

**RIVERSIDE  
TEPPANYAKI**



SURF & TURF

98.<sup>00</sup>

**Flaming Number One Special**

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

**Wagyu tataki**

*seared and chilled served rare with shaved onion, KJ tataki sauce*

**Carpaccio scallop**

*scallop sashimi, sizzled with heated extra virgin olive oil,  
drizzled with wasabi pepper sauce*

**Flamed baby lobster tail**

*Belize 4oz lobster tail flamed with KJ motoyaki sauce,*

**Citrus sake sorbet**

*to cleanse the palate*

**Darling Downs wagyu AA5+**

*cooked the way you like it,  
with grilled asparagus and baby spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Fraises de bois**

*strawberries steeped in Frais des Bois syrup,  
wrapped in a freshly made Sapporo beer crepe, flambéed with  
Frais des Bois liqueur and served with French vanilla gelato*

**UPGRADE YOUR WAGYU AA5+ TO  
MASTER KOBE PURE BLOOD WAGYU AA9+  
FOR AN ADDITIONAL \$30**

Surcharges: CCs 1%, Sun & P/Hol 15% incl CCs 1%