

MENUS FOR GROUPS



Groups can book entire tables and have the privacy of their own rooms and chefs. 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 the group menu with some additional items.

TEPPANYAKI AT THE ROCKS

100.0 per person
Minimum 8 people

Miyamizu Japanese sake on arrival

Flaming No 1 Special

Hot mushroom salad

Selection of seafood (king prawn, salmon, scallop and Alaskan crab)

Beef tenderloin

Grilled vegetables

Fried rice

Chef's special duo of desserts

LOBSTER AND WAGYU EXPERIENCE

125.0 per person
Minimum 8 people

Sake cocktail on arrival

Flaming No 1 Special

Spicy seafood salad

King prawn, salmon and scallop

Western rock lobster

Vodka lemon sorbet

Wagyu sirloin 6+

Fried rice

Crepe Suzette

COCKTAILS AND CANAPES



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

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. 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.

Contact Trent at trentschmidt@kobejones.com.au
when planning your next function.

CANAPÉS AT TEPPANYAKI

79.0

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 served with teriyaki sauce

Teppanyaki style lobster

Served with parmesan matoyaki sauce

Wagyu rump yakitori

Skewer of wagyu rump with housemade amiyaki sauce

Okonomiyaki (seafood or vegetarian)

Japanese savoury pancake with seafood and topped with Japanese mayonnaise & bonito flakes

Salmon furikake

Grilled Tasmanian salmon marinated with furikake and served with white miso sauce

The Rocks 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