

TETSUJIN



寿司・焼肉

SUSHI TRAIN • JAPANESE BBQ

At Tetsujin, we pride ourselves on quality. All our BBQ dishes are created with the finest of ingredients and marinated with our special sauce.

STEP

1

GRAB THE TONGS

Please use the tongs provided to place the food onto the cooking mesh.

STEP

2

COOK YOUR MEAT

Allow a few minutes for the food to cook on one side and then turn to the other side.

STEP

3

DIP AND ENJOY!

Once the food is cooked to your liking remove the food from the mesh and dip it into the sauce or just enjoy as it is.

Never overlook the heat so you don't overcook your meat!

Customers please note:

While we are extremely careful with our cooking and barbeque equipment, we strongly advise that you do the same in order to avoid any accidents. Our grill is very hot so please be careful of others around you, especially children.

If you are not accustomed to or unable to consume raw food, we highly recommend cooking the food thoroughly before consuming. Seafood and raw meat is to be consumed immediately.

Please advise our friendly staff should you have any food allergies that we should be aware of. Our food may contain traces of MSG, egg, nut, wheat and/or dairy, therefore our products are prepared in a kitchen that may come in contact with these ingredients. Management holds no responsibility to adverse reactions to food consumed.

Thank you for your understanding and we hope you have an enjoyable experience dining with us.

PORK BELLY SET



Wafu Salad

8 Flavours of Pork Belly marinated - yes all 8 of them!

Wine / Original / Ginseng / Garlic / Herb / Curry Miso / Pepper (recommended order to eat)

Served with edamame, three side dishes and 2 bowls of rice.

\$75.00 (set for 2)



ANGUS SET

Wafu Salad

Angus Rump

Angus Tri Tip

Angus Inside Skirt

Angus Scotch

Served with edamame, three side dishes and 2 bowls of rice.

\$85.00 (set for 2)





PREMIUM WAGYU SET

Salmon Sashimi
Wafu Salad
Wagyu Oyster Blade **MB7+**
Wagyu Inside Skirt **MB7+**
Wagyu Rib Finger **MB9+**
Wagyu Scotch **MB5+**

Served with edamame, three side dishes
and 2 bowls of rice.

\$125.00 (set for 2)

CHEF'S SELECTION SET

Salmon Sashimi
Wafu Salad
Wagyu Karubi **MB9+**
Wagyu Oyster Blade **MB9+**
Wagyu Cap Eye **MB9+**
Wagyu Scotch **MB9+**

Served with edamame, three side dishes
and 2 bowls of rice.

\$155.00 (set for 2)



磁浮列車

SUPREME SET

Wafu Salad

Wagyu Sashimi MB9+

With soy sauce mousse

Battered Fried Prawn

Deep fried prawns

Sashimi Moriawase

Assorted sashimi and fresh oysters

Served with edamame, three side dishes
and 4 bowls of rice.

\$299.00 (set for 4)

Wagyu Rib Finger MB7+

Wagyu Scotch Fillet MB7+

Wagyu Inside Skirt MB7+

Wagyu Oyster Blade MB7+

Wagyu Cap Eye MB9+

Wagyu Bolar Blade MB7+

Wagyu Karubi MB9+

Chicken Bulgogi

Pork Belly





TETSUJIN SET

Wafu Salad

Wagyu Sashimi MB9+

With soy sauce mousse

Battered Fried Prawn

Deep fried prawns

Sashimi Moriawase

Assorted sashimi and fresh oysters

Served with edamame, three side dishes
and 4 bowls of rice.

\$399.00 (set for 4)

Wagyu Scotch Fillet MB9+

Wagyu Oyster Blade MB9+

Wagyu Cap Eye MB9+

Wagyu Karubi A5

Wagyu Ox Tongue MB5+

Saikyo Miso Cod

PREMIUM WAGYU

❦

高級和牛



Wagyu Pot Karubi

Wagyu Karubi marinated in soy gochujang sauce

\$39.00



Wagyu Ox Tongue

Thinly sliced and full of flavour!

\$25.00 MB5+



Wagyu Scotch

Juicy & tender meat from the the rib section

\$49.00 MB7+

\$55.00 MB9+

ALL OUR WAGYU IS LOCALLY SOURCED.

Our cows are bred at Jack's Creek, a leading brand in producing premium Australian beef. They were one of the first companies in Australia to breed, grow and feed Wagyu cattle.

Together in partnership with these farms, we promise to deliver top quality and an irresistible dining experience.

MB7+ Marble Beef Score 7+

MB9+ Marble Beef Score 9+



Wagyu Tri Tip

A leaner cut from the base of the sirloin

\$35.00 MB7+

\$40.00 MB9+

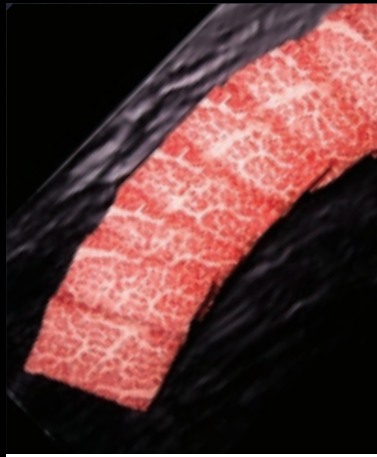


Wagyu Short Rib

A balanced cut of meat that's both lean and fatty

\$39.00 MB7+

\$45.00 MB9+



Wagyu Cube Roll

Tender meat from the central area of the ribs

\$39.00 MB7+

\$45.00 MB9+



Wagyu Skirt

Quality diaphragm muscle, moderately marbled

\$29.00 MB7+

\$35.00 MB9+



Wagyu Karubi

Boneless short rib that's juicy and exceptionally marbled

\$29.00 MB7+

\$35.00 MB9+



Wagyu Rib Finger

Moderately marbled, juicy and tender

\$25.00 MB7+

\$30.00 MB9+



Wagyu Rump

Tender, lean meat with strong flavour

\$25.00 MB7+

\$30.00 MB9+

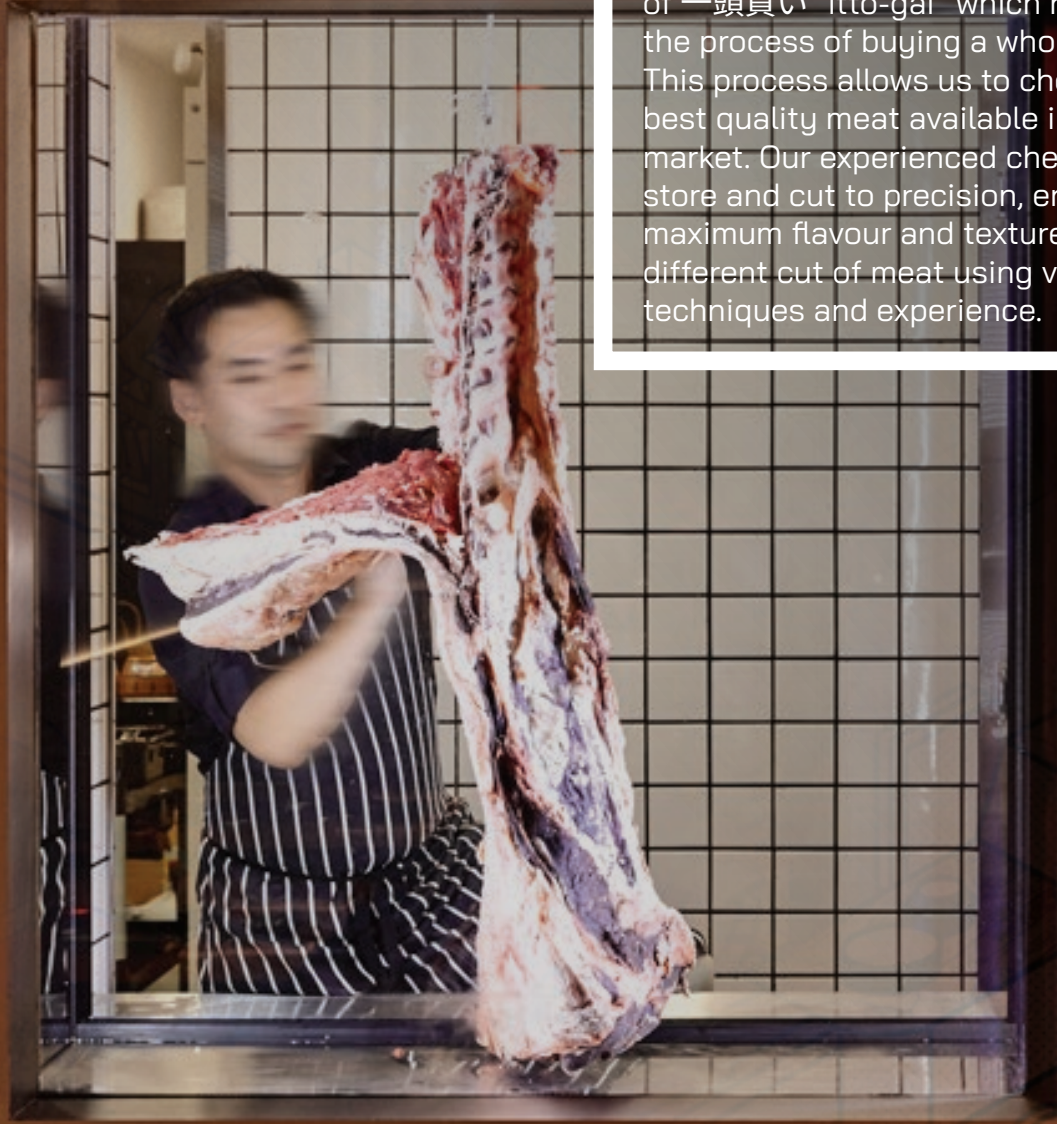
TETSUJIN'S DETERMINATION (KODAWARI)

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“Kodawari” is a term for determination in Japanese

Together with our Wagyu Specialist of over 25 years experience working with both Australian, as well as Japanese A5 Wagyu, we strive to deliver to our customers the best quality food and service.

At Tetsujin, we go through a process of 一頭買い “Itto-gai” which refers to the process of buying a whole cow. This process allows us to choose the best quality meat available in the market. Our experienced chefs trim, store and cut to precision, ensuring maximum flavour and texture for each different cut of meat using various techniques and experience.



WHAT IS NAGASAKI WAGYU?

Nagasaki is a prefecture in Japan that is well-known for its exceptional culinary products. Its name derives from "Kuroushi" meaning literally "black cow." The premium nature of Nagasaki's Wagyu is mainly due to the superior techniques and time invested into quality assurance. By fattening the black-haired Japanese Wagyu cattle for at least 14 months, this process makes the beef unique and highly sought after.

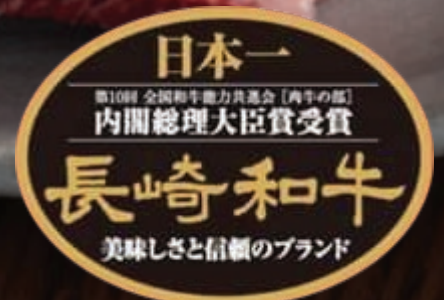
The Japan Meat Grading Association rates the quality of meat with grade 3, 4 or 5. We are proud to serve our Nagasaki Wagyu meat graded 5.

A limited amount is imported from Japan and crafted by our experienced chefs, then served to your table. Nagasaki Wagyu is beautifully marbled, tender and made to melt in the mouth and release a rich aroma and taste.

鹿

鹿
見
島
和
牛

A5 NAGASAKI WAGYU



A5 NAGASAKI WAGYU

高級和牛

高級和牛

A5 Nagasaki Wagyu
Sirloin (Ro-Su)

Thinly sliced dorsal meat from the neck,
the most most prized part of the chuck steak
that's lean and meaty

\$48.00 per 100g



**A5 Nagasaki Wagyu
Inside Skirt (Harami)**

Abdominal muscle near the diaphragm
known for its umami taste

per 100g **\$48.00**



**A5 Nagasaki
Wagyu Karubi**

Meat taken from in between the ribs,
making it rich and fatty

\$48.00 per 100g



BBQ MEAT

肉



Pork Jowl
Rich & fatty meat
taken from the cheek
\$16.90



Pork Belly
Very juicy & tender, try it
with your favourite sauce
\$19.90



Chicken Platter
A selection of our locally sourced, free-range chicken
\$24.90



Original Chicken
\$16.90



Chicken Bulgogi
\$17.90



Chicken Skewer
\$11.90



Chicken Wings
\$11.90



海の幸

SEAFOOD



Salmon

Choice of plain or butter

\$15.90



Calamari

Choice of salt & pepper
or butter & soy marinade

\$16.90



Hervey Bay Scallops

\$16.90 (4pcs)



Baby Abalone

\$17.50 (2pcs)



King Prawns

\$19.90 (4pcs)



Assorted Mushroom Platter

Shimeji, shiitake, enoki
& button mushrooms

\$20.90



Vegetable Platter

A selection of fresh vegetables
delivered daily

\$20.90



野菜

VEGETABLES

WHAT IS SUKIYAKI?

Shabu-shabu and Sukiyaki is a type of nabe (hotpot) dish, where thinly cut meat and seafood are immersed into a stock and left to stew a couple of times. Accompanying ingredients such as tofu, vegetables and kuzikiri (noodles) they are all stewed together and eaten by dipping them into a sauce. Coincidentally, it can also be enjoyed without meat.



SUKIYAKI

Sliced Wagyu Beef
Sukiyaki Stock Base
Assorted Vegetables

Wagyu **MB9+** \$38.00_{pp} (100g)

Hidagyu **A5** \$48.00_{pp} (100g)



Extra
Vegetables
+\$15.00

Add Wagyu
Chuck Roll **MB9+**
+\$35.00

Add Hida
Wagyu **A5** (200g)
+\$85.00

Add Sliced
Pork Belly
+\$20.00



SNOW CRAB SHABU SHABU

Fresh Snow Crab Legs
Original Konbu Stock Base
Assorted Vegetables

\$88.80



SHABU SHABU

Sliced Wagyu Beef
Your choice of Stock Base
Assorted Vegetables

Wagyu **MB9+** \$30.00_{pp} (100g)

Hidagyu **A5** \$48.00_{pp} (100g)



Original Kombu



Spicy Miso



Soy Milk



Pork Tonkotsu



**Hidagyu Toro Uni
Foie Gras Nigiri**
\$32.00 (2pcs)



Hidagyu Uni Nigiri
\$24.00 (2pcs)



Hidagyu Nigiri
\$22.00 (2pcs)



**Hidagyu
Foie Gras Nigiri**
\$28.00 (2pcs)



**Hidagyu Uni
Foie Gras Nigiri**
\$28.00 (2pcs)



Aburi Hidagyu Nigiri
\$22.00 (2pcs)



Aburi Hidagyu Uni Nigiri
\$24.00 (2pcs)



Aburi Hidagyu Foie Gras Nigiri
\$26.00 (2pcs)



Foie Gras Nigiri
\$22.00 (2pcs)



Otoro Nigiri
\$7.20 (1pc)



Chutoro Nigiri
\$6.20 (1pc)



Snow Crab Nigiri
\$9.90 (1pc)

らっしやいませ!



Tetsujin Chirashi
Seasoned sushi rice topped
with assorted sashimi
\$28.90



Unagi & Foie Gras Roll
With teriyaki sauce
\$18.90



Tetsujin Wagyu Roll
With crispy tofu skin
& mayonnaise
\$18.90



Spider Roll
With crispy tempura flakes
& spicy mayonnaise
\$18.90

刺身

刺身

RPM BRR



Sashimi Moriawase

With 4 kinds of seasonal local fish

\$37.90



Sashimi Deluxe

With 8 kinds of seasonal local fish and seafood

\$67.90

Tetsujin 28

Sashimi Moriawase

Tetsujin's signature sashimi platter with 11 kinds of seasonal local fish and seafood

\$87.90





**Natural Fresh Oysters
with Lemon**

\$23.90 (half doz)

\$45.90 (full doz)



Snow Crab Sashimi

Delicate flavour with balanced
saltiness & sweetness

\$19.80



Oyster Shooters

Fresh oysters with pomegranate jelly
& yuzu granita

\$25.90 (half doz)

\$47.90 (full doz)

**Seared Bluefin
Tuna Tataki**

With onion dressing

\$22.90



Scallop Carpaccio

With pickled radish, cucumber ribbons
& soy based carpaccio sauce

\$20.90



Huon Salmon Crudo

Cured salmon slices with
miso dressing & yuzu pearls

\$20.90



COLD TAPAS

※

冷たい前菜



※

WAGYU MB9+ SASHIMI
WITH SOY SAUCE
MOUSSE

\$22.90

Wagyu Yukke

Raw wagyu beef tartare
with egg

\$18.00



Wagyu Tataki

Thinly sliced raw beef
and yuzu dressing with
red shiso oil

\$16.90



FOIE GRAS ON TOAST
WITH ONION JAM &
SHISO PEARLS

\$24.90
(3pcs)

蒸

温かい前菜

HOT TAPPAS



Grilled King Prawns

With garlic miso butter

(min. order 2pcs) **\$11.90**ea

Foie Gras Chawanmushi

Steamed egg custard
with dashi glazing

(Add fresh sea urchin
& salmon caviar +\$5)

\$11.80



Tetsujin Gyoza

Classic Japanese gyoza with crispy lace, served with spicy sour sauce

\$11.50 (5pcs)

\$19.50 (9pcs)



Wagyu Beef Gyoza

With truffle oil & spicy sour sauce

(6pcs) **\$14.50**

昭和三十年秋...
この無敵のロボット
鉄人28号は
金田敦島
両博士によって
完成されたのでし

Crispy Vegetable Gyoza

With spicy sour sauce

\$11.50 (6pcs)



JFC

Japanese Fried Chicken

With shichimi mayo

\$14.90 (6pcs)



Tebasaki Fried Chicken

With sweet garlic sauce & mayo

(6pcs) **\$14.90**

TFC



Tempura Corn

With shichimi & salt

\$13.90 (4pcs)



Crispy School Prawns

Deep fried school prawns

\$11.90



Gobo Chips

Fried burdock chips with spicy mayo

\$10.90



Nasu Dengaku

Deep fried eggplant
tossed in momidare sauce

\$12.90



Agedashi Tofu

With spring onion
& bonito shavings

\$12.90



WAGYU MB9+ KATSU SANDO

Wagyu steak **MB9+** with onion jam
in a toasted sandwich & sprinkled
with gold flakes

\$26.90



MAIN DISHES

主

食

Wagyu & Foie Gras Stone Bowl

On black truffle rice

\$32.90



Wagyu & 63°C Onsen Egg Stone Bowl

On black truffle rice

\$28.90



Wagyu Bone Marrow Kimchi Stone Bowl

With wagyu slices, kimchi and
cheese on black truffle rice

\$30.90





**Char-Grilled
Eye Fillet Steak**

Charcoal grilled tenderloin
steak with red wine sauce

\$48.90



**Black Cod
with Saikyo Miso**

Charcoal grilled & miso
marinated black cod fish

\$28.90



**Cherrywood
Smoked Kurobata
Pork Ribs**

Kurobata black pork
ribs with momidare

\$28.90

MINI HOT POT



スープ



Spicy Karubi MB9+
Mini Hot Pot

Spicy boneless beef short ribs soup topped with onsen egg

\$24.90



Fisherman's Mini Hot Pot
\$19.90



Spicy Fisherman's Mini Hot Pot
\$19.90

箸

麵

SEATTLE
NOODLES



**Cold Sudachi
(Japanese Lime) Udon**

Japanese lime slices & sliced pork
with inaniwa udon in an umami
dashi base

\$14.90



**Wagyu Inaniwa
Udon (Hot)**
\$18.90

SALADS



サラダ



Pork Tataki Salad

Mesclun salad with sesame dressing paired with poached pork tataki slices

\$12.90



Soft Shell Crab Salad

With Tetsujin dressing & spicy mayonnaise

\$15.90



Wafu Salad

With Japanese style
wasabi dressing

\$10.90



Heirloom Tomato

Amazu (sweet vinegar) pickled
cherry tomatoes with shiso powder
and sweet miso

\$10.90



Charcoal Salt Edamame
\$6.90



Spicy Garlic Edamame
\$7.90



TETSUJIN 鉄

寿司・焼肉

SUSHI TRAIN • JAPANESE BBQ

磁浮列車