

About Erato Teppanyaki

We are Erato Teppanyaki. Let us wow you with our fresh take on Japanese Teppanyaki cooking. By bringing together our skills in Teppanyaki with modern Japanese sensibility, we aim to create a new culinary experience . We want your dining experience to extend beyond the food. Our restaurant is set in a former bank where you can marvel at the high ceilings, sit amongst marble and gaze at the gold motifs that emulate the feeling of a royal palace. Sit back and immerse yourself in the excitement of Teppanyaki in a sophisticated setting at Erato Teppanyaki

All prices in AUD and inclusive of GST. No split bill.

*Should you have any special dietary requirements or food allergies, please advise our staff when placing your order.

BYO welcomed, \$50 for each bottle, 750ml wine only.

*Unlimited still/sparkling water, \$3.5pp

Classic

\$99.00

Coffin bay Oyster

Sour Cream & Chive / Ponzu, Salmon Roe

Hiramasa King fish Sashimi

Buttermilk, Karasumi, Red Shiso

Wagyu roll

Enoki, Sprout, Teriyaki Glaze

Ora King Salmon

Nori, Kombu Butter

OR

Glacier 51 Toothfish (Extra \$ 20)

Yuzu Miso, Zucchini

Teriyaki Chicken

Leek, Confit Yolk

OR

Angus Beef Tenderloin (Extra \$ 15)

OR

Australian Wagyu MS 9+ (Extra \$ 45)

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 90)

King Brown Mushroom, Garlic Chips

Wagyu Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Meat Lover

\$ 109.00

Smoked Pig jowl

Young garlic, Cured Yolk

Beef Tataki

Koji onion, Karashi Vinaigrette

Wagyu Roll

Enoki, Sprout, Teriyaki Glaze

Teriyaki Chicken

Leek, Confit Yolk

Angus Beef Tenderloin

OR

Australian Wagyu MS 9+ (Extra \$ 30)

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 80)

King Brown Mushroom, Garlic Chips

Wagyu Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Seafood Lover

\$ 188.00

Coffin Bay Oyster

Sour Cream & Chive / Ponzu, Salmon Roe

Hiramasa King fish Sashimi

Buttermilk, Karasumi, Red Shiso

Aburi Hokkaido Scallops

Bone broth, Scallop Floss

Green Lip Abalone

Junmai Sake Steamed, Black Garlic, Wakame

Ora King Salmon

Nori, Kombu Butter

OR

Glacier 51 Toothfish (Extra \$ 20)

Yuzu Miso, Zucchini

Southern Rock Lobster

Fennel, Citrus Soy

Prawn & Pine Nuts Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Signature

\$ 228.00

Smoked Pig jowl

Young garlic, Cured Yolk

Aburi Hokkaido Scallops

Bone Broth, Scallop Floss

Steamed Egg

Foie Gras, Caviar

Green Lip Abalone

Junmai Sake Steamed, Black Garlic, Wakame

Foie Gras (Extra \$40)

Seasonal fruits, Brioche

Southern Rock Lobster

Fennel, Citrus soy

Australian Wagyu MS 9+

OR

Japanese A-5 Kuroge Wagyu (Extra \$ 60)

King Brown Mushroom, Garlic Chips

Fried Rice & Miso Soup

Dessert

Spoon size(3g) Caviar \$20 or Sturia Oscietra Caviar 15g - \$95

Vegetarian Menu

\$ 89.00

Heirloom Tomato

Curd, Olive, Baby herb

Onsen Egg

Kombu dashi, Chive oil

Potsticker Gyoza

Ponzu, Sesame

Silken Tofu

Radish, Kombu

Asparagus & Baby Corn

Yuzu miso

King Brown & Pearl Mushroom

White soy, Mushroom dust

Vegetarian Fried rice & Miso soup

Dessert

Kid's Menu

(Children aged 12 or under)

\$ 69.00

Potsticker Gyoza

Ponzu, Sesame

Steamed Egg

Dashi, Foie Gras

Wagyu roll

Enoki, Sprout, Teriyaki Glaze

Choice of Main

Ora King Salmon

OR

Teriyaki Chicken

OR

Angus Beef Tenderloin (Extra \$ 10)

All main with grilled seasonal vegetable

Fried Rice & Miso soup

Dessert

A La Carte Menu

Sturia Oscietra Caviar 15g - \$95

Smoked Pig Jowl - \$ 10

Young garlic, Cured yolk

Coffin bay Oyster - \$ 12

Sour cream & chive

Shiso-Ponzu, Salmon roe

Aburi Scallops - \$ 24

Bone broth, Sugar snap, Aburi glaze

Potsticker Gyoza - \$18

Soy, Galic, Sesame

Wagyu Roll - \$ 12

Enoki, Sprout, Teriyaki glaze

Steamed Egg - \$ 6

Foie Gras, Caviar

Green Lip Abalone - \$ 30

Black garlic, wakame

Foie Gras - \$48

Seasonal fruits, Brioche

Vegetables \$18

- Bok Choy

- King Brown + Pearl Mushroom

- Asparagus + Baby Corn

Silken Tofu - \$18

Radish, Kombu

Hiramasa Kingfish - \$ 23

Buttermilk, Karasumi, Red Shiso

Beef Tataki - \$ 24

Koji onion, Karashi Vinaigrette

Ora King Salmon - \$ 26

Nori, Kombu Butter

Glacier 51 Toothfish - \$ 45

Yuzu Miso, Zucchini

Southern Rock Lobster

Half Tail - \$ 95

Fennel, Citrus Soy

Teriyaki Chicken - \$ 24

Leek, Confit Yolk

Angus Beef Tenderloin- \$30

Australian Wagyu MS9- \$48

Japanese A-5 Kuroge Wagyu

- \$ 125

King Brown Mushroom, Garlic Chips

A La Carte Menu is only available from Monday to Thursday.

From Kitchen

Sturia Oscietra Caviar 15g - \$95

Smoked Pig Jowl - \$ 10

Young garlic, Cured yolk

Coffin bay Oyster - \$ 12

Sour cream & chive

Shiso-Ponzu, Salmon roe

Aburi Scallops - \$ 24

Bone broth, Sugar snap, Aburi glaze

Seared Tuna Tataki - \$ 28

Galic, Vinegar Soy

Sushi

Nigiri - \$10 (2pcs)

Aburi King Salmon - Teriyaki, Tobiko

Wagyu Beef – Yuzu Onion, Teriyaki

Scallops – Butter, Aburi Glaze

Tuna – Yuzu, Ginger

King Fish – Caviar, Ginger

King Salmon - Wasabi, Tobiko

Assorted Sushi - \$58 (8 Nigiri, 8 Maki)

Skewer

Chicken Thigh - \$10 (2 skewers)

Ora king salmon - \$12 (2 skewers)

Wagyu Beef - \$24 (2 skewers)

Chicken Meat Ball - \$12 (2 skewers)

Wagyu Meat Ball - \$18 (2 skewers)

Eggplant - \$14

Tempura

King Prawns - \$18 (3pcs)

Oyster - \$18 (3pcs)

King George Whiting - \$20

Beans - \$12

Asparagus - \$12

Edamame - \$10

Agedashi Tofu - \$18

Dashi, Bonito

Hiramasa Kingfish - \$ 23

Truffle Soy, Shio Kombu

Wagyu Beef Tataki - \$ 24

Pickles, Yuzu Teriyaki

Sashimi Salad - \$28

Yuzu, Coriander

Maki - \$10 (4pcs)

Cucumber Avocado

California

Vegetarian

Ora King Salmon

Sashimi

Ora King Salmon - \$18 (3pcs)

King Fish 3pcs - \$18 (3pcs)

Yellow Fin Tuna - \$20 (3pcs)

Sashimi Deluxe - \$45 (8pcs)

Mixed Tempura - \$38

Vegetarian Tempura - \$24