



冬の夢 FUYU NO YUME (Winter Dreams)

9 course teppanyaki feast
Upgrade you lobster

165.0 pp
195.0 pp

MENU DESIGNED BY MASAYUKI WATANABE

NUMBER ONE SPECIAL

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

WAFU STYLE PRAWN COCKTAIL

tiger prawn, avocado and tomato salsa tossed in Japanese mayonnaise,
chilli sauce and yuzu juice

TWICE COOKED PARMESAN MOTOYAKI

Hokkaido scallop seared on the teppan, then back in the shell
and flamed with parmesan motoyaki sauce

SASHIMI SALAD

fresh sashimi on greens, drizzled with ponzu dressing

TERIYAKI TASTING PLATE

calamari and barramundi, coated with Masa's own teriyaki sauce and grilled to perfection

YUZUSHU SORBET

to cleanse the palate

SESAME MORNAY LOBSTER

sweet slipper lobster cooked on the teppan, with Japanese style sesame
mornay sauce, spinach and lemon

ALASKAN CRAB (UPGRADE ONLY)

A giant of the sea, feast on an Alaskan crab leg, steamed on the teppan
with wine and served with lemon

MISO SOUP

Kobe Jones's red and white miso soup

CREPE SUZETTE

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier,
glazed with orange caramel sauce, with French vanilla gelato