



THE KANI (CRAB)

89.90

*If you love crab, then this big Alaskan from the Bering Sea is the best of its kind. Lightly grilled and served with lime, it is simply superb!*

**Flaming No 1 Special**

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

**Garlic prawn and calamari salad**

*fresh greens topped with prawn and calamari with garlic soy*

**Cauliflower soup**

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream*

**Panko scallop**

*panko crusted Hokkaido scallop gently cooked on the teppan to preserve its juiciness*

**Citrus sake sorbet**

*to cleanse the palate*

**Alaskan crab**

*grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces*

**Garlic or steamed rice**

**Red and white miso soup**

**Crepe Suzette**

*teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier, then glazed with orange caramel sauce and served with French vanilla gelato*