

# Tempest

TEPPANYAKI

To book online select **VDAY** service you'd like to book. The non VDAY options are not valid.

<b>BANQUET 1</b>	<b>\$79</b> per person
<b>NIGIRI</b>	of the day
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHU</b>	Japanese fried rice
<b>PRAWNS</b>	Japanese style garlic prawns
<b>SEA SCALLOPS</b>	lemon, butter and soy
<b>CALAMARI STEAK</b>	in chef's special sauce
<b>CHICKEN</b>	glazed in our Teriyaki sauce
<b>WAGYU STEAK</b>	Karashi mustard sauce
<b>DESSERT</b>	palate cleansing sorbet

**CHILDREN** under 12 \$45

VALENTINE'S DAY CHILDREN BANQUET AVAILABLE UPON REQUEST

# Valentine's

Sunday 14th February **DAY** ♥

## MENU

Please select 1 banquet per person

<b>BANQUET 2</b>	<b>\$79</b> per person
<b>NIGIRI</b>	of the day
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHU</b>	Japanese fried rice
<b>OYSTERS ABURI</b>	miso cream & cheese
<b>PRAWNS</b>	Japanese style garlic prawns
<b>SEA SCALLOPS</b>	lemon, butter and soy
<b>CALAMARI STEAK</b>	in chef's special sauce
<b>SALMON</b>	garlic, soy and lemon
<b>DESSERT</b>	palate cleansing sorbet

<b>BANQUET 3</b>	<b>\$69</b> per person
VEGETARIAN (vegan option available upon request)	
<b>NIGIRI</b>	of the day
<b>HARUMAKI</b>	vegetable spring rolls
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHU</b>	Japanese fried rice
<b>TOFU SUTTEKI</b>	sweet chilli sauce
<b>MUSHROOMS</b>	garlic butter and soy
<b>DESSERT</b>	palate cleansing sorbet

ADD ON OPTIONS:



<b>MORETON BAY BUG</b>	creamy miso	<b>16</b>
<b>LOBSTER TAIL</b>	in chef's special sauce	<b>40</b>

## TEPPANYAKI

SITTINGS:

LUNCH: 11.30am | 1.30pm

DINNER: 5pm | 6.30pm | 8pm