



THE ROCKS TEPPANYAKI

THE KANI (CRAB)

89.90

If you love crab, then this big Alaskan from the Bering Sea is the best of its kind. Lightly grilled and served with lime, it is simply superb!

Flaming No 1 Special

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

Garlic prawn and calamari salad

fresh greens topped with prawn and calamari with garlic soy

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

Panko scallop

panko crusted Hokkaido scallop gently cooked on the teppan to preserve its juiciness

Citrus sake sorbet

to cleanse the palate

Alaskan crab

grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces

Garlic or steamed rice

Red and white miso soup

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