



CHILLI LOBSTER AND FLAMED PARMESAN WAGYU  
Upgrade your wagyu 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*

### Wafu Tomato and Basil Soup

*full bodied demitasse of soup made in house from roasted tomatoes  
blended by hand, fresh basil and garlic, vegetable stock and cream*

### Sashimi Salad

*fresh sashimi on garden greens drizzled with ponzu dressing*

### Saikou Salmon Carpaccio

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

### Flamed Parmesan Wagyu

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

### Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

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

### Red and white miso soup

### Fraises Des Bois

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