



SUMMER BREEZE

11 course teppanyaki feast
Add Alaskan Crab to your menu

155.0 pp
179.0 pp

Edamame

to prepare your taste buds, steaming soya bean pods tossed in sea salt

Flaming No1 Special with Sake

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce served with a shot of cold sake

Sashimi

fresh Tasmanian salmon, tuna and Hiramasa kingfish

Spicy Wagyu Tataki (H-3)

Seared and Chilled Served rare, drizzled with ginger sauce and House made chili sauce

Bloody Mary Oyster Shot

Fresh Sydney Rock Oyster in a non-alcoholic Bloody Mary with a dash of Yuzu Juice

Red and White Miso Soup

Kobe's house made red and white Miso Soup served with traditional condiments

Raspberry Sorbet

To cleanse the palate

Seaweed and Hot Mushroom salad

Garden greens with mustard seaweed topped with garlic sizzled exotic mushrooms and soy vinaigrette

Flamed Parmesan Wagyu

Full blood Master Kobe Wagyu MB 5+ sizzled on the teppan and flamed with Parmesan Motoyaki served with asparagus and bean sprouts

Garlic rice

teppan baked Akitakomachi rice with garlic and soy served with Japanese pickles

Alaskan Crab (upgrade only)

A giant of the sea treat yourself to a whole Sweet Alaskan Crab leg steamed on the Teppan in the shell and served with fresh lemon

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