



新潟

## NIIGATA

MENU DESIGNED BY CHEF MASAYUKI WATANABE

10 course teppanyaki feast  
Upgrade your wagyu to Master Kobe Pure Blood AA9+

165.0 pp  
30.0 pp

### MIYAMIZU SAKE

*one of Japan's smoothest sakes to start your degustation*

### FLAMING NUMBER ONE SPECIAL

*crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, then topped with bittersweet soy glaze*

### WAFU PUMPKIN AND BLUE CHEESE SOUP

*roasted pumpkin blended by hand with onion butter, cream and a dash of Roquefort blue cheese dressing*

### STEAMED SOY BUTTER OYSTER

*Pacific ocean oyster steamed on the teppan with soy butter sauce*

### SEARED KINGFISH CARPACCIO

*cobia (black kingfish) sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce*

### LOBSTER SAIKYO-YAKI

*lobster cooked on the teppan with saikyo-miso, served with baby spinach and lemon*

### YUZU SORBET

*yuzu sorbet to cleanse the palate for the next courses*

### WAGYU SUKIYAKI

*wagyu AA6+ with sukiyaki sauce served on shiitake mushrooms and asparagus*

### KOBE BEEF AA9+ (UPGRADE ONLY)

*Master Kobe Pure Blood wagyu AA9+ sizzled on the teppan to medium rare, with sukiyaki sauce, asparagus and mushrooms*

### MISO SOUP

*Kobe Jones's red and white miso soup*

### HONEY AND VANILLA CREPE

*teppanyaki style, freshly made Sapporo beer crepe, cooked in butter, served with honey sauce and French vanilla gelato*