



Welcome to Oishii Teppanyaki where we cook in the Japanese *teppanyaki* style. This is a dining experience to savour, not to be rushed. You are welcome to engage your Chef at all stages during the evening. Part of the allure is to watch the Chef's knife and cooking skills while your meal is being prepared.

Your personal Chef will guide you through the options to ensure you choose the best menu for your appetite. We have a variety of set menus or you can build your own menu with the a la carte options available.

Sit back, relax and enjoy the Oishii experience at Tokoriki Island Resort.

Set Menus (per person)

Hikari Set

Appetiser
Sashimi
Teriyaki Chicken
Steamed Rice
Seasonal Fruit Sorbet

AUD\$66 / FJD\$120

Sakana Set

Appetiser
Sushi Plate
Mixed Seafood
Teppan Vegetables
Seasonal Fruit Sorbet

AUD\$92.50 / FJD\$168

Samazamana Set

Appetiser
Tataki ~ choice of tuna or beef
Taiga Ebi
Flying Fried Rice
Flambéed Fruit Crepes

AUD\$85 / FJD\$155

Ichiban Set

Appetiser
Pork Rolls
Beef Tenderloin (200g)
Flying Fried Rice
Spiced Coconut Cake

AUD\$77 / FJD\$140

Oishii Teppanyaki is a smoke free environment
Prices are charged in Fijian Dollars & are inclusive of 20% Government Taxes.

A la cartè

Starter

Sashimi ~ thin slices of fresh seafood, with pickled ginger, wasabi & soy
AUD\$18 / FJD\$33

Pork Rolls ~ pork & vegetable rolls in rice paper with spicy chilli & soy
AUD\$15.50 / FJD\$28

Sushi Plate ~ mixed selection of salmon, tuna, chicken & vegetable sushi rolls with wasabi & soy
AUD\$17.50 / FJD\$32

Tataki ~ teppanyaki seared tuna or beef tenderloin, marinated in vinegar, sliced thinly & seasoned with ginger, wasabi & soy sauce
AUD\$18 / FJD\$33

Sides

	AUD\$	FJD\$
Steamed Rice	5.50	10
Flying Fried Rice	13.75	25
Teppan Vegetables	9.90	18
Takwan Salad	9.90	18

Mains

Taiga Ebi (8 pieces) ~ teppanyaki tiger prawns, flambéed with a Japanese aioli
AUD\$39.50 / FJD\$72

Teriyaki Chicken 200g ~ teppanyaki chicken breast fillet with sweet soy, ginger, garlic & sesame teriyaki
AUD\$33 / FJD\$60

Mixed Seafood ~ teppanyaki tuna, salmon, tiger prawns & lobster with mirin, soy & ginger
AUD\$53 / FJD\$97

Beef Tenderloin ~ teppanyaki prime 200g tenderloin of imported beef with garlic, ginger, butter & soy
AUD\$38.50 / FJD\$70

All mains include miso soup, pickled ginger, wasabi & soy

Dessert

	AUD\$	FJD\$
Flambéed Fruit Crepes ~ with vanilla ice cream	18.70	34
Spiced Coconut Cake ~ butterscotch sauce with vanilla ice cream	14.85	27
Seasonal Fruit Sorbet	13.75	25