



AUTUMN BREEZE

11 course teppanyaki feast

Add Alaskan crab to your menu

155.0 pp

30.0 pp

Edamame

to prepare your taste buds, steaming soya bean pods tossed in sea salt

Flaming No1 Special

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

Cured Wagyu with Parmesan and Basil Pesto

Master Kobe AA9+ wagyu house cured in salt, sugar, aromatic herbs and sansho (Japanese pepper), with reggiano parmigiano shards and basil pesto smear

Bloody Mary Oyster Shot

fresh Sydney rock oyster in a non-alcoholic Bloody Mary with a dash of yuzu juice

Red and White Miso Soup

Sorbet

to cleanse the palate

Seaweed and Hot Mushroom Salad

garlic sizzled exotic mushrooms on garden greens with mustard seaweed and soy vinaigrette

Wagyu AA5+

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

Garlic Rice

Akitakomachi premium Japanese rice cooked on the teppan with garlic, served with Japanese pickles

Alaskan Crab (upgrade only)

treat yourself to this sweet giant of the sea: a whole Alaskan Crab leg steamed on the teppan in the shell, served with fresh lime

Ume

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