



## THE KANI

225.<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!

Add extra Kani (crab), **EXTRA GIANT LEG/S OF KANI (PER 180 GM LEG)**

75.<sup>00</sup>

### Poke Cup

*Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root*

### Nanbanzuke

*flash-fried salmon served with house-made sweet and sour pickles*

### Flaming no 1 special

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

### Yumi's cauliflower soup

*a 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

*a 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*

### Kani

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

### Garlic or steamed rice

### Red and white miso soup

### Crepe au banana et chocolat

*butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and flambéed with grand marnier, finished with vanilla bean ice cream and chocolate*