



**SPRING SURPRISE**

Add a lobster tail to your menu

160.0

185.0

**Steamed Edamame**

*to prepare your taste buds, steaming soya bean pods  
tossed in sea salt*

**Flaming No1 Special**

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

**Karifurawaa 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*

**Wagyu Tenderloin Tataki**

*seared and chilled, served rare with garlic, ginger and ponzu sauce*

**Garlic Prawn and Calamari Salad**

*prawn and calamari on fresh greens with garlic soy*

**Alaskan Crab**

*sweet and succulent crab steamed on the teppan, served on the shell with lime*

**Yuzu Lemon Sorbet**

*to cleanse the palate*

**Balmain Bug**

*caught in Port Lincoln and cooked on the whole shell with wine  
and garlic or seaweed butter, served with baby bean sprouts and asparagus*

**Lobster Tail (upgrade only)**

*Belize coral lobster tail cooked on the teppan, with butter, wine and garlic  
or seaweed butter, served with lemon and spinach*

**Garlic Fried Rice**

*Akitakomachi rice toasted on the teppan with garlic and soy*

**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*