



CHILLI LOBSTER AND PARMESAN WAGYU
Upgrade your sirloin to Master Kobe Wagyu AA9+

155.0 pp
40.0 pp

Flaming No1 Special

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

Roasted Pumpkin Soup with Crab

*full bodied demitasse of soup made in house
from roasted japanese pumpkin blended by hand, with crab and cream*

Sashimi Salad

fresh sashimi on garden greens drizzled with ponzu dressing

Saikou Salmon

*saikou salmon 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

*sweet lobster tail broiled on the teppan, with fresh chilli,
soy and garlic, served with a selection of Japanese mushrooms*

Flamed Parmesan Wagyu

*wagyu sirloin AA5+ sizzled on the teppan and flamed with parmesan motoyaki,
served with asparagus and bean sprouts*

Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

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

Red and White Miso Soup

Fraises Des Bois

*strawberries steeped in Frais des Bois syrup, wrapped in a freshly made
Sapporo beer crepe, flambéed with Frais des Bois liqueur
and served with French vanilla gelato*