



THE KANI (CRAB)

135.0

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

Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand with
a selection of cheeses, 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

*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

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%