

TEPPANYAKI BANQUET

Teppanyaki and Show Experience

*All meals served with miso soup, salad, grilled vegetables and fried rice.

Banquet A \$65

Sirloin / Chicken

Prawn Cutlet (4)

Banquet B \$85

Sirloin / Chicken

Calamari Steak

Salmon

U8 Prawn (1 whole)

Banquet C \$128.8

Sirloin / Chicken

Japanese Scallop (2)

Antarctic Toothfish

Calamari Steak

U8 Prawn (1 whole)

Upgrade

Sirloin / Chicken *upgrade to* Mb9 Wagyu (200g) +\$50

U8 Prawn (1 whole) *upgrade to* Bay Bugs (1 whole) +\$18.8

U8 Prawn (1 whole) *upgrade to* Lobster (half) +\$58

15% surcharge applies on all public holiday.

Dishes may contain traces of nuts, gluten and seafood. Management holds no responsibility for allergy issues.



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BANQUET ADD ON

Chicken 150g	\$18	Salmon 75g	\$21
Steak 150g	\$28	Antarctic Toothfish 75g	\$28
Prawn Cutlet (3)	\$18	Bay Bugs (1 whole)	\$28
U8 Prawn (1 whole)	\$18	Lobster (half)	\$68
Japanese Scallop (3)	\$21	Mb9 Wagyu 200g	\$88
Calamari Steak (1)	\$21		

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TEISHOKU

Teriyaki Chicken	200g	\$26.8
Katsu Chicken	200g	\$29.8
Sirloin Steak	200g	\$32.8
Unagi	200g	\$32.8
Salmon	200g	\$36.8
U8 Prawn	3 whole	\$42.8
Antarctic Toothfish	200g	\$78.8
Mb9 Wagyu	200g	\$78.8

All Teishoku comes with

Salad

Miso Soup

Japanese Omelette

Upgrade to Chawanmushi +\$5

Steam Rice

ADD ON

Salmon Sashimi (3) \$6.8

Karrage Chicken (3) \$6.8

Vege Tempura (3) \$6.8

Spring Roll (3) \$6.8

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DRAGON ROLL

金竜巻

\$18.8

Golden Dragon Roll

Succulent chicken, avocado, and cucumber, elevated with golden crispy onion and toasted sesame for a delicate crunch.

紅竜巻

\$23.8

Crimson Dragon Roll

Fresh salmon, avocado, and crisp cucumber, crowned with lightly torched salmon, fished with a drizzle of teriyaki glaze and jewel-like fish roe.

海竜巻

\$23.8

Ocean Dragon Roll

Crispy tempura prawn, avocado, and cucumber, topped with sweet ebi prawn and a touch of spicy mayo for a vibrant ocean-inspired finish.

影竜巻

\$26.8

Shadow Dragon Roll

Silky tamago, avocado, and cucumber, layered with tender grilled eel, complemented by creamy mayo and glistening fish roe.

雪竜巻

\$29.8

Snow Dragon Roll

Soft shell crab / crab salad

Crispy soft-shell crab, avocado, and cucumber, finished with sesame, a drizzle of spicy mayo, teriyaki glaze for a rich and fish roe on top refined balance.

皇竜巻

\$32.8

Emperor Dragon Roll

Lobster salad / special

Delicate crab stick, cucumber, and tamago, rolled with fish roe on the outside, crowned with a luxurious lobster salad.

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