

## TEPPANYAKI MAINS

### SEAFOOD

<b>HOTATE</b>	220g Scallops	39
<b>SAKANA</b>	300g Fish	25
<b>SALMON</b>	250g Salmon Teriyaki	35
<b>EBI</b>	250g Prawns	29
<b>IKA</b>	250g Calamari	26
<b>UNAGI</b>	BBQ Eel	24

### POULTRY

<b>TORI TERIYAKI</b>	250g Chicken Teriyaki	29
<b>TORI NINNIKU</b>	250g Chicken with Garlic	29
<b>KAMO ROSU</b>	Marinated Duck Breast	32

### BEEF

<b>MISO YAKI</b>	230g Eye Fillet - Miso Sauce	40
<b>KOBE STYLE</b>	230g Eye Fillet - Red Wine, Butter, Soy	40
<b>BATAYAKI</b>	Sliced Striploin Roll with Alfalfa and Garlic	38
<b>WAGYU FLANK</b>	230g Jacks Creek Wagyu Flank MB 4	46
<b>WAGYU FLAT IRON</b>	230g Wagyu Flat Iron MB 8	78
<b>WAGYU STRIPLON</b>	200g Wagyu Striploin MB 9	108

### VEGETABLES

<b>MISO TOFU</b>	Seared Tofu with Miso Sauce	14
<b>FRESH VEGETABLES</b>	Stir Fried Seasonal Vegetables	18
<b>GARLIC BUTTER MUSHROOM</b>	Mushrooms with Garlic Butter	18

### RICE

<b>YAKI MESHI</b>	Fried Rice with Chicken, Onion, Carrot, Shallot, Egg	8
<b>VEG YAKI MESHI</b>	Fried Rice with Mushroom, Onion, Carrot, Shallot, Egg	8
<b>UNAGI RICE</b>	BBQ Eel with Steamed Rice	24
<b>GOHAN</b>	Steamed Rice	4

## NOODLES

<b>YAKI UDON</b>	16
Stir Fried Udon Noodles with Chicken, Vegetables and Egg	
<b>VEG YAKI UDON</b>	16
Stir Fried Udon Noodles with Mushroom, Vegetables and Egg	

## SIDES

<b>SASHIMI</b>	Tuna and Salmon (12pc)	20
<b>SEAWEED SALAD</b>	Seasoned Seaweed	13
<b>EDAMAME</b>	Salted Soy Beans	13
<b>MUSHROOM TEMPURA</b>	(10pcs)	14
<b>PRAWN TEMPURA</b>	(2pcs)	14
<b>TORI KATSU</b>	Crumbed Chicken with Katsu Sauce	17
<b>HARU MAKI</b>	Spring Rolls (5pcs)	15
<b>VEG GYOZA</b>	Deep Fried Veg Dumplings (4pcs)	15
<b>AGEDASHI TOFU</b>	Deep Fried Tofu in Light Soy	13
<b>MISO SHIRU</b>	Miso Soup	6



**ASAHI**  
**TEPPANYAKI**  
JAPANESE RESTAURANT

459 KING GEORGES RD, BEVERLY HILLS, NSW

