



NIKKO (Sunshine)

145.0 pp

Upgrade with extra large 250gm lobster tail

185.0 pp

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*

Bloody Mary Oyster Shot

fresh Sydney rock oyster in a non-alcoholic Bloody Mary with a dash of yuzu juice

Twice Cooked Parmesan Motoyaki Scallop

*Hokkaido scallop seared on the teppan, then back in the shell
and flamed with parmesan motoyaki sauce*

Spicy Wagyu Tataki (H3)

seared and chilled served rare, drizzled with ginger sauce and house made chilli sauce

Teriyaki Tasting Plate

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

Yuzushu Sorbet

to cleanse the palate

Lobster Sesame Mornay

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

Extra Large Lobster Sesame Mornay (upgrade only)

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

Miso Soup

Kobe Jones's house made 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*