



THE WAGYU ROLL

110.<sup>00</sup>

**Flaming No 1 Special**

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

**Wagyu tenderloin tataki**

*seared and chilled, served rare with garlic, ginger and ponzu sauce*

**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*

**Hot mushroom salad**

*exotic selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce and pine nuts*

**Citrus sake sorbet**

*to cleanse the palate*

**Wagyu roll**

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

**Garlic or steamed rice**

**Red and white miso soup**

**Fraises des Bois**

*strawberries steeped in Frais des Bois syrup, wrapped in a freshly made Sapporo beer crepe, flambéed with Frais des Bois liqueur and served with French vanilla gelato*