



TEPPANYAKI HEAVEN

Upgrade your menu to Wagyu and Rock Lobster Tail for

155.0 pp

25.0 pp

Flaming Number One Special

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

Cauliflower 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 shi chu

*traditional Japanese style goujons of wagyu beef, slow cooked in
soy sauce, mirin, red wine, tomato, celery and carrot*

Sashimi

the day's best selection of sashimi

Hot mushroom salad

*selection of fresh mushrooms grilled on the teppan with
either seaweed butter or soy on fresh greens*

Seafood selection

Alaskan crab, king prawn and scallop cooked to perfection

Citrus sake sorbet

to cleanse the palate

Tenderloin and Slipper Lobster

*grain fed tenderloin cook to your liking with goujons of slipper lobster, teppan broiled
with wine and garlic served with asparagus, mushroom and spinach*

Darling Downs wagyu AA5+ with baby rock lobster tail **(with upgrade only)**

*wagyu AA5+ cooked to your specification, with a baby rock lobster tail,
served with asparagus, mushroom and spinach*

Garlic or steamed rice

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*

15% Surcharge on Sundays and Public Holidays