



鉄板焼天国 **TEPPANYAKI HEAVEN**

10 course teppanyaki feast

165.0 pp

Upgrade your menu with new season lobster tail

195.0 pp

MENU DESIGNED BY MASAYUKI WATANABE

*Masa wanted to create a heavenly teppanyaki menu, one that takes your tastebuds to a new level, with flavours you can only dream of*

**Spicy Garlic Butter Edamame**

*soy beans heated and tossed in spicy garlic butter*

**Flaming Number One Special**

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

**Cauliflower Soup**

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream*

**Wagyu Shi Chu**

*traditional Japanese style goujons of wagyu beef, slow cooked in soy sauce, mirin, red wine, tomato, celery and carrot served with a dollop of sour cream*

**Twice Cooked Parmesan Motoyaki Scallop**

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

**Citrus Sake Sorbet**

*to cleanse the palate*

**Spicy Tiger Prawn and Calamari Salad**

*WA tiger prawn and calamari cooked on the teppan with our own spicy sauce > served on greens with garlic soy*

**Master Kobe Wagyu AA5+**

*Master Kobe Wagyu AA5+ cooked to your specification, served with asparagus, mushroom and spinach*

**Garlic Fried Rice**

*Akitakomachi premium Japanese rice, teppan tossed and blended with garlic & seaweed butter and soy*

**Lobster Sesame Mornay (upgrade Only)**

*new season baby coral lobster tail cooked on the teppan, with Japanese style sesame mornay sauce, spinach and lemon*

**Crepe Suzette**

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