

# SPRING SEDUCTION Upgrade to Kobe Pure Blood Wagyu AA9+

155.0

185.0

## Tokyo Slipper

whether it's day or night, it's always the right time for a Tokyo Slipper: with Midori, Yuzushu (Japanese lemon sake) and a splash of pineapple juice, poured over yuzu sorbet

# Flaming No1 Special

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

## Yuzu Shooter

fresh oyster in yuzu ice shooter

## Spicy Seafood Salad [H3]

flamed selection seafood on mixed leaves with spicy dengaku sauce and tomato salsa

## Spicy Wagyu Tataki

seared and chilled, served rare with garlic, ginger and ponzu sauce and our own chilli sauce

#### Scallop Motoyaki

teppan seared Hokkaído scallop with motoyakí sauce flamed in the shell

### Raspberry Sorbet

delicate house made sorbet to cleanse the palate

## Darlings Downs Wagyu

Darling Downs wagyu sirloin AA5+ flamed on the teppan just the way you like it, served with asparagus, mushrooms, spinach and lotus root chips

or

## Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

sízzled on the teppan to medíum rare, served with asparagus, mushrooms, spínach and lotus root chips

Egg or garlic fried rice Red and white miso soup

#### Crepe Suzette

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