



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 & Tarragon Mayo

Tsukune Pickled Shallots

Lobster Sake Cream Sauce & Wasabi Aioli

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

2016 Moët&Chandon Grand Vintage, Champagne

Kokuryu Kuzuryu, Junmai

2024 Henschke Julius, Riesling

2018 Penfolds St Henri, Shiraz

Hakutsuru Niku, Junmai Daiginjo 『Exclusive Sake for Kobe Beef』

2020 Rockford Basket Press, Shiraz

Houou Biden Hizou, Plum Sake

* All wines' vintage are 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 public holidays and Sundays. * 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

Miyazaki A5 Wagyu *or* **Kobe Beef** +\$75
comparison with
F1 Wagyu *or* **Mayura Chocolate Wagyu** +\$30
 or **60 Days Dry Aged Wagyu** +\$35
『Double Your Wagyu +\$75』

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Chef's Selection

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne
2023 Rockford Hand Picked, Riesling
2022 Penfolds Cellar Reserve, 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 +\$20 | Lamb Backstrap

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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 +\$35

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

Please Choose  Your Main

Seitan Steak

or

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

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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