



TEN COURSE OMAKASE

Upgrade your barramundi to Glacier 51 Patagonian Toothfish

155.0pp

25.0pp

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

Mango Sorbet

To cleanse the palate

Barramundi

Wild caught barramundi fillet flamed with house made 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, 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