

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



Mizuna 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,
2 bowls of rice and your choice of Miso or
Spicy Miso soup.

\$75.00 (set for 2)



ANGUS SET

Mizuna Salad

Angus Rump

Angus Tri Tip

Angus Inside Skirt

Angus Scotch

Served with edamame, three side,
2 bowls of rice and your choice of
Miso or Spicy Miso soup.

\$85.00 (set for 2)





PREMIUM WAGYU SET

Salmon Sashimi (A)

Mizuna Salad

Wagyu Oyster Blade **MB7+**

Wagyu Inside Skirt **MB7+**

Wagyu Rib Finger **MB9+**

Wagyu Scotch **MB5+**

Served with edamame, three side dishes,
2 bowls of rice and your choice of Miso or
Spicy Miso soup.

\$125.00 (set for 2)



CHEF'S SELECTION SET

Salmon Sashimi (A)

Mizuna Salad

Wagyu Karubi **MB9+**

Wagyu Oyster Blade **MB9+**

Wagyu Cap Eye **MB9+**

Wagyu Scotch **MB9+**

Served with edamame, three side dishes,
2 bowls of rice and your choice of Miso or
Spicy Miso soup.

\$155.00 (set for 2)



SUPREME SET

Mizuna Salad

Wagyu Sashimi MB9+

With soy sauce mousse

Battered Fried Prawn (l)

Deep fried prawns

Sashimi Moriawase (M)

Assorted sashimi

Served with edamame, three side dishes,
4 bowls of rice and your choice of Miso or
Spicy Miso soup.

\$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

Mizuna Salad

Wagyu Sashimi MB9+

With soy sauce mousse

Battered Fried Prawn (l)

Deep fried prawns

Sashimi Moriawase (M)

Assorted sashimi

Served with edamame, three side dishes,
4 bowls of rice and your choice of Miso or
Spicy Miso soup.

\$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 (A)

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



Ox Tongue Pocket with Spring Onion

Thick cut ox tongue pocket
with homemade savoury
spring onion sauce

\$29.00



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+**

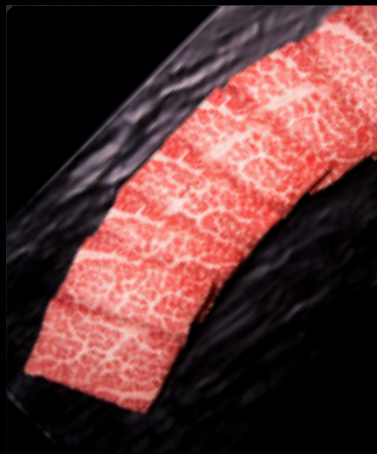


Wagyu Short Rib

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 Oyster Blade

From the shoulder, 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+**

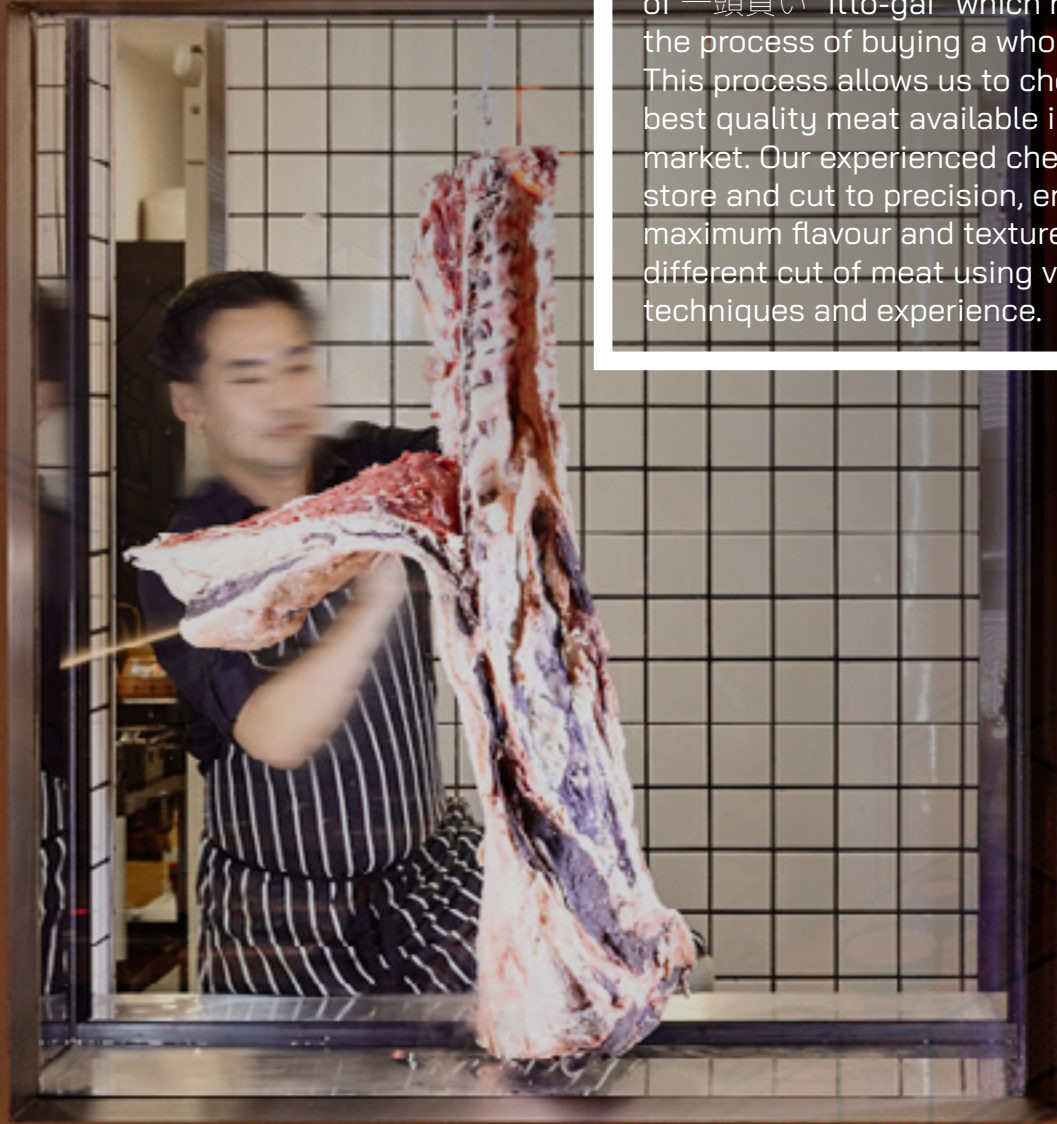
TETSUJIN'S DETERMINATION (KODAWARI)

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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.

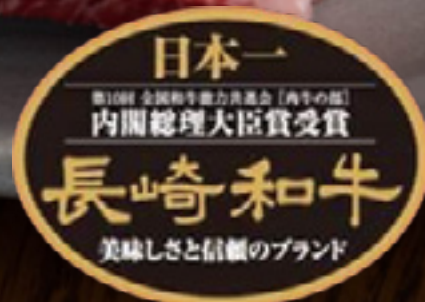
The Japan Meat Grading Association rates the quality of meat with grade 3, 4 or 5. We are proud to serve our Nagasaki Wagyu meat graded 5.

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
兒
島
和
牛

FS NAGASAKI WAGYU



A5 NAGASAKI WAGYU



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 (A)

Choice of plain or butter

\$15.90



Calamari (A)

In butter & soy marinade

\$16.90



Hervey Bay Scallops (A)

\$16.90 (4pcs)



Baby Abalone (A)

\$17.90 (2pcs)



King Prawns (A)

\$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

NABE HOTPOT



鍋物

Kaisen Seafood Hot Pot (M)

Blue Swimmer crab, king prawns, mussels, pipis, sliced fish, tofu and assorted mushroom & vegetables with your choice of stock base

Recommended Original Kombu

\$59.00



Hakata Pork Ramen Hotpot

Sliced pork belly, ramen noodles and assorted mushroom & vegetables with your choice of stock base

Recommended Pork Tonkotsu

\$49.00



Shio Koji Free-Range Chicken & Mushroom Hotpot

Free-range chicken thigh, chicken tsukune, tofu, assorted mushroom and vegetables with your choice of stock base

Recommended Soy Milk

\$49.00



Wild Mushroom Hotpot

Tofu, mushroom and seasonal vegetables with your choice of stock base

Vegetarian Broth available

\$42.00



STOCK BASE OPTIONS



Original Kombu



Spicy Miso



Soy Milk



Pork Tonkotsu

WAGYU SHABU SHABU

- Sliced Wagyu Beef (300g)
- Your choice of Stock Base
- Assorted Vegetables

Australian Wagyu **MB9+** \$89.00

Japanese Nagasaki Wagyu **A5** \$139.00

(set for 2)



KUROBUTA PORK SHABU SHABU

- Sliced Pork Belly (300g)
- Your choice of Stock Base
- Assorted Vegetables

\$75.00 (set for 2)



SUKIYAKI

- Sliced Wagyu Beef (300g)
- Sukiyaki Stock Base
- Assorted Vegetables

Australian Wagyu **MB9+** \$89.00

Japanese Nagasaki Wagyu **A5** \$139.00

(set for 2)



ADD-ONS

Australian Wagyu
MB9+ (150g)
\$29.00

Japanese Nagasaki
Wagyu **A5** (150g)
\$49.00

Assorted
Seafood Platter
\$25.00

Sliced Pork Belly
(100g)
\$20.00

Free-Range Chicken
(100g)
\$15.00

Assorted
Vegetables Platter
\$15.00

Mushroom Platter
\$10.00

Extra Udon
\$3.00

Extra Ramen Noodles
\$3.00

刺身 SASHIMI

盛り合わせ
刺身



刺身单品 À LA CARTE SASHIMI

All our fish and seafood is sourced locally and delivered fresh everyday before being expertly sliced by our trained sushi chefs.



鮑刺身

Abalone Sashimi A
Jade Tiger Abalone
(1 piece)

22.90



雲丹刺身

Uni Sashimi A

Fresh Tasmanian
sea urchin (35g)

48.90

Note: All images are for illustrative purposes only. Final presentation may change without prior notice.

盛り合わせ
特上刺身



Assorted Sashimi Moriawase M

Tetsujin's standard sashimi platter with 5 kinds of seasonal local fish and seafood (25 pieces)

66.90

Premium Sashimi Moriawase M

Tetsujin's signature sashimi platter with 9 kinds of seasonal local fish and seafood, including otoro, abalone, scampi (34 pieces)

126.90

手長海老刺身



Scampi Sashimi A

(1 piece)

5.20

大トロ刺身



Otoro Sashimi M

Tuna belly (3 pieces)

22.90

サーモンハラス



Salmon Belly Sashimi A

Tasmanian salmon belly (6 pieces)

19.90

Please advise our staff should you have any food allergies.

A Australian I Imported M Mixed



生牡蠣

FRESH OYSTERS

Natural Oysters
with Lemon Ponzu **A**

half dozen 29.90
full dozen 53.90

Oysters with Red Wine Vinegar
Pomegranate Pearls **A**

half dozen 31.90
full dozen 55.90



Fresh Oysters & Ikura A

Salmon roe, dashi ponzu
(minimum 2 pieces)

5.90ea

生牡蠣といくら

握り寿司 NIGIRI



Chutoro Nigiri M

Medium-fatty tuna belly on sushi rice
(1 piece)

中トロ握り

5.20



Otoro Nigiri M

Luxurious fatty tuna belly on sushi rice
(1 piece)

大トロ握り

5.20



Scampi Nigiri A

Western Australian scampi on sushi rice
(1 piece)

手長海老握り

5.20

巻き寿司 SUSHI

握り
おまかせ



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オアの裏
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Unagi & Egg Uramaki with Foie Gras ①

Egg & cucumber roll, teriyaki eel,
foie gras

19.90

Omakase Deluxe Nigiri ①

- Salmon belly
- Scallop, shiso, ume pearls
- Tuna, yuzu pearls
- Kingfish, truffle sauce
- Otoro, foie gras
- Engawa (flatfish), wasabi stem
- Wagyu beef, onion apple relish
- Western Australian scampi
- Salmon belly boat, caviar, uni

48.90



ソフト
クルの裏
シクラ巻
エブき

Soft Shell Crab Uramaki ①

Soft shell crab, crab salad, avocado,
cucumber, spicy mayo

19.90



カリ
フルの裏
オルクラ巻
ニアき

California Futomaki ①

Tempura crab salad, egg, salmon, avocado,
cucumber, pickled radish, tobiko fish roe

19.90



和牛の裏
と巻
海老き

Surf & Turf Uramaki ①

Jumbo tempura prawn, avocado,
cucumber, seared MB9+ wagyu,
teriyaki sauce, crispy leeks

19.90



トリ
ユフの裏
フきの巻
のこき

Truffle Kinoko Uramaki

Seasonal mushroom salad, avocado,
cucumber, Japanese seaweed,
truffle mayo

19.90



ロブスター刺身
LOBSTER
SASHIMI

Market Price A

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A Australian I Imported M Mixed

A5 長崎和牛寿司

A5 NAGASAKI WAGYU SUSHI



Foie Gras Nigiri
(2 pieces)

24.90

握り
フォア
グラ



**Aburi Nagasaki
Wagyu Nigiri**
(2 pieces)

24.90



**Aburi Nagasaki Wagyu
Uni Nigiri ^A**
(2 pieces)

29.90



**Aburi Nagasaki Wagyu
Foie Gras Nigiri**
(2 pieces)

28.90

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**Nagasaki Wagyu Toro
Uni Foie Gras Nigiri** **M**
(2 pieces)

36.90

雲丹とフオアグラ握り
長崎和牛大トロ



**Nagasaki Wagyu
Uni Nigiri** **A**
(2 pieces)

29.90

雲丹握り
長崎和牛



握り
長崎和牛



Nagasaki Wagyu Nigiri
(2 pieces)

24.90

フオアグラ握り
長崎和牛



**Nagasaki Wagyu
Foie Gras Nigiri**
(2 pieces)

28.90

フオアグラ握り
長崎和牛雲丹と



**Nagasaki Wagyu Uni
Foie Gras Nigiri** **A**
(2 pieces)

33.90

Please advise our staff should you have any food allergies.

A Australian **I** Imported **M** Mixed

冷菜

COLD DISHES



Kingfish Carpaccio ^A

Spencer Gulf kingfish, ume dressing, pomegranate pearls, tomato dashi gel, yukari salt

22.90



Salmon Carpaccio ^A

Tasmanian salmon, avruga caviar, coriander jalapeño ponzu, lemon infused oil, micro coriander

21.90



Scallop Carpaccio ^I

Hokkaido scallops, mandarin, pickled radish, cucumber, mandarin dressing

22.90



Octopus Carpaccio ^A

Fremantle octopus, grain mustard, fennel, lemon myrtle, salmon caviar

22.90



Wagyu Yukke

Raw wagyu beef tartare, momidare, egg

18.90



Wagyu Tataki

MB9+ Sher wagyu, pickled onion, shallots, chives, fried leek

21.90



のりタルタル

Crispy Nori Tartare A

Crispy seaweed, whitefish tartare, avruga caviar

19.90



水菜サラダ

Mizuna Salad

Japanese mizuna, radish, tomato, onion dressing, bonito, nori, pine nuts

10.90



焼きレタス

Chargrilled Gem Lettuce

Gem lettuce, brown butter, basil miso, wasabi mayo, pine nuts, butter crumbs

14.90



たこわさび

Takowasabi I

Octopus marinated with wasabi, wasabi stem

7.90



枝豆

Edamame

Charcoal salt

6.90

温製タパス HOT TAPAS

野菜
bao
天ぷら

Vegetable Tempura Bao

Charcoal bao, vegetable tempura, micro herbs, kimchi slaw (minimum 2 pieces)

5.90ea

バオ
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Crab Cream Croquette Bao

Bao, crab cream croquette, micro herbs, shiso leaf, kimchi slaw (minimum 2 pieces)

6.90ea

Seasonal Fish Taco ^A

Seasonal fish taco, spicy mayo, chives, pomegranate pearls

11.90ea

タコス
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魚
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トースト
添え
フォア
グラ

Foie Gras on Toast

Topped with shiso ume pearls (3 pieces)

27.90

あさりの酒蒸し

Sake Steamed Pipis ^①

Pipis, junmai daiginjyo sake, butter, chilli

14.90

Note: All images are for illustrative purposes only. Final presentation may change without prior notice.



Blue Swimmer Crab Chawanmushi A
Steamed egg custard, dashi glazing
(Add uni and salmon caviar +\$5) **11.90**



Foie Gras Chawanmushi
Steamed egg custard, dashi glazing
(Add uni and salmon caviar +\$5) **13.90**



Escargots à la Japonaise 1
Burgundy snails, nori herb butter
(6 pieces) **13.90**



Scallop in Shell 1
Hokkaido scallop, shio kombu,
butter crumbs (minimum 2 pieces) **7.90ea**



Chicken Gyoza
5 pieces **9.90**
9 pieces **16.90**



Wagyu Beef Gyoza
Crispy chilli oil
5 pieces **10.90**
9 pieces **17.90**



Pork & Chives Gyoza
5 pieces **9.90**
9 pieces **16.90**



Vegetable Gyoza
(5 pieces) **11.90**

揚げ物 FRIED

盛り合わせ
天ぷら



Tempura Moriawase ①

Assorted freshly cooked tempura with jumbo prawn, seasonal vegetables

25.90



小海老の唐揚げ

Crispy School Prawns ①A

Deep-fried school prawns, wasabi mayo

12.90



ごぼうチップス

Gobo Chips

Deep-fried burdock chips, spicy mayo

11.90

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JFC (Japanese Fried Chicken)

With yuzu mayo
(6 pieces)

15.90

若鶏の唐揚げ

手羽先の唐揚げ



TFC (Tebasaki Fried Chicken)

With sweet garlic pepper sauce
(4 pieces)

18.90



揚げ出し豆腐

Agedashi Tofu

Deep-fried tofu in broth, spring onion,
bonito shavings

12.90



揚げ出し卵

Agedashi Tamago

Deep-fried omelette egg, spring onion,
bonito shavings

13.90

Please advise our staff should you have any food allergies.

A Australian **I** Imported **M** Mixed

焼き物 GRILLED



Grilled Corn Ribs

Grilled corn, nori herb butter, shichimi, grated grana padano

13.90



Nasu Dengaku

Grilled aubergine, miso doubanjyang (fragrant bean paste)

12.90



Grilled Saikyo Miso Cod ^A

Grilled black cod, saikyo miso marinade

23.90



Ika Yaki ^I

Grilled squid, yuzu kosho butter

23.90



Grilled King Prawn ^A

Garlic miso butter (minimum order 2 pieces)

12.90ea



Grilled Half Lobster ^I

Boston half lobster, koji butter, chimichurri

42.90

和牛カツサンド WAGYU MB9+ KATSU SANDO

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

31.90



Please advise our staff should you have any food allergies.

A Australian **I** Imported **M** Mixed

主菜 MAINS



ちらし寿司

Chirashi M

Seasoned sushi rice, assorted sashimi & caviar, wasabi, ginger

32.90



和牛ハンバーグ丼

Wagyu Beef Hamburg Bowl

Freshly cooked wagyu beef patty, demi glace sauce, egg

32.90

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とキムチ
和牛ボーンマロウ

和牛石焼きご飯

WAGYU STONE BOWL



Wagyu Bone Marrow Kimchi Stone Bowl

Wagyu slices, kimchi, cheese,
black truffle rice

35.90

Wagyu & Foie Gras Stone Bowl

Wagyu slices, foie gras,
black truffle rice

35.90



和牛とフ
ォアグラ



和牛温泉
卵

Wagyu & 63°C Onsen Egg Stone Bowl

Wagyu slices, soft boiled egg,
black truffle rice

35.90

Please advise our staff should you have any food allergies.

A Australian **I** Imported **M** Mixed

うどん NOODLES



和牛稲庭うどん

Wagyu Inaniwa Udon

19.90



天ぷら稲庭うどん

Tempura Inaniwa Udon ①

21.90

汁物 SOUP

Miso Seafood Mini Hot Pot M

Miso flavoured mini hot pot,
assorted seafood

24.90

海鮮味噌鍋

Spicy Seafood Mini Hot Pot M

Spicy miso flavoured mini hot pot,
assorted seafood

24.90

海鮮旨辛鍋

Karubi Mini Hot Pot

Spicy boneless beef short ribs soup,
onsen egg

22.90

カルビ鍋

Wagyu Tongue Stew

Sweet soy braised ox tongue, radish

22.90

和牛タン
シチュー

Please advise our staff should you have any food allergies.

A Australian I Imported M Mixed

