

tsunami

FUKU

TEPPANYAKI
MON - TUES MENU



Dinner Sets

Entree

Choose 1) 3pcs wagyu gyoza or 2) chicken karaage

Mains

Vegetarian \$55

Agedashi entree. Plant based 'burger', pumpkin, mushrooms, vegetables.

Chicken \$55

300g chicken thigh

Chicken & Steak \$65

150g chicken, 100g steak

Lamb cutlets \$65

3 French lamb cutlets

Steak \$75

200g Angus fillet steak

Salmon \$75

150g salmon + 2 scallops

Steak & seafood dinner \$85

100g fillet, 4 prawns, squid, scallop

Seafood dinner \$85

Salmon, 4 prawns, 2 scallops, squid.

All meals served with edamame, Fuku special salad, miso soup, teppan grilled vegetables and fried rice from teppanyaki grill.

Children's set (12 & under) \$45



Chicken thigh, Fuku special salad, miso soup, teppan grilled vegetable, steamed rice (no entree).

Replace with – fillet steak +\$12, prawns +\$10, wagyu fried rice +\$12

Extras & upgrades

Extra (100gr) Fillet steak \$25

Upgrade Fillet to G9 Wagyu sirloin (100gr) \$30

Upgrade Fillet to Kagoshima A5 wagyu (90gr) \$70

Half local WA crayfish \$50

Extra salmon \$20

Lamb cutlet ea \$12

Prawn 1 pce \$5

Scallop 1 pce \$5

Extra wagyu fried rice \$12

Side Dishes

Chicken karaage \$17

Desserts



House-made Matcha & Roasted Pistachio Ice cream. 12

Toasted Sesame Crème Brûlée 10

Matcha Tiramisu 9

Vegan Ice-cream; Chocolate or Black Sesame. 8

Fortune Cookie 2



Early bird special

\$10 off any menu.

Order by 5pm Mon – Fri and get \$10 off any menu* Available 5pm sitting only.

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils, shell fish traces or gluten particle contamination caused by air floating particulates.

* Conditions apply. See staff.

Cocktails

Roku Collins	18
Roku gin, local rosemary syrup, lemon, soda	
Strawberry Daiquiri	18
Rum, strawberries, lemon juice, Cointreau.	
Margarita	18
Tequila, Cointreau, Lime Juice. Choice of Shichimi Spicy Salt.	
Lychee martini	18
Vodka, lychee liquor, lemon juice	

Sake cocktails

The Lychee Chiller	18
Sake, lychee juice, syrup, fresh Lychees.	
Yuzu Japanese Mule	18
Sake, Yuzu Juice, Syrup, Ginger beer.	

Mocktails (non alc)

Citrus Bliss	9
Lychee & Citrus Blend.	
Tsunami Punch	9
Orange, Mango, Pineapple, Grenadine, Lime.	

Japanese fruit liqueurs

Japanese fruit steeped in sake/shochu, 60ml, served on ice.

Koshigoi 'Yuzu Party'	10
Koshigoi Daiginjo umeshu (plum wine)	14
Yoikigen momoshu (White Peach)	10
Koshigoi 10 year old aged umeshu	14
Masumi yuzushu (300ml bottle)	39

Beer

Hahn Light 375ml	8
Asahi Super Dry	12
Yebisu	12
Suntory Malt (on tap)	11
Saporro (on tap)	11

Japanese whisky & shochu

Yamazakura Black Label blended* 40%	12
Yamazakura Pure Malt* 48%	14
Eiko Kinra (Kome) 25% – Ehime	12

Non alcoholic

Sparkling / Still Water 750ml	6.5
Coke, Coke No Sugar,	
Sprite (lemon-lime)	5
Lemon Lime & Bitter, Orange Juice	5
Lychee Coke	6.5

Hot drinks

Genmaicha Japanese tea	5
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Tsunami Liquor Shop

*Take home Japanese liquor
at cheaper liquor store prices*

Tsunami has a liquor store license. When you go home you can order a bottle of something you enjoyed at the restaurant and pay liquor store prices (not restaurant).

If you like a particular e.g. yuzushu then take a note of the code on the menu or bottle (eg 'YK-06') and ask for a bottle to take home when you pay your bill.

Teppanyaki is a popular Japanese dining style where food is cooked on a large, flat iron griddle called a 'teppan.' The word 'teppanyaki' is derived from 'teppan,' meaning iron plate, and 'yaki,' which signifies grilling. This method is famed for its interactive dining experience, as chefs prepare the meal directly in front of guests, often incorporating impressive culinary techniques and showmanship, like flipping ingredients in the air or creating dramatic flames.

Typical teppanyaki menus include a diverse array of ingredients such as steak, chicken, seafood, and vegetables, all seasoned and cooked to perfection on the hot griddle. Rice often accompanies the main dishes. The cooking style not only highlights the freshness of the ingredients but also allows for customization based on guests' preferences.

Popular worldwide, teppanyaki restaurants are frequented for both their delicious food and the entertainment value, making dining there a memorable event beyond just eating a meal.

Wine

White Wine

		Glass	Bottle	
NV	Cherubino Folklore Sparkling Brut	10	34	SW & Great Southern WA
NV	San Martino Prosecco Superiore extra dry	11	46	Veneto Italy
NV	Gosset Grand Réserve Champagne		170	Vallee de la Marne France
2022	Waterdancer Sauvignon Blanc Semillon		34	Geographe WA
2022	Voyager Sauvignon Blanc Semillon	12	45	Margaret River WA
2022	Voyager 'Coastal' Chardonnay	12	51	Margaret River, WA
2022	Cherubino Pedestal Chardonnay		92	Margaret River WA
2022	Cherubino Folklore Classic Dry White	10	34	Pemberton, WA
2022	Willow Bridge Rosé		38	Geographe WA
2022	Cherubino Frankland River Riesling	14	67	Frankland River SA
2021	The Yard Pinot Gris		45	Pemberton, WA

Red Wine

2021	Stella Bella Shiraz		58	Margaret River WA
2021	S.C. Pannell Merrivale Shiraz	14	68	McLaren Vale SA
2021	Water Dancer Cabernet Merlot	10	34	Geographe WA
2017	Voyager Cabernet Sauvignon		99	Margaret River, WA
2022	Ad Hoc Cruel Mistress Pinot Noir	11	43	Great Southern, WA
2022	Laissez Faire Pemberton Pinot Noir		76	Pemberton, WA
2021	Cherubino 'IV' Counoise Mataro Shiraz Grenache	12	54	Frankland River WA
2018	Monte Schiavo 'Serenelli' Rosso Conero DOC		54	Ancona, Italy

Sake

A selection of our most popular sakes we import ourselves from boutique breweries.

Hourai Irootoko Junmai Daiginjo	HORAI-32	180ml	22
Gozenshu Kei Junmai Daiginjo	GZNS-29	300ml	46
Masumi KAYA brown 茅色 Junmai	MAS-12	300ml	24
Eikoh Nigori Kurazake	EIK-31	300ml	17
Imada Fukucho 'Seaside Sparkling' Junmai	IM-12	300ml	27
Junmai Ginjo Medaka no Yado	NIM-08	300ml	20
Kounotsukasa Daiginjo Kanzuikomi	KNTKS-33	300ml	72
Koshino Kanchubai Noujun Umakuchi (Aruten)	NIM-09	300ml	17
Tsurimi Daiginjo Sansou (Aruten)	TSR-05	300ml	74
Masumi Sparkling Origarami	MAS-14	375ml	49
Yamada Shoten Yamada Kai Junmaishu (Sparkling namazake)	YAM-04	500ml	49
Gozenshu 9 Blue Nama	GZNS-25	500ml	49
Gozenshu Bodaimoto Nigori Hiire	GZNS-17	720ml	67
Imada Fukucho Junmai Ginjo Hattanso Muroka Genshu	IM-02	720ml	68
Echigoya Sobe Junmai	NIM-04	720ml	41
Hourai Irootoko Junmai Daiginjo	HORAI-15	720ml	90
Kinmon X3 Rose 720ml	KIN-02	720ml	72
Sekaiitto Kishu Junmai	SEK-09	720ml	44
Taiheizan Tsuzuki Nama	TAH-33	720ml	78
Niida Honke Kijoshu 2021	NI-10	720ml	105
Miyoshikiku Tokubetsu Junmai Koharu	MIK-29	720ml	56
Kinmon Yamabuki Gold Koshu (Vintage 2005)	KIN-04	720ml	120
Masumi SHIRO (White) 白妙 Junmai Ginjo	MAS-08	720ml	55
Imada Hattanso kimoto Junmai Ginjo	IM-25	720ml	86

INTRO TO JAPANESE WHISKY

Some of the 'Intro to Japanese Whisky' bottles are available for purchase for take away. (Please ask).

Nikka Taketsuru Pure Malt	43%	15
Nikka Single Malt Yoichi	45%	19
Nikka Single Malt Miyagikio	45%	19
Kirin Tarajuku	50%	15
Suntory The Chita	43%	15
Yamazakura Black Label blended	40%	12
Yamazakura Pure Malt	48%	14

JAPANESE WHISKY

Hakushu 12 year old	43%	31
Hakushu 18 year old	43%	75
Hakushu Bourbon Barrel	43%	50
Hakushu Distillers Reserve	43%	25
Hibiki 12 year old	43%	35
Hibiki Japanese Harmony	43%	21
Hibiki Japanese Harmony Masters Select	43%	21
Hibiki 17 year old	43%	89
Hibiki 21 year old	43%	99
Ichiro's Malt Chichibu 'Floor Malted'	50.5%	45
Ichiro's Malt Chichibu 'The First'	61.8%	55
Ichiro's Malt Double Distilleries	46%	21
Kirin Single Malt 18 year old	43%	42
Monde Crystal Royal	40%	12
Mars special blend 'Tsunagu'	46%	16
Mars Iwai Tradition	40%	16
Nikka Coffey Grain	45%	15
Nikka "From The Barrel" Cask - blend	51.4%	13
Nikka All Malt, Whisky Blend	40%	16
Nikka Yoichi 15 year old	45%	65
Nikka Yoichi 20 year old	52%	85
Nikka Miyagikyo 10 year old	45%	34
Nikka Miyagikyo 12 year old	45%	55
Nikka Pure Malt Red	43%	15
Nikka Super Whisky	43%	15
Nikka Taketsuru 12 year old	40%	52
Nikka Taketsuru 17 year old	43%	55
Nikka Taketsuru 21 year old	43%	75
Nikka Tsuru 17 year old	43%	55
Okayama Single Malt	43%	55
Ootori (Karuizawa) 15 year old	40%	120
Rainbow Sansyu 12 year old	40%	18
Rainbow Whisky (normal)	37%	12
White Oak, Akashi, Blended	40%	18
White Oak, Akashi, 5 year old	45%	29
White Oak, Akashi, 12 year old	50%	32
White Oak 'Tokinoka' Blend	40%	20
Yamazaki Single Malt Puncheon	48%	48

Yamazaki Single Malt 12 year old	43%	30
Yamazaki Single Malt Special Ed 2015	43%	55
Yamazaki Single Malt Special Ed 2016	43%	55
Toguchi Japanese Blend	40%	16
Wakatsuru Brender's Trial (LTD)	40%	36
Wakatsuru Moon Glow 10 year old	43%	54

OTHER

Limeburner (W.A) Port Cask	61%	19
Limeburner (W.A) Barrel M61	60%	29
Bhutan Highland Grain Whisky	42.8%	16
Cragganmore 12 year old	40%	15
John Dewar and Sons Ltd Blended	40%	35
Glenfiddich 'Age of Discovery' 19 YO	40%	29
Glenmorangie Extremely Rare 18 YO	43%	20
Jim Beam 1795 rare Bourbon	47.5%	30
Johnnie Walker Blue Label	40%	35
Laphroaig Islay 10 year old	40%	14
Scapa 16 year old, Single Malt	40%	19
Simson Liquor (Vietnam)	39%	15
Wen Jun (China)	52%	15
Jiu Liang Ye (China)		

JAPANESE GIN

Roku	47%	11
Okayama	50%	11
Ki No BI Dry Gin	45%	19

COGNAC

Hennessy XO Cognac 30ml	34
Armagnac Chabot VSOP	14
Baron Otard XO Gold	27
Hennessy Paradis	45
Louis Royer XO	22
Remy Martin XO Grande Champagne	26

SHOCHU

Hyakunen No Kodoku (LTD)	40%	24
Kannoko mugi shochu	25%	11
Goto Mugi Shochu	25%	15
Goto Imo Overproof Shochu	40%	20
Eikoh Hadaka Mugi (smokey flavour)	25%	9
Shochu of the day	25%	9

Reserve List

All bottle sizes 750ml unless otherwise marked. Subject to availability. Allow time for decanting.

		Price	WIN*
1998	<i>Devil's Lair, Margaret River (1500ml)</i>	\$265	101
2012	<i>Cape Mentelle CS</i>	155	102
1993	<i>Henschke Hill of Grace</i>	1290	103
1999	<i>Henschke Hill of Grace</i>	1050	104
2001	<i>Henschke Hill of Grace</i>	1100	105
2005	<i>Henschke Hill of Grace</i>	1330	106
2006	<i>Henschke Hill of Grace</i>	1190	107
2005	<i>Henschke Mount Edelstone</i>	1330	108
2008	<i>Henschke Mount Edelstone</i>	1330	109
2008	<i>Katnook Merlot</i>	299	111
2006	<i>Mitchelton Print Shiraz</i>	155	112
2004	<i>Perrier Jouet Belle Epoque</i>	295	150
2005	<i>Seppelt Sparkling Shiraz</i>	150	159
2016	<i>Coteau De la Biche</i>	54	172
1997	<i>Penfolds Bin 389</i>	255	201
1998	<i>Penfolds BIN 389 C Shiraz</i>	265	202
2011	<i>Penfolds Magill Estate Shiraz</i>	289	206
1995	<i>Penfolds Grange</i>	1390	208
1996	<i>Penfolds Grange</i>	1490	209
1999	<i>Penfolds Grange</i>	1250	210
2002	<i>Penfolds Grange</i>	1390	211
2004	<i>Penfolds Grange</i>	1290	212
2005	<i>Penfolds Grange</i>	1250	213
2006	<i>Penfolds Grange</i>	1380	214
2008	<i>Petaluma Coonawarra Merlot</i>	190	302
2006	<i>Winter Harvest Nebbiolo</i>	105	303
2000	<i>Thomas Hardy 2000 Cab sav</i>	145	304
2009	<i>Moss Wood Ribbon Vale Merlot</i>	150	308
2002	<i>Sandalford Merlot</i>	179	309
1998	<i>Wynns Coonawarra, Cab Sav</i>	130	311
2008	<i>Wynns Coonawarra estate Cab Sav</i>	150	312
1995	<i>Wynns Coonawarra estate Cab Sav</i>	250	310
2019	<i>Moss Wood Ribbon Vale Cabernet Sauvignon</i>	124	314
2017	<i>Moss Wood Ribbon Vale Merlot</i>	131	318
2018	<i>Moss Wood Ribbon Vale Merlot</i>	131	319
2019	<i>Moss Wood Ribbon Vale Merlot</i>	131	315
2020	<i>Moss Wood Ribbon Vale Merlot</i>	131	328
2019	<i>Moss Wood Cabernet Sauvignon</i>	235	320
2019	<i>Stella Luminosa Cabernet Sauvignon</i>	172	316
2018	<i>Voyager MJW Cabernet Sauvignon</i>	255	324
2018	<i>Pierro Vintage Reserve Cabernet Sauvignon</i>	198	322
2018	<i>Stella Luminosa Chardonnay</i>	125	317
2018	<i>Pierro Vintage Chardonnay</i>	194	330
2021	<i>Pierro Vintage Chardonnay</i>	194	321
2021	<i>Bannockburn S.R.H. Chardonnay</i>	152	323
2020	<i>Moss Wood Pinot Noir</i>	124	325
2021	<i>Moss Wood Ribbon Chardonnay</i>	143	326
2021	<i>Grosset Polish Hill Clare Valley Riesling</i>	130	327
2022	<i>Cherubino Margaret River Chardonnay</i>	143	329