



TEN COURSE OMAKASE

Upgrade your barramundi to Glacier 51 Patagonian Toothfish

155.0pp

180.0pp

**Flaming No1 Special**

*Crab salad with avocado wrapped in Hiramasa kingfish, then flamed on the teppan with our secret sauce*

**Sashimi on Wasabi Sorbet**

*Our finest selection of fresh sashimi served on wasabi-infused sorbet*

**Scallop Motoyaki**

*Teppan-seared Hokkaido scallop with motoyaki sauce flamed in the shell*

**Balmain Bug**

*Caught in Port Lincoln and cooked on the whole shell with wine and garlic or seaweed butter*

**Alaskan Crab**

*Grilled on the teppan to highlight the sweetness, served in the shell with fresh lemon and dipping sauces*

**Black Sesame Gelato**

*To cleanse the palate*

**Barramundi**

*Award winning farmed barramundi fillet flamed with teriyaki sauce, served with pumpkin and zucchini slices*

**Miso Macadamia Patagonian Toothfish (upgrade)**

*Caught off remote Heard Island, 4000kms from Perth, this delicate 'wagyu of fish' is renowned worldwide. Gently seared on the teppan, then delicately basted with buttered macadamia crust and garnished with white radish and salmon roe, served with steamed spinach*

**Garlic Fried Rice**

**Red and White Miso Soup**

**Crêpe Suzette**

*Teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier glazed with orange caramel sauce, with French vanilla gelato*