

Saiko Entree

Deep Fried Tempura	
Vegetable	14
pumpkin, eggplant, carrot, sweet potato & zucchini	
Prawn	16
prawn with fresh vegetables	
Seafood	23
salmon, scallop, prawn, calamari with fresh vegetables	
Agemono	
Harumaki (6pcs)	9
vegetable spring rolls with Saiko sweet chilli sauce	
Shumai (6pcs)	9
pork and seafood dim sim with Saiko sweet chilli sauce	
Takoyaki (5pcs)	9
octopus ball with Saiko house made Takoyaki sauce	
Gyoza (5pcs)	9
green mixed vegetable dumplings	
Karaage (140g)	10
deep fried marinated chicken	
Kanitsume (3pcs)	9
crab claw	
Kakifurai (4pcs)	10
crumbed oyster	
Kushiyaki / Skewer	
Cherry tomatoes (2 skewers)	6
garlic, sea salt and cracked pepper with mixed salad	
Chicken (2 skewers)	9
sweet teriyaki sauce topping with mixed salad	
wagyu (2 skewers)	19
Japanese wagyu steak with Saiko special sauce	

Sashimi/Fresh Raw Fish

Shake / Salmon	(7pcs)	16
Salmon	(10pcs)	21
Maguro/Tuna	(7pcs)	16
Tuna	(10pcs)	21
Salmon and Tuna	(10pcs)	22
Sashimi Santenmori	(12pcs)	25
salmon, tuna and scallop		
Sashimi Moriawase	(15pcs)	27
salmon, tuna, scallop, octopus, cuttlefish, saba and seaweed salad		

Chef's Special

Saiko Pork Belly Bao	16
pork belly, bao, cabbage, cucumber with Saiko house-made special sauce & squeeze of lime	
Chicken Yakuza (GF Available)	19
grilled spicy chicken 220g with onions, mixed salad, broccoli, lemons and cherry tomatoes	
Scallop Sakura	26
grilled scallops 5pcs & rice in Saiko way, dressing with Saiko house-made honey mustard sauce, lemon, onion, shallot & seasoning zucchini	
Salmon Carpaccio	25
lightly seared salmon 180g with garlic, soy, pepper, sesame oil, shallot, fresh chilli and coriander	
Grilled Salmon (GF available)	27
traditional way to cook garlic salmon 180g with tomato, red onion, cucumber, asparagus, lemon, sea salt and shallot sauce	
Saiko Wagyu	32
lightly seared wagyu sirloin 180g, Saiko house-made BBQ wasabi citrus sauce with asparagus, zucchini, pumpkin, sweet potato & mushroom	
Saiko Chicken Fried Rice (GF available)	12
teppanyaki style cooking garlic fried rice with Saiko BBQ sauce, chicken, vegetable & egg	
Saiko Prawn & Chicken Fried Rice	16
teppanyaki style cooking garlic prawn, chicken, vegetables & egg with Saiko BBQ sauce & shallot	
Super Saiko Volcano Fried Rice	19
grilled garlic mixed seafood (scallop, prawn, calamari & octopus) served with cheese, egg & Saiko BBQ sauce cooked on the teppanyaki grill	

Salads

Spicy Beef Tenderloin Salad (150g steak)	15
thinly sliced beef tenderloin, carrots, cherry tomatoes, mixed salad with Saiko hot and spicy sauce	
Salmon Salad (120g salmon)	14
sliced teriyaki salmon, carrots, cherry tomatoes and mixed greens with Japanese spices	
Tobiko Prawn Salad (6 pcs prawns)	17
tobiko and garlic prawns mixed with green salad, carrots, cherry tomatoes and Saiko salad dressing	

Saiko Dinner sets

All meals are served with miso soup, salads, steamed rice and vegetables.
Upgrade to a bowl of Saiko fried rice for \$ 4.50

Meat	
Chicken 240g	21.90
Lamb Tenderloin 220g	30.90
Tenderloin Beef Fillet 220g	27.90
Angus Sirloin 250g	32.90
Eye Fillet 250g	36.90
Wagyu Steak 220g	38.90
Seafood	
Prawn 200g	29.90
Salmon 200g	28.90
Tuna 200g	28.90
Scallop 220g	29.90
Snapper 200g	29.90
Octopus 250g	27.90
Calamari 220g	27.90
Moreton Bay Bugs 800g	43.90
Lobster 1.3kg	120.00

Yaki / Udon (Noodle)

Vegetable	21.90
Tenderloin Beef Fillet 180g	24.90
Chicken 180g	21.90
Chicken 180g & Prawn 4 pcs	25.90

Vegetarian

Saiko Herbivore	21.9
-----------------	------

SAUCE

Teriyaki, Saiko Traditional Garlic, Sweet Chilli, Hot & Spicy, Saiko Garlic BBQ, Saiko Honey Mustard

Zensai / Saiko Little

Edamame (GF)	6.80
Japanese soy bean pods with sea salt	
Japanese Spicy Edamame (GF)	6.80
soy bean pods tossed with sea salt & Japanese spices	
Peanut (GF)	3
peanut pods with sea salt	
Spicy Peanut (GF)	3
peanut pods tossed with Japanese spices	
Seaweed Salad	5
seasoned seaweed	
Saiko House Salad	3.80
lettuce, tomato, carrots with Saiko house salad dressing	
Saiko Miso Soup	3.80
fermented soy bean, seaweed, spring onion and fresh Japanese tofu	
Saiko Steamed Rice	3.50
finest quality short grain rice	

Saiko Banquet

All meals are served with miso soup, salads, steamed rice and vegetables.
Upgrade to a bowl of Saiko fried rice for \$ 4.50

Super Saiko for One Person

Saiko Carnivore	37.90
Angus Sirloin 220g & Chicken 150g	
Saiko Classic	39.90
Angus Sirloin 220g & Prawn 5pcs	
Saiko Wagyu Special	46.90
Wagyu Steak 200g with a choice of either: Prawn 6pcs, Salmon 6pcs, Scallop 6pcs, Chicken 120g	

Super Saiko for Two People

Chef's Choice	59.90
eye fillet, prawn & chicken	
Bravo	68.90
eye fillet, prawn, scallop & snapper	
Superior	85.90
eye fillet, chicken, prawn, scallop, salmon & Moreton Bay bug	
Premium	109.90
eye fillet, chicken, prawn, scallop, salmon, tuna, calamari, octopus & Moreton Bay bug	
Supreme	159.90
wagyu, lobster, chicken, prawn, scallop, salmon & tuna	
Oceania	169.90
lobster, Moreton Bay bug, prawn, scallop, salmon, snapper, tuna, calamari & octopus	

Super Saiko Kids

12 years and under - 12.90

Teriyaki Chicken
Spring roll / Dim Sim (steamed or deep fried)
Steamed Rice / upgrade fried rice \$4.50
Salad
Ice-cream (vanilla / chocolate) \$1.20
Upgrade to Teppanyaki Fried Rice for \$4.50