

THE WAGYU 129.50

Flaming Number One Special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

Trio of appetisers

sashímí selection, wagyu tatakí and a wasakí shooter

Hot mushroom salad

oyster and enoki mushrooms flavoured with seaweed butter on fresh greens

Seafood selection

и6 tíger prawn, slíce of salmon and Hokkaído scallop cooked to perfectíon

Citrus sake sorbet

to cleanse the palate

Master Kobe Pure Blood wagyu AA9+

cooked medium rare with grilled asparagus and baby spinach

Garlic or steamed rice Red and white miso soup

Crepe Suzette

teppanyakí style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French Vanilla gelato