



秋の夢

Aki no yume (Autumn Dreams)

9 course teppanyaki feast
Upgrade you lobster

165.0 pp
30.0 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*

WAFU STYLE PRAWN COCKTAIL

*tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise, chilli sauce and yuzu
juice*

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)

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*