



**TOKYO
SUKIYAKI HOUSE**

MENU



**TOKYO
SUKIYAKI HOUSE**



Nikutataki

\$14.80

Raw beef served with ponzu sauce

Entrée



Assorted Tempura

\$14.80

Deep fried mixed seafood and vegetables in light batter



Yakitori(2pcs)

\$11.80

Chicken and onions,skewed and grilled to perfection



Kaki Age

\$11.80

Deep fried chopped seafood and vegetables mixed in light batter



Japanese Spring Roll

\$6.80



Agedashi Tofu (4pcs)

\$6.80

Deep fried beancurd served with Tempura sauce



Assorted Sashimi **\$14.80**

Raw fish combination

Entrée



Gyoza **\$9.80**

Pan fried minced chicken dumplings



Tori sesame age **\$9.80**

Crisp fried chicken bites with sesame

Vegetable Tempura **\$10.80**

Deep fried mixed vegetables in light batter

Seaweed Salad **\$6.00**



Ika Kara Age **\$9.80**

Crisp fried calamari



Tori Kara Age **\$9.80**

Crisp fried chicken bites with ginger sauce



Beef Kuro Age **\$10.80**

Eep fired minced beef, mashed potato and diced onion



TOKYO
SUKIYAKI HOUSE

Sukiyaki



Chef Special Pot

\$54.80

(Recommended for 2-3 people to share)

Wagyu Steak 150g

Prawn 4pcs

Calamari 80g

Fish 80g

Chicken 150g

Vegetable Combination



**TOKYO
SUKIYAKI HOUSE**

Sukiyaki



Beef Pot

\$48.80

(Recommended for 2 people to share)

Wagyu Steak 300g

Vegetable Combination



Seafood Pot

\$44.80

(Recommended for 2 people to share)

Prawn 6pcs

Calamari 200g

Fish 200g

Vegetable Combination



Chicken Pot

\$39.80

(Recommended for 2 people to share)

Chicken 300g

Vegetable Combination

Add On

Prawns(4pcs)

\$ 7.00

Wagyu(150g)

\$10.00

Chicken(200g)

\$ 7.00

Calamari(150g)

\$ 7.00

Fish(150g)

\$ 7.00

Vegetable Combination **\$ 7.00**



TOKYO
SUKIYAKI HOUSE

Bento



Set(A)

\$25.80

Miso Soup

Assorted Tempura

Beef Shiogayaki

Steamed Rice



Set(B)

\$25.80

Miso Soup

Assorted Sashimi

Tonkatsu

Steamed Rice



**TOKYO
SUKIYAKI HOUSE**



Ebi

\$ 27.80

Prawn cooked with garlic & butter

Main course



Salmon Teriyaki

\$25.80

Grilled salmon with teriyaki sauce,
serviced with crisp salad



Sakana Teriyaki **\$23.80**

Rockling fish cooked with teriyaki
sauce



Unagi Fish

\$23.80

Grilled eel with teriyaki sauce



**TOKYO
SUKIYAKI HOUSE**



Wagyu Steak Miso Yaki
\$29.80

wagyu steak cooked with miso
sauce

Main course



Beef Shiogayaki **\$19.80**

Grilled sliced beef with ginger sauce



Wafu Steak **\$29.80**

Grain fed porterhouse steak grill
with soy sauce, serviced with crisp
salad



Teriyaki Beef **\$19.80**

Grilled sliced beef and onion with teriyaki
sauce



Tofu Steak **\$15.80**

Beancurd grilled with miso sauce



**TOKYO
SUKIYAKI HOUSE**



Tori Katsu

\$18.80

Crumbed and deep fried chicken
serviced with crisp salad

Main course



Tori Kuwayak

\$18.80

Grilled chicken with teriyaki sauce



Tonkatsu

\$18.80

Crumbed and deep fried pork



Tori Katsu Curry

\$21.80

Crumbed and deep fried chicken with
Japanese curry sauce



Katsu Curry

\$21.80

Crumbed and deep fried pork with
Japanese curry sauce



**TOKYO
SUKIYAKI HOUSE**

Donburi



Kastu Don

\$12.80

Crumbed and deep fried pork, onion and egg cooked in a sauce serviced with steamed rice



Tori Kuwayaki Don

\$12.80

Grilled chicken with teriyaki sauce, serviced with steamed rice



Teriyaki Beef Don

\$12.80

Grilled sliced beef and onion with teriyaki sauce, serviced with steamed rice



Ten Don

\$12.80

Prawn and vegies tempura dipped in tempura sauce serviced with steamed rice



Una Don

\$12.80

Grilled eel with teriyaki sauce serviced with steamed rice



TOKYO
SUKIYAKI HOUSE

Noodle & Rice

Tempura Udon \$ 12.80

Udon noodle with prawn and vegetable tempura

Chicken Udon \$ 12.80

Udon noodle with crumbed and deep fried chicken

Niku Udon \$ 12.80

Udon noodle with sliced beef

Yaki Udon \$ 12.80

Fried rice noodle with sliced chicken and vegetable

Vege Yaki Udon \$ 9.80

Vegetarian fired rice noodle

Yaki Soba \$ 12.80

Fried egg noodle with sliced chicken and vegetable

Vege Yaki Soba \$ 9.80

Vegetarian fired egg noodle

Steamed Rice \$ 3.00

Fried Rice \$ 12.80

Vegetarian Fried Rice \$ 9.80



TOKYO
SUKIYAKI HOUSE

Desserts

Tempura Fried Banana & Ice Cream		\$ 8.00
Tempura Fried Ice Cream		\$ 8.00
Japanese Green Tea Ice Cream		
	Single Scoop	\$ 4.00
	Double Scoop	\$ 7.50
Vanilla Ice Cream with topping		
	Single Scoop	\$4.00
	Double Scoop	\$7.50
Neapolitan Icecream		
	Single Scoop	\$ 4.00
	Double Scoop	\$ 7.50



TOKYO
SUKIYAKI HOUSE

Red Wines

	Glass	Bottle
Hill Shiraz <i>Adelaide, South Australia</i>	\$5.80	\$ 19.80
Scotchmans Hill Pinot Noir <i>Bellarine Peninsula, Victoria</i>	\$19.80 (375ml)	\$ 39.80
Wynns Coonawarra Estate Cabernet Shiraz Merlot <i>Coonawarra, South Australia</i>		\$ 32.80
Wolf Blass Eaglehawk Shiraz Merlot Cabernet <i>Barossa Valley, South Australia</i>		\$ 18.80
Wolf Blass Yellow Label Cabernet Sauvignon <i>Barossa Valley, South Australia</i>		\$ 25.80
Devil's Lair Fifth Leg Cabernet Shiraz Merlot <i>Western Australia</i>		\$ 23.80
Michael Unwin One Goat Shiraz <i>Beaufort, Victoria</i>		\$ 25.80
Pepperjack Cabernet Sauvignon <i>Barossa Valley, South Australia</i>		\$ 39.80
Penfolds Bin 28 Kalimna Shiraz <i>South Australia</i>		\$ 49.80
Penfolds Bin 128 Shiraz <i>Coonawarra, South Australia</i>		\$ 49.80
Penfolds Bin 389 Cabernet Shiraz <i>South Australia</i>		\$ 87.80



TOKYO
SUKIYAKI HOUSE

White Wines

	Glass	Bottle
--	-------	--------

Hill Chardonnay	\$ 5.80	\$ 19.80
-----------------	---------	----------

Adelaide, South Australia

Scotchmans Hill Sauvignon Blanc	\$ 6.80	\$ 27.80
---------------------------------	---------	----------

Bellarine Peninsula, Victoria

Brown Brothers Moscato	\$ 5.80	\$ 19.80
------------------------	---------	----------

King Valley, Victoria

Brown Brothers Crouchen Riesling	\$ 6.80	\$ 22.80
----------------------------------	---------	----------

King Valley, Victoria

Brown Brothers Spatlese Lexia		\$ 22.80
-------------------------------	--	----------

King Valley, Victoria

Wolf Blass Yellow Label Chardonnay		\$ 21.80
------------------------------------	--	----------

Barossa Valley, South Australia

Devil's Lair Fifth Leg Semillion Sauvignon Blanc		\$ 24.80
--	--	----------

Western Australia

Michael Unwin One Goat Chardonnay		\$ 25.80
-----------------------------------	--	----------

Beaufort, Victoria

Pebble Bay Sauvignon Blanc		\$ 25.80
----------------------------	--	----------

Marlborough, New Zealand

Swan Bay Pinot Grigio		\$ 25.80
-----------------------	--	----------

Geelong & Adelaide



**TOKYO
SUKIYAKI HOUSE**

Sparkling Wines

Yellowglen piccolo (200ml) yellow or pink	\$ 7.50
Yellowglen yellow or pink	\$ 19.80
Yellowglen Vintage Pinot Noir Chardonnay	\$ 24.80
Yellowglen Bella Pink Moscato	\$ 24.80
Moët & Chandon Brut Impérial	\$ 89.80



**TOKYO
SUKIYAKI HOUSE**

Beers & Spirits

Asahi	\$ 6.80	Red Label	\$ 7.00
Kirin	\$ 6.80	Jim Beam	\$ 7.00
Sapporo	\$ 7.20	Bacardi	\$ 7.00
Cascade Light	\$ 5.40	Vodka	\$ 7.00
Crown Lager	\$ 6.20	Southern Comfort	\$ 7.00
Victoria Bitter	\$ 5.80	Gin	\$ 7.00
Pure Blonde	\$ 5.80	Rum	\$ 7.00
Carlton Draught	\$ 5.80	Kahlua	\$ 7.00
Carlton Dry	\$ 5.80	Midori	\$ 7.00
Strongbow Cider	\$ 6.20	Bailey's Irish Cream	\$ 7.00
Lemon Ruski	\$ 7.80		



**TOKYO
SUKIYAKI HOUSE**

Soft Drinks & Tea

Can

Coke \$ 3.00

Sprite \$ 3.00

Fanta \$ 3.00

Diet Coke \$ 3.00

Coke Zero \$ 3.00

Lift \$ 3.00

Creaming Soda \$ 3.00

Bottle

Lemon Lime & Bitters \$ 4.00

Mineral Water \$ 4.00

Soda Water \$ 4.00

Tonic Water \$ 4.00

Ginger Ale \$ 4.00

Mango Green Tea \$ 4.00

Lemon Black Tea \$ 4.00

Peach Black Tea \$ 4.00



TOKYO

SUKIYAKI HOUSE (300ml)

OZEKI TATEWAKI JUNMAISHU

\$ 15.80

Underlying the cedar notes is a clear, sweet, and lightly tangy brew with pleasant mouth feel and finish.



Japanese Sake



TOKUBETU JUNMAI YAMADA NISHIKI

(300ml)

\$17.80

Natural rich flavour and crisp after taste, brewed from the best sake brewing rice.

LIQUEUR YUZU SPARKLING

(180ml)

\$ 9.80

Amazing sparking jelly sake with citrus flavour.



LIQUEUR PEACH SPARKLING

(180ml)

\$ 9.80

Amazing sparking jelly sake with peach flavour.



TOKYO
SUKIYAKI HOUSE

Japanese Sake



JUNMAI KOKOO (300ml)

\$ 18.80

Low alcohol Junmai-shu of wine sense, finished in refreshing and sweet taste with sake rice nurtured in Hokkaido.

Glass

Bottle
(750ml)

HAKUTSURU PLUM WINE

\$ 8.80

\$ 33.80

This is a pure sweet and sour plum wine, using selected Japanese plum.



HOT SAKE IN JAR

\$7.00

Japan imported sake serve hot in jar.



TOKYO
SUKIYAKI HOUSE