wagyu +\$70 |
| Calamari Steak | F1 Wagyu |
| | 『Double Your Wagyu +\$100』 |

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

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Samurai's Greens

『 We care deeply about providing a memorable dining experience for all our guests. Our vegetarian selections are crafted with the same attention to detail as our Wagyu dishes, ensuring a delightful and unforgettable meal for everyone. 』

118 PER PERSON
VEGETARIAN / VEGAN

Home-Made Mantou

Appetizers

Daily Chef's Selection

Tofu Sukiyaki

Plant-based Mini Hotpot

Yakisoba Taco

Shallot Pancake & Fried Noodle

Okonomiyaki

Grilled Seasonal Vegetables

Fried Rice

Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

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KIDS MENU ONLY FOR KIDS 12 YRS OR UNDER

59 DOLLARS PER PERSON

DRINK *A GLASS OF JUICE – APPLE OR ORANGE*

TEPPANYAKI *ATLANTIC SALMON*

OR

CHICKEN

OR

F1 WAGYU +10

FRIED RICE *GARLIC FRIED RICE*

DESSERT *HOMEMADE VANILLA ICE-CREAM*

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Ippin Menu

65 DOLLARS PER PERSON

APPERTIZERS

DAILY CHEF'S SELECTION

CHOOSE ONE FROM EACH COURSE

ENTREE

TEMPURA PRAWN AND VEGGIES

TEBASAKI CHICKEN WINGS

TEMPURA MIX VEGGIES[V]

AGEDASHI TOFU [V]

TEPPANYAKI

A5 MIYAZAKI WAGYU

+\$100

MAYURA FULLBLOOD CHOCOLATE WAGYU

+\$70

F1 AUSTRALIA WAGYU

CHICKEN FILLET

LAMB BACKSTRAP

SALMON STEAK

CALAMARI STEAK

SEITAN STEAK [V]

OKONOMIYAKI [V]

ADD SURF-TURF

HOKKAIDO SCALLOPS

+\$20

QUEENSLAND TIGER PRAWN

+\$25

LOBSTER

+\$100

MORETON BAY BUG

+\$60

SIDES

ASSORTED GRILLED VEGETABLES AND REFRESHING SALAD

FRIED RICE

FRIED RICE SERVED WITH MISO SOUP & PICKLE

FRUIT PLATTER

ASSORTED FRESH FRUITS

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