



SPRING HARVEST

Upgrade your tenderloin to Master Kobe Wagyu AA9+ sirloin

145.0 pp

40.0 pp

### Flaming No1 Special

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

### Cauliflower soup

full bodied demitasse of soup made in house from roasted cauliflower blended  
by hand with, fresh vegetable stock and cream

### Spicy poke salad

garden greens with shoyu dressing,  
Hawaiian style sashimi cubes marinated in poke sauce

### Motoyaki scallop

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

### Prawn and Salmon with yuzu butter

large king prawn with Huon Atlantic salmon seared on the teppan,  
with yuzu butter and a dash of white wine

### Yuzu glaze

made from extract of the Yuzu lemon, a perfect palate cleanser

### Grass Fed Tenderloin

Darling Downs grass fed tenderloin cooked  
to your liking, with asparagus, mushrooms and spinach

### Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

sizzled on the teppan to medium rare, served  
with asparagus, mushrooms and spinach

### Garlic rice

### Red and white miso soup

### Crepe Suzette

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