



DEEP SEA ON THE ROCKS

110.<sup>00</sup>

Upgrade your menu by adding a baby lobster tail

40.<sup>00</sup>

Upgrade your menu by adding giant leg of Alaskan Crab

40.<sup>00</sup>

**Amuse**

*a flavoursome morsel*

*prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**Spicy Seafood Salad**

*garden greens with shoyu dressing, with prawn, calamari, mussels and house made chilli sauce*

**Yumi's Cauliflower soup**

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

**Seafood Selection**

*large king prawn, 2 scallops, kingfish, salmon, and calamari (approximately 300gm) with grilled asparagus, baby spinach & bean sprouts*

**Lobster Tail (Upgrade Only)**

*sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon*

**Alaskan Crab (Upgrade Only)**

*This succulent giant crab is grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces*

**Garlic or steamed rice**

**Red and white miso soup**

**Banana Crêpe**

*banana seared on the Teppan and wrapped in a Sapporo beer crêpe, flambéed with brandy and drizzled in orange and chocolate sauce, glazed, and served with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%