

# TEPPAN SET MENU

## QUEENSTOWN

*A sumptuous combination of sea and land*

*Seafood and chicken*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*tender chicken thigh with teriyaki glaze*

**\$43**

## ARROWTOWN

*A sumptuous combination of sea and land*

*Seafood and beef*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter*

**\$45**

## SHOTOVER

*A sumptuous combination of sea and land*

*Seafood, tiger prawn, chicken, beef and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tiger prawn, scallop, salmon with egg sauce, carpaccio  
dressing, red cabbage pickles and spinach with sesame sauce*

*teppanyaki fried rice*

*tender chicken thigh with teriyaki glaze,  
NZ premium beef fillet with garlic butter,  
herb-marinated NZ premium lamb rack*

**\$65**

## CROMWELL

*Seafood lover*

*Seafood and tuna*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*fresh tuna with carpaccio dressing and  
red cabbage pickles*

**\$43**

## WANAKA

*Seafood lover*

*Seafood and tiger prawn*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*tiger prawn with egg sauce, carpaccio dressing and  
red cabbage pickles*

**\$46**

## REMARKABLES

*Specially designed for vegetarians*

*Tofu and vegetables*

### STARTERS

*green salad & grilled vegetables*

### MAINS

*edamame with vege sushi roll*

*teppanyaki fried rice*

*fresh tofu and seasonal vegetables with  
miso honey sauce*

**\$40**

## WAKATIPU

*Meat lover*

*Chicken and beef*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter*

**\$42**

## GLENORCHY

*Meat lover*

*Chicken and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*herb-marinated NZ premium lamb rack*

**\$45**

## CORONET PEAK

*Meat lover*

*Chicken, beef and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter,  
herb-marinated NZ premium lamb rack*

**\$55**

## A LA CARTE

*a la carte selection includes grilled vegetables,  
miso soup, teppanyaki fried rice*

### chicken thigh (200g)

*tender chicken thigh with teriyaki glaze - \$42.00*

### beef fillet (200g)

*NZ premium beef fillet with garlic butter - \$44.00*

### salmon (4 pieces)

*NZ fresh salmon with carpaccio dressing and  
spinach with sesame sauce - \$45.00*

### tuna (3 pieces)

*NZ fresh tuna with carpaccio dressing and  
spinach with sesame sauce - \$44.00*

### prawns (10 pieces)

*butter-glazed prawns served with egg sauce - \$43.00*

### scallops (7 pieces)

*butter-glazed tender scallops with  
carpaccio dressing - \$46.00*

### lamb (5 pieces)

*herb-marinated NZ premium lamb rack - \$48.00*

### tiger prawn (5 pieces)

*butter-glazed tiger prawns with egg sauce and  
carpaccio dressing - \$47.00*

## KID'S MENU

*for ages 12 and under*

### STARTERS

*grilled vegetables*

### MAINS

*choice of beef / chicken / salmon /  
teppanyaki fried rice*

### DESSERT

*vanilla ice-cream*

**\$25**

All of our sauces are homemade.

 VEGETARIAN

 GLUTEN-FREE

 CAN BE MADE GLUTEN-FREE

15% surcharge on public holidays.



# KITCHEN





## SASHIMI

salmon	5 pieces - \$15.90
tuna	5 pieces - \$16.90
sashimi moriawase	assorted 7 pieces - \$21.90

## PLATTER

HIKARI platter	chef's choice of sashimi x 5, sushi roll x 4, nigiri x 3 - \$29.90
sushi nigiri platter	chef's choice of sushi roll x 4, nigiri x 7 - \$28.90

## SUSHI ROLL - MAKI

salmon & avocado	salmon, avocado - \$18.90 
spicy tuna	fresh tuna, cucumber, spicy mayo, tobikko - \$18.90 
gold california	salmon, crab meat, cucumber, avocado, tobikko, Japanese mayo - \$18.90
prawn tempura	prawn tempura, avocado, ten katsu, Japanese mayo - \$18.90
vegetable	capsicum, cucumber, avocado, carrot, microgreens - \$14.90  
teriyaki chicken	chicken marinated in teriyaki sauce - \$17.90
chicken katsu	crispy chicken katsu, Japanese mayo, katsu sauce - \$17.90

## TAPAS

gyoza	pork and garlic chive dumplings - \$10.90
garlic prawns	prawns, garlic butter - \$16.90
agedashi tofu	fresh fried tofu, bonito flakes, tempura sauce - \$13.90
kimchi	spicy pickled cabbage - \$6.60
edamame	steamed soybeans, salt - \$6.90  
beef tataki	seared beef, microgreens, ponzu sauce - \$16.90 
chicken katsu	bread crumbed crispy chicken cutlet, homemade fruity katsu sauce - \$15.90
seaweed salad	soy, mirin, sake, vinegar marinated seaweed - \$6.90 
takoyaki	octopus, takoyaki sauce, Japanese mayo, dried bonito flakes - \$10.90
ika furai	squid tentacle, bread crumbs, spicy mayo - \$12.90
spicy edamame	steamed soybeans, spicy sauce - \$7.50

All of our sauces are homemade.

 VEGETARIAN

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## RAMEN & UDON

miso ramen	soybean broth, chashu pork belly, boiled egg, mung beans and spring onion - \$19.90
tonkotsu ramen	pork broth, chashu pork belly, boiled egg, mung beans and spring onion - \$19.90
spicy ramen	spicy pork broth, chashu prok belly, boiled egg, mung beans and spring onion - \$19.90
tempura udon	fish broth, king prawn and seasonal vegetables tempura - \$21.90
spicy seafood udon	spicy fish broth, prawn, daily white fish - \$21.90


## DONBURI & CURRY

teriyaki	Japanese rice bowl dish with a variety of ingredients serve with miso soup and green salad
katsu	chicken - \$22.90 / beef - \$24.90 / salmon - \$26.90 chicken katsu - \$22.90 / chicken katsu curry - \$25.90

## COMBINATION SET

udon set	a selection of hot dishes and freshly-made sushi
chicken katsu set	udon, sashimi x 3, nigiri x 3, seaweed salad - \$27.00
tempura set	mini udon, chicken katsu, sushi roll x 2, nigiri x 3 - \$29.00 mini udon, assorted tempura, sushi roll x 2, nigiri x 3 - \$28.00





## TEMPURA

vege	seasonal vegetable tempura - \$13.90 
prawn	king prawn tempura - \$18.90
assorted	king prawn, scallop, white fish, seasonal vegetable tempura - \$21.50

## KARAAGE

Japanese-style fried chicken	marinated in your choice of flavour
original fried chicken	
teriyaki honey fried chicken	
sweet, sticky and spicy fried chicken (mild or hot)	
* 5 pieces - \$15.90	
* 10 pieces - \$29.90	

## SIDES

HIKARI miso shiru	white miso soup, wakame - \$3.00
gohan	steamed medium-grain white rice - \$3.00  
green salad	seasonal green leaves with homemade dressing - \$5.00  

## DESSERT

ice-cream	1 scoop - \$5.00 2 scoops - \$8.50
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