

DEEP SEA ON THE ROCKS

79.90

Flaming Number One Special

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

Chef's daily appetiser

little morsels to tantalise your taste buds

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

Hot mushroom salad

exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts

Seafood selection

kíng prawn, scallop, kíngfísh, salmon and calamarí (approximately 300gm) with grilled asparagus, baby spínach & bean sprouts

Garlic or steamed 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