



Wagyu Ya Teppanyaki

おすすめ!

DELUXE TEPPAN EXPERIENCE

11 Courses Chef's Selection of
today's best ingredients on the
Teppan.

350 per
person

M9 + Teppan Set

CALIFLOWER SOUP

Cauliflower, Onion, Garlic, Mushroom, Cream

ZENSAI

3 types of daily selection cold starter

SASHIMI

Our Daily Catch, 4 pcs

UNAGI CHAWANMUSHI

Fresh water eel, Steam Egg Custard

GREEN SALAD

Oak Lettuce, Wafu Dressing

SEAFOOD TRIO

Scallop, Prawn, Squid

SALMON STEAK

Wafu Sauce

M9+ AUSTRALIAN WAGYU STEAK

Spicy Miso | Negi Oil | Yuzu Olive Tapenade

*LIVE ABALONE & MUSHROOM (+\$38)

Live Abalone & Daily Fresh Mushroom

CHAHAN & SHIRO MISO

Japanese style fried rice & Shiro miso soup

DESSERT

Choice of

Matcha Tiramisu | Melbourne Cheesecake
Kuromitsu | Mango Iced Cake | Almond Tofu

150 per
person

A5 Teppan Set

CALIFLOWER SOUP

Cauliflower, Onion, Garlic, Mushroom, Cream

ZENSAI

3 types of daily selection cold starter

SASHIMI

Our Daily Catch, 4 pcs

KANI CHAWANMUSHI

Crab, Steam Egg Custard

GREEN SALAD

Oak Lettuce, Wafu Dressing

TUNA STEAK

Truffle Red Wine Sauce

KING PRAWNS

Smoked Radish Tartare

LIVE ABALONE & MUSHROOM

Live Abalone & Daily Fresh Mushroom

A5 JAPANESE WAGYU STEAK

Spicy Miso | Negi Oil | Yuzu Olive Tapenade

FOIE GRAS FRIED RICE & SHIRO MISO

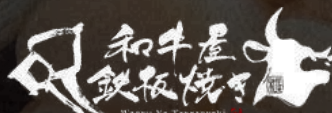
Teppan Foie gras fried rice & Shiro Miso soup

DESSERT

Choice of

Matcha Tiramisu | Melbourne Cheesecake
Kuromitsu | Mango Iced Cake | Almond Tofu

250 per
person



SET MENU

SEAFOOD & CHICKEN

Daily fresh catches

TEPPAN OYSTER (EACH)	9
Ponzu	
HOKKAIDO SCALLOP (2PC)	19
Yuzu Kosho, Dashi	
FRESH LOBSTER	MP
Whole Lobster, Saffron	
ORA KING SALMON	36
Teriyaki Sauce	
TEPPANYAKI IKA	48
Teppan fried whole squid with BBQ Sauce	
MILAWA CHICKEN STEAK	29
Teriyaki Sauce, Yuzu-Kosho	
DUCK BREAST	49
Yuzu Soy with Turnips mash, Kale	
BLUE FIN TUNA STEAK	49
Truffle Red Wine Sauce	

VEGETABLE

Greens & Others

KING OYSTER MUSHROOM	22
SHIMEJI MUSHROOM	19
ZUCCHINI (8PC)	18
MIXED VEGETABLE	25
SNOW PEA	18
SNOW PEA SHOOT	18



LIVE ABALONE (EA) 48
Butter Seaweed Sauce



KING PRAWNS (EA) 19
Smoked Radish Tartare



TEPPANYAKI A LA CARTE

SASHIMI

UNI Sea Urchin	55	FRESH OYSTER (EACH) Yuzu Kosho Dressing or Tosazu Jelly	8
HAMACHI SASHIMI King Fish Sashimi	31	HOTATE SASHIMI Hokkaido Scallop Sashimi	19
SALMON SASHIMI Salmon Sashimi	28	AKA GAI Ark Shell Sashimi	23
BLUE FIN TUNA SASHIMI Freshly sliced Blue Fin Tuna	33	HAMACHI BELLY SASHIMI The fatty part of the king fish	34
BLUE FIN TORO SASHIMI Freshly sliced Blue Fin Tuna Belly	48	LOBSTER SASHIMI Live lobster	MP
SALMON BELLY SASHIMI Belly part of salmon sashimi	33	O-TORO SASHIMI The belly part of the Tuna. Juicy!	19/PC
HOKKIGAI SASHIMI Canadian Surf Clam	19	MIDORI AWABI SASHIMI Green lip Abalone Sashimi	22/PC

DELUXE SASHIMI 128
8 kinds of freshly sliced premium daily catch including Toro, Abalone & 3 types of chef selected sashimi carpaccio. **Perfect for 2**

PREMIUM SASHIMI 99
7 kinds of freshly sliced premium daily catch including Toro & some chef selected sashimi carpaccio,

ASSORTED SASHIMI 69
A total of 18 pcs of freshly sliced sashimi, 3 pcs per kind.





COLD STARTER



TUNA TATAKI 34
Ponzu, Daikon, Garlic Chips



SALMON CARPACCIO 28
Olive Oil, Soy, Lemon, Vinegar



KINGFISH CARPACCIO 29
Yuzu-Miso, Fried Onion, Tougarashi



SCALLOP CARPACCIO 29
Yuzu Truffle, Ikura, Chopped Truffle

WHITEFISH CARPACCIO 29
Nori Ume, White Sesame, Micro Shiso



WAGYU TATAKI 35
M9+ Wagyu Striploin, Daikon Ponzu Salsa



COLD TOFU 18
Olive Oil, Soy, Lemon, Vinegar



GREEN SALAD 15
Oak Lettuce, Mustard Nori Dressing

NIGIRI

(Traditional Sushi)

UNI GUNKAN (1PC)

Sea Urchin

28

HOTATE NIGIRI (2PC)

Hokkaido Scallop

15

TORO NIGIRI (1PC)

Tuna Belly

20

WHITEFISH NIGIRI (2PC)

Daily Catch White Fish

15

SALMON NIGIRI (2PC)

Salmon Nigiri

15

UNAGI NIGIRI (2PC)

Traditional Eel Sushi

12

KING FISH NIGIRI (2PC)

Freshly sliced Kingfish

18

TAMAGO NIGIRI (2PC)

Japanese omelette sushi

11



A5 SIRLOIN NIGIRI

38

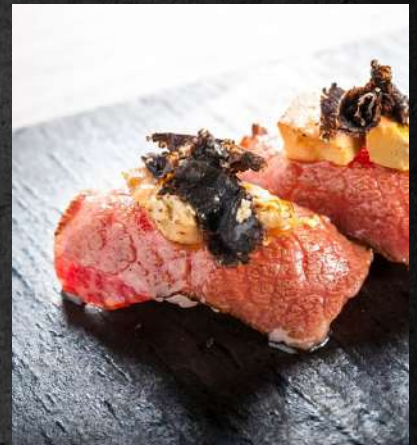
A5 wagyu, sirloin nigiri sushi, aburi sweet soy (2 pc)



FOIE GRAS GUNKAN SUSHI

33/PC

15-18g French goose liver on top of Japanese sushi rice (Each)



M9+ WAGYU ABURI NIGIRI

28

Seared M9+ Wagyu, foie gras, black truffle & shiso. (2 pc)

SUSHI

ASSORTED SUSHI PLATE

69

8 Types of assorted nigiri sushi & a house special made futomaki

DELUXE SUSHI PLATE

105

10 Types of assorted nigiri sushi including O-toro & a house special made futomaki.

おすすめ!



TEMAKI

(Hand roll, each)



NEGI TORO TEMAKI 18

Finely Chopped Tuna Belly, Spring Onion, Ikura, Potato Crunch



SALMON TARTAR TEMAKI 15

Salmon, Smoke Radish Tartar, Tobiko, Potato Crunch



UNAGI TEMAKI 13

Unagi, Cucumber

URAMAKI

(Inside out sushi roll, cuts into 8pcs)

UNAGI FOIE GRAS ROLL 48

Foie Gras, Unagi, Cucumber, Japanese Omelette

ABURI SALMON ROLL 28

Prawn, Seared Salmon, Cucumber, Avocado

YUBA CALIFORNIA ROLL 24

Prawn, Yuba, Cucumber, Avocado, Yukari



TEBASAKI KARAAGE 23

Deep fried Chicken Wings,
Sweet Garlic Soy



AGEDASHI TOFU 19

Traditional Japanese Style
Fried Tofu Dashi Soy, Bonito



FRENCH FRIES 12

Wafu-aioli, Yuzu-Mayo
Moroccan Konbu Mayo



UNAGI TEMPURA 33

Freshwater Eel Tempura.
Sweet Soy



CHICKEN KARAAGE 24

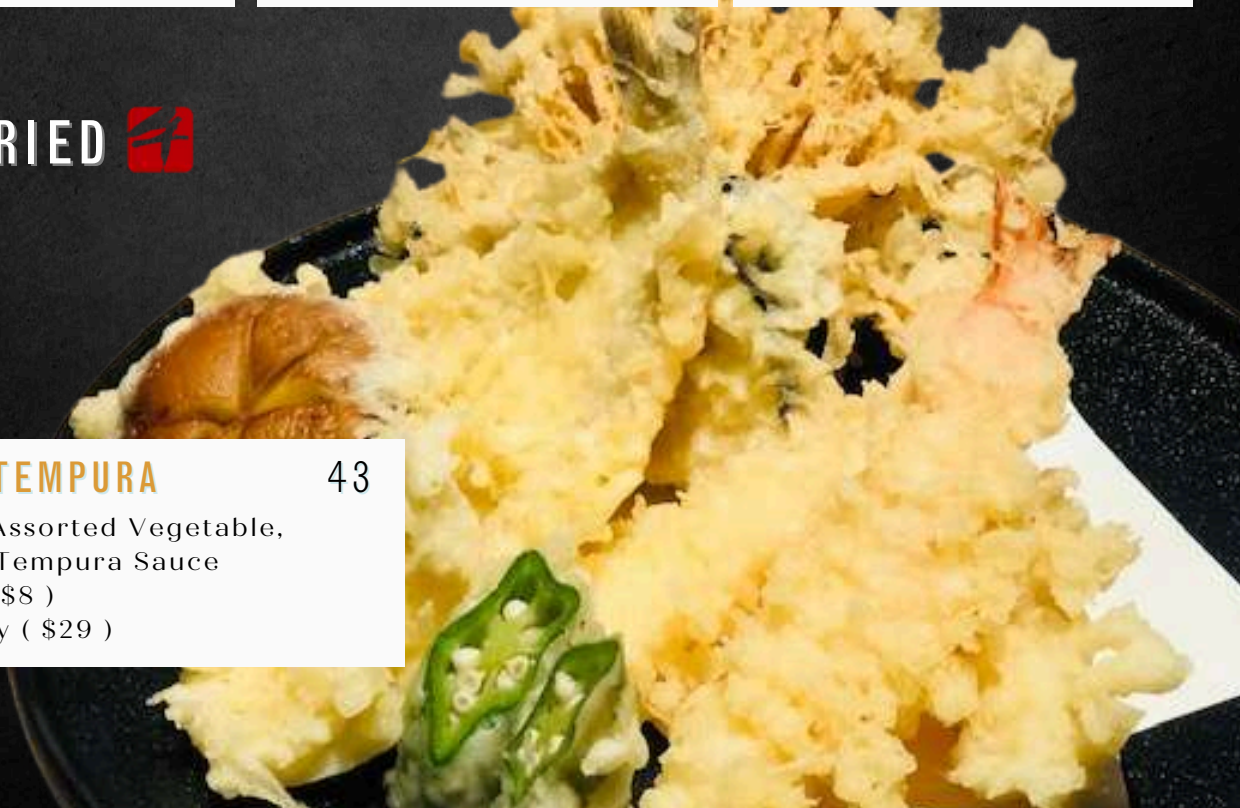
Fried Chicken,
Kimchi Mayo



NANKOTSU 22

Grilled soft bone,
Ponzu Dipping

HOT & FRIED 



ASSORTED TEMPURA 43

Prawn 3 pcs, Assorted Vegetable,
Kimchi Mayo, Tempura Sauce
Extra Prawn (\$8)
Vegetable only (\$29)



EDAMAME 10
Japanese Soy Bean
Sea Salt



KANI CHAWANMUSHI 22
Egg Custard, Crab,
Mushroom, Prawn.



WAGYU GYOZA 24
Minced M9+ Wagyu,
vegetable & herbs (6pc)



UNAGI CHAWANMUSHI 19
Freshwater Eel , Dashi
Soy



TERIYAKI TOFU 22
Pan fried Tofu
Teriyaki



EIHIRE YAKI 29
Grilled stingray fin
spiced mayonnaise

MORE 
HOT & FRIED

TEPPANYAKI IKA 48
Teppan fried whole squid
in hot sauce.





CHICKEN STEAK 29

Milawa chicken thigh, Teriyaki, Yuzu Kosho



SALMON STEAK 36

King Salmon Fillet, Teriyaki



WAGYU STEAK DON 49

M9+ Wagyu Steaks, Onsen Egg



SHABU SHABU DON 39

M9+ Australian Wagyu Slice, Sweet Soy, Onsen egg



HAMACHI KAMA 28

Grilled Kingfish wings with light salt

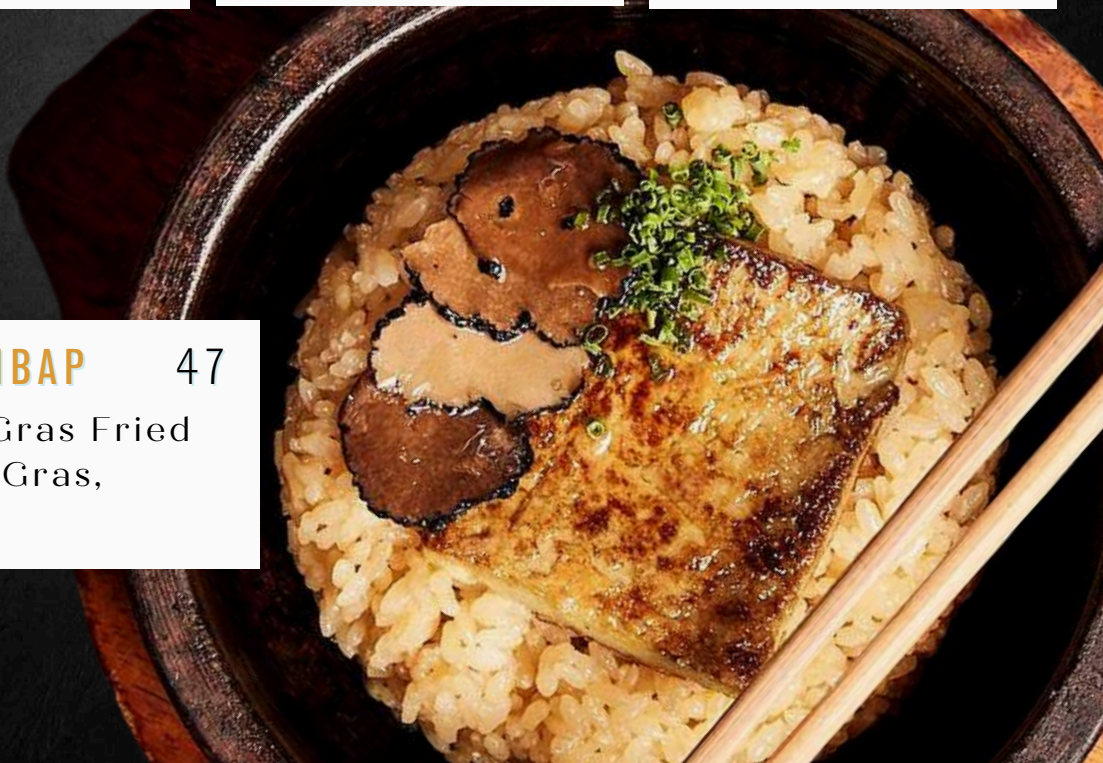


ASARI YAKI RAMEN 34

Pan fried Clams, Chilli, garlic,

FOIE GRAS BIBIMBAP 47

Our famous Foie Gras Fried Rice. French Foie Gras, Truffle.



SAKE ASARI

28

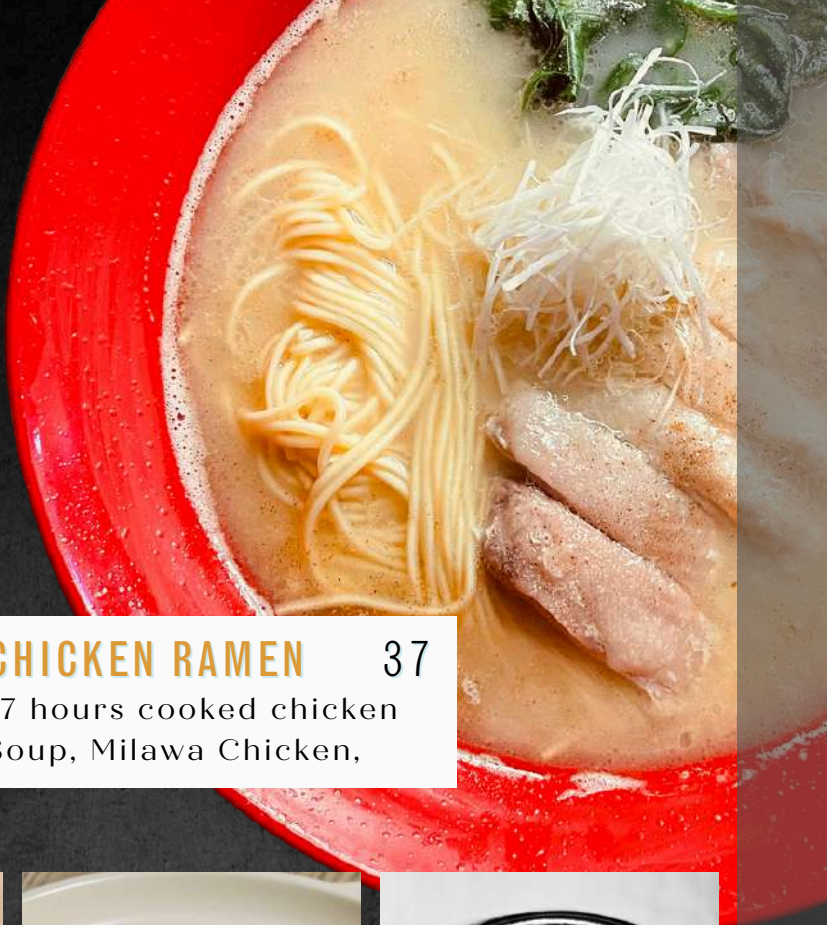
Sake cooked clams in light broth



CHICKEN RAMEN

37

17 hours cooked chicken Soup, Milawa Chicken,



NABEYAKI UDON

29

M9+ Wagyu, Kamaboko, Tempura Prawn, Veg, Egg



WAGYU INANIWA UDON

37

M9+ Wagyu beef, Soy Base Soup, Japanese Inaniwa Udon



SHABU NABE

33

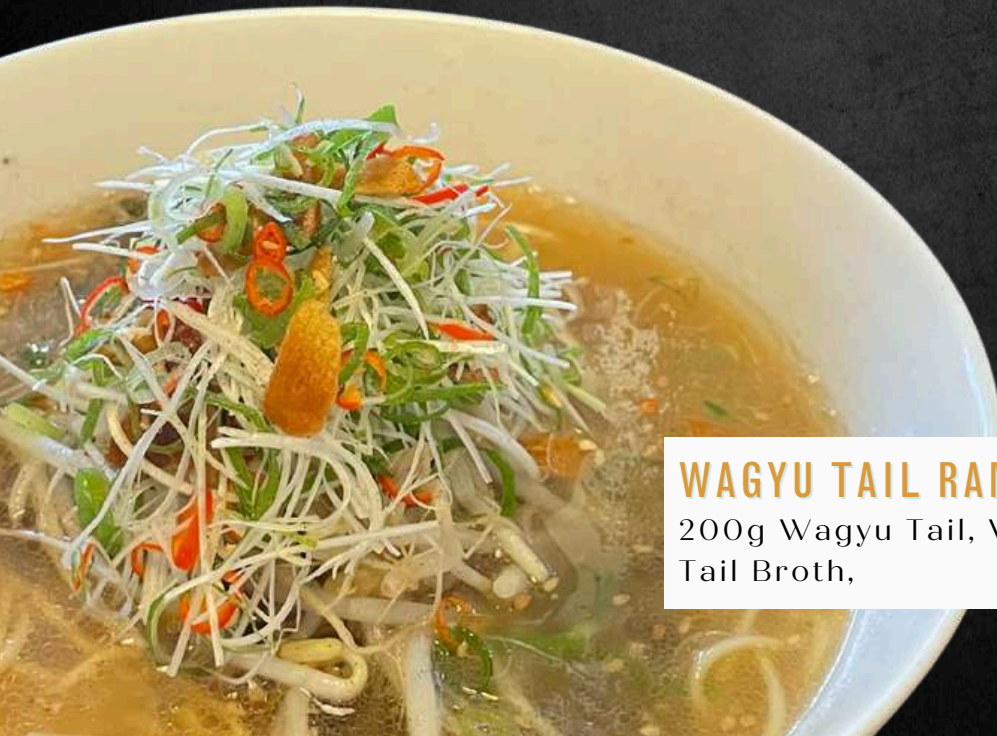
Seasonal vegetables with dashi broth. Ponzu Dipping



WAGYU KIMCHI SOUP

26

M9+ Wagyu, Tofu, Kimchi Mild



WAGYU TAIL RAMEN

37

200g Wagyu Tail, Wagyu Tail Broth,

SOUP & NOODLE





ASSORTED TEPPANYAKI 238

WAGYU STEAK SET

Daily Chef Selection of 2 different M9 Australian Wagyu Steaks featuring **David Blackmore**, **Sher Blue Label Wagyu**, and a **A5 Japanese Wagyu Steak**.

Served with:
Side Dishes & Dipping Sauce

M9+ WAGYU & MILAWA CHICKEN SET 199

Daily Chef Selection of 2 different M9 Australian Wagyu Steaks featuring **David Blackmore**, **Sher Blue Label Wagyu**, and **Milawa Chicken fillet**

Served with:
Side Dishes & Dipping Sauce
Kimchi Soup or Wagyu Tail Soup

Perfect for 2

ADD SIDES

Kimchi	6
Japanese Steam Rice	5
Side dish platter	15

DELUXE TEPPANYAKI WAGYU STEAK SET 358

Daily Chef Selection of 2 different M9 Australian Wagyu Steaks featuring **David Blackmore**, **Sher Blue Label Wagyu**, and 2 different kinds **A5 Japanese Wagyu Steaks**.

Served with:
Side Dishes & Dipping Sauce





M9+ HOT POT SET

David Blackmore M9+ Chuck Roll Slices, Vegetable Plate

SHABU SHABU 120 Dashi base

SPICY MISO TOMYUM 120 A hot & spicy soup base

SUKIYAKI 120 Traditional Japanese Sweet Soy Base

CHICKEN SOUP 150 17 hrs cooked chicken soup serves w/ milawa chicken

DAVID BLACKMORE WAGYU TAIL SOUP 150 Slow Cooked David Blackmore Wagyu Tail Soup, Served with Wagyu Tail

おすすめ!



M9+ FAMILY FEED HOT POT 195 (2-4 PPL)

David Blackmore M9+ Oyster Blade Slices & M9+ Eyeroll Slices. Kurobuta Blackhair Pork Belly Slices, Assorted Vegetable Plate

Choices of:

Shabu Shabu / Sukiyaki / Spicy Miso TomYum Style

or

17 hours cooked Chicken Soup (+\$15)

David Blackmore Wagyu Tail Soup (+30)



A5 + M9 295

SHABU SHABU SET

Japanese A5 Sirloin Slice, David Blackmore M9+ Australian Eye Roll Slices, Assorted Vegetable Plate

Choices of:

Shabu Shabu / Sukiyaki / Spicy Miso TomYum Style

or

17 hours cooked Chicken Soup (+\$15)

David Blackmore Wagyu Tail Soup (+30)

ADDITIONAL

M9+ AUSTRALIAN

David Blackmore, 150g 48

A5 SIRLOIN SLICE

Omi Gyu, A5, 150g 135

Yamagata, A5, 150g 135

SEAFOOD

Live Lobster MP

Live Abalone (6 Heads size) 48

OTHERS

Udon 5

Assorted vegetable 32



MATCHA TIRAMISU 18
Matcha, Cream, Coffee



MANGO COCONUT ICED CAKE 18
Mango, Coconut, Ricotta Cheese



KUROMITSU 18
Kinako, Vanilla Ice-Cream



MELBOURNE CHEESECAKE 18
Vanilla, Coffee, Cheese



SIGNATURE PARFAIT 19
Vanilla ice-cream, seasonal wild berry compote. french baguette with butter



ALMOND TOFU 18
Coconut, Cream
Our unique twisted on the tradition Japanese style of almond tofu