



LOBSTER MORNAY AND BLACK ANGUS
Upgrade your sirloin to Master Kobe Wagyu AA9+

155.0 pp
40.0 pp

Flaming No1 Special

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

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*

Seafood poke

*Hawaiian style sashimi cubes marinated in poke sauce
and served in a shell, topped with avocado and alfalfa*

Saikou Salmon

*Saikou salmon sashimi, sizzled with heated extra virgin olive oil
and drizzled with wasabi pepper sauce*

Yuzushu glaze

made from extract of the Yuzu lemon, a perfect palate cleanser

Lobster tail

*sweet lobster tail broiled on the teppan, then flamed and finished in Japanese
style sesame mornay sauce, with baby spinach and lemon*

Black Angus sirloin

*Darling Downs 100-day grain fed Black Angus sirloin cooked
to your liking, with asparagus, mushrooms and spinach*

Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

*sizzled on the teppan to medium rare, served
with asparagus, mushrooms and spinach*

Garlic 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*