



RIVERSIDE TEPPANYAKI

SUMMER INDULGENCE

10 course teppanyaki summer indulgence

145.0 pp

Add a baby lobster tail to you summer indulgence

185.0 pp

Flaming No1 Special

*crab salad with avocado wrapped in Hiramasa kingfish
and flamed on the teppan with our secret sauce*

Dragon Egg

*tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf,
topped with avocado and finished with ponzu sauce*

Wagyu tenderloin tataki

seared and chilled, served rare with garlic, ginger and ponzu sauce

Spicy Calamari Salad

*Pacific line caught calamari with house made chilli sauce on
garden fresh greens with creamy sesame dressing*

Yuzu sorbet

To cleanse the palate

Barramundi

*Farmed centre cut farmed barramundi fillet flamed with house made terriyaki sauce,
served with pumpkin and zucchini slices*

Kobe Miso

Kobe own blend of red and white miso in our house made dashi broth

Tenderloin and King prawn

*Darling Downs grain fed tenderloin cooked to your liking with a
teppan seared SA wild caught king prawn, served with asparagus, mushroom and spinach*

Lobster Tail **(upgrade only)**

*Sweet baby lobster tail broiled on the teppan, then flamed and finished in Japanese style sesame mornay
sauce, with baby spinach and lemon*

Garlic Rice

Akitakomachi rice baked on the Teppan with soy, seaweed butter and garlic

Crepe Suzette

*teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier,
then glazed with orange caramel sauce and served with French vanilla gelato*