



SURF & TURF

98.0

Flaming No 1 Special

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

Wagyu tataki

seared and chilled served rare with shaved onion, KJ tataki 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

Carpaccio scallop

scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce

Flamed slipper lobster

120gm of slipper lobster meat flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin

Citrus sake sorbet

to cleanse the palate

Master Kobe Wagyu AA6+

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

UPGRADE YOUR WAGYU TO
WAGYU AA10+ FOR AN ADDITIONAL \$20

Surcharges: CCs 1%, Sun & P/Hol 15% incl CCs 1%