



THE KANI (CRAB)

165.⁰⁰

Add extra giant legs of Alaskan crab

40.⁰⁰

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