



Tasting Australia

『 Savor the unparalleled indulgence of our F1 Wagyu steak, marbling grade 4-5, a pinnacle of top premium Australian Wagyu, especially curated for Tasting Australia. This exquisite offering is complemented by a trio of distinctive sauces: the luxurious black truffle, the fiery chilli, and the refreshingly unique kiwi sauce. Each serving is an invitation to a culinary exploration like no other. We value your palate and insights; alongside your steak, you'll receive a feedback card. We encourage you to share your experience and help us craft the signature flavor that best represents Samurai Teppanyaki House. 』

65 PER SERVE (300gm)

Served with Salad & Miso Soup



ENTREE	<i>SASHIMI PLATTE</i>	\$30
	<i>TEMPURA PRAWN AND VEGGIES</i>	\$20
	<i>TEBASAKI CHICKEN WINGS</i>	\$15
	<i>TEMPURA MIX VEGGIES[V]</i>	\$15
	<i>AGEDASHI TOFU [V]</i>	\$15
ADD SURF-TURF	<i>Hokkaido Scallops</i>	\$20
	<i>QUEENSLAND TIGER PRAWN</i>	\$25
	<i>SOUTHERN ROCK LOBSTER</i>	\$90
FRIED RICE	<i>GARLIC FRIED RICE</i>	\$10
FRUIT PLATTER	<i>ASSORTED FRESH FRUITS</i>	\$10

* 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.