



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*

**Wagyu tenderloin tataki**

*seared and chilled, served rare with garlic, ginger and ponzu 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*

**Hot mushroom salad**

*selection of fresh mushrooms grilled on the teppan with either  
seaweed butter or soy on fresh greens*

**Citrus sake sorbet**

*to cleanse the palate*

**Wagyu roll (approximately 300gm)**

*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*