



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

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

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

Fraises des Bois

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