



Menu designed by Master Teppanyaki Chef Yumi Maeyama

木漏れ日 KOMOREBI (the light that filters through the trees)

11 course Winter teppanyaki degustation

150.0 pp

Upgrade your menu to 12 courses with a broiled lobster tail

189.0 pp

Yumi wanted to create the perfect Winter degustation menu, one that gives the feeling of KOMOREBI: the joy from seeing light filter through the trees on short Winter days

Edamame

to prepare your taste buds, steaming soya bean pods tossed in sea salt

Flaming No1 Special

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce served

Bloody Mary Oyster Shot

fresh Sydney Rock Oyster in a non-alcoholic Bloody Mary with a dash of yuzu juice

Sashimi

fresh Tasmanian salmon, tuna and Hiramasa kingfish

Red and White Miso Soup

house made dashi with our secret blend of red and white miso with tofu and seaweed

Spicy Wagyu Tataki (H3)

seared and chilled, served rare, drizzled with ginger sauce and house made chilli sauce

Garlic Rice

Akitakomachi premium Japanese rice mixed with garlic and soy

Raspberry Sorbet

to cleanse the palate

Seaweed and Hot Mushroom Salad

garden greens with mustard seaweed topped with garlic-sizzled exotic mushrooms and soy vinaigrette

Flamed Parmesan Wagyu

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

Upgrade with Broiled Lobster Tail (upgrade only)

sweet baby coral lobster tail broiled on the teppan and flavoured to your taste with wine, garlic and butter, served with teppan steamed English spinach and lemon

Crepe Suzette

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