



## AUTUMN SEDUCTION

8 course teppanyaki feast

You love lobster, so upgrade your lobster tail

155.0 pp

30.0 pp

### Flaming Kuruma Ebi

*teppan seared tiger prawn on a ball of crab salad stuffed with avocado, wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce*

### Salmon Moyashi Hand Roll

*glazed salmon moyashi hand rolled in nori, topped with crispy salmon skin and tume sauce*

### Aburi Poke Salad

*Hawaiian style sashimi cubes of salmon, kingfish and tuna marinated in our own poke sauce, flame seared on the teppan and served on fresh greens, seaweed and alfalfa salad, with shoyu dressing and a radish rose*

### Champagne Lobster Tail Mornay

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

### I Love Lobster (Upgrade Only)

*if you love lobster, you will love this extra large (300gm) coral lobster tail seared with chilli soy and garlic, served with sweet potato and pumpkin*

### Raspberry Sorbet

*to cleanse the palate*

### Wagyu AA5+

*Master Kobe wagyu AA5+ teppan seared to your liking, served with fresh asparagus and mushrooms with seaweed butter*

### Miso Soup

*Kobe Jones's house made red and white miso soup*

### UME

*new season red plums steeped in hot sugar and umeshu (Japanese plum wine), folded in a crepe cooked in umeshu butter and flamed in Slivovitz and served with creamy vanilla ice cream and chilled umeshu (Japanese plum sake)*