



DEEP SEA ON THE ROCKS

120.⁰⁰

Upgrade your menu by adding a baby lobster tail

40.⁰⁰

Upgrade your menu by adding giant leg of Alaskan Crab

40.⁰⁰

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

Medley of Sea Fish

Orange Roughy, grilled Petuna salmon, and line caught pineapple cut calamari with grilled asparagus, baby spinach & bean sprouts

Seafood Selection

2 large king prawn, 2 scallops grilled to perfection on the teppan

Lobster Tail (Upgrade Only)

sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with bean sprouts and baby spinach

Alaskan Crab (Upgrade Only)

this succulent giant crab is grilled on the teppan to highlight the sweetness, served in the shell with, fresh lemon

Garlic or steamed rice

Red and white miso soup

Crepe Suzette

a traditional French dessert teppanyaki style, Sapporo beer crepe, with orange caramel sauce and an orange segment, flambéed with grand marnier with and vanilla bean ice-cream