



THE TEPPANYAKI EXPERIENCE

Miso Soup

Wakame, Silken Tofu, Spring Onion

ENTRÉE - choice of

Tiger Eye Roll

Salmon, Scallop, Cream Cheese, Tobiko, Squid, Nori, Spicy Mayo, Teriyaki Sauce

Salmon Nori Tempura Tacos

Sushi Rice, Seaweed Salad, Avocado, Togarashi Mayo, Chives, Toasted Sesame

Tuna Tartare Miso Cones

Maldivian Yellowfin Tuna, Ikura, Edamame, Seaweed Salad, Spring Onion, Sesame, Lettuce, Ponzu

Wakame Salad

Marinated Seaweed, Cucumber, Cherry Tomato, Red Cabbage, Apple, White Sesame Dressing

MAIN COURSE TASTING

Yellowfin Tuna, Reef Fish

NZ Regal King Salmon, King Scallop

Cape Grim Tenderloin, Tiger Prawn

*Served with Garlic Fried Rice, Vegetables, House Fermented Pumpkin Soy Sauce
Trio Of Homemade Sauces - Ponzu, Creamy Dijon, Teri-plum*

DESSERT - choice of

Green Apple Cinnamon Volcano

Butterscotch Sauce, Vanilla Ice Cream

Matcha Mille Crepe

Whipped Cream, Yuzu Ice Cream

Mochi Trio

Lychee & Mango, Red Bean & Sesame, Green Tea & Chocolate

Seating Time 7.00pm, Maximum 10 Guests

USD50++ for DAI/FB/HB

USD130++ for BB

Please see our Wellness Your Way menus for Vegan/Vegetarian, Dairy Free, Gluten free and Low Carb. Please advise us of any allergies or intolerances. All prices are in USD and are subject to 27.6% government taxes and service charge.



THE TEPPANYAKI EXPERIENCE

WYW Vegan/Vegetarian

Miso Soup

Wakame, Silken Tofu, Spring Onion

ENTRÉE - choice of

Nori Tempura Tacos

Sushi Rice, Seaweed Salad, Avocado, Togarashi Mayo, Chives, Toasted Sesame

Tofu Tartare Miso Cones

Tofu, Edamame, Seaweed Salad, Spring Onion, Sesame, Lettuce, Ponzu

Wakame Salad

Marinated Seaweed, Cucumber, Cherry Tomato, Red Cabbage, Apple, White Sesame Dressing

MAIN COURSE TASTING

Fishless Fillet

Konjac Calamari

Plant Based Chicken Breast, Plant-based Prawn

*Served with Garlic Fried Rice, Vegetables, House Fermented Pumpkin Soy Sauce
Duo Of Homemade Sauces - Ponzu, Teri-plum*

DESSERT

Green Apple Cinnamon Volcano

Coconut Ice Cream

Seating Time 7.00pm, Maximum 10 Guests

USD50++ for DAI/FB/HB

USD130++ for BB

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THE TEPPANYAKI EXPERIENCE

WYW Dairy Free

Miso Soup

Wakame, silken tofu, spring onion

ENTRÉE - choice of

Salmon Nori Tempura Tacos

Sushi Rice, Seaweed Salad, Avocado, Togarashi Mayo, Chives, Toasted Sesame

Tuna Tartare Miso Cones

Maldivian Yellowfin Tuna, Ikura, Edamame, Seaweed Salad, Spring Onion, Sesame, Lettuce, Ponzu

Wakame Salad

Marinated Seaweed, Cucumber, Cherry Tomato, Red Cabbage, Apple, White Sesame Dressing

MAIN COURSE TASTING

Yellowfin Tuna, Reef Fish

NZ Regal King Salmon, King Scallop

Cape Grim Tenderloin, Tiger Prawn

*Served with Garlic Fried Rice, Vegetables, House Fermented Pumpkin Soy Sauce
Duo Of Homemade Sauces - Ponzu, Teri-plum*

DESSERT

Green Apple Cinnamon Volcano

Coconut Ice Cream

Seating Time 7.00pm, Maximum 10 Guests

USD50++ for DAI/FB/HB

USD130++ for BB

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THE TEPPANYAKI EXPERIENCE

WYW Gluten Free

Miso Soup

Wakame, silken tofu, spring onion

ENTRÉE - choice of

Tiger Eye Roll

Salmon, Scallop, Cream Cheese, Tobiko, Squid, Nori, Spicy Mayo, Teriyaki Sauce

Tuna Tartare Miso Cones

Maldivian Yellowfin Tuna, Ikura, Edamame, Seaweed Salad, Spring Onion, Sesame, Lettuce, Ponzu

Wakame Salad

Marinated Seaweed, Cucumber, Cherry Tomato, Red Cabbage, Apple, White Sesame Dressing

MAIN COURSE TASTING

Yellowfin Tuna, Reef Fish

NZ Regal King Salmon, King Scallop

Cape Grim Tenderloin, Tiger Prawn

*Served with Garlic Fried Rice, Vegetables, House Fermented Pumpkin Soy Sauce
Trio Of Homemade Sauces - Ponzu, Creamy Dijon, Teri-plum*

DESSERT - choice of

Green Apple Cinnamon Volcano

Butterscotch Sauce, Vanilla Ice Cream

Mochi Trio

Lychee & Mango, Red Bean & Sesame, Green Tea & Chocolate

Seating Time 7.00pm, Maximum 10 Guests

USD50++ for DAI/FB/HB

USD130++ for BB

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THE TEPPANYAKI EXPERIENCE

WYW Low Carb

Miso Soup

Wakame, silken tofu, spring onion

ENTRÉE - choice of

Tuna Tartare Miso Cones

Maldivian yellowfin tuna, ikura, edamame, seaweed salad, spring onion, sesame, lettuce, ponzu

Wakame Salad

Marinated Seaweed, Cucumber, Cherry Tomato, Red Cabbage, Apple, White Sesame Dressing

MAIN COURSE TASTING

Yellowfin Tuna, Reef Fish

NZ Regal King Salmon, King Scallop

Cape Grim Tenderloin, Tiger Prawn

Served with Garlic Fried Cauliflower Rice, Vegetables, House Fermented Pumpkin Soy Sauce

Trio Of Homemade Sauces - Ponzu, Creamy Dijon, Teri-plum

DESSERT

Coconut Ice Cream

Seating Time 7.00pm, Maximum 10 Guests

USD50++ for DAI/FB/HB

USD130++ for BB

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