



THE KANI (CRAB)

155.0

Add extra giant legs of Alaskan crab

40.0 each

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

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

Yumi's Cauliflower soup

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

Motoyaki Scallop

Twice cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

Citrus Sake 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, fresh lemon, and dipping sauces

Garlic or Steamed Rice

Red and white miso soup

Crêpe Suzette

teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato

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