



## THE WAGYU ROLL

98.<sup>00</sup>

A traditional Japanese way to enjoy fuller flavour wagyu cuts. Razor thin slices of Full blood wagyu topside AA9+ yakinuku style, filled and seasoned with soy butter and sesame oil. This creates flavour filled mouthfuls of full flavoured wagyu without the fattiness of traditional steak style.

### 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*

### 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*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%