

The Kobe Degustation

『Experience the ultimate in luxury dining with our Kobe Experience Degustation. Savor the finest seafood and compare Kobe beef with two Australian wagyu varieties, paired perfectly with exclusive wines and sake. Join us at Samurai Teppanyaki for an unforgettable culinary journey. It is available only when the entire table participates, with exceptions for vegetarian and kids' options.』

SAMPLE MENU

330 PER PERSON

SAKE & WINE 300

ADD CAVIAR(I) 120

Home-Made Mantou

Sashimi(M) Salomon, King Fish & Scallops

Steak Tartare Pear & Tarragon Mayo

Tsukune Pickled Shallots

Moreton Bay Bug(A) Yuzu Cream Sauce & Wasabi Aioli

『**Lobster(A)** Upgrade +\$50』

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 Grange, Shiraz

Hakutsuru Niku, Junmai Daiginjo

『Exclusive Sake for Kobe Beef』

Rockford Basket Press, Shiraz

Houou Biden Hizou, Plum Sake

Double Wagyu Delight

『 Savor the best of Wagyu with our Double Wagyu Delight Banquet. Choose two premium varieties of Japanese and Australian Wagyu beef and upgrade to premium seafood for a complete dining experience. Complement your meal with our exclusive wine pairing. Come to Samurai Teppanyaki and indulge in the ultimate beef lover's feast. 』

SAMPLE MENU

175 PER PERSON
SAKE & WINE 80
ADD CAVIAR(I) 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Hokkaido Scallops(I)*

Queensland Tiger Prawn(A)**

Garden salad

Wagyu Options

『 Double Your Wagyu +\$50 』

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(A) +\$35 | Foie Gras +\$35 | Chicken

****Choices:** SA Lobster(A) +\$100 | Boston Lobster(I) +\$60
Moreton Bay Bug(A) +60 | Atlantic Salmon(A) +\$20
Rack of Lamb +\$40 | Lamb Backstrap

*****Choices:** 60 Days Dry Aged Wagyu +\$45 | Mayura Chocolate Wagyu +\$35
Full-Blood Wagyu Picanha +\$20

Samurai's Course

『Experience the art of Teppanyaki cooking with our dinner service. Indulge in the finest cuts of wagyu beef and rare seafood, expertly prepared in front of your eyes by our skilled Samurai chefs. Join us for a memorable dining experience.』

SAMPLE MENU

140 PER PERSON
ADD CAVIAR(I) 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Course One Options

Hokkaido Scallops(I)

SA Greenlip Abalone(A) +\$35

Chicken Fillet

Foie Gras +\$35

Course Two Options

Boston Lobster(I) +\$60

Rack of Lamb +\$40

Atlantic Salmon(A) +\$20

Lamb Backstrap

Queensland Tiger Prawn(A)

Course Three Options

SA Lobster(A) +\$100

Miyazaki A5 Wagyu +\$100

Moreton Bay Bug(A) +\$60

60 Days Dry Aged Wagyu +\$90

Patagonian Toothfish(A) +\$45

Mayura Chocolate Wagyu +\$70

Calamari Steak(A)

Full-Blood Wagyu Picanha +\$35

F1 Wagyu

『Double Your Wagyu +\$100』

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

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.』

SAMPLE MENU

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

KIDS MENU ONLY FOR KIDS 12YRS OR UNDER

59 DOLLARS PER PERSON

DRINK *A GLASS OF JUICE – APPLE OR ORANGE*

TEPPANYAKI *ATLANTIC SALMON(A)*

OR

CHICKEN

OR

F1 WAGYU +\$10

FRIED RICE *GARLIC FRIED RICE*

DESSERT *HOMEMADE VANILLA ICE-CREAM*