



SAIKO

TEPPANYAKI

Please advise our friendly staff if you have any food allergies or dietary requirements.

Please note, one bill per table.

Surcharge of 15% applies on public holidays.

Gift Cards available.

GF = gluten free | GFO = gluten free option | V = vegetarian | VO = vegan option



SAIKO

TEPPANYAKI

LUNCH SPECIALS

Available 11.30am - 4.00pm (exc. public holidays, entertainment book)

All meals are served with miso soup, steamed rice, mixed vegetables and salad.

UPGRADE steamed rice to a bowl of Saiko vegetable and egg fried rice

6

BANQUET

36.9

Saiko-Delic Sirloin

Angus sirloin 180g, with choice of either:

Prawn, Snapper, Octopus, Calamari, Chicken or Lamb Backstrap (own special sauce included)

MEAT

Chicken Fillet 200g

21.9

Pork Belly 180g

21.9

Beef Tenderloin 180g

26.9

Black Angus Sirloin 180g

29.9

Lamb Backstrap 180g

28.9

SEAFOOD

Prawn 170g

27.9

Snapper 180g

25.9

Baby Octopus 180g

23.9

Calamari 180g

23.9

YAKI UDON (NOODLE)

Chicken 120g

21.9

Prawn and Chicken 120g

25.9

Vegetable

21.9

VEGETARIAN

Saiko Herbivore

22.9

Tofu, Pumpkin, Carrot, Onion, Zucchini

Sweet Potato, Mushroom, Cabbage, Broccoli

HOUSE-MADE SAUCE OPTIONS

Teriyaki, Garlic BBQ, Traditional Garlic (GFO)

Sweet Chilli (GFO), Hot & Spicy (GFO)



AGEMONO / DEEP-FRIED (VO)

HARUMAKI - 6 PIECES (VO) Vegetable spring rolls with house-made sweet chilli sauce	11.9	GYOZA - 5 PIECES (V) Pan fried green mixed vegetable dumplings or pork dumplings	11.9
SHUMAI - 6 PIECES Pork Seafood with house-made sweet chilli sauce and mayonnaise	12.9	KARAAGE - 170G (GF) Marinated chicken with Japanese mayonnaise	16.9
TAKOYAKI - 5 PIECES Octopus ball with Takoyaki sauce and Japanese mayonnaise	11.9	KANITSUME - 3 PIECES Crumbed crab claw with Japanese mayonnaise	15.9
AGEDASHI (V) Lightly fried Tofu with dashi broth	12.9	KAKI FURAI - 4 PIECES Crumbed oyster with Japanese mayonnaise	19.9

SAIKO SIGNATURE DISHES *ALL SIGNATURE DISHES CANNOT BE CHANGED*

SAIKO CHARCOAL BAO - 4 PIECES Pork belly or Age Tofu or Karaage chicken, pickle cabbage, cucumber with house made sauce Additional piece +5.0	23.9
CHICKEN YAKUZA - 220g (GFO)  Grilled spicy chicken with onions, broccoli, lemon and cherry tomatoes	26.9
SCALLOP SAKURA - 5 PIECES Grilled scallop on rice cake with house-made honey mustard sauce and seasoned zucchini	32.9
TUNA TATAKI - 150g (GFO) Lightly seared tuna (raw) with garlic, soya sauce,pepper, sesame seeds, cherry tomato and shallot	29.9
GRILLED SALMON - 180g (GFO) Traditional cooked garlic salmon (medium rare) with tomato, red onion, cucumber, asparagus, lemon, sea salt, shallot with sesame dressing	33.9
SMOKY DUCK BREAST BBQ and smoked duck breast with garlic, broccoli, sweet potato, pumpkin, asian spices and chilli	37.9
SAIKO WAGYU - 200g (GFO) Grilled Wagyu sirloin (medium rare) with asparagus,zucchini, pumpkin, sweet potato, mushroom with house made citrus sauce	39.9

SAIKO FRIED RICE

SAIKO CHICKEN FRIED RICE (GFO) * Teppanyaki style fried rice with Saiko Garlic BBQ sauce - chicken, vegetable and egg	19.9
SAIKO PRAWN AND CHICKEN FRIED RICE (GFO) * Teppanyaki style fried rice with Saiko Garlic BBQ sauce - prawn, chicken, vegetable and egg	23.9
SUPER SAIKO VOLCANO FRIED RICE * Grilled garlic mixed seafood (scallop, prawn, calamari and octopus) served with egg and Saiko BBQ sauce * fried rice additional top up: Bug +15.0, Scallop +4.0, Pork Belly +4.0	26.9

YAKI UDON (NOODLE) SERVED WITH MISO SOUP AND SALAD

Vegetable	25.9	Tenderloin Beef Fillet 160g	28.9
Chicken 160g	26.9	Chicken 160g and Prawn	29.9

ZENSAI / APPETISER

EDAMAME (V) (GF) Japanese soybean pods tossed with sea salt	6.9	HIYAYAKKO (V) Cold tofu with scallion, ginger and sesame dressing	4.9
SPICY EDAMAME (GFO) 🌶️🌶️ Japanese soybean pods tossed with sea salt, garlic, soy and spices	7.9	CABBAGE (GFO) (V) Fine shredded raw cabbage with in-house dressing and sesame seeds	5.9
SEAWEED SALAD (GF) (VO) Seasoned seaweed with mix salad	5.9		

SASHIMI / FRESH RAW FISH (GFO)

SHAKE Salmon - 7 pieces Salmon - 10 pieces	21.9 27.9	SANTENMORI Salmon, Tuna and Scallops - 12 pieces	32.9
MAGURO Tuna - 7 pieces Tuna - 10 pieces Salmon and Tuna - 10 pieces	22.9 28.9 28.9	MORIAWASE Salmon, Tuna, Scallop, Octopus, Cuttlefish and Seaweed Salad	35.9

SALADS

SPICY BEEF TENDERLOIN SALAD - 150G (GFO) 🌶️ Thinly sliced beef tenderloin (medium rare), carrots, cherry tomatoes, mixed salad with house-made hot and spicy sauce	22.9
SALMON SALAD - 150G (GFO) Sliced Teriyaki salmon (medium rare), carrots, cherry tomatoes, mixed greens with Japanese sesame dressing	23.9
PRAWN SALAD - 5 PIECES (GFO) Grilled garlic prawns, carrots, cherry tomatoes, mixed greens with house-made salad dressing	23.9

TEMPURA / FRIED

CALAMARI TEMPURA Calamari with warm house made tempura sauce	18.9
VEGETABLE TEMPURA (VO) Pumpkin, carrot, sweet potato, zucchini and broccoli	19.9
PRAWN TEMPURA (VO) Prawn with fresh mixed vegetables	23.9

KUSHIYAKI / SKEWER

CHERRY TOMATOES - 2 SKEWERS (VO) (GFO) Garlic, sea salt and cracked pepper	7.9
YAKITORI CHICKEN - 2 SKEWERS (GFO) Sweet Teriyaki sauce topping	9.9
WAGYU - 2 SKEWERS (GFO) Japanese Wagyu Steak with house-made special sauce	23.9

SAIKO BANQUET

All meals are served with miso soup, salad, steamed rice and mixed vegetables.

Upgrade steamed rice to a bowl of Saiko vegetable and egg fried rice +6

SUPER SAIKO FOR ONE

SAIKO CARNIVORE

Black Angus Sirloin 250g and Chicken 150g

46.9 SAIKO WAGYU SPECIAL

Wagyu Sirloin 200g with a choice of either Prawn, Tuna, Salmon, Scallop, Chicken 120g, Lamb Backstrap 120g

62.9

SAIKO CLASSIC

Black Angus Sirloin 250g and Prawn 100g

49.9

SUPER SAIKO FOR TWO

CHEF'S CHOICE

Eye Fillet, Prawn and Chicken

76.9 PREMIUM

Eye Fillet, Chicken, Prawn, Scallop, Salmon, Tuna, Calamari, Octopus and Moreton Bay Bug

134.9

BRAVO

Eye Fillet, Prawn, Scallop and Snapper

88.9 SUPREME

Wagyu Sirloin, Lobster, Chicken, Prawn, Scallop, Salmon and Tuna

229.9

SUPERIOR

Eye Fillet, Chicken, Prawn, Scallop, Salmon and Moreton Bay Bug

112.9 OCEANIA

Lobster, Moreton Bay Bug, Prawn, Scallop, Salmon, Snapper, Tuna, Calamari and Octopus

230.9

SAIKO DINNER SET

All meals are served with miso soup, salad, steamed rice and mixed vegetables.

Upgrade steamed rice to a bowl of Saiko vegetable and egg fried rice +6

HOUSE-MADE SAUCE OPTIONS

Teriyaki | Garlic BBQ | Traditional Garlic (GFO) | Sweet Chilli (GFO) | Hot and Spicy (GFO) | Honey Mustard

MEAT

Chicken Fillet 250g	29.9	Tenderloin Beef Fillet 220g	37.9	Wagyu Sirloin 200g (MB4-5)	49.9
Pork Belly 220g	29.9	Black Angus Sirloin 250g	39.9	Wagyu Sirloin 200g (MB7-8)	62.9
Lamb Backstrap 220g	41.9	Eye Fillet 250g	43.9		

SEAFOOD

Prawn 220g	33.9	Scallop 250g	38.9	Calamari 220g	32.9
Salmon 220g	38.9	Snapper 220g	31.9	Moreton Bay Bugs 600g	58.9
Tuna 220g	38.9	Baby Octopus 220g	31.9	Whole Lobster	MP

VEGETARIAN

Saiko Herbivore

Tofu, pumpkin, carrot, onion, zucchini, sweet potato, mushroom, cabbage and broccoli

29.9

SIDES

GARI (V) (GF)

Japanese pickled young ginger

3.9 STEAMED RICE (GFO) (V)

Quality short-grain white rice

4.9

HOUSE GREEN SALAD (GFO) (V)

Lettuce, cucumber, carrot with Saiko house salad dressing

3.9 FRIED RICE (GFO) (VO)

A bowl of vegetables and egg fried rice

6.0

MISO SOUP (GFO)

Fermented soybean, seaweed, spring onion and fresh Japanese tofu

3.9

SUPER SAIKO KIDS BENTO (Aged 12 years or under only)

Teriyaki chicken, spring roll or dim sim (steamed or deep fried), house green salad.

Upgrade steamed rice to a bowl of Saiko vegetable and egg fried rice +6

15.9

Vanilla ice-cream

1.9



SAIKO
TEPPANYAKI



SAIKO COCKTAILS

- Japanese Whisky Highball 19
Suntory Whisky, Soda & Lemon Juice
- Sexy Monica 20
Vodka, Blue Curacao, Lime Cordial, Fresh Lime & Lemonade
- Peach Sake Jelly 23
Puru Puru Sparkling Sake, Vodka & Peach Syrup
- Mango Sorbet 23
White Rum, Mango Nectar, Simple Syrup, Mango Syrup & Lime Juice
- Makelover 24
Tanqueray Gin, Sake, Triple Sec, Yuzu Juice, Cucumber Syrup & Apple Juice
- Taiyo Delight 24
Spiced Rum, Malibu, Passionfruit, Sugar Syrup & Yuzu Juice
- Saiko Sunshine 24
Vodka, Sake, Strawberry, Simple Syrup, Cranberry Juice, Pineapple Juice & Lemon Juice
- Oreo Speed 24
Vodka, Bailey's, Kahlua, Oreo, Milk & Whipped Cream
- Watermelon Sorbet 24
Tequila, Watermelon Syrup, Triple Sec & Lime
- Hairy Style 25
Gin, Cranberry Juice, Bubble Gum Syrup, Lime Juice, Rose Floss & Lemonade
- Roku Gin Appletini 25
Roku Gin, Lychee Liqueur, Apple Juice, Yuzu Juice & Rose Syrup
- 

CLASSIC COCKTAILS

Please find out with our staff your favourite classic cocktails

Aperol Spritz 22
Aperol, Da Luca Prosecco, Soda Water & Fresh Orange

French Martini 24
Vodka, Raspberry Liqueur & Pineapple Juice

Espresso Martini 24
Vodka, Simple Syrup, Kahlua & Fresh Espresso

Lychee Martini 24
Vodka, Fresh Lychee, Lychee Liqueur, Sweet & Sour

Mojito 24
White Rum, Fresh Mints, Fresh Lime topped with Soda Water

Margarita / Chilli Margarita / Coconut Margarita 24
Tequila, Triple Sec, Fresh Lime & Simply Syrup

Pina Colada 24
Rum, Malibu, Pineapple Juice & Coconut Cream & Simple Syrup

Long Island Iced Tea 24
Vodka, Gin, Tequila, White Rum, Triple Sec, Lemon Juice & Coke

SAIKO MOCKTAILS

Virgin Oreo Speed 15
Oreo, Vanilla Ice Cream, Chocolate Syrup, Milk & Whipped Cream

Chocolate Sky 14
Cadbury Flake, Vanilla Ice Cream, Chocolate Syrup & Chocolate Fudge Sauce

Virgin Lychee Mojito 14
Fresh Lychee, Fresh Mints, Fresh Lime & Soda

Happy Sunshine 16
Strawberry, Simple Syrup, Cranberry Juice, Pineapple Juice & Lemon Juice



WHITE

SML LRG BTL

HARDY'S RIDDLE Moscato (SA)

11 16 44

sweet, fruity wine with tropical fruit flavours and a crisp refreshing finish.

ROLF BINDER Riesling (EDEN VALLEY, SA)

48

a dry style Riesling displaying good minerality with delicate floral lemon and lime notes, and a hint of musk.

TA-KU Pinot Gris (SOUTH ISLAND, NZ)

12 18 48

refreshingly crisp with lively characters and soft full flavours.

WICKS ESTATE Pinot Gris (ADELAIDE HILLS, SA)

49

an intriguing blend of fruit ranging from green pear to white peach.

HARDY'S RIDDLE Sauvignon Blanc (SA)

11 16 44

a lively, crisp wine fresh citrus flavours and light herbaceous undertone.

GRANT BURGE PEARL Sauvignon Blanc

(ADELAIDE HILLS, SA)

48

lifted aromatics of snow pea, lime, and honey dew melon. Flavours of fresh guava and kiwi fruit, lemongrass and kaffir lime carry the palate to a long and lingering finish.

WICKS ESTATE Sauvignon Blanc

(ADELAIDE HILLS, SA)

55

an elegant and lively palate with a clean and crisp finish.

MUD HOUSE Single Vineyard - Woolshed

Sauvignon Blanc (MARLBOROUGH, NZ)

13 19 55

the wine overflows with fruit concentration as classic tropical and citrus flavours fill the front palate.

GRANT BURGE BENCHMARK Chardonnay (SA)

11 16 44

Flavours of fresh citrus, white peach and lemongrass. Long and luscious with a creamy mid and crispy refreshing finish.

PETALUMA WHITE LABEL Chardonnay

(ADELAIDE HILLS, SA)

55

citrus and stone fruits, with a palate of grapefruit, melon, hints of white peach and crisp acidity and lovely subtle oak.

RED

SML LRG BTL

MUD HOUSE THE NARROWS Pinot Noir

(MARLBOROUGH, NZ)

fragrant blueberry and red cherries deftly sit on a palate of sophisticated elegant tannins and focused acidity.

12 18 48

LES PEYRAUNTINS Pinot Noir (FRANCE)

intense aromas of black fruits followed by hints of vanilla and cloves with a long and vibrant finish.

49

TERRA SANCTA MD Pinot Noir (NZ)

bright purple-red hue, and offers scintillating aromas as well as juicy flavours of red cherries.

60

HARDY'S RIDDLE Cabernet Merlot (AU)

juicy black currant and plum fruit flavours with soft oak characters.

11 16 44

ST HALLETT GAMEKEEPERS Shiraz

(BAROSSA VALLEY, SA)

approachable with vibrant red and purple fruit.

13 19 52

PETALUMA WHITE LABEL Shiraz

(COONAWARRA, SA)

a vibrant dry red with raspberry, blackberry and a hint of mocha. The red berry fruits flow onto the palate with a hint of aniseed which combine with black pepper spice and supple fine grain tannins.

66

GRANT BURGE FILSELL OLD VINE Shiraz

(BAROSSA VALLEY, SA) (CORAVIN)

a lusciously rich and full-bodied wine, this classic Barossa Shiraz from very old vines (90+) has flavours of blackberries, cinnamon, vanilla and dark chocolate.

17 25 75

GRANT BURGE BENCHMARK

Cabernet Sauvignon (SA)

a rich and full-bodied wine with plenty of blackcurrant, cassis and spice flavours.

12 16.5 44

KATNOOK FOUNDER'S BLOCK

Cabernet Sauvignon (COONAWARRA, SA)

a well structured, medium bodied wine, expressing rich dark berry fruits and sweet spice.

49

SPARKLING

DA LUCA Prosecco DOC (VENETO, ITALY)
the palate mirrors the aromas of citrus and peaches,
finishing with refreshing, crisp acidity

SML LRG BTL

12 48

VILLA JOLANDA Prosecco 200ML (VENETO, ITALY)
light, well balanced and clean with lively aromatic apple and
pear aromas

17

YARRA BURN NV 200ML (SA)
refreshingly crisp with lively characters and soft full flavours

12

CHARLES PELLETIER Blanc De Blancs
(BURGANDY, FRANCE)

lightly gold tinted with a lemony nose and fresh peach and
apricot on the taste buds

60

CROSER NV Sparkling Rose (ADELAIDE HILLS, SA)
pomegranate, wild strawberry and cherry aromas burst from
the glass and flood the palate with biscuity notes adding
complexity and style.

13

53

CROSER NV Blanc de Blancs (ADELAIDE HILLS, SA)
A bright and refreshing aperitif style. Elegant linear citrus,
lovely texture and layers of cashew and pastry to round out
the palate.

66

CROSER Vintage (PICCADILLY VALLEY, SA)
36 months on lees leads to complex, elegant and creamy
wine with a palate of wild strawberry Pinot Noir characters
alongside buttery, nectarine Chardonnay. A soft yeasty
finish with green apple acidity.

99

ROSE

ST HALLET Rose (BAROSSA VALLEY, SA)
vibrant acidity and a crisp, dry finish complement succulent
flavours of strawberry and cream, resulting in a deliciously
food friendly Rosé.

SML LRG BTL

12 18 48



TAP BEER

	SCHOONER	PINT
	400ml	500ml
Asahi Super Dry Lager 5%	14	16
Orion Black Lager 5%	15	17
Saiko Lager 5%	13	15

BOTTLE

300ML

Asahi Black 5.2% (JP)	15
Sapporo 5% (JP)	10
Yoyogi Pale Ale 4.8% (JP)	11
Great Northern Original Lager 4.2% (AUS)	10
Stone & Wood Pacific Ale 4.4% (AUS)	12
Big Head No Carb 4.2% (AUS)	12
Asahi Super Dry 3.5% (JP)	10
Zero Alcohol Beer 0% (Ask Staff)	10

CIDER

BOTTLE

Rekorderlig Strawberry & Lime 4%	14
Somersby Apple 4.5%	11
James Squire Alcoholic Ginger Beer 4%	13

HOLLICK COONAWARRA Cabernet Sauvignon (SA)

18 27 77

Well balanced fruit weighed with firm structured tannins, herbaceous with a touch of caramel.

HARDY'S TINTARA Grenache Mataro Shiraz (MCLAREN VALE, SA)

55

this is a great example of the harmony created through this trio of varieties. Aromas of spice and red fruits with a palate with added secondary flavours and structure.

ST HALLET BLOCKHEAD Shiraz Grenache (SA)

60

voluptuous, juicy red berry, dark chocolate and savoury spice flavours with soft flowing tannins, smooth and balanced.



SAIKO BOMB SHOTS

Sake Bomb 11
Junmai Sake, Beer & Coke

Saiko Death Tower 24
Baijiu 56, Vodka, Bacardi, Sake, Blue Curacao,
Grenadine, Pineapple Juice, Lemonade

SAIKO SHOOTERS

I'm Beautiful 10
Tequila Lick Sip Suck 10
Classic Cow Boy 9
Saiko Jägerbomb with Sake 14

SAKE PLATTER (SERVE COLD ONLY)

SAKE PLATTER 3 - 180ML 20
Hakushika Junmai, Ohyama Aka Junmai, Ippin Junmai Diginjo

SAKE PLATTER 6 - 360ML 40
Hakushika Junmai, Honey Sake, Ippin Junmai,
Ippin Junmai Daiginjo, Ohyama Aka Junmai, Goriki Junmai Ginjo

SAKE	200ML	300ML	720ML
HAKUSHIKA Junmai	13	15	
SAIKO HONEY SAKE Junmai	13	15	
IPPIN Junmai	18	25	57
IPPIN Junmai Daiginjo	22	38	74
OHYAMA AKA Junmai		26	59
OHYAMA TOMIZU Junmai		39	75
GORIKI 60 Junmai Ginjo		38	77
DENSHIN Rin Junmai Daiginjo (serve cold only)			77
DENSHIN Yuki Junmai Daiginjo (serve cold only)			107

JAPANESE



SPIRITS

Gin

Kendor Distillery	11
Roku	11
Tanqueray	11
Bombay Sapphire	12
Ink	14
Hendrick's	15
Applewood	16

Vodka

Kendor Distillery	11
Haku	11
Absolut Original	11
Grey Goose	15
Belvedere	15
Crystal Head Aurora	16

Rum

Bati White Rum	11
Bundaberg U.P.	11
Sailor Jerry Spiced Rum	11
Kraken Black Spiced Rum	11

Bourbon

Jack Daniel's	11
Jim Beam	11
Wild Turkey (American Honey)	11
Maker's Mark	13
Basil Hayden	15

Tequila

El Jimador	12
Blanco Solento Organic	14
1800 Coconut	15
1800 Reposado	15
KAH Reposado	18

JAPANESE WHISKY

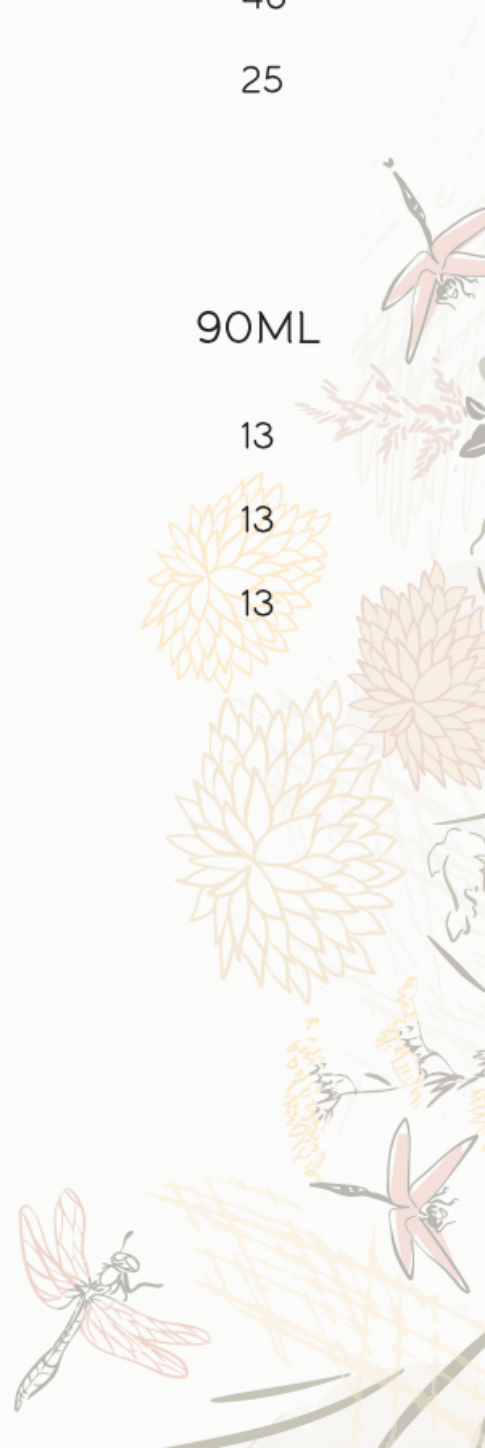
30ML

Nikka from the Barrel	22
Nikka Coffey Grain	22
Yamasaki Distiller's Reserve	26
Yamasaki 12yo	39
Chita Distiller's Reserve	19
Toki Suntory Whisky	17
Hakushu Distiller's Reserve	23
Hakushu 12yo	46
Hibiki Harmony	25

JAPANESE PLUM WINE

90ML

Hakutsuru UMESHU	13
Mutenka Umeshu	13
Peach Umeshu	13



Cognac X.O & Brandy

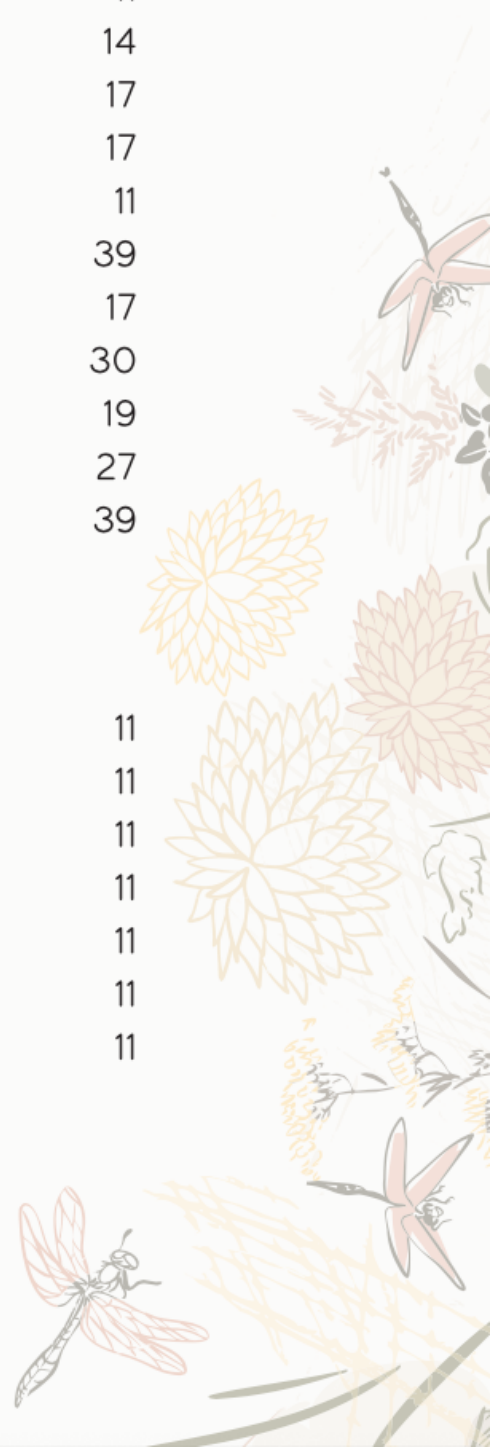
Remy Martin	22
St Agnes 15yo	22
Hennessey	30
Nikka Deluxe	27

Scotch/Whiskey/Malt

Johnnie Walker Red Label	11
Johnnie Walker Gold Label	13
Johnnie Walker Blue Label	27
Jameson Triple Distilled	13
Canadian Club	11
Monkey Shoulder	14
Laphroaig 10yo	17
Bruichladdich Classic Laddie	17
Glenfiddich Malt	11
Glenfiddich 21 Gran Reserva	39
Isle of Jura Superstition	17
Glenfavis 25yo	30
Glenfavis 105 Cask Strength	19
The Singleton Muscat Cask Wood	27
Glenmorangie Signet	39

Liqueur

Kahlua	11
Malibu	11
Baileys'	11
Midori	11
Tia Maria	11
Dissaronno	11
Soho	11



BEVERAGES



BEVERAGES

Iced Tea 6

Lemon Iced Tea, Lychee Iced Tea, Peach Iced Tea

Hot Tea Pot 6

Jasmine, Sencha (Green Tea), Melbourne Breakfast (Black Tea)

Ramune / Japanese Bubbles 7

Lemonade, Strawberry

Juice

Apple Juice, Orange Juice, Pineapple Juice 6

Cranberry Juice, Mango Nectar

Soft Drinks

Coke, Coke Zero, Sprite, Tonic Water, Ginger Ale, Soda Water 6

Ginger Beer 7

Red Bull 9

Lemon Lime & Bitters 7

Mineral Water 5

Sparkling Water 7

Coffee

Espresso 5

Long Black 6

Flat White 6

Cappuccino 6

Latte 6

Hot Chocolate 6

Iced Coffee 8

Mug 1

Soy milk 0.5



