



THE KANI

195.<sup>00</sup>

**IF YOU LOVE CRAB, ADD EXTRA GIANT LEG/S OF KANI (PER LEG)**

70.<sup>00</sup>

For any crab lover this giant crab from the Bering Sea is the best of its kind. The giant legs are lightly grilled to bring out the sweetness. Served with lime, they are simply superb!

**Ceviche of pearl meat**

*Paspaley pearl meat ceviche, marinated in yuzu juice and finger lime, with honey butter and black sesame lotus root*

**Flaming No 1 Special**

*Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce*

**Yumi's cauliflower soup**

*Rich fusion of slow roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream*

**Spicy seafood salad**

*Garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house made chilli sauce*

**Motoyaki scallop**

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

**Yuzu sorbet**

*Aromatic yuzu lemon sorbet to cleanse the palate*

**The Kani**

**([see available upgrade](#))**

*2 giant legs of succulent Antarctic crab (each leg approx 180gm) grilled on the teppan in the shell to highlight the sweetness, served with bean sprouts, baby spinach, asparagus and fresh lemon*

**Garlic or steamed rice**

**Red and white miso soup**

**Crepe au banana et chocolat**

*Banana seared on the teppan, wrapped in a Sapporo beer crêpe, drizzled in orange sauce and flambéed with Grand Marnier, finished with vanilla bean ice cream and chocolate sauce*