

# THE WAGYU ROLL

88.90

### Flaming Number One Special

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

### Seafood poke

Hawaiian Style sashimi cubes marinated in our own house made poke sauce and served on seaweed salad

# Hot mushroom salad

oyster and enokí mushrooms flavoured with seaweed butter on fresh greens

#### Seafood selection

tíger prawn, slíce of salmon and Hokkaído scallop cooked to perfection

Citrus sake sorbet to cleanse the palate

#### Wagyu roll

razor thin slices of wagyu, teppan seared and rolled with asparagus, carrot and spinach, finished with butter, soy and brandy

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