



THE KANI (CRAB)

175.⁰⁰

Add extra giant legs of Alaskan crab

70.⁰⁰

if you love crab, then this giant crab from the Bering Sea is the best of its kind. Lightly grilled and served with lime, it is simply superb!

Amuse

*a flavoursome morsel
prepared by our chefs to stimulate your taste buds*

Yumi's Cauliflower soup

*slow roasted caramelised cauliflower blended by hand
with, fresh vegetable stock and cream*

Flaming No 1 Special

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

Garlic Prawn and Calamari Salad

fresh greens topped with prawn and calamari with garlic soy

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

Alaskan Crab

*2 giant legs of this succulent giant crab, grilled on the teppan to highlight the sweetness, served in
the shell 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 and flambéed with
grand marnier, finished with vanilla bean ice-cream and chocolate sauce*