



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, served 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

Fraises Des Bois

*strawberries steeped in Fraîs des Bois syrup,
wrapped in a freshly made Sapporo beer crepe, flambéed with
Fraîs des Bois liqueur and served with French vanilla gelato*