



LOBSTER AND WAGYU ROLL  
Upgrade to a Whole Lobster

155.0 pp  
195.0 pp

### Flaming No1 Special

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

### Spicy Garlic Butter Edamame

*Soy beans heated and tossed in spicy garlic butter*

### Seafood poke

*Hawaiian style sashimi cubes marinated in poke sauce  
and served in a shell, topped with avocado and alfalfa*

### Yuzu Scallop Ceviche

*Hokkaido scallop prepared ceviche style in an orange yuzu soak*

### Lemon Sorbet

*made from extract of the Yuzu lemon, a perfect palate cleanser*

### Wagyu roll

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

### Lobster

*1/2 Maris lobster broiled and seasoned to your liking,  
with baby spinach and bean sprouts*

### Whole lobster (upgrade only)

*Whole split Maris lobster broiled and seasoned to your liking,  
with baby spinach and bean sprouts*

### Garlic Fried Rice

*Akitakomachi rice toasted on the teppan with garlic and soy*

### Red and white miso soup

*House made dashi with Kobe's red and white miso blend served with tofu and seaweed*

### 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*