



SUMMER SUNSET



11 course Summer Sunset Menu
Upgrade your beef to Kobe Pure Blood Wagyu AA9+

155.0 pp
185.0 pp

Flaming Kuruma Ebi

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

Wafu Tomato and Basil Soup

full bodied demitasse of soup made in house from roasted tomatoes blended by hand, fresh basil and garlic, vegetable stock and cream

Sashimi Salad

fresh sashimi on garden greens drizzled with ponzu dressing

Sizzled Hokkaido Scallop

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

Yuzushu Glace

made from extract of the yuzu lemon, a perfect palate cleanser

Lobster Tail Mornay

cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach

Black Angus Sirloin

Darling Downs 100-day grain fed Black Angus sirloin cooked to your liking, with asparagus and mushrooms

Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

sizzled on the teppan to medium rare, served with asparagus and mushrooms

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