



SPRING SUN AND HARVEST MOON

155.0 pp

Add a Lobster tail to your menu

185.0 pp

*In Japanese mythology most good things on earth come from the sun and moon spirits.  
This menu is a montage of dishes in that fine Wafu tradition.*

### **Tokyo Slipper**

*whether it's day or night, it's always the right time for a Tokyo Slipper, with Midori, Yuzushu (Japanese lemon sake) and a splash of pineapple juice, poured over yuzu sorbet*

### **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*

### **Wagyu tenderloin tataki**

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

### **Bloody Mary Oyster Shot**

*fresh Sydney rock oyster in a non-alcoholic Bloody Mary with a dash of yuzu juice*

### **Alaskan crab**

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

### **Yuzu Lemon Sorbet**

*to cleanse the palate*

### **Beef Tenderloin**

*grain fed Darling Downs tenderloin grilled on the teppan just the way you love it,  
with asparagus, baby spinach and bean sprouts*

### **Lobster Motoyaki (upgrade only)**

*Belize lobster tail, cooked to perfection, flamed with KJ motoyaki sauce*

### **Garlic Fried Rice**

*Akitakomachi premium Japanese rice, teppan tossed  
and blended with garlic & seaweed butter 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, glazed  
with orange caramel sauce, with French vanilla gelato*