



WHARF
TEPPANYAKI



WELCOME TO WHARF TEPPANYAKI

Wharf Teppanyaki offers you a contemporary, interactive and fun dining experience. With a teppan table seating up to 46 people and with up to 12 cooking stations, your highly skilled teppanyaki chefs will deliver a dining experience that is truly unique in Sydney. Whether you are seated as a couple or in a group, we promise you will see all the action as your menu is expertly prepared to order.

The teppan table, itself, is the largest in Australia and we have yet to find one bigger or more modern anywhere in the world. Using the latest induction technology and all-ceiling hoods, the table has been designed so that you can see and participate in the creation of your meal, all in absolute comfort.

The KJ Lounge adds a perfect setting for before and after dinner drinks, and its private balcony overlooking Darling Harbour is a great space for a cocktail party or corporate event before moving to Wharf Teppanyaki for dinner.

~What is Teppanyaki?~

Teppanyaki is a traditional Japanese cuisine. The word teppanyaki is derived from the word teppan which translates to iron plate and yaki which means grilled. If you've ever shied away from teppanyaki for fear of getting egg on your face, Wharf Teppanyaki is the place for you. Here we cook authentic Japanese teppanyaki. It is not a dining experience that should be rushed and you are urged to engage your chef to make sure your special preferences are included. Part of the allure is to watch the chef's knife and cooking skills while your meal is being prepared. It is a personal dining experience, one in which you are consulted and can be involved.

~Ordering Teppanyaki~

As in all things, when in doubt ask! Your personal chef or service staff will guide you through the options to ensure you choose the best menu for your appetite. Our Head Teppanyaki Chef at Wharf Teppanyaki, Takehiro Hayashi, has created a variety of inspiring menus for you to choose from and with his personal flair, will ensure you experience the very best of teppanyaki dining. Whether your preference is for rock lobster, wagyu beef or king prawns, you won't be disappointed. If you feel you would like to add to any of the set menus or to build your own menu, a la carte options are also available.



~ Groups ~

Groups can book part or the entire table at Wharf Teppanyaki or private rooms at The Rocks Teppanyaki. Whether for a hens' night, bucks party, birthday party, business meeting or simply dinner with friends, our group menus will help you work towards a particular budget while still providing the full teppanyaki experience.

We suggest you select one menu for all, then sit back, relax and have our team cater for your every need. Every guest has a front row seat for the action as our experienced chefs slice and dice the food with gleaming knives and expert skill.

Using the freshest available produce and simple sauces, the natural flavours of our food are allowed to shine. There is also a separate a la carte menu for the more experienced teppanyaki diner who wants to spice up their group menu with some additional items.

~ Cocktails and Canapés ~

Who said you have to be seated to enjoy teppanyaki? Take your pick – the excitement and atmosphere of Wharf Teppanyaki or the privacy and elegance of The Rocks Teppanyaki.

Wharf Teppanyaki can hold cocktail parties for 25 to 375 guests with private entry, bar and for those who really want to turn it on, your own sushi station on the balcony.

The Rocks Teppanyaki has five individual dining rooms on two levels to suit your needs. Cocktail parties can be held for as few as 5 people and up to 100 people with exclusive use of the venue.



CANAPÉS AT TEPPANYAKI

6.⁵⁰ PER PIECE

No 1 Special

*crab salad with avocado wrapped with nori and kingfish,
topped with our secret sauce*

Dynamite tiger prawn skewer

grilled tiger prawns drizzled with spicy ginger sauce

Teppanyaki style Hokkaido scallop

Hokkaido scallop lollipop topped with sun dried tomato crème

Chicken teriyaki yakitori

marinated chicken thigh skewer with teriyaki sauce

Teppanyaki style lobster

with parmesan matoyaki sauce

Wagyu rump yakitori

skewer of wagyu rump with housemade amiyaki sauce

Okonomiyaki (seafood or vegetarian)

*Japanese savoury pancake with seafood,
Japanese mayonnaise & bonito flakes*

Salmon furikake

*grilled Tasmanian salmon marinated
in furikake with white miso sauce*

Teppanyaki salt & pepper calamari

*grilled pineapple cut calamari tossed with pink salt,
pink peppercorn and soy dressing*

Zucchini dengaku

*grilled baby zucchini stuffed with miso marinated tofu,
drizzled with sweet black miso sauce*

Teppanyaki oyster

grilled half shell oyster flamed with No 1 sauce

Pesto tofu (V)

silken tofu topped with black miso and macadamia nut pesto

Wagyu roll

thinly sliced wagyu rolled with spinach, carrot, and asparagus

15% Surcharge on Sundays and Public Holidays



TSU TSU MI

59.⁹⁰

Flaming Number One Special

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

Hot mushroom salad

*fresh greens with a selection of oyster and enoki
mushrooms flavoured with seaweed butter*

Tsutsumi-yaki

*your choice of 170gm Cobia (black Kingfish) or 170gm salmon
with mirin and teriyaki sauce, then packaged and puff-baked on the teppan, with
grilled asparagus, shitake mushroom & baby spinach*

Red and white miso soup

Chef's special dessert

BODY & SOUL (VEGETARIAN)

59.⁹⁰

Spicy edamame

steamed and salted baby soya beans in the pod

Seaweed salad

*mixed greens with fresh tomato, cucumber and
marinated seaweed, drizzled with housemade soy dressing*

Vegetable tempura

selection of vegetables in light tempura batter, with dipping sauce

Hot mushroom salad

garden greens with wild mushrooms teppanyaki style

Grilled tofu and vegetable dengaku

*teppanyaki style silken tofu with pumpkin, sweet potato
and spinach with dengaku sauce*

Garlic or steamed rice

Red and white miso soup

Chef's special dessert

15% Surcharge on Sundays and Public Holidays



THE WHARF

64.⁹⁰

Amuse

flavoursome morsel prepared daily by our chef to get those taste buds working

Seasonal salad

fresh greens with Kobe's ponzu citrus dressing

Seafood selection

large king prawn, slice of salmon and Hokkaido scallop cooked to perfection

Barossa chicken

*teppan grilled Barossa chicken thigh
with asparagus, baby spinach and bean sprouts*

Garlic or steamed rice

Red and white miso soup

Chef's special dessert

THE KOBE

72.⁵⁰

Amuse

flavoursome morsel prepared daily by our chef to get those taste buds working

Hot mushroom salad

fresh greens with Kobe's ponzu citrus dressing

Seafood selection

*large king prawn, slice of salmon and
Hokkaido scallop cooked to perfection*

Beef tenderloin

grilled asparagus, baby spinach and bean sprouts

Garlic or steamed rice

Red and white miso soup

Chef's special dessert



DEEP SEA AT THE WHARF

79.⁹⁰

Flaming Number One Special

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

Chef's daily appetiser

little morsels to tantalise your taste buds

Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand
with a selection of cheeses, fresh vegetable stock and cream*

Hot mushroom salad

*fresh greens topped with a selection of oyster and enoki mushrooms,
flavoured with seaweed butter*

Seafood selection

*king prawn, scallop, kingfish, salmon and calamari (approximately 300gm)
with grilled asparagus, baby spinach & bean sprouts*

Garlic or steamed rice

Red and white miso soup

Chef's special dessert



THE BEEF LOVER

79.⁹⁰

Beef lovers know that different beef have different flavours – compare and savour!

Flaming No 1 Special

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

Wagyu tenderloin tataki

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

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with parmesan cheese, fresh vegetable stock and cream

Hot mushroom salad

fresh greens with a selection of oyster and enoki mushrooms, flavoured with seaweed butter

Duo of beef tenderloin and wagyu

120gm of grain fed tenderloin and 120gm of Darling Downs wagyu AA5+ with grilled asparagus, baby spinach & bean sprouts

Garlic or steamed rice

Red and white miso soup

Chef's special dessert

**UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD
WAGYU AA9+ FOR AN ADDITIONAL \$20**



BARRA AND WAGYU

79.⁹⁰

Flaming No 1 Special

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

Carpaccio Hokkaido scallop

*Japanese scallop sizzled with heated extra virgin olive oil,
drizzled with wasabi dressing*

Spicy seafood salad

*garden greens with shoyu dressing, with scallop,
calamari, mussels and house made chilli sauce*

Barramundi

*wild caught barramundi fillet flamed with
motoyaki sauce and served with bean sprouts*

Darling Downs Wagyu AA5+

with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Chef's special dessert

UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD
WAGYU AA9+ FOR AN ADDITIONAL \$20

15% Surcharge on Sundays and Public Holidays



THE WAGYU ROLL

88.⁹⁰

Flaming Number One Special

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

Wagyu tenderloin tataki

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

Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand
with a selection of cheeses, fresh vegetable stock and cream*

Hot mushroom salad

*selection of fresh mushrooms grilled on the teppan with either
seaweed butter or soy on fresh greens*

Citrus sake sorbet

to cleanse the palate

Wagyu roll (approximately 300gm)

*razor thin slices of wagyu, teppan seared and rolled with
asparagus, carrot and spinach, finished with butter, soy and brandy*

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

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



THE KANI (CRAB)

89.⁹⁰

If you love crab, then this big Alaskan from the Bering Sea is the best of its kind. Lightly grilled and served with lime, it is simply superb!

Flaming No 1 Special

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

Garlic prawn and calamari salad

fresh greens topped with prawn and calamari with garlic soy

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Panko scallop

panko crusted Hokkaido scallop gently cooked on the teppan to preserve its juiciness

Citrus sake sorbet

to cleanse the palate

Alaskan crab

grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces

Garlic or steamed rice

Red and white miso soup

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



SURF & TURF

98.⁰⁰

Flaming No 1 Special

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

Wagyu tataki

seared and chilled served rare with shaved onion, KJ tataki sauce

Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

Carpaccio scallop

scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce

Flamed slipper lobster

120gm of slipper lobster meat flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin

Citrus sake sorbet

to cleanse the palate

Darling Downs Wagyu AA5+

with asparagus, mushroom and spinach

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

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

**UPGRADE YOUR WAGYU TO MASTER KOBE PURE BLOOD
WAGYU AA9+ FOR AN ADDITIONAL \$20**

15% Surcharge on Sundays and Public Holidays



WESTERN ROCK

129.⁵⁰

Flaming Number One Special

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

Chef's daily appetiser

little morsels to tantalise your taste buds

Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand
with a selection of cheeses, fresh vegetable stock and cream*

Seafood selection

*16 tiger prawn, slice of salmon and
Hokkaido scallop cooked to perfection*

Citrus sake sorbet

to cleanse the palate

Western rock lobster

*broiled and seasoned to your liking, accompanied by
a selection of grilled asparagus and baby spinach*

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

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



TEPPANYAKI A LA CARTE

ADDITIONAL ITEMS TO ENHANCE YOUR SET MENU SELECTION

STARTERS

| | |
|----------------------------------|------|
| Flaming No 1 Special (per piece) | 10.0 |
| Cauliflower soup (demitasse) | 8.0 |
| Snapper sashimi (6 pieces) | 26.0 |
| Kingfish sashimi (6 pieces) | 26.0 |
| Salmon sashimi (6 pieces) | 26.0 |
| Tuna sashimi (6 pieces) | 29.0 |
| Sashimi platter (18 pieces) | 64.0 |
| Prawn & vegetable tempura | 29.0 |
| Prawn tempura (4 pieces) | 32.0 |
| Vegetable tempura | 18.0 |
| Wafu oysters (6 pieces) | 24.0 |

SALADS

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|---------------------|------|
| Seasonal salad | 12.0 |
| Hot mushroom salad | 17.0 |
| Spicy seafood salad | 24.0 |

VEGETABLES AND SIDES

| | |
|--------------------------|------|
| Spinach | 10.0 |
| Asparagus | 10.0 |
| Shitake mushroom | 13.0 |
| Assorted vegetables | 9.0 |
| Garlic rice (per person) | 9.0 |
| Red and white miso soup | 8.0 |

SEAFOOD ON THE TEPPAN

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|---|------|
| Steamed oysters (6 pieces) | 24.0 |
| U8 Queensland tiger prawn (4 pieces) | 38.0 |
| Seafood selection (approx 300gm) (prawns, scallops, salmon & calamari) | 46.0 |
| Hokkaido scallops (4 pieces) | 28.0 |
| Pacific squid (2 pieces) | 18.0 |
| Farmed barramundi fillet (200gm) | 27.5 |
| Atlantic salmon (200gm) | 32.0 |
| Alaskan crab cluster (3 legs & claw) | 98.0 |
| Alaskan crab additional legs | 28.0 |
| Western rock lobster (approx 600gm) | 95.0 |

MEAT ON THE TEPPAN

| | |
|--|------|
| Master Kobe Pure Blood wagyu AA9+ (220gm) | 95.0 |
| Darling Downs wagyu AA5+ (220gm) | 70.0 |
| Tenderloin (220gm) | 50.0 |
| Wagyu roll (approx 300gm) | 65.0 |
| Chicken (approx 200gm) | 32.5 |

DESSERT

| | |
|----------------------------|------|
| Crepe Suzette for 2 people | 35.0 |
|----------------------------|------|