



秋

AKI

145.0 pp

Upgrade with Extra Large Lobster Tail

185.0 pp

MENU DESIGNED BY TAKEHIRO HAYASHI

Number One Special

crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and smelt roe

Fisherman's Shooter

layered shooter of tuna sashimi, Sydney rock oyster and Hokkaido scallop, all floating in Yuzushu sake

Twice Cooked Parmesan Motoyaki Scallop

Hokkaido scallop seared on the teppan, then back in the shell and flamed with parmesan motoyaki sauce

Sashimi Salad

fresh sashimi on greens, drizzled with ponzu dressing

Teriyaki Tasting Plate

calamari and barramundi, coated with Chef Hayashi's own teriyaki sauce and grilled to perfection

Yuzushu Sorbet

to cleanse the palate

Lobster Sesame Mornay

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

Extra Large Lobster Sesame Mornay (upgrade only)

275-300gm lobster tail cooked on the teppan, with Japanese style sesame mornay sauce, spinach and lemon

Miso Soup

Kobe Jones's 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