



秋

AKI

145pp

Upgrade with Extra Large Lobster tail

185pp

MENU DESIGNED BY TAKEHIRO HAYASHI

STEAMED EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

Crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and smelt roe

WASAKI SHOOTER

freshly shucked oyster, served chilled in blend of wasabi, sake, mirin, soy and lemon

WAGYU TATAKI

seared and chilled served rare with shaved onion, KJ ginger tataki sauce

SASHIMI SALAD

garden greens topped with fresh sashimi, and drizzled with ponzu dressing

TERIYAKI TASTING PLATE

calamari and barramundi, coated with Chef Hayashi's own teriyaki sauce, then grilled to perfection

GARLIC FRIED RICE

Akitakomachi rice tossed on the Teppan with garlic and soy

YUZUSHU SORBET

to cleanse the palate

LOBSTER SESSAME MORNAY

Lobster cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

EXTRA LARGR LOBSTER SESSAME MORNAY (upgrade only)

250gm lobster tail cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

MISO SOUP

Kobe Jones's red and white miso soup

CREPE SUZETTE

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