



新潟 NIIGATA

MENU DESIGNED BY CHEF MASAYUKI WATANABE

Niigata prefecture is known as the rice capital of Japan and is renowned for its sake, fish and meat dishes. Chef Masuyaki's has created a menu that reflects his roots and the flavours of home.

9 course teppanyaki feast

165.0 pp

Upgrade your wagyu to Master Kobe Pure Blood AA9+

30.0 pp

FORTUNE FUKU SAKE

gold leaf sake from Niigata: its rich and light flavour accentuates the flavours of your meal

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 blue cheese dressing

HOT SOY BUTTER OYSTER

Pacific ocean oyster steamed piping hot on the teppan, basted with soy butter

SIZZLED KINGFISH CARPACCIO

cobia (black kingfish) scorched with smoking extra virgin olive oil, then drizzled with wasabi pepper sauce

LOBSTER SAIKYO-YAKI

baby lobster tail steam-broiled with caramelised saikyo-miso, served with baby spinach and lemon

YUZU SORBET

yuzu sorbet to cleanse the palate for the next courses

WAGYU SUKIYAKI

wagyu AA5+ with sukiyaki onion, served with shiitake mushroom, sweet potato and asparagus

KOBE BEEF AA9+ (UPGRADE ONLY)

Master Kobe Pure Blood wagyu AA9+ sizzled on the teppan to medium rare, with sukiyaki onion served with shiitake mushroom, sweet potato and asparagus

MISO SOUP

Kobe Jones's red and white miso soup

HONEY AND VANILLA CREPE

Sapporo beer crepe cooked in butter, flamed in brandy with a honey sauce and French vanilla gelato