

Sample - Japanese Style Menu

Chicken Yakitori

Chicken pieces marinated and served on a volcanic rock with steamed rice and soy, mirin and ginger sauce.

Kinome Yaki

Sake marinated tuna or mackerel served sizzling on a rock grill accompanied by pickled ginger and shredded salted cucumber.

Kobe Beef

Thin slices of prime Kobe Beef Fillet accompanied by crisp fried shallots and wasabi, uni butter served next to a hot granite rock ready to be grilled to your perfection.

Teriyaki Selection

Mixed Skewers of beef, chicken and pork ready to be grilled on a rock grill with rice and vinegar marinated and shredded beets.

Chawan Mushi

Steamed Egg Custard flavoured with crab and shitake mushrooms served with prawn tails and sliced Japanese scallops that are ready to grill on rock grill.

Grilled Tofu Salad

Pieces of tofu, glazed with miso paste, and ready to be grilled on a rock grill accompanied by namasu (radish and cabbage salad with kimizu dressing) and sunomono (vinegary cucumber).

Black Rock Grill Tataki

Thick slices of salmon, kingfish and bonito to be individually grilled at the table served with hijiki nituke (seaweed and vegetable sauté) and traditional dipping sauces.