



MASTER KOBE WAGYU DELUXE
Upgrade your lobster tail to a whole lobster

150.0 pp
185.0 pp

Cold Soba Noodle Cocktail

chilled Japanese somen noodles served with bonito broth, chilli, mint and wasabi toothpick

Flaming No1 Special

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

Wagyu Shi Chu

traditional Japanese style goujons of wagyu beef, slow cooked with celery and carrots in soy sauce, mirin, red wine and tomato, served with sweet cream

Spicy Wagyu Tataki (H3)

wagyu sirloin, seared to rare then chilled, with shaved onion, KJ ginger tataki sauce and house made chilli sauce

Seaweed and Hot Mushroom Salad

garden greens with mustard seaweed topped with garlic sizzled mushrooms and soy vinaigrette

Raspberry Sorbet

the perfect palate cleanser

Baby Lobster Tail

baby lobster tail, broiled in white wine and garlic butter, served with spinach and asparagus

Whole Lobster (upgrade only)

whole Maris rock lobster, split and broiled in white wine and garlic, then flamed to finish

Garlic Rice & Red and White Miso Soup

Master Kobe Wagyu Roll

razor thin slices of Master Kobe Pure Blood wagyu AA9+, teppan seared and rolled with asparagus, carrot and spinach, finished with butter, soy and brandy

Crepe Suzette

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